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NOT *Wythe* STANDING

THE NEWS

The Innocence Project:

What is it really like to be in jail?

Hagerstown Prison Visit

By Contributor Mary Button (1L)

I don't have much experience with prisons. I do have some cousins who have been imprisoned, but they aren't first cousins, and it was before I was born. So when we pulled into the visitors' parking lot outside of Hagerstown, looking over at the prison was my first experience with anything like it. I didn't expect it to look like a castle.

There were a lot of things that were completely out of place with my preconceptions of what a prison would be like. I wasn't expecting to see a snowman, presumably built by the inmates, smiling cheerfully at us through three layers of fencing. I wasn't expecting there to be televisions (clear, so contraband couldn't be hidden inside) and Playstation 2s (not clear). I especially wasn't expecting either of our guides to be the kind of men they seemed to be.

We were led around by Mr. Peterson, a guard who had worked as a salesman until a couple of years ago. Peterson said that after being laid off, he went into corrections for the stability; he's in his late fifties, and, as he put it, we'll always need people to work in prisons. Peterson has bright eyes and pink cheeks and a perpetual smile, and seemed to get along well with all of the prisoners.

Our other guide was David, a lifer. David is sixty-six years old and has been in prison since the age of eighteen. David accidentally shot his friend when the two of them were robbing a drug dealer and was charged with felony murder. David is old and skinny, and wore a grey sweatshirt. He looked

like someone's grandpa, was polite and friendly, and incredibly candid about his crime and his life in prison. He told us that Jesus had saved him.

David and Peterson are on very good terms, and each is heavily involved in aspects of prison life I had never really considered. David helps to run a program to keep youth from committing crimes or joining gangs, a version of the scared straight program. Only in David's program, they don't just yell at the kids; they sit and talk with them, which makes more sense

to me. David dropped out of high school in the ninth grade, but in prison he earned his high school diploma, a college degree, and finally a masters degree in psychology. With budget cuts, however, the prison only offers education up through a G.E.D. these days. Peterson organizes music and photography programs for the inmates. Early in our tour he told us flat out that his job isn't to punish the inmates because being in there is punishment enough.

The prison was strange and claustrophobic. Every area we walked into had bars which shut



The William and Mary Griffin behind bars

behind us. We were taken into an empty cell in the segregation unit, and while the inmates may not have much else, they certainly have access to sharpies. The cell walls were covered in graffiti, mostly advertising a gang called "Black Guerilla Family." There was a poem, written near the door, about how even in a dark night there is a star shining. It ended with the line, "I'm just so tired of fighting these white motherf--ers."

The segregation units were the second-worst place. The cells were built to hold one prisoner, but were stuffed with two because of budget cuts. The

men are in there, together, for twenty-three hours a day, with one hour of recreation time in an indoor area not much bigger than my living room. But, in another unexpected development, the really scary place was the minimum security section.

In minimum security, eighty men, all in their early twenties and most heavily muscled, live together in an open space in bunk beds. There is a guard station at one end, at least a hundred feet from the beds, where the guards watch from behind plexiglass. Peterson was blunt; if there is a fight, the guards have to call for backup and wait. An inmate easily could be killed waiting. It didn't take much imagination to realize the kind of horrors that one prisoner could be subjected to by another behind those bunk beds, out of sight of the guards. I think that we were all relieved when Peterson stopped about seventy feet back from the beds to tell us these things. All eighty men stood, or sat on the beds, and watched the lecture.

Most of the inmates were polite. Many inmates said "God bless you!" as they smiled and held the door for me. Some yelled, mostly in the segregation unit. One man just kept saying "I don't understand why I'm locked in here with all of these convicts!" Another kept screaming at Peterson. Before we walked into any area, a guard would shout out, "Females on the hall!"

Breakfast at the prison is served in shifts, starting at 3 a.m. Many of the cell windows have taped-up signs in them, requesting to be allowed to miss breakfast. A lot of prisoners would rather buy something to eat than wake up at three in the morning for turkey mush, and I can't say that I blame them. David told us about prison life. The younger men are pressed to join racially segregated, violent gangs. Inmates sneak bread and fruit out of the cafeteria to make prison wine. Peterson told us about how hard he tries to play it fair with all of the prisoners. Most of the inmates we ran into seemed to particularly respect Peterson, but a lot of the other guards did not. When we said goodbye to David, I thanked him for sharing his story, and I meant it. After we left his area of the prison, Peterson told us that he couldn't help but wonder what another thirty years imprisonment would teach David, and I wondered the same thing. Then we were back in the lobby, surrounded by wives and sons and lawyers, waiting to visit the prisoners. When we were out in the parking lot I breathed freer than I knew I could. A part of me, irrational as it was, didn't expect to be let out.

