

“Through its inexpressible, strange eyes, methought I peeped to secrets which took hold of God.”
MOBY-DICK HERMAN MELVILLE

At lecture, Jackson criticized her court’s use of its emergency docket

BY HENRY LIU
STAFF REPORTER

On Monday, Justice Ketanji Brown Jackson criticized the Supreme Court’s use of its emergency docket in a lecture to a packed audience of Yale Law School affiliates in Battell Chapel.

Jackson argued that the court’s use of the emergency docket has allowed it to inject itself into controversial issues without a complete review of the facts, eroding public trust.

“I would like to start by saying that I’ve come neither to praise the emergency docket nor to bury it,” Jackson said.

The event was open to the Law School community and newly admitted law students present on campus for an admitted students program, who were seated together in the balcony, according to Law School spokesperson Alden Ferro. Though the event was closed to the press, the Law School on Wednesday released a video of Jackson’s remarks.

In her introductory remarks, Dean Cristina Rodríguez ’95

LAW ’00 described Jackson’s participation in high school speech and debate competitions, her time at Harvard as an undergraduate and law student and her clerking for Justice Stephen Breyer, whom Jackson would ultimately replace.

“Justice Jackson’s career embodies many of the same values that animate this institution: a rigorous, scholarly, analytical bent, a dedication to public service and a steadfast commitment to the rule of law,” Rodríguez said.

Jackson came to the lectern to rapturous applause. Calling the emergency docket now part of the “public zeitgeist,” Jackson laid out the purpose of her speech as explaining what the emergency docket is, how the Court’s use of it “has become problematic” and how it can be addressed.

The emergency docket, sometimes called the shadow docket, lets petitioners seek immediate relief from the court, in a process that has been criticized for producing brief, unsigned orders and uneven results, with some cases given immediate relief while others are not heard.

To illustrate the emergency docket, Jackson used an analogy of two neighbors disputing ownership of a backyard shed. If one neighbor scheduled the shed’s demolition, the other could seek a preliminary injunction while the ownership claim was litigated — and if the court granted it, the first neighbor could appeal and request a stay to lift the injunction and allow the demolition to proceed.

“Neighbor A’s stay request is the kind of ask that is at the heart of many of the controversial opinions that the Supreme Court has recently issued,” Jackson said.

Jackson also discussed how emergency docket requests have changed since she clerked at the Supreme Court in the 1999–2000 term, noting that most are now non-capital requests rather than matters of life and death involving the death penalty.

Jackson criticized the current court for deciding too many stay requests, which she characterized as interfering with the work of lower courts when it would have been better for the case to proceed through



MARTIN PERALTA / STAFF PHOTOGRAPHER

regular processes.

“Sometimes, discretion is the better part of valor,” Jackson said, adding, “The high court is, after all, a court of final review, not first view, as we are fond of saying, and of course, the Supreme Court is not and does not know everything.”

To combat the misapplication of the emergency docket, Jackson proposed a solution based on the principles of exigency and equity. Exigency, or demonstrating a need for urgency, would offer a threshold for the court to intervene in fewer cases, while equity would shift the court’s focus away from the merits of a case and toward the potential harms of its ruling.

After the speech, Jackson sat with Rodríguez for a question-and-answer session, during which Rodríguez asked if Jackson knew why the court had lately been so willing to jump into politically contentious cases.

Jackson conceded that she did not know, but proposed that part of the reason may be that the court’s increasing willingness to grant stays, which has had a snowball effect in encouraging more stay requests.

“If you build it, they will come,” Jackson said, invoking a line from the classic baseball movie “Field of Dreams.”

When asked about her forceful and at times solo dissents, Jackson

framed them as embodying core American values like freedom of expression while also keeping an eye on the future.

“You are doing that in part for history and the future, because you hope that at some point, better, cooler heads will prevail and someone will agree with your view,” Jackson said.

Ilani Nurick LAW ’27 said Jackson spoke with “such clarity and persuasiveness.”

“You get the details of really what this alternative could look like, where the court deals with this issue of the emergency docket in a far more measured way,” Nurick said.

Elizabeth Bailey LAW ’27 agreed, saying it was “amazing” to hear directly from Jackson.

Trenaj Mongo LAW ’26 also praised Jackson’s speech, saying that the packed audience waited with a “palpable sense of anticipation” and excitement.

“I was just blown away — not only by the strength of her ideas, but by how effortlessly she communicated them. It was the kind of experience where you find yourself wanting more, wishing it didn’t have to end,” Mongo wrote to the News.

Battell Chapel has an audience capacity of 844.



COURTESY OF HAROLD SHAPIRO
Justice Ketanji Brown Jackson spoke to the Yale Law School community about the Supreme Court’s emergency docket in a Monday talk, a video of which was released two days later.

