

Announcer: The University of Detroit Mercy presents another brand new episode of Ask The Professor. Today's program was recorded using Zoom video conferencing technology.

The University tower chimes ring in another session of Ask The Professor, the show on which you match wits with University of Detroit Mercy professors in an unrehearsed session of questions and answers. I'm your host Matt Mio, and let me introduce to you our panel for today. At the bottom of my screen, but something about the bottom of my heart I'm trying really hard it's Professor Beth Oljar.

Beth: What? I'm sorry!

Matt: We're introducing you Beth! How you doing?

Beth: Hi! Fine!

Matt: Excellent!

Beth: Impolitely reading a text I've just gotten instead of listening to the introduction, my bad.

Matt: It's not bad at all. Frankly, you're getting up there with all this new psychological research about just how much Zoom a human being can take frankly.

Beth: Yeah,

Matt: It's not a lot. Hey, what happened to the TV debut of your little friend?

Beth: Oh, Fiji?

Matt: Where did Fiji go?

Beth: He decided I had assaulted his dignity enough and...

\*laughter\*

Beth: Our 16 year old cat we used to, you know, feed his catnip addiction by working with the agent kitty. Has any dignity is beyond me but he said he does.

Matt: That's right. I loved your reference the other day to the way that Kathy Bush used to refer to catnip was kitty reefer. We're moving onwards here again, we're following my screen because you know that's the only screen that I can see. It's Professor Dave Chow and boy does he have food and drinks galore today.

Dave: I am stockpiling!

Matt: With what can you tell us?

Dave: What was it...uh Mara help me out here to see. Wasn't it Lost something Pierogi (NS) from Grand Rapids, Michigan?

Mara: Wish I could help ya.

Dave: There was a Pierogi drive-thru yesterday and I picked up about 6 dozen.

Matt: All right. Nice, very nice. A lots of different flavors and stuffings, I would assume.

Dave: Yes.

Matt: Can you give us an example?

Dave: My wife got some sauerkraut, and a Kielbasa one, Risottos, some other sweet & sour deals, all kinds of weird oddities we're gonna experiment on.

Matt: Nice.

Dave: So if an ambulance pulls up in front of my house, please forgive me. You know who to blame.

Matt: Yeah, I got it. Professor Heather Hill is here with us today. Heather, anything culinary, experimental, something new, you've discovered in the world of DoorDash or Grubhub or something?

Heather: No? No.

Matt: Have you done any baking.

Heather: Uh Steve and I made cupcakes recently.

Matt: Very good. What kind?

Heather: They were just...uh what were they Steven?

Steven: Vanilla with vanilla icing right?

Heather: Yeah they were very vanilla.

Matt: Cannot go wrong.

Heather: What are we making tonight? Korean meatballs?

Steven: Korean meatballs.

Dave: That sounds good. With kimchi?

Steven: Possibly kimchi, yes that's something that they suggest. Yes. Yeah, I have some so kimchi Yes.

Jim: You didn't have to bury the kimchi in the backyard for nine months I take it?

Heather: No, no. There was some in our refrigerator already!

Matt: Very nice. Very nice. What goes into the Korean meatballs Heather? Like what is it, like red pepper flake? Is that what's gonna kick this up a notch?

Heather: I haven't looked at the recipe, I'm just sous cheffing tonight.

Matt: Got it.

Heather: So, what's in the recipe document?

Steven: I didn't know you were on duty tonight, you are?

Heather: I thought I was on sous chef duties tonight.

Steven: I haven't checked the schedule but...

Matt: All right, we'll let them go and check (not sure).

Steven: Keep those knives sharp. I did have to buy Ritz crackers for the recipe I know that.

Matt: Oh, interesting.

Steven: There's a glaze on the outside of it with uh... It's with the glaze. I don't know, I haven't looked at the recipe for a few days. This is from, it's from the New York Times. You know on Sunday, they're doing this at home section. They've eliminated the travel section because no one could travel, and they've replaced it with an at home section who has a lot of interesting funky stuff including five recipes you can cook this week. They're really interesting recipes, and a lot of these are based on things that they're assuming most people have in their homes already, so don't have to go shopping for em.

Dave: What, like a Cheerios Casserole or something like that?

(NS who): That's tomorrow night babe.

Matt: Yeah mock apple pie will be next, you never know. Professor Dan Maggio's here with us too.

Dan: Hi Matt. Great to be here.

Jim: What's shakin'?

Dan: Not much. Looking forward to the weekend.

Matt: For what it's worth.

Dan: Yeah. Everything I did last weekend and the previous weekend...

Steven: What's the weekend, what does that mean?