Tea with a Professor

By Staff Writer Sarah Aviles

Professor Larsen takes a moment to find the tea she wants at Java City: she can't have caffeine because she's four months pregnant with her second child. Usually on Fridays she works at her home office, but today she came in for a couple staff

meetings and an interview with me for the new Meet Your Professor column. When asked about the correct spelling of her name, Allison Larsen, she corrects me: "I actually like to go by all three names: Allison Orr Larsen. Orr is my maiden name, so I was always called on in law school because it was so easy to pronounce." She asks about the pronunciation of my name, telling me that she always worries about mispronouncing people's names.

If you have met Professor Larsen, you know that this friendly consideration is the norm for her. As we discuss her career path and education she remains modest and unassuming, preferring to switch the topic to other people – her husband, her daughter, and her siblings – and their accomplishments. But anyone who has seen her resume knows that if she wanted to brag she has the background to stand out. First in her class at the University of Virginia, she clerked for Justice Souter in the Supreme Court for a year before working for the prestigious international firm of O'Melveny and Myers, LLP.

However, she quickly realized that she wanted to teach. She remembers sitting in Constitutional Law at UVA, thinking how wonderful it would be to be a law professor, just to teach that class. After a year teaching at Catholic University, she accepted a job here at William and Mary and now in face does



Professor Larsen

teach Constitutional Law to 1Ls. Even though she's new to the law school, moving to Williamsburg felt like coming home since she is a class of 1999 William and Mary alum. The familiar close knit community of the college is rekindled in the warm welcome her family received from the other law Professors.

"For the first few months we were here, we'd be invited to a different Professor's house for dinner every weekend," she recalls fondly. "It's just amazing to think that I'm back here teaching at William and Mary." She and her husband, Drew (who is also a lawyer), love the area and feel it is a great place to raise their two and a half year old daughter, Anna. I tell her that this is the Valentine's Day issue, so I would like any stories about her and her husband. She laughs and says her husband told her to be careful what stories she shares. This August 5 will be their fifth wedding anniversary. She lists the token gifts her husband has given her for each year, all of them based on the theme for that specific anniversary: paper, cotton, leather, and fruit so far.

Alli Orr and Drew Larsen met during their first year of law school. "He asked me to join his study group," she says, then adds with a laugh, "I said yes because the smartest kid in our class was also in that group."

Professor Larsen and her future husband became close friends when they worked on the "Libel Show" together, a live, musical performance, much like SNL, that parodies the law school and the professors. Drew helped write the skits and Professor Larsen sang them. She recalls some of her favorite skits: *The Sopranos* with the Dean as a don and a parody of *Top Gun*, called "Top Gunner." But Alli Orr Larsen is no stranger to the stage. Unlike her husband – an avid soccer enthusiast – sports weren't her thing: she did musical theater and 4-H. She played Louise in *Gypsy* and Maid Marian in *Robin Hood*, but the pinnacle of her theatrical career, she says proudly, was Villager #12 in *Fiddler on the Roof* at William and Mary. She still remembers her one line: "I'll see you before I go." Today her musical performances are limited to sing-alongs in the car with Anna.

For those readers who didn't grow up in rural areas, the 4-H club is a competition for children to show off skills related to farming and raising livestock. Though her father worked as a physician, he was a farmer by hobby. So Professor Larsen grew up on a farm in Charlottesville with a horse, rabbits, cats, sheep, and fifty cows. I ask if she milked all those cows, to which she responds, "No, but we had great steaks for dinner."

She and her brother and sister all raised sheep to show at the 4-H competitions. Professor Larsen wasn't quite the competitor her brother was; she spent most of her time brushing her sheep and cleaning them with Woolite. But she and her sister Catherine did think of

some creative names for the sheep each year: during Bill Clinton's election year, the sheep were called Barbara and Hillary. However, her days of raising sheep are now in the past and she and her husband don't own pets – a two year old is enough to keep up with.

Nowadays, Professor Larsen's favorite pastime is cooking. I mention the Food Network and she chats excitedly about TV chefs Giada and the Barefoot Contessa. She loves watching these shows to relax and trying to imitate their recipes as she cooks for her family. Although, she wishes her kitchen would stay as spotlessly clean as Giada's does while she's cooking. She's also not into baking; she jokes, "I value textualism in the law, not in food" – preferring to avoid the strict recipes for cakes and pies for the freer recipes of main courses. Luckily, her daughter isn't a picky eater because Professor Larsen tries out her recipes on her family. She says the trick to getting her two year old to eat something is to tell her it's Mac and Cheese or meatballs.

