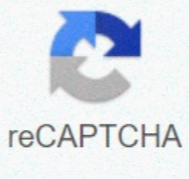




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## Last stop bar and grill

Back Bay’s classic steakhouse has been a word-of-mouth favorite for years. It’s known for an unwavering dedication to using all-natural, antibiotic-free meat, and debuted a brand new bar this year with an impressive selection of vintage single malts. Grab a richly upholstered leather seat and fill up on a 24-ounce porterhouse, cooked medium-rare with a side of duck-fat seasoned potatoes. As you move beyond the basic grill design, most manufacturers offer several options to enhance your grilling abilities. Some of these options are:Multi-tier grills - There are grills that add a second and even a third cooking surface above the main one. Because the temperature drops considerably as the distance between the cooking surface and fuel source increases, the second cooking surface is typically used for things like steaming vegetables and keeping cooked meat warm.Side burners - By running a hose on a gas grill to a small burner attached to the side of the grill, manufacturers provide a way to cook sauces or other foods that need to be in a pan or pot.Rotisserie - This is a long metal rod suspended horizontally above the fuel source and rotated slowly, usually by an electric motor. It is used primarily for slow-roasting poultry or vegetables.While charcoal and gas grills are the most popular, there are alternatives. The most common is electric. An electric grill has a heating element either embedded within the cooking surface or directly below it. A drip pan catches the grease and fat that cooks out of the meat. Electric grills are typically portable, and some are small enough to place on a table or countertop. Unlike gas or charcoal grills, electric grills can be used indoors.Another type of grill that is catching on at the premium end of the market is infrared. Infrared grills use special ceramic-plate burners that radiate infrared heat. According to Thermal Engineering Corporation (TEC), infrared grilling does not dry the meat out and can generate a much higher temperature (up to 1,650 F / 899 C) than any other type of grill.Be sure to check out the links below for more information on grills, grill manufacturers and related topics.Related HowStuffWorks Articles The summer grilling season is heating up, and if you’re thinking about a cookout for the upcoming July 4th holiday, you might be shopping around for a new grill. Alternatively, you may just love the one you used on Memorial Day. Either way, we want to know which backyard grills you think are the best in class.When we say best in class, we’re not just talking about the ones with the biggest burners or the most cooking surfaces or the fanciest gadgets—those are all great, but we’re also concerned with build quality, bang for your buck, speedy heating, and ease-of-use (and of course, cleanup). Propane, charcoal, whatever—we’ll leave it up to you. We know some of you are pretty opinionated about grills; the last time we mentioned them many of you had your own picks to recommend. Let’s hear them in the discussions below!Just in time for Memorial Day weekend, our friends over at The Wirecutter have weighed in on the...Read moreThe call for contenders is closed! To see which of your nominees made the top five, head over to our Hive Five feature, The Five Best Grills—and don’t forget to vote for your pick as the all-out winner! With the summer grilling season upon us, you may be looking for the perfect backyard cooking...Read moreHive Five nominations take place in the discussions, where you post your favorite tool for the job. We get hundreds of nominations, so to make your nomination clear, please include it at the top of your post like so: VOTE: BEST GRILL. Please don’t include your vote in a reply to another person. Nominations emailed to us will not be counted. Instead, make your vote and reply separate discussions. After you’ve made your nomination, let us know what makes it stand out from the competition.About the Hive Five: The Hive Five feature series asks readers to answer the most frequently asked question we get: “Which tool is the best?” Once a week we’ll put out a call for contenders looking for the best solution to a certain problem, then YOU tell us your favorite tools to get the job done. Every weekend, we’ll report back with the top five recommendations and give you a chance to vote on which is best. For an example, check out last week’s five best multitools. If you carry around a multitool in your bag or pocket for quick fixes, repair work, or just in...Read moreThe Hive Five is based on reader nominations. As with most Hive Five posts, if your favorite was left out, it’s not because we hate it—it’s because it didn’t get the nominations required in the call for contenders post to make the top five. We understand it’s a bit of a popularity contest, but if you have a favorite, we want to hear about it. Have a suggestion for the Hive Five? Send us an email at tips+hivefive@lifehacker.com!Photo by Kei Noguchi. The Bar is the term for all attorneys, collectively, in a given state. The term derives from the actual railing used to separate the general spectator area of a courtroom from the lawyers, judges and clerks working there.Every law student must petition for admission to the bar of the state in which they wish to practice. Applications