Pop-ups bring new flavors to campus, courtesy of student cooks

BY OLIVIA CYRUS
STAFF REPORTER

Outside of the Jonathan Edwards College dining hall on Easter Sunday, a small index card with “Pop-Up Bakery inside! 2-4pm TODAY!” taped to the door stopped hungry Yalies before they entered.

The small pink and green sign was the work of Brianna Yang ’29, a longtime baker from Pennsylvania. That Sunday was her first pop-up.

Yang has been baking on and off since high school, inspired by Instagram reels and videos of stage cooks. It wasn’t until December that Yang turned to the Jonathan Edwards student kitchen for baking consistently.

“It was like a coping mechanism because there were moments where I felt like I needed an outlet and a way to make friends,” Yang said. “So I would spend a lot of time in the kitchen just baking.”

Across campus, food-centered groups like Yang’s are cropping up to provide Yalies avenues for creativity and connection through food.

The menu for Yang’s pop-up included black sesame Rice Krispies treats, strawberry matcha thumbprint cookies, ube butter mochi, miso date banana bread and miso brown butter cookies. Her favorite flavor among the spread: matcha.

“My parents would find me matcha powder from Mexico, and I’d end up having nothing else to bake with, so I made a lot of matcha creme brulee, matcha cookies, matcha cheesecake,” Yang said. “I think it’s just a very comforting flavor for some reason.”

Another new cooking organization, the Yale Supper Club, was born from the minds of Amelia Wyler ’28 and Eli Breyer Essiam ’28. Wyler, a former employee at the Union League Pâtisserie, and Essiam, a former employee at a Parisian

restaurant, came together to ponder how to bring their professional culinary experience to an academic setting like Yale. Both Saybrugians, they met through mutual friends and came together to host their first pop-up dinner on Sunday.

“We just both really like cooking, and we wanted to create a setting where we could kind of explore food really and test our abilities and share food for the love of community,” Wyler said.

Attendees at the event were charged \$65 each, which Wyler said hardly covered the cost of ingredients and silverware. This first dinner was less about generating a profit than it was about being experimental and “trying to get the methodology down,” Wyler said.

The pair began reserving the kitchen and spaces in the college and thinking about what kind of cohesive, multiple-course menu they wanted to create as early as September, Wyler said.

The theme of the evening was “Prometheus” and featured a bone marrow brulee and liver pate, edible clay “pebble” potatoes and lava cake to symbolize the story of the Greek hero.

Yang’s fall cooking in JE was inspired in part by Kai Zhang ’26, who also started a cooking pop-up group. Zhang, who helped Yang set up her event, started a pop-up inspired by traditional Chinese flavors whose name is pronounced Wei Dao House, using the Chinese word for flavor.

In April, Yang posted on her Instagram account a video about her desire to host the event. For Yang, the goal would be an event where “the vibes are super nice, warm and intimate and fun for a community.”

Over the span of a week, Yang put the pop-up together, planning recipes, posting advertisements online, purchasing the specialty ingredients like black sesame and booking the JE kitchen.



COURTESY OF JANE CALLANAN

One baker recently sold black sesame Rice Krispies treats and ube butter mochi in Jonathan Edwards College, while a pair of students inaugurated the Yale Supper Club with the theme “Prometheus.”

“Sharing food is a very good way to build community and also get people to step out of their comfort zones with whatever cuisines they’re trying,” Yang said. “I think the basis of it is this idea of sharing and creating and presenting yourself on a plate, like ‘This is me, I hope you like it.’”

At the start of the event, Kelly Tran ’27 made a beeline for the ube butter mochi and black sesame Rice Krispies, whose “flavor profiles” stood out to her.

“She’s always around JE and there’s so much community,” Tran said, referring to Yang. “You always see her cooking and smiling, and she’s such a bright face so I was like ‘Bro, I’m gonna stop by and support and eat the food because it’s always so good.’”

Yang said she hopes the

event will inspire other Yalies to share “whatever niche little skills” or passions with their peers. In the future, she aspires to bake treats incorporating yeast and laminated dough and flavors such as yuzu, saffron and jasmine.

Wyler and Essiam, for their part, are already planning future Yale Supper Club events, with their next dinner titled “Metamorphosis.”

The two believe that what differentiates their organization from other pop-up clubs is that they have “no barrier to entry.”

“It’s a bit more chef-oriented. We’re not trying to make a profit here. We’re genuinely just trying to explore, and it’s very experimental. It’s about the experience, not just dinner,” Essiam said. “Everyone came away saying

that was something they’ve never experienced before.”

They said that the increase in food-related organizations and pop-ups at Yale could be attributed to more Yalies’ wanting in-person experiences and shared dinners.

“I enjoy having dinner with people and making it more of an occasion versus just going to the dining hall with friends,” Wyler said. “We had a dress code and all these things that make dinner an occasion and something that’s memorable. I think that’s pretty valuable.”

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