"Anna likes to say, 'I like cupcakes and meatballs and Mac and cheese, not cake or coffee,'" Professor Larsen says, smiling when she talks about her daughter. She hopes Anna will get along with the new baby,

NOT WYTHE STANDING THE NEWS

The Newspaper of the William & Mary Marshall-Wythe School of Law

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due on the fourth of July – an amusing coincidence for a Constitutional Law teacher. I ask her whether she would name the baby after a founding father: maybe Thomas Jefferson, since she's so fond of him. She suggests Hackett – after Justice Souter – or maybe Vincent after her Italian grandfather, but she has yet to decide. Nor will she say whether she wants a boy or a girl; her husband is just hoping for little soccer player to follow in his footsteps.

As we wrap up, I remember a question I had forgotten to ask earlier. "What's this year's anniversary theme?" I ask. "I don't know," she puzzles. "We'll be so busy with a month old baby this year. I'll have to check." Just to save you some time, Professor Larsen, the theme for a five year anniversary is wood – but if you want to tell your husband it's diamonds, I'll back you up.

SBA Update

By Contributor Tamar Jones

SBA Executive Board elections were held on Wednesday, February 9. The new officers have begun their terms and will serve through February 2012. The new officers are: 2L Jay Sinha (President), 2L Lauren Santabar (Vice President), 1L Patricia Kim (Treasurer), and 1L Lee Tankle (Secretary).

As the new officers begin their term, I wanted to take the opportunity to review some of the things we have been able to accomplish together this past year. On a fun note, we enjoyed our regularly scheduled events – Fall From Grace, Wine Trip, and Ski Trip, and Barrister's Ball planning is in the works. For FFG, we continued a great tradition at a great new location – the Holiday Inn Patriot. We visited a couple new wineries in the Charlottesville area during the wine trip. And over 150 students and alumni attended ski trip at the Snowshoe Mountain Resort in West Virginia. Barrister's Ball will be at a new location too – Ford's Colony, on Saturday, March 19th. It is sure to be a great night!

We also added a few new events, including a Homecoming Tailgate, Multicultural Night, Trivia Night with the Grad Council, partnered with BLSA to organize the blood drive through our local American Red Cross, and we will be hosting the ABA Student Division, 4th Circuit Spring Meeting February 26-27. Another new upcoming event is Staff Appreciation Day (co-sponsored with BLSA) – stay tuned for more details. You all have come out in record numbers to have fun and serve our community and the SBA welcomes your feedback and suggestions to continue to organize the events that you all want to participate in.

On an administrative note, thank you for entrusting us to follow up on issues that concern you. We started out the year on the heels of the most significant reform for law school student organizations – financial independence from the undergraduate campus. This reform guarantees that the law school

will automatically be allotted 50% of the student activities fees that law school students pay, rather than participate in the arduous budget application process through the Student Assembly, only to receive uncertain (and usually smaller) returns. As a result, this year we were able to provide groups with more funding than ever and work with groups to make sure that their events, speakers, competitions, and symposia received the funding they needed. In addition to streamlining our budget process to make it more tailored for the law school, we have also increased transparency so that students know how the SBA is spending its money on events. Be on the lookout for more information about the 2011-2012 budget process.

This year we also made an effort to be more accessible to the students by sprucing up the SBA office a bit, holding office hours, scheduling regular open SBA Board meetings and townhall meetings with Dean Douglas, and sending surveys on specific issues. Many of you took advantage of these avenues to air your grievances, give feedback and make suggestions.

Check out the following highlights of some of the issues that you all brought to our attention:

Legal Skills: While this has been an ongoing topic, this year we were fortunate to be a part of some serious discussions with the administration regarding future structural changes to the legal skills program, which the faculty has considered and approved. The administration has heard your concerns and we look forward to the implementation of significant changes to improve the experience for everyone.

Ethics: This class has been renamed "Professional Responsibility," to more accurately reflect the purpose of the class. The administration has also heard your concerns about how this class is graded and the SBA will continue to follow up on this discussion.

Seminar Enrollment: Through discussions with the administration, we discovered that the policy prohibiting enrollment in more than one seminar at a time is outdated, as the number of seminars has greatly increased over the years. The administration is discussing an amendment to that policy.

Student Lounge Lockers: The lack of available

The Editor's Brief

By The Editor-in-Chief Joy Einstein, 3L

We are always looking for new writers and new ideas for monthly columns, so if you think you might be interested, please email me at NotWytheStanding@gmail.com.

We are also always on the lookout for photos to include in each issue. If you have any pictures from various law school events or if you would like to take pictures for the paper, we would love to have your contributions!

lockers was brought to our attention early in the Fall semester. Many of those lockers had been claimed by previous students and their locks (and items) were never removed. So, we devised a plan and opened up 140 lockers for student use.