are filed through the State Board of Bar Examiners. Criteria for eligibility are established by these boards on a state-by-state basis. Once a candidate is deemed eligible, they may then sit for the bar.Different states have different requirements for entry into the bar. Indeed, some, like Wisconsin, have no bar exam for students that graduate from an ABA-approved state law school. Others test only for educational standards. But the majority require that you sit for a bundle of tests collectively referred to as the Bar Exam. The exams are typically offered twice a year, usually two months after each academic semester in February and July.Studying for the Bar is generally undertaken by enrolling in a state’s Bar/Bri course, which is a highly intensive two month, four hours a day, review course for Bar preparation. At this time, Bar/Bri is the only company that provides preparation courses. Although these courses are not required, they are highly encouraged. Typically, an individual will graduate from law school in May and begin the Bar/Bri courses within a week of graduation, which will last until the Bar examination in July. Because of the amount of time involved, students are encouraged not to undertake any employment until after the exam. There are loans and funding available specifically for the cost of the Bar/Bri course, the exam fees and as a supplement to income.There are generally two days of academic testing: the first day for the Multistate Bar Examination (MBE), the second for a state-specific exam. The MBE is a six-hour, 200-item test that covers the same six areas covered in the core curriculum of all ABA accredited universities: Contracts, Torts, Constitutional Law, Criminal Law, Evidence, Property and Torts. The state test tends to be in essay form and its topics vary depending on the state. That said, a growing number of states have opted into nationally developed tests, such as the Multistate Essay Exam (MEE) and the Multistate Performance Test (MPT) in lieu of traditional state exams.In most states you must also pass the Multistate Professional Responsibility Examination (MPRE), which you can take within 12 months of the bar. The MPRE is 50 questions to be answered over two hours and deals with the ethical obligations and responsibilities a lawyer has. Concurrently, you must meet exacting character and ethical fitness standards, and submit to the bar a detailed questionnaire about your background. This condition of admission to the bar reflects the strict code of ethics that attorneys must adhere to. With the great power of the law also comes great responsibility, and state bars wish to ensure that their members meet the standards of ethics required to bear such responsibility.Other Ways to be AdmittedSome state bars practice a form of reciprocity -- if you’ve practiced in one state for a certain number of years, you can automatically practice in another, if you ask. This process is called admission on motion. You can also practice on Limited Appearance, or pro hac vice. You may represent someone in a court proceeding in that state with the court’s permission. You can be an authorized house counsel and practice in a state not your own, and also as a foreign legal consultant.On the next page, we’ll learn about life after law school. A destination for seafood lovers, the setting—a covered dock—is an idyllic place to while away the afternoon.Sign, Hogfish Bar & Grill, Stock Island, Key West, Florida Keys, Florida USAGettyPhotosStart us off with an overview. Tucked away on the quiet Stock Island, Hogfish markets itself as the ultimate destination for true seafood lovers in Key West. And these guys aren’t lying. The menu here is vast and the setting—a covered dock—is an idyllic place to while away the afternoon. What’s the crowd like? Locals come here to enjoy live music and great seafood. What should we be drinking? Ice-cold beer is the move here. Main event: the food. Give us the lowdown—especially what not to miss. The restaurant’s eponymous fish is featured in sandwich form with fresh Cuban bread, Swiss cheese, onions, and mushrooms. And the spiced, cold Key West shrimp are addictive—you can eat pound after pound. Who would most enjoy a meal here? Family-friendly, elder-friendly, and couple-friendly—there aren’t many people who wouldn’t like Hogfish. At the Healdsburg, the lawn is the best place for a cold drink. The raspberry lemonade here is spiked with vodka and Chambord, while the margarita is a mix of tequila, Patrón Citrónge, simple syrup, and fresh lime juice. Stop in this favorite local lounge during happy hour (3-7 p.m. Monday to Friday) for \$5 frozen margaritas and \$1 off beers and cocktails such as mojitos and key lime pie martinis. The Friday-night crowd, jockeying for cocktails and microbrews at the illuminated marble bar of Lift, looks like any well-heeled cosmopolitan set. Open since late 2004, this swank Vancouver waterfront grill has glass walls with jawdropping views of Stanley Park, the North Shore mountains, and the seaplanes landing on Coal Harbour (the walls also open in the summer to let in the cool air). The eclectic menu holds everything from sushi to oysters to Whet plates, oversized appetizers designed for sharing, and a progressive wine list that has a generous selection from British Columbia and the Pacific Northwest.

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