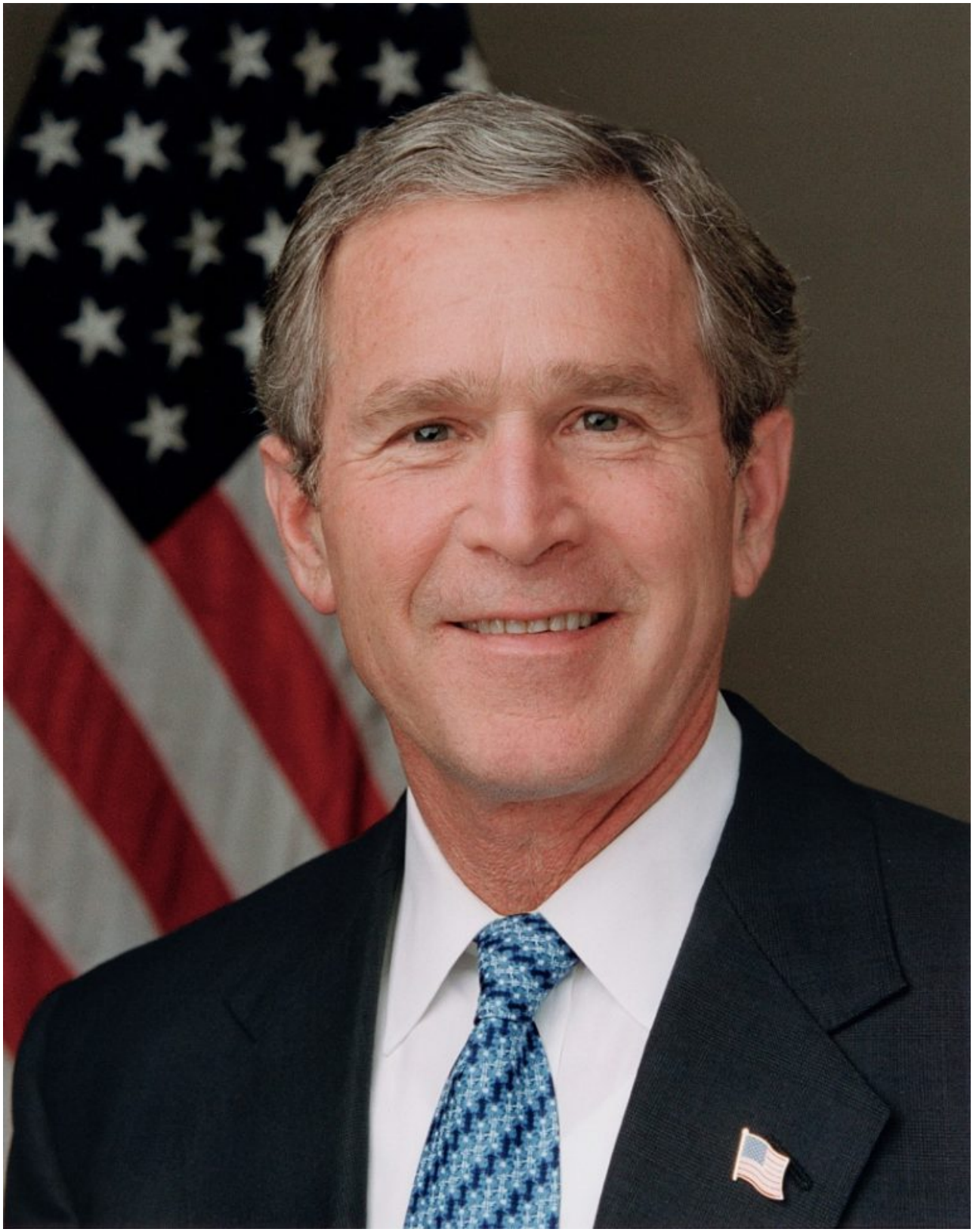
Sex and Public Memory of Founder Aaron Burr