Java City & Hot Water. Free hot water is back in the student lounge! In case you haven't noticed - there is a hot water canister at the Java City counter for your self-serving pleasure. Also, in response to student survey results, Java City has increased their food selection, including a featured hot food item on Thursdays with one of their awesome chefs.

Communications. Based on your feedback, we have changed the format and frequency of our weekly announcements. The administration has also requested student input on further streamlining of information throughout the law school. The new Executive Board has already met with Dean Jackson and Professor Hardy to continue this conversation. So, be sure to provide your input and look forward to some changes in this area.

The SBA has also started a new Facebook "fan" page. Follow us for the latest news and updates on SBA policies and events. Search "William & Mary Student Bar Association" on Facebook.

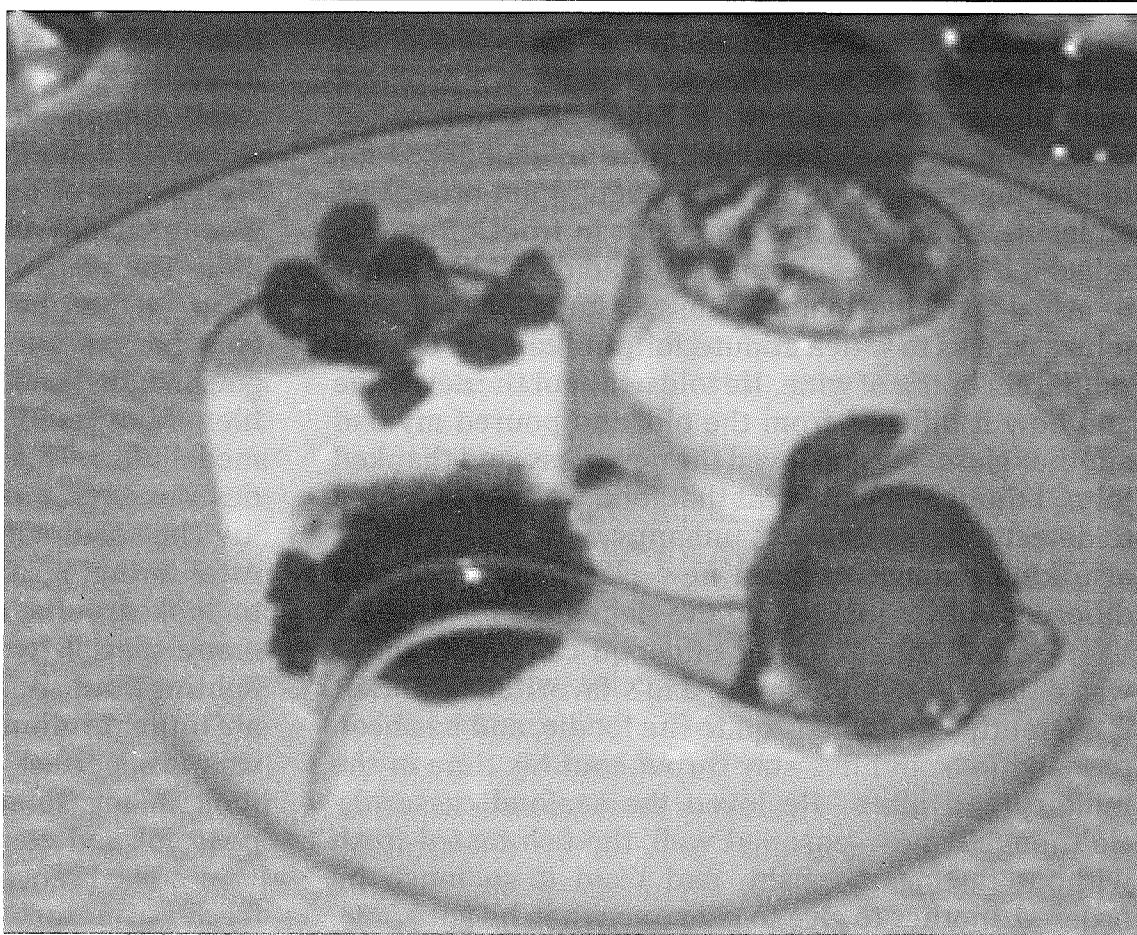
Thank you for your support. And, more importantly, thank you for the variety of ways in which you all contribute to this community. On behalf of the 2010-11 SBA Board - it has been a pleasure to serve you.

Valentine's Day Dinner Choices

By Staff Writer Diana Cooper (1L)

If you plan on having a special Valentine's Day between yourself and your significant other, there are only two options for dinner; a fancy restaurant, or a well-made (or heartbreakingly good attempt) romantic dinner at home. I can't really help you with the latter, but I can definitely help you find a couple of good options for a romantic dinner in Williamsburg. I went to four restaurants in various price ranges, and rated them based on how good they would be for Valentine's Day. Some exceeded my expectations. Others (quite enthusiastically) failed my expectations. So, without further ado, here are the contenders: The Olive Garden, Opus 9, Le Yaca, and Sonic.

