



LAW LIBRARY NEWSLETTER

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STAFF HIGHLIGHT



Jonathan Lasky Catalog Assistant

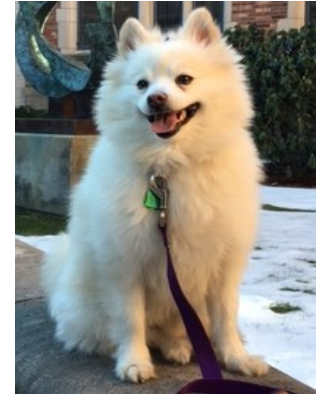
Jonathan attended the United States Naval Academy, and Cornell University. He completed a Master of Divinity, with a concentration in Biblical languages, at Gordon-Conwell Seminary in Massachusetts. He has worked at the Yale Law Library as a cataloging assistant for the past eight years.

Jonathan worked at a non-profit Christian organization with university students in Florence, Italy for three and half years, while studying Greek, Latin, Hebrew/Aramaic, German, and Italian, all of which come in handy when cataloging foreign and international law materials.

He is a Lay minister at the Episcopalian Christ Church New Haven and regularly trains at New Haven Boxing. He also enjoys watching motion pictures from Hollywood's classic era.

WELLNESS MONTH IN THE LIBRARY

March is [Mental Health & Wellness Month](#) at YLS and your Law Library has resources to aid you in your wellness endeavors. First, you'll notice several **stress-relieving spaces** around the Law Library, where you can work on a puzzle, be artistic, and otherwise take a break from the rigors of work or school. All members of our community are welcome to visit these spaces. Students will also find a book display on L3 of selected items focusing on managing stress in law school and law practice.



Jozy, our therapy dog in residence, will hold drop-in sessions on March 1, 8, 22, and 29, 9:30 – 11:00am. Again, all members of our community are encouraged to come say Woof to Jozy. Many thanks to Jozy's guardian, Tina Severson in CDO, for making these visits possible.

UPCOMING EVENTS

- 3/3 Film Screening: *No Más Bebés*
- 3/9 Book Talk: *Imbeciles: The Supreme Court, American Eugenics, and the Sterilization of Carrie Buck*
- 3/23 Book Talk: *U.S. Law & Policy on Transitional Justice*
- 3/24 Exhibit Talk: *Free Tom Mooney!*
- 3/30 Film Screening: *Trapped*

NEW DVD'S

- [Suffragette](#)
- [Creed](#)
- [Trumbo](#)
- [Spotlight](#)
- [Sisters](#)
- [Macbeth](#)
- [The Danish Girl](#)

My Dear Old Granny's Shepherd's Pie: by Julian Aiken

4 large potatoes, peeled and cubed | 1 tablespoon butter | 1 large onion, finely chopped | 120g grated Cheddar cheese | salt & pepper to taste | 1 tablespoon olive oil | 3 carrots, peeled & diced | 450g minced lamb | 2 tablespoons plain flour | 200ml lamb stock.

Preheat oven to 375F. Bring a large pot of water to boil. Add potatoes and cook 15 minutes until tender. Drain and mash. Mix in butter, 2 tablespoons of finely chopped onion and half of the grated cheese. Add salt and pepper; set aside. Heat oil in a large frying pan. Add remaining onion and diced carrots; cook until tender. Add lamb and cook until well browned. Stir in flour and cook 1 minute. Add lamb stock. Bring to a boil, reduce heat and simmer for 5 minutes. Spread the lamb mixture in an even layer on the bottom of an ovenproof casserole dish. Top with the mashed potato mixture and sprinkle with remaining grated cheese. Bake in the preheated oven for 20 minutes, or until golden brown.