Dan: Get takeout and watch TV.

Steven: Tuesday, Wednesday and Thursday too though?

Dan: Well, yeah, but I work a lot too so...But yes I'm looking forward to the next series or movie that we're going to watch on TV.

Matt: Excellent. What was the latest?

Dan: So we were watching Dead to Me on Netflix. That's that's pretty funny. And then, Beth suggested what was it was Last Kingdom?

Beth: That's what was recommended. (NS)

Dan: Yes, so that's a definite, yeah. When you started the sentence, if you like...

Beth: Like Game of Thrones?

Dan: Right, Game of Thrones, and you'll like this I was like okay.

Matt: Very cool, very cool. We're very very happy to have a special guest panelist here today. But you're an old hat at this...You know the way we do things, but it's so good to hear your voice and see your face again. Professor Diane Manica, we'll say from the Department of Arizona. How's that?

Diane: Oh, that's good! Arizona retirement, is what really works best!

Matt: Look, Dave's got his "I love Johnny Mattress" pin ready to go.

Diane: I love it!

Matt: So What have you been up to Diane? It's been a while!

Diane: Well, you know the last two months I've been much of anythin. I've learned very well how to order things online. And I've also, Jim knows this, I can watching an opera, a day.

Matt: Oh wow.

Diane: The MET is free streaming operas every day. So the other day I watched Jesse Norman and Kathleen battle.

Jim: Was it good?

Diane: Yeah, it was excellent. It was excellent, and then tonight. Joan Sutherland is the star performer in Luciana De L'Amour.

Jim: Oh yeah, she gets to go crazy.

Diane: So I've just been enjoying that and some Broadway shows online and National Theater, as I really, yes, I had season tickets out here to the Broadway

shows at ASU. And I miss all of that, because I used to, I had season tickets to the fisher for 100 years so.

Matt: That's right I remember that. You know it's interesting Diane I think a lot of people who I talked to say something along the lines of, there's this, not just when we say guilty pleasure pre-COVID-19, it might have been something you did once a month or once a week, and now everybody has something that they tend to do every day for that sort of like North star kind of attitude. Right?

Diane: Yeah. And I'm just enjoying the weather. I'm actually enjoying an even more relaxed lifestyle!

Matt: Nothing wrong with that we're so glad to have you here. With difference in time zones and we're gonna introduce a couple more props and then we're gonna have ourselves a good old time because of course, we heard from reference to Professor Jim Tubbs who is over in the upper right in my screen. How you doing Jim?

Jim: You were talking about culinary discoveries. Yesterday, I made the calls of what I had in the refrigerator. I made a Swiss cheese and pickle sandwich.

Matt: I bet it tasted great,

Jim: I had some bread and butter pickles, you know that were sliced. I laid those out on top of the Swiss cheese and put mayonnaise on the bread. Was quite good actually!

Matt: I love it, I love how all of these things that we've talked about with regard to food are really just about opening a cupboard or the fridge and being like, "Okay what do I got?"

Jim: Now, for an entertainment thing I wanted to share with all of you. If you go on the Facebook page for the Detroit Symphony Orchestra, There are a lot of their members have posted videos of things that they're doing. Like, for instance, the principal trumpet player went out on this front porch and played one of the marches from Star Wars. And so there are all kinds of things you can watch on there. It's basically their thanks to all of their donors, but there is a segment there of six members of the cello section, each playing one movement of a box suite for cello. And what's particularly enjoyable about that is the third one, the third movement is Wei Yu, (NS) the principal cellist. And while he's playing, his six and a half month old son David is bouncing up and down in one of those things that hangs from the ceiling beside him and chatting at him the whole time. There are a lot of fun to watch!

Beth: Accentuates the Bach.

Jim: Yes. Definitely.

Matt: Oh my. To round us all out here in terms of introductions, Professor Mara Livezey's here. And speaking of good things to eat, I believe it's gone at this point right? The cookie you were eating?

Mara: Oh yes, my oatmeal chocolate chip cinnamon chip cookie is long gone.

Matt: That was a good combo. I was just saying to my family the other day. Somebody makes like a prepared flavor ice cream. It's called oatmeal cookie and it just reminds me of what you're saying and I just, I would pretty much go out for ice cream, every night, as long as the sun is out. Gotta resist that as long as I possibly can.



Mara: I always make sure to have two tubs of Costco vanilla laying around.

Matt: Just in case. Never know.

Dave: Apocalypse ice cream!