First: the Olive Garden. We've all been there, so I'll keep it short. The waiters were friendly, my glass of water was never empty, and the salad and breadsticks were perfect. I ordered the pork



Dessert at Le Yaca

Milanese, which was pan seared pork with tortellini and a delicious garlic-butter sauce, as well as the lasagna frita for the table. Everyone else ordered the endless pasta bowl. I love the lasagna frita. It's basically a mini wrapped lasagna with alfredo sauce and cheese. It is delicious, and usually leaves the table fighting for the last frita. This time I won. The entrees were good all around. Those with the pasta bowls loved it, and I thought that the pork Milanese was good. It was crispy on the outside and juicy on the inside. When dipped in the garlic-butter sauce my mind exploded. Because it was delicious. We finished dinner in about ninety minutes, and by the time it was over, I could feel the food weighing me down. I got into my car and contemplated taking a nap, but reality kicked in and I drove home and fell asleep promptly. Final assessment: the ambiance was good, the food was good, but if you plan on any after dinner activities, I would probably not go here. Or just order salads.

My next stop was Opus 9. My dad decided to treat me to lunch, and I got to choose. It was exciting, as we usually go to his favorite sit down - Chili's. I won't lie, I love Chili's, but after the fifth trip in two weeks, you tend to start hating a place for a couple of months.

Anyway, Opus 9 was great. From the moment we stepped in, we felt like royalty. The wait staff was formal yet extremely friendly, so we automatically felt comfortable in the restaurant. The tables were a bit close together, but somehow my Dad and I still felt like we had our own space to talk. After a couple of minutes they brought out water and fresh rolls. These rolls were delicious. They were crunchy on

the outside and soft and delicious on the inside.

My dad ordered the chef special, a seafood casserole, and I ordered the mozart burger, a beef and andouille sausage hamburger. John, our waiter, asked if we wanted wine. I declined, but my dad asked for something "sweet but not too sweet." John brought it tableside, opened it, and poured it in front of us. He asked if it was sweet enough. My dad didn't like it, but he also doesn't like making a fuss, so he said it was okay. John asked us to wait a minute, left, and came back with a different bottle of wine. He told us about the new wine and how it differed from the old, and poured my dad another glass. My dad loved the new glass, and thanked John. I thought it was great that John was not only able to detect that my dad was unhappy with the wine, but also kind enough to get a new glass, and open two different bottles just to find the right glass for my dad.

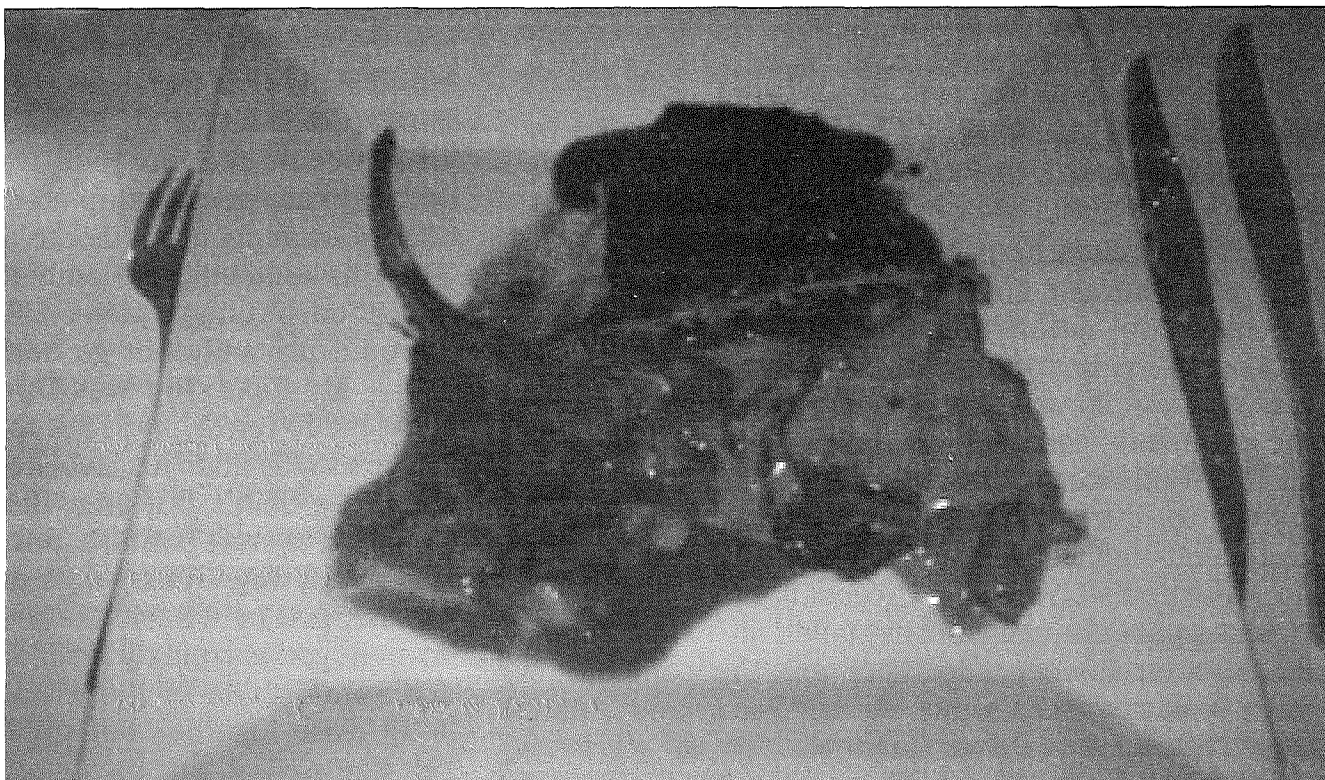
A few minutes later our food came out, and it was delicious. Although my dad's favorite restaurant is currently Chili's, he is quite the foodie, and has been to many four and five star throughout his time in the military and after. He loved the seafood casserole. He thought it was seasoned well, the fish tasted fresh without tasting too fishy, and liked it so much he ordered another to give to my mom when he got home. My burger was great. For someone used to the normal Chili's burgers, it was a bit small, but it was PACKED with flavor. It was spicy, peppery, juicy and wonderful. John brought out an awesome garlic mayo to go with it. I put it on the bun, bit in, and had a party in my mouth.