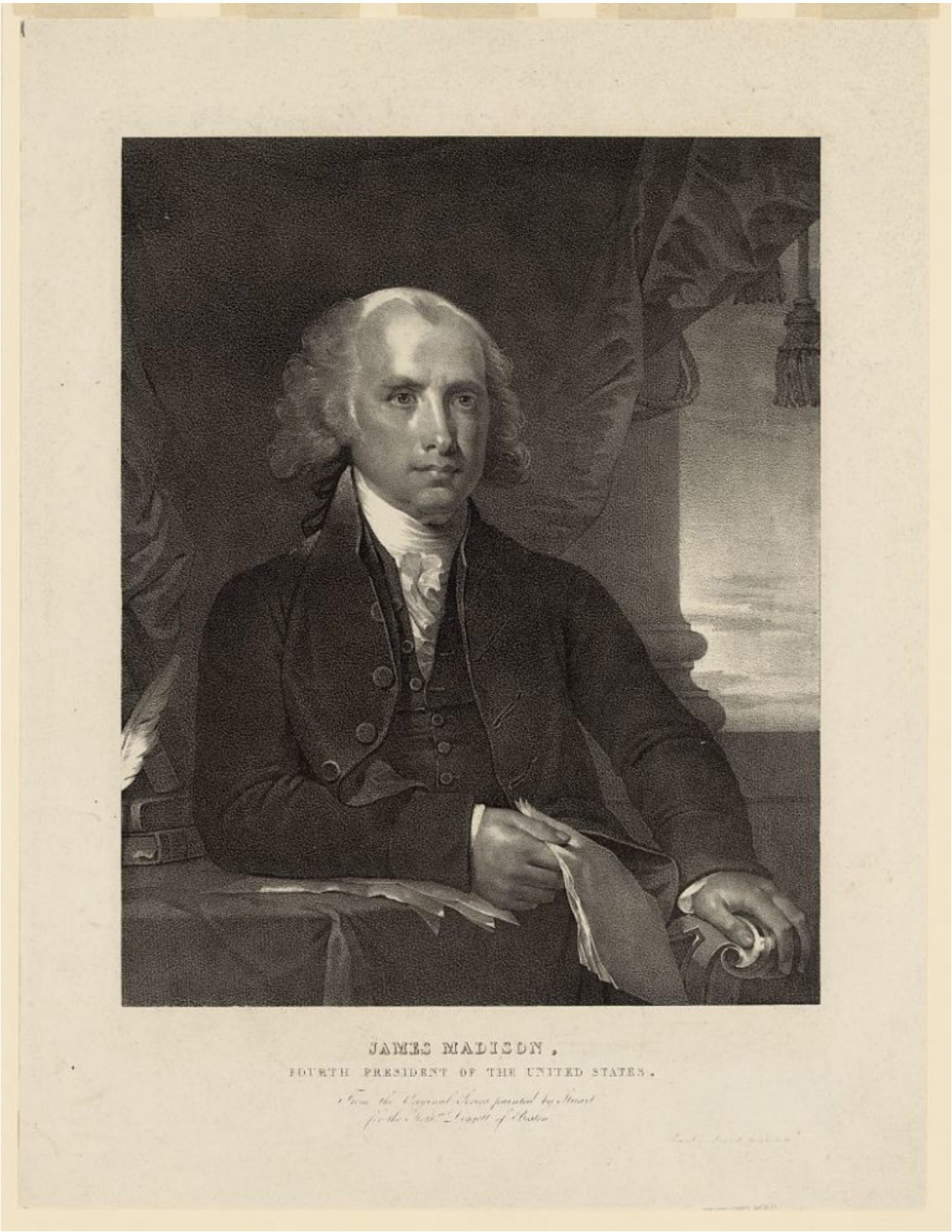
There has never been a shortage of negative depictions of Burr, but it has become a nearly two-centuries-old cliché that he “has always been out of favor,” that he has only enjoyed the reputation of “outright villain” among the founders.

