

## To the Bag



### THESPIS BEFORE JURY

To the *Bag*:

Okay, I confess that I got a little behind in my reading, but I must belatedly object, on behalf of all Savoyards, to Bennett Boskey's claim that William S. Gilbert's "strange alliance with Sir Arthur Sullivan . . . began with *Trial by Jury* . . ." 12 GREEN BAG 2D 375. My sources indicate that G&S's *Thespis* was produced Dec. 23, 1871, followed by *Trial by Jury* on March 25, 1875. Sadly, most of the music to *Thespis* has been lost although the libretto survives, but that is no reason to deny its proper status as the first collaboration of G&S.

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### HECK BARS

To the *Bag*:

I noted in a couple of past issues that you occasionally print law-related recipes. Here's a recipe that relates to *Heck v. Humphrey*, 512 U.S. 477 (1994). It was created by our Pro Se Staff Attorneys, Renae Angerth, Kay Bartolo, and Patty Trom-Bird, and submitted by Kay for the Puckerbrush Potluck, a food contest division at the Iowa State Fair. This division is sponsored by the Iowa Association of Women Attorneys (IOWA) and Polk County Women Attorneys in memory of our friend, Bess Osenbaugh, who before her death (in

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1999 at age 51) was the Solicitor General of Iowa, and an attorney with the U.S. Department of Justice. Bess started the practice of office potlucks to foster a sense of collegiality and improve working relationships. Bess was from Lucas County, Iowa, near an area referred to as Puckerbrush. When she died, the women attorneys wanted to continue the spirit of good will that Bess engendered with the potluck tradition. In addition to sponsoring this food contest division at the Fair, the Polk County Women Attorneys host an annual potluck to celebrate milestones and achievements of its members.

These *Heck Bars* won first place in the Puckerbrush Potluck Desert Division of the Iowa State Fair in 2002. Here's Kay Bartolo's description of the case, and the recipe: "*Heck* is a case that looks plain, but is hard to digest. In *Heck*, the Supreme Court barred a 42 USC Section 1983 claim for damages for an unconstitutional conviction when success on the claim necessarily implied the invalidity of plaintiff's conviction, and the conviction had not been overturned."

### *Heck Bars*

4-1/2 oz. unsweetened chocolate  
8 oz. unsalted butter  
4 extra-large eggs  
2-1/8 cup granulated sugar  
1/2 tsp. vanilla  
1/2 tsp. salt  
1-1/8 cup all purpose flour  
1-1/8 cup walnuts (optional)  
8 oz. semisweet chocolate chips

Preheat oven to 300 degrees. Gently melt chocolate and butter in double boiler. When chocolate is totally melted, set aside. In large mixing bowl, combine eggs, sugar, vanilla and salt. Use spatula or wooden spoon to mix until just incorporated. Fold in melted chocolate/butter mixture. Add flour, nuts, and chocolate chips. Note: do not overmix; fold only enough to incorporate dry ingredients, or bar will be too tough and cake-like.

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Line 12 x 9 x 1 pan with parchment paper. Pour batter into pan; consistency will be like thick chocolate sauce. These do not raise much, so OK if batter rims the pan. Place in center of oven and bake 40-50 minutes. After about 30 minutes a thin crust will form. Bars are done when very moist on inside, with a thin, crispy, sugary surface (like a thin crust of ice on pool of water). To achieve fudginess you *must underbake*.

The Puckerbrush Potluck was described in the *Des Moines Register* by columnist Shirley Ragsdale on July 25, 2001: *Puckerbrush Potluck Tradition Continues, in Memory of Bess*. Permission to reprint the recipe provided by Kay Bartolo, and Puckerbrush Potluck sponsors. This recipe has been featured in Davia L. Nelson and Nikki Silva, *Hidden kitchens: stories, recipes, and more from NPR's the Kitchen Sisters* (2005).

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