Overall, Opus 9 was great. The food was really good and the service was amazing. The placement of the tables and the overall ambiance would be perfect for a couple during dinner, and I left feeling energized, and special—exactly how you want to feel after a good Valentine's Day dinner.

My third stop was Le Yaca, a French restaurant. I went alone. By myself. Because I felt like it. And also because it was 7:00, all of my friends were busy, and no one wanted to dress up. So yeah, it wasn't weird or anything, and the hostess only made one comment to make me feel awkward. I think it was the look over the glasses, the up and down, and the French accent saying, "So a table for one?" I said yes, took out my moleskin notebook and made a mark in it. She looked scared,

and showed me to a nice private corner table. They think I'm an actual food critique. I laughed. Alone. After ordering a Riesling, I ordered the restaurant week dinner. It came with a choice of "salade," la soupe à l'oignon, or la soupe du jour for the appetizer. My powers of deduction led me to believe that they meant salad, French onion soup, and the soup of the day. The waitress, Ann, suggested the French onion soup. I then had the choice of le trio du mareyeur (sea bass, scallops, and blue prawn) or le trio du gourmand. I chose le trio gourmand which included a filet of beef tenderloin, a lamb chop, and a veal sirloin medallion. This meal also came with a symphonie des desserts. They wouldn't tell me what came in it. They said it was a surprise. I was a little scared. After bringing my bread and wine, I had a chance to look around. Le Yaca is beautiful. There were many special two-seaters, and it was obvious by the lighting and music that it was a favorite place for an intimate dinner. I chewed on the bread (which was as perfect as French bread could be), and took in my surroundings. Le Yaca makes you feel peaceful and content, and maybe just a little snooty.

The French onion soup came out next. They put fresh parmesan cheese and croutons on the top, and served it in a little kettle bowl. It was good—it had a slightly smoky flavor, and was completely smooth. Mixing a little piece of the cheese, crouton and soup was amazing. That being said, unless you really like French onion soup, I would probably save the money and skip it. After finishing the appetizer there was a gap of around fifteen minutes before the entrée came out. In the meantime, I sat back, and listened to the diners around me. A table of five near me was in the process of feasting on their meal. I had no idea what they were eating, but they were VOCAL about their love



Lamb Chop entree at Le Yaca

of the food. Hearing them talk about how great their food was made me even more excited about my food.

At last, my entrée arrived! The beef tenderloin had a black peppercorn sauce and mashed potatoes underneath. It was delicious. The meat was cooked medium, and was tender and juicy. The peppercorn sauce was a great addition, but beware: the pepper will get caught in your throat. There was a definite Liz Lemon moment where I thought I would choke and die. Thankfully, I lived to tell this tale.