The Kingness of Mad George



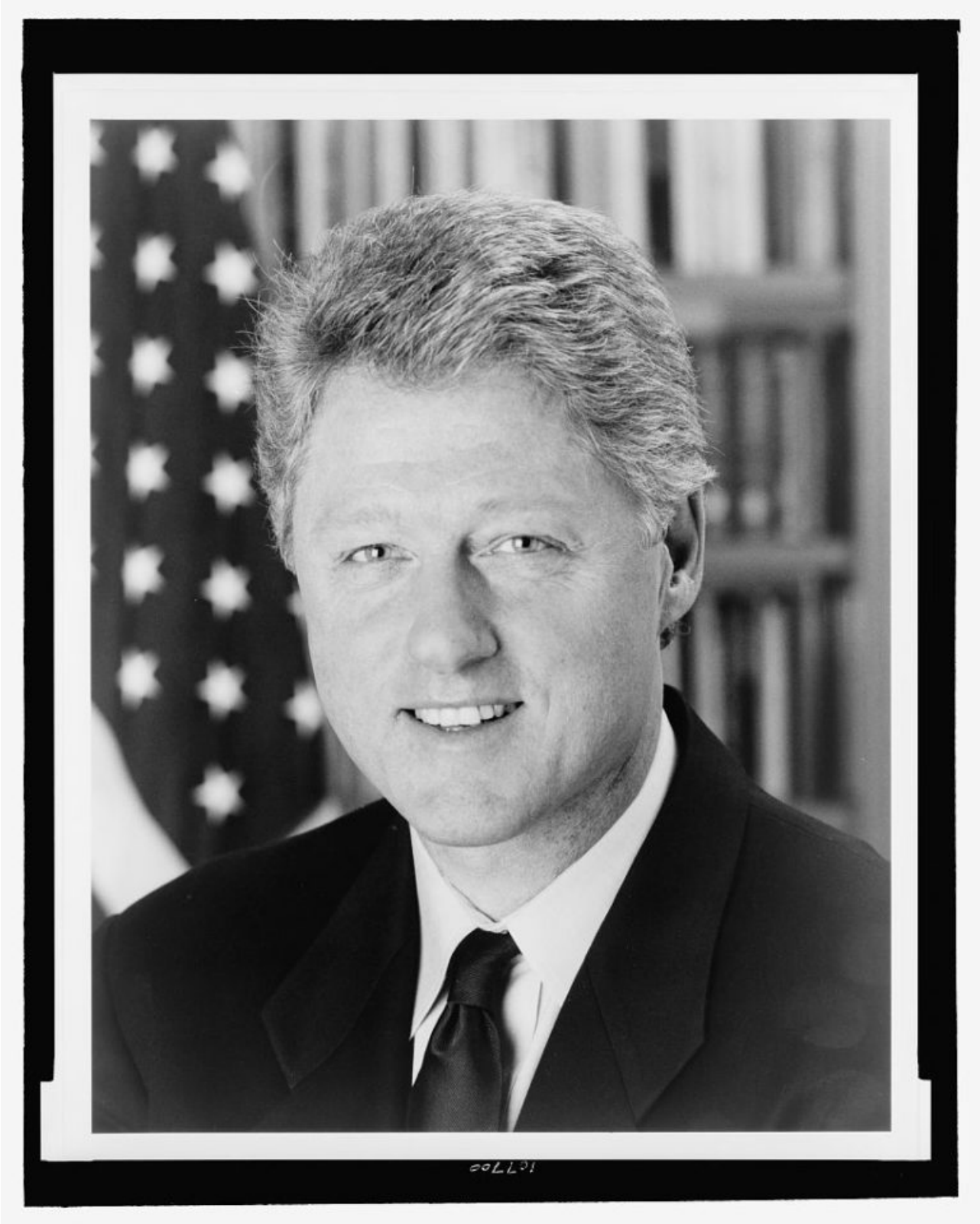
For Cheney, the Imperial Presidency is a matter of personal and ideological conviction.

The Clinton Impeachment: Dr. Clio Goes to Washington



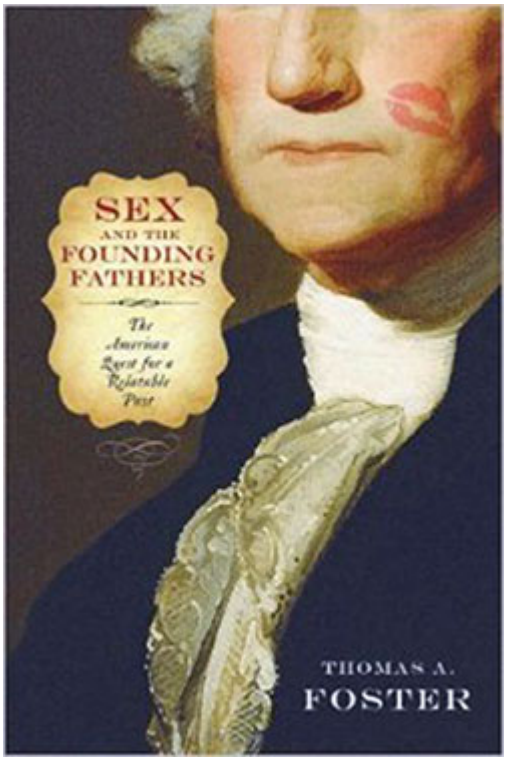
“I had argued that the establishment of the presidency proved to be the single most difficult and puzzling problem in institutional design that the Framers of the Constitution had confronted.”