Matt: Awesome. well it's so good to see and hear all of you. This is a program you can send us questions regarding anything. You stump the panel you win a prize. You can send us the questions in a number of ways. You can email us at [atp@university.edu](mailto:atp@university.edu). You can reach us on the web at [university.edu/atp](http://university.edu/atp), find us on Facebook, or if you so dare, listen on your favorite smart speaker by asking you to play Ask the Professor at University of Detroit Mercy. We have a set of questions here that were sent in. I believe this is one of your former students Professor Livezey. Hannah Vora from Biochem one last fall and 10 random questions in an attempt to stump the panel. So Hannah would be, at this point, she'd be a rising senior, and she lives in Detroit, Michigan. So thanks for sending them in Hannah, let's see what we can do with these. "Which blood type is the rarest in the United States?"

Beth: AB negative.

Matt: ...That is exactly what it says, how do you know that?!

Beth: Uh one of those random pieces of knowledge from their semester of anatomy and physiology.

Matt: That's awesome!

Beth: I paid attention in science class!

Matt: What's killing me, is that I kind of want like that follow up sentence that says, "Because of blah blah blah in the environment, this is true!" But all I really have is the correct response here. Interesting.

Beth: Next question is about which blood type is the universal donor?

Matt: Now that's an O, right?

Mara: It's O negative.

Matt: No, this one is actually interesting. I gotta say, in all the world of trivia that I've been exposed to, I've never heard this before. So, "Lighter-haired humans versus darker-haired humans. One of them actually has more total follicles. More actual hairs. Is it light or dark?"

Mara: Lighter.

Dan: Dark.

Diane: Gotta be dark.

Mara: Lighter!

Matt: There's almost 50-50 here. No, it says it's blondes! It says it's lighter hair has more hairs, isn't that interesting?

Diane: Is that true blondes?

Matt: No, I'm gonna say this is genetic. But what was that dance you were doing Heather? That was interesting!

Heather: I guess I'm happy to find out I have more follicles!

\*laughter\*

Matt: Who wouldn't be?!

Diane: Oh I'm so sad to be dark-haired!

Heather: What about red-heads?

Matt: Yeah you know, there is no further data here.

Beth: Yeah, well they don't have any souls, so there's not much point.

Heather: What do you say?

Beth: They don't have any souls!

Heather: Oh...

Matt: How about this. "So we understand that there's just over 200 bones in an adult human body, but when you're born you have quite a bit more, how many is that?"

Dan: Great more is it, I think?

Matt: Quite a bit. under

Beth: 113 or 114 instead of 206?

Matt: It's quite a bit more

Mara: 300?

Matt: You know, Professor Livsey hit it! 300 bones when you're born.

Beth: You're kidding!

Mara:Wow

Matt: They all start fusing together.

Jim: The plates at birth.

Matt: Right, I was thinking it's like you gotta be kind of loosey goosey to be born.

Heather: Is that why they say babies bounce when they drop?

Matt: Good point. Very good point. Yes. What were you gonna say Dan?

Dan: Baby humans or baby birds?

\*laugher\*

Heather: Baby....uh all kinds of babies!

Dan: We're gonna get a lot of mail about redheads and babies.

Matt: "What was the first daily comic strip that was published in the United States?" We definitely are all over the map with this question.

Beth: Blondie

Steven: Yellow kid.

Matt: It's not blondie, it's not yellow kid!

Steven: Cats and Jammer kids?

Matt: It says here that it's two names, an M name and a J name.

Beth: Oh, Malians? No...

Matt: The M word is when we talk about, you know, a dog that has sort of ambiguous heredity.

Jim: Yeah.

Matt: "What mammal has the largest heart?"

Mara: Elephant?

Heather: Whale?

Matt: You know, it's the whale! It says here that the whale beats the elephant by almost two times in terms of mass. When you think about it, I mean, that would be like a human being sized organ, which is crazy to think about right? Absolutely crazy. "What are you shopping for if you're using a brannock device?"

Dave: Shoes, wasn't it?

Matt: That's right, yeah it's a shoe sizer! Is a brannock device. Somebody was studying last night I don't know what's going on here.

Dave: I was hanging out around ugly shoes, that's all.

Beth: I didn't know that thing had a special name.

Matt: Okay.

Announcer: You're listening to a special edition of Ask The Professor, in which each of the 10 professors are participating in this recording session, we're connecting to each other from different locations, thanks to zoom video conferencing technology. We're grateful to those listeners who submitted questions for today's show, and we welcome your questions at [atp@udmercy.edu](mailto:atp@udmercy.edu). Now, let's return to our host Matt Mio, with more questions for the panel.