Next, I tried the Lamb chop. It was nestled in some sautéed vegetables. I didn't like the veggies. They were limp and saturated, and fell apart when I tried to pick it up with my fork. The lamb on the other hand ... One side was seared and crispy, and the other was juicy and tender. It had a good taste.

Finally, I moved on to the veal sirloin medallion with morel cream sauce and spinach. This was my favorite part of the trio. The spinach was so tasty; I think it was cooked in butter and garlic. The veal was tender and, combined with the sauce, created a very subtle but delicious flavor. The food was prepared well, and left a satisfying feeling.

Ann quickly brought the dessert out after I finished the meat trio. It consisted of a raspberry sorbet, a chocolate mousse, and a lemon mousse. Not only did it look delightful, but it tasted extraordinary. The raspberry sorbet was sweet and a little tart. There were little pieces of ice in it, which reminded me of the fact that it was handmade. The chocolate mousse was rich and delicious. There was whipped cream and a crispy sugar crisp on the side that bumped the mousse from ordinary to extraordinary. Finally, the lemon mousse with raspberry sauce was my favorite dish of the night. It was so tart, yet sweet and light and fluffy! There were fresh berries on top of it, and the raspberry sauce was sweet and added a nice flavor.

I left Le Yaca feeling great. The light desserts gave the meal an overall upbeat feeling, and left an energetic buzz in my mind. I got a lot of homework done that night.

Finally, my last stop was Sonic. I went with one of my high school friends after a movie for a late snack. As you pull in you are greeted by a large sign with foods and prices on it. An instantaneous menu: this was a step above some other restaurants I visited. The atmosphere in my car was complex, as we had just watched *Inception*. Although the car has seating for four, we were only two, which made for an intimate meal. We pressed a red button and ordered our meals. My friend got a Coney hot dog, while I got some mozzarella cheese sticks and a cherry limeade. After a short wait, our waitress skated over. We were impressed with the service. It was quick and also entertaining. After delivering our meals, our waitress skated back to the sonic establishment. She fell. We didn't laugh ... that hard. Don't worry, she was ok. The meal was delicious. My friend enjoyed her hot dog, stating that "it was the best foot long from a drive-in that I've ever had." I was impressed, as my friend loves hot dogs.

My mozzarella sticks were good. We quickly finished our meal and headed home, content with the late night fare. Overall, it was a mind-blowing experience.

THE FINAL WORD. As you can see, I went to four quality establishments that have a great potential for Valentine's Day. Of course, I would suggest Opus 9 or Le Yaca for that wonderful romantic dinner. The Olive Garden comes in as a far-off third, and Sonic (which I thought would be the victor) pulls into the last spot. I hope you all enjoy Valentine's Day with your significant other.

A Romantic Night at the Movies By Staff Writer Sarah Aviles

It's February at the movies, which means a splurge of romantic comedies released just in time for Valentine's Day. Because I feel it is my duty to ensure that you don't spoil your Valentine's Day with a dreadful movie, I went to review the current chick flick, *No Strings Attached*. And – so you appreciate what I do for journalism – normally, I wouldn't have wasted the \$6.75 on this movie: on the surface it appears to be a predictable mash up of other movies with actors like Ashton Kutcher playing their usual roles. However, as I have a grudging appreciation of Natalie Portman's past movies (let's just ignore *Star Wars*) I was vaguely hopeful.

The plot follows Adam, a nice, puppy dog of a kid (because 'man' just doesn't seem like the correct term for Ashton Kutcher), who is struggling to make it as a writer without any help from his narcissistic, but well-meaning, TV star dad (Kevin Kline). This father/son relationship is the most innovative and amusing addition to a tired plot. When the movie starts (after all the opening credit flashbacks) Adam's dad has hooked up with Adam's recent girlfriend and the two of them are thinking about having a baby. Adam finds this development mildly unsettling and wakes up after a drunken haze, naked, on his old friend Emma's couch. Emma (Portman) is attracted to Adam but refuses to get into a real relationship because of emotional issues, etc., etc., and because as a doctor, apparently, you don't have time to do anything but meet up for casual sex. Thus, Adam and Emma make a pact to have a sexual relationship with "no strings attached." The movie is predictable and unusually long for a romantic comedy, but it's not without its moments. Kline's scenes are particularly hilarious and ridiculous all at once and add a diverting side plot. Both Adam and Emma are likable, if cliché, and have agreeable chemistry and amusing verbal sparring matches.

If you really want to go to the movies on Valentine's Day, *No Strings Attached* is not a bad movie to see. You'll laugh out loud, you'll invest in

the story (despite its predictability), and you won't be bored. However, it's really not worth the money, and *The King's Speech* is so much better, if less romantic. Bottom Line: Not worth it, but if you're going to make out the whole time, you won't notice anyway.

