

their private rail carriers. Taxpayers and small investors were made to bear the loss while a few bankers and lucky corporate managers made off with the money. After 1887, my Interstate Commerce Commission did what could be done to correct an unfortunate nationwide situation. An important cause of that situation was the misuse of public funds to lay tracks that should not have been laid. The hapless taxpayers of Salem, Michigan could have had no idea whether it was efficient to run the line through their town. They were quite likely to lose the town's shirt in the transaction. My decision forbidding them to repay the town bonds issued to build a track to be owned by a private entrepreneur was celebrated in my time because I was right in putting an end to the practice of taxpayer extortion, and the people of Michigan recognized this to be so.

Thomas McIntyre Cooley  
Interstate Commerce Commission

*Editors' note: Judge Cooley's letter reached us via the medium Professor Paul Carrington of Duke Law.*

## **Equal Time for Hamantashen**

To the *Bag*:

Just got my issue of the *Green Bag*. I'm sensing some serious bias – it's all well and good that Professors Stone and Kontorovich take opposite sides, but the only recipe you've included is a latke recipe??? 9 GREEN BAG 2D 203 (2006). I read the *Green Bag* for balanced, nuanced pieces and now you prove yourselves to be practitioners of gastronomical bigotry. For shame.

I hope that this omission was for want of a good hamantashen recipe. Having just recently returned from my family's HamantashenFest '06 (an annual tradition in which approximately 1,500 hamantashen are made in a single day), I can tell you that the attached recipe makes the best hamantashen in the

world. My mother has spent the last 20 years refining the recipe, and I'm happy to stand behind it.

"Without taking sides." Bah humbug.

Marsha Ferziger Nagorsky  
University of Chicago Law School

P.S. Although my tongue is firmly in my cheek while lashing you above, I'm serious about the excellent recipe attached. Amy should try it, and you should give the humble 'tash some equal time next time around. I was, however, glad to see that Amy makes her latkes the right way – with grated, rather than mashed potatoes. I'll have to forgive her the baking powder.

P.P.S. The recipe:

## **World's Best Hamantashen**

(Makes 100 Hamantashen)

Preheat oven to 425 degrees.

*Note:* This must be mixed in a heavy-duty mixer – the dough is very, very thick and a hand mixer cannot handle it. Alternatively, you can do it by hand. If you have a 6-quart mixer, you can do this all at once. If any smaller, split the recipe in half and do it twice or the motor will have trouble keeping up, and the dough will not come together.

*Cream together:*

4 sticks butter (lightly salted), room temperature  
4 eggs, room temperature  
1½ teaspoons vanilla  
3 cups sugar

*Sift together:*

8 cups flour  
2 teaspoons baking powder  
¾ teaspoon salt

After wet ingredients are creamed, mix dry ingredients into them. Dough is ready when it holds together and cleans the sides of the bowl when mixed. Separate into 8 balls, put each in a plastic bag and refrigerate for about an hour.

You will need 35–45 ounces of filling per 100 hamantashen. You do not want pie filling – it’s too thin. You want pastry filling, like Solo brand cans, which is what I use. Common fillings are prune, apricot, almond, cherry, poppy seed, etc. Once you get used to the consistency of the Solo fillings, you can experiment – although I can tell you now that peanut butter is too thick and dries out, and chocolate doesn’t work too well (although Nutella is delicious). I know people who have had success with some pretty unusual stuff, so don’t hesitate to try something!

Roll out the dough on a marble slab or on other board. Roll to  $\frac{1}{2}$  to  $\frac{3}{4}$  inches thick, then cut out circles with a drinking glass (or round cookie cutter, if you have one). Remove circles to another board, and put a dollop of filling in the middle using two spoons (not too much). Make sure you don’t get filling around the edges, or it won’t stick together properly. Fold up three sides to form a triangle, and pinch well closed (or else the filling will ooze out!). Put on an ungreased, air-core baking sheet. They won’t spread too much, so you don’t have to put them way far apart, but give them some room.

Bake sheets, two at a time (keep a completed sheet in the fridge until ready to bake both), for 6–8 minutes, then switch the sheets between upper and lower racks, and turn them around (for balanced browning). Then bake another 6–8 minutes. Your oven calibration will determine how long to do it for. They should be firm, and golden on top. The air-core sheets will make sure they don’t burn on the bottom. If they brown too quickly, turn down the temp to 410–415.

Remove from the oven, and let cool only slightly,

then remove them to racks to cool completely. Do not stack or package before completely cool – they will break apart. Hamantashen will keep a long time in a covered container, provided you don't devour them all right away. ;-)

Sandy Ferziger Grimm

## Scholars United Against Suppression of the Cleveland School

To the *Bag*:

The undersigned scholars, all affiliated with Case Western Reserve University, wish to express dismay at the *Green Bag's* suppression of the Cleveland School of Legal Scholarship – a robust conception of jurisprudence, born on the rusty banks of the Cuyahoga. We invite scholars of like mind to add their names to this letter. (Just sign the bottom of the next page, tear it out, and send it to the *Bag*.)

In 1999 (or thereabouts), one “Ross Davies,” an ethereal figure identified as Editor-in-Chief of the *Bag*, professed interest in the founding documents of the Cleveland School. After those irreplaceable items had been sent to Washington for review, “Davies” offered a vague but, we think, legally enforceable promise of publication (enforceable, that is, if “Davies” really exists). The Cleveland School was thus poised for international acclaim (and the attendant financial benefits), but no such publication has occurred. Indeed, the founding documents have not been seen again.

At several times since then, the *Bag* printed titillating references to the Cleveland School<sup>1</sup> – obvi-

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1 See, e.g., Letter from Arthur Austin, 3 GREEN BAG 2D 73 (1999) (referring to Erik Jensen as “one of the co-founders of the Cleveland School of Legal Scholarship,” and doing so on a page titled, by the editors of the *Bag*!, “The Cleveland School of Scholarship”); Letter from Erik Jensen, 3 GREEN BAG 2D 215 (2000) (citing “The Cleveland School”); Letter from Erik M. Jensen (*The Cleveland School doesn't quit!*), 4 GREEN BAG 2D 314 (2001) (referring to Arthur Austin as “founder of the Cleveland School of Legal Scholarship”). And it's not only Clevelanders who are willing to attest