Matt: All right, so we've got another set. Thank you very much Hannah for sending in those questions. We've got some other questions here that are sent in by Marianne Cava. She doesn't indicate where she's from, but we'll see what

people can do. These are some interesting questions that she thinks a political science professor might be able to answer the best.

Dan: Luckily we have one of those here.

Beth: Yeah.

Dan: No pressure Steve!

Steven: You know I'm retiring right.

Dan: I know.

Matt: I figured you were just gonna go like this and be like y'know.

Steven: That's my excuse.

Matt: Well let's start with a little bit of a softball. I'm pretty sure that everybody has a good sense of the difference between a felony, and misdemeanor.

Steven: Felony is more serious.

Matt: Absolutely.

Steven: By three years.

Dan: Is that the only difference?

Matt: You know, it says here the letter of the law, is that a felony might result in one or more years in prison where misdemeanors usually do not result in a prison sentence. I don't make the rules.

\*laughter\*

Matt: I'm starting to look in Professor Oljar's direction too because I feel like all of those wonderful pre-law students would have a little bit on this question set here too. "In tort law, what makes a case civil?"

Beth: It's between individuals, the state is not a party.

Matt: That's what it says here,

Beth: It has a different standard of proof.

Matt: That's exactly what it says. Completely different standard of proof, individual versus individual, very cool.

Dave: All right man I thought you said tart law, I was getting hungry again.

Matt: Yeah I know. We can't stop talking about food around here. Oh my gosh.

Beth: The tort is a breach of law that other than breach of contract it's a law for what an action force the law, provides redress but it's not a breach of cop(NS) so when somebody slips in your driveway and they want to sue you for negligence, that's a tort.

Matt: Got it, got it. It was really big in the media like five or six years ago. We were just talking all about tort law all over the place for some reason. I can't remember

Beth: It's up there, that's why.

Matt: Try this one. "What is the term that refers, I'm sorry that is referred to, when one part of a case becomes resolved, everything associated with the case automatically becomes resolved?"

Dan: All for one?

Matt and Mara: And one for all.

Matt: That's not what it says.

Beth: Not in toto? (not sure)

Matt: No, it is a Latin phrase. The two words start with R and J.

Beth: The first and second rests, right?

Matt: Absolutely.

Dan: Res Juris

Matt: It actually says res judicata is what it says, yes. I can't think of anything like I'm going through all of my watching of law and order and saying how have I ever actually seen this take place on TV, you know?

Dave: Perry Mason ever gotten on this?

Matt: "How about the main difference between a first degree murder and a second degree murder?"

Beth and Jim: Not without a forethought

Beth: That's prior requirements.

Matt: That's right premeditation versus just intention. Yes, absolutely. Okay. Let's see what we got here from Marianne. These are pretty hardcore, I really do feel like I wasn't paying attention, back in the Michael Moriarty seasons, whenever I see stuff like this. "When an escaped prisoner was caught camping in the woods, it was a clear case of..."

Beth: Local violation at minimum, but...



Matt: Actually it's a pun!

Beth: Criminal trespass?

Matt: I believe what they're going for is it was criminal intent.

Matt: "Which party gives the opening statement, the first opening statement, in a jury based trial?"

\*collective wows\*

Dan: Plaintiff.

Matt: It does say plaintiff. Let's see. "In criminal law, what does it mean when someone pleads The Fifth Amendment?"

Jim: It means they have a right not to incriminate.

Matt: Self incrimination. You don't want to incriminate yourself in what's being discussed. That's right. "Define the word from a legal perspective. The word solicit."

Dan: Ask for?

Steven: Invite?

Matt: Yeah, I think we're all in the wheel. You know it depends on whether you commit to an illegal act, but you know all those things are sort of part of that.

Dan: So that's close enough? Yeah, I'm giving it.

Steven: I just want to hear you say it.

Matt: That's totally close enough. "Aside from local, what is known as the lowest court?"

Beth: District.

Matt: It does say US District Court is the lowest level court, depending on how many different ladder rungs we climb there. Let's see, "Evidence that would prove someone's innocence is also known as..."

Jim: Exculpatory .

Matt: Actually didn't hear what's here it says el alibi but I think you're actually correct. Close enough.

Jim: Thank you.

Beth: Having an alibi is one way you can have is one type of exculpatory evidence with the patient.

Matt: How about this one, I definitely have never heard this before. "There is a state in the Union that does not follow common law. Which is it?

Beth: Louisiana.

Matt: Yeah, that's right, Louisiana.

Dave: Do we have any background on that?

Beth: They have Harris law instead. It was settled by the French.

Matt: Interesting.

Dan: So what's maybe a main difference between that and what you would see in Michigan?