The Clinton Impeachment: Clinton Hating



“[L]et’s first distinguish between at least three distinct kinds of Clinton hating: conservative Clinton hating, left-liberal Clinton hating, and cosmopolitan Clinton hating.”

Turning Sexual Vice into Virtue



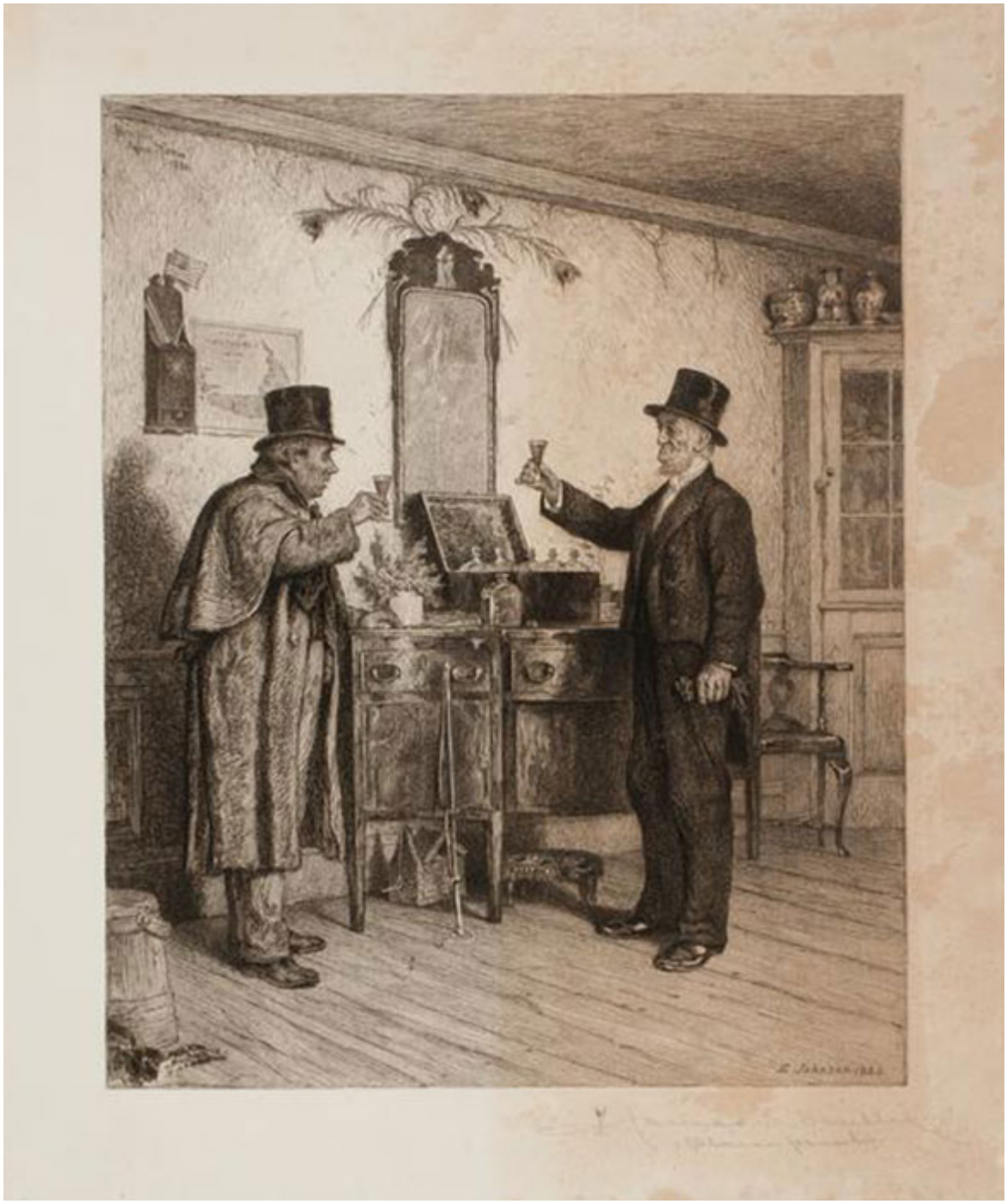
Each generation has contextualized the sexuality of the founders differently but ultimately came to value them as role models for their masculinity and sexuality.

The Unbearable Taste: Early African American Foodways



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IN
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