Instead of going out and wasting time and money at a movie with a plot you've seen a hundred times before, stay at home, snuggle on the couch, and watch one of these classics. *A Room With A View* is a 1985 Oscar winning film based on one of those early British novels that I ought to have read, being an English major who specialized in early British literature, by E.M. Forster. But all that is just so you can brag about being cultured while you enjoy a clever, rollicking romance starring Helena Bonham Carter, Maggie Smith, Judy Dench, and Daniel Day Lewis, among others.

While the Jane Austen feel of the subject matter may be more intriguing to women, this is Valentine's Day, so there aren't many movies that aren't. Lucy Honeychurch (Helena Bonham Carter) is a young woman on her first trip abroad who finds, to her horror, that she and her chaperone (Maggie Smith) have been placed in rooms without a view. As if this indignity isn't enough, she meets an eccentric man and his son – the Mr. Emersons – who offer to trade rooms with them! Despite this uncouth offer – which the women accept after the appropriate demurrers – Ms. Honeychurch finds herself falling in love with the moody, existential son. Their innocent romance takes place against the stunning background of Florence in the spring, until Ms. Honeychurch's chaperone catches them kissing and spirits her back to England before she can be further corrupted. Trying to forget this torrid affair, Ms. Honeychurch adapts to her quiet, wealthy life in 19th century England, affiancing herself to a polite, proper man named Cecil (Daniel Day Lewis). The remainder of the plot spirals into delightful twists and turns that flow together as calmly and as beautifully as the musical score. If you want a movie you can laugh at, invest in, and appreciate, *A Room with a View* is a stunning romance that will put you in the spirit of Valentine's Day without making you feel like you just wasted two hours and twenty bucks. Bottom line: Available on Instant Netflix; won't depress singles.

Valentine's Day for Foodies

By Contributor Gardner Rordam

As most good restaurants have learned to capitalize on, a romantic meal is a central component of any good Valentine's Day. If you're going out to nice place, you'll likely encounter a "special" (read: twice as expensive with fewer choices) menu and maybe even a smaller (again, more expensive) wine list to choose from. But then again, we're in law school, and a nice

restaurant may not be what you budgeted for this year.

Though that may seem like bad news, think of it this way: you could have unlimited options for food at way better prices, combined with a gigantic wine list that's at least 50% off! In this alternative option, you not only spend less, but you make a much more impressive gesture to your significant other- what a deal! The one caveat, of course, is that you're cooking dinner.

Start planning and thinking about the meal as far ahead of time as you can. Go to the good grocery stores for meats and produce and ask one of the many wine shops in the area about what would pair best with what you're fixing. Be adventurous with your ingredients, but maybe not with cooking techniques: as romantic as it might be to pull off an impossibly hard recipe, it's a real mood-killer to be cursing and shouting at something in the kitchen while your date waits patiently. Finally, the meal doesn't have to be fancy, but it should show care, time, and effort. If the two of you love comfort food, make something down-home and old fashioned, but take your time and do it well.

Here are some ideas for a great Valentine's dinner: **For the meat lovers:** Pick something out of the ordinary and go with either a pan roasted duck breast or a rack of lamb (I hope I don't fail Animal Law because of this). Either would go great with garlic mashed potatoes and some sort of interesting sauce; maybe a cherry or fig-based pan sauce. Just Google duck breast with cherry/fig pan sauce or do the same for the lamb and you'll find tons of recipes.

For the adventurous eaters and big spenders: Anthony Bourdain recommends Foie gras aux pruneaux, which as you probably guessed, means Foie Gras with Prunes (now I'm really going to fail Animal Law). You soak the prunes in port wine and sear the foie gras, tying it together in the end, also making a rich pan sauce. You can serve that with toast and drizzle a balsamic vinegar reduction over it before serving.

For the seafaring eaters: One of my favorite things in the world is a well-seared sea scallop. You could just buy four big scallops, sear them with butter and olive oil, and serve with pomegranate seeds and fennel fronds as a delicious appetizer. Then, for the main course, go for a pan roasted sea bass served over a rich stew of tomatoes, capers, and olives. (By the way, make sure to get Black Sea Bass, a sustainable fish, as opposed to Chilean Sea Bass, which is not.)

For something way out of the ordinary: Emulate the Melting Pot and serve fondue. You could go with a traditional Swiss fondue of melted gruyere and comte cheeses with garlic and white wine- this vegetarian option is often just served with bread and apples, and it makes an incredible meal. If you like the Melting Pot restaurant- make your own cooking liquid, marinate some meats, buy some sauces, and you've got Melting Pot at home!

No matter what you make – have fun in the kitchen. Cook together, roll with the punches, and keep a good drink by your side!