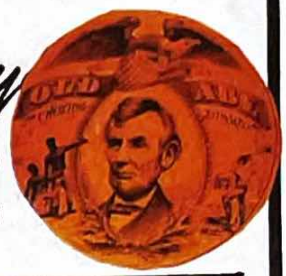




American Board of Criminal Law

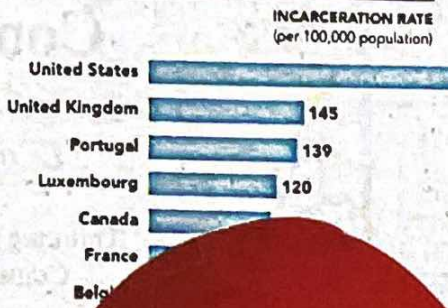
THE ROUNDTABLE



Vol. MMXXII, No. 2

FEBRUARY 2022

INCARCERATION RATES AMONG FOUNDING NATO MEMBERS



Hispanics.....831 per 100,000
American Indians.....895 per 100,000
Blacks.....2,306 per 100,000
Whites.....450 per 100,000



Scattered Thoughts: Point of View

Has it ever occurred to those who cry out for equality for “the black and brown” people that the simple act of identifying the entire segments of our society by a “one-size fits all” color coding is to unintentionally perpetuate the omniscient point of view of the so-called “white” Caucasian?

We will never end racism even in those who oppose racism until we stop identifying groups of people by color. Reference to color should be limited to the description of individuals where appropriate for identification purposes only, and the description of every such individual, including so-called “white” people, ought to be made according to a spectrum of color, like paint chips, starting with “albino,” progressing through various stages of skin color, including the various shades of “white,” all the way to the darkest shade of brown, as there really are no black people, except those people who call others “black.” The lists could, of course, start from the other end, ending with “albino,” depending upon which protocol is more appropriate to the situation at hand.

In fact, whatever else is the reason that would justify referring to whole segments of our society by the most simple, and most inaccurate, overarching skin tone, except to lump them together as “others,” and perpetuate the belief that “white” is the norm and everyone else is “other.”

Just sayin’.

Steve LaCheen,

January 2022



Mardi Gras King Cake

This tender, buttery yeast bread is filled with sweetened cream cheese laced with the alluring vanilla-orange notes of Fiori di Sicilia. Frosted and sprinkled with traditional Mardi Gras colors, it's the perfect Fat Tuesday centerpiece for your table.

8 tablespoons (113g) butter, melted
 ¾ cup (170g) milk, lukewarm
 2 large eggs, at room temperature
 3 ½ cups (420g) King Arthur Unbleached All-Purpose Flour
 ¼ cup (50g) granulated sugar
 ¼ cup (28g) Baker's Special Dry Milk
 1 ½ teaspoons salt
 2 ½ teaspoons SAF Instant Yeast
 ¼ teaspoon nutmeg
 ¼ teaspoon Fiori di Sicilia

FILLING

one 8-ounce package (227g) cream cheese, softened
 ½ cup (99g) granulated sugar
 3 tablespoons (25g) King Arthur Unbleached All-Purpose Flour
 1 large egg, at room temperature, lightly beaten
 ¼ teaspoon Fiori di Sicilia

ICING

2 cups (227g) confectioners' sugar
 pinch of salt
 1 teaspoon Pure Vanilla Extract
 2 to 3 tablespoons (28g to 43g) milk, enough to make a thick, pourable glaze

GARNISH

gold, purple, and green sugar or sprinkles

For the dough: Mix and knead the dough ingredients together to form a smooth, very silky dough.

Cover and let rise for 1 hour. It'll become puffy, though it probably won't double in size.

Transfer the soft dough to a lightly greased work surface. Pat and stretch it into an 18" x 8" rectangle.

For the filling: Beat together the cream cheese, sugar, and flour until smooth, scraping the bowl once. Add the egg and Fiori, again beating until smooth.

Spread the filling down the center of the dough, leaving the edges uncovered. Bring the edges up and over the filling until they meet at the top; pinch them together to seal the filling inside.

Place the log of dough into a lightly greased 12-cup Bundt pan, seam side up. Pinch the ends together to form a ring.

Cover and let rise for about an hour, until puffy. Preheat the oven to 350°F.

When the dough has risen, cover the pan with a sheet of parchment or greased foil and place a baking sheet on top (this will keep the bottom of the cake flat as it bakes). Bake the covered cake for 40 minutes. Remove the baking sheet and foil, and bake for 10 minutes more. Remove from the oven and cool on a rack for 15 minutes before turning the cake out of the pan onto the rack to finish cooling.

For the icing: Whisk the ingredients together and drizzle over the cooled cake. Sprinkle with sugars in Mardi Gras colors — green, purple, and gold — before the icing sets.

Yield: one cake.

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LIFETIME ACHIEVEMENT AWARD: JERRY SUMMERS

On June 17, 2021, at its Annual Convention in Memphis, the Tennessee Trial Lawyers Association honored longtime Chattanooga attorney, Jerry Summers, with its most distinguished award for Lifetime Achievement as a practicing attorney. The award recognizes a trial lawyer member who has distinguished themselves providing outstanding legal representation to those who have been injured, killed, or impoverished and whose only alternative was to seek justice through the civil justice system.

Jerry H. Summers is a longtime resident of Chattanooga. Following his graduation from law school, he initially worked for two years as a prosecutor in the Hamilton County District Attorney's Office. Entering private practice in 1969, he became the founding member of what is now Summers, Rufolo & Rodgers.

He has argued cases before the United States and Tennessee Supreme courts and has been involved in numerous landmark decisions in both civil and criminal law.

His peers in the legal profession have elected him to membership in the International Academy of Trial Lawyers, American College of Trial Lawyers, International Society of Barristers, American Board of Trial Advocates, American Board of Criminal Lawyers, and he has been selected every year since 1983 as one of the Best Lawyers in America, in both personal injury and criminal law. In 2019 he was selected as a Fellow in the American Academy of Appellate Lawyers.

In 2014 he was honored by being designated as the Distinguished Alumnus at the University of the South at Seawee, and in 2016 the University of Tennessee at Knoxville designated him as one of the Distinguished Alumnus at that institution.

Mr. Summers has served as President of the Tennessee Trial Lawyers Association and the Tennessee Criminal Defense Lawyers Association. He has served on the national boards of the American Association for Justice and the National Association of Criminal Defense Lawyers, and he is a life member of both the state and national organizations.



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The RoundTable

Steve LaCheen, Editor

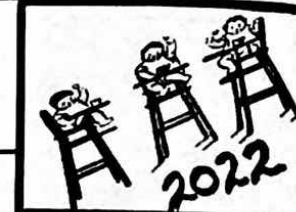
Rita Bognanni, Staff

Future Meetings

March 18-20, 2022: Las Vegas, NV - Four Seasons

July 15-17, 2022: Traverse City, MI - Delamar

October 7-10, 2022: Detroit, MI - Cadillac Hotel



Steve LaCheen, Editor
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