Beth: Precedent would function different. What defines common law systems typically is their reliance on precedent. I think I'd have to double check this, but I

think in Parrish law there's much more of a reliance on the statute as written, instead of case law that has been subsequently based on it. Might have to check them out.

Matt: It is the furthest my knowledge would have taken me until this moment Beth, is realizing that they don't have counties in Louisiana, they have parishes.

Beth: My grandma lived there.

Matt: There you go. So this is this is good because it's sort of like, 'knock you over the head' obvious, but not in the way the question is being asked. "What is the term of a crime you can be, you know, accused of, that is, you didn't actually complete the crime, but you intended to, it was sort of incomplete by two or more people."

Dave: Sloppy?

Jim: Conspiracy.

Matt: It says conspiracy yeah conspiracy to commit, versus actually committing. You know in the immortal words of Sideshow Bob from the Simpsons, a Nobel Prize for attempted chemistry- I mean...

\*laughter\*

Matt: Listen what's attempted murder between friends you know. Those were those were very quick questions.

Beth: They were, and we all know that it makes sense to punish a completed murder. More than an attempted murder, but it turns out to be a lot trickier to say why that's the case.

Matt: No, that's exactly right. That's exactly right. Spoken like someone who teaches the subject. So thanks a lot, Marianne for sending those questions in. We'll find a way to contact you. I'm pretty sure that we have your email. Oh and gosh I missed one of the most important things I thought it was an embedded question. It says her grading scale was 12 of 20. So I think we are good, you're good to go. I like that. I like that grading scale. People know they're, you know crime dramas we had a few other people sort of chime in there. So I think it's time for one of our favorite little bits on the show ATP favorites. And we're going to need Professor Diane Manica! Could you help us by giving us a quick sort of umbrella subject that you'd like to hear all of our individual favorites about.

Diane: How about a topic that's really dear to our hearts out here. Water in the United States. We're having a lot of discussion here newspapers and otherwise on shortages of water and increase of populations.

Matt: So your population is quite a bit on the rise out in that area right?

Diane: Absolutely. House values are skyrocketing, even in this economy. And there are parts not where I'm living, but parts of the Metropolitan Phoenix area that rivers are running low. So how do we conserve, save and plan for the future? How's that for a topic?

Matt: Yeah.

Beth: My understanding is that it takes an enormous amount of water to grow almonds.

Dan: Should get rid of the almond farms and the golf courses and all the other stuff that's not essential to life. And stay away from the Great Lakes.

Diane: Oh, come on now!

Matt: I don't think there's a hose or a pipe long enough to, you know, you just take that little corner of legation all the way...

Dan: You give some entrepreneur chance and you'd be surprised what you can do.

Dave: Tell that to Nestle!

Jim: And I would recommend that they turn off that huge fountain up north of you.

Matt: Gotta be careful with our resources.

Diane: Actually, Arizona really has taken some major steps over the last 20 years with the salt water project here and that's how I get my energy, But, California, never gave that back when we started, so that's why they're running into such huge difficulties now. And we're even running into some problems and back here right it's, how do you grow what crops here in the kind of heat and dryness?

Beth: Where people need to make drainage off a river where they need to drain some amount of water off a river so they can divert it to their crops and there's a question about how much you will allow people through that and I mean that was a huge deal in the development of the West when riparian rights, as they're known, became such a big deal. If you're a little bit along the along the Platte River, which is has like, literally no water right it's a mile wide and an inch deep, people's access to it was sort of quite loose.

Jim: For the male or female aquatic tragedy of the commons, huh?

Diane: Yeah, Yeah, exactly. Exactly.

Matt: Well, we appreciate you bringing it up Diane because people come to this show to learn all sorts of fun stuff.

Heather: This is so much fun but...

Matt: Unfortunately our time is up and the time has come to say goodbye.

Professor Livezey.

Mara: See ya later.

Matt: Professor Manning.

Professor Manning: Bye Matt.

Matt: Professor Tubbs.

Jim: Goodbye.

Matt: Professor Manica.

Prof. Manica: Bye now!

Matt: Professor Maggio.

Dan: Bye!

Matt: Professor Hill!

Heather: Bye!

Matt: Professor Chow

Dave: See ya!

Matt: Professor Oljar

Beth: Bye!

Matt: And now these words...

Announcer: You can email ask the professor at [atp@udmercy.edu](mailto:atp@udmercy.edu), or visit the Ask the Professor Facebook page.

Matt: Ask the professor is transcribed in all of our homes, and it's produced and directed today by Michael Jayson and Brian Maisonville, and our executive producer is Jason Roche. Till next week. I'm your host, Matt Mio.