

THE MONELL CONNECTION

NEWSLETTER OF THE MONELL CENTER

Welcome to the summer edition of the Monell Connection.

The state of Pennsylvania has begun to reopen, and, following best practices and guidelines, we have opened the Center at reduced on-site capacity. I am proud to report that, regardless of physical location, our scientists and staff have worked tirelessly throughout this unprecedented pandemic to continue our work.

In this newsletter, you will find a Q&A with human research expert Pamela Dalton and a “nostalgic” look back at our experience at the 2020 Philadelphia Flower Show, along with other updates on ongoing COVID-19 work, a taste genetics publication, and good news from our faculty.

We have also added updates to our [Monell COVID-19 Resources Page](#).

Stay safe and healthy,



Robert Margolskee, MD, PhD
Director & President



The Future of Smell Studies: A Q&A with Pamela Dalton

Dr. Pamela Dalton studies how emotions and thought patterns affect the way people perceive odor and sensory input from their surroundings. When the Centers for Disease Control announced that the sudden loss of taste and smell is one of the six primary symptoms for COVID-19, Dalton immediately began designing and administering smell tests related to possible novel coronavirus infection.

[Read More](#)



Monell's First Exhibit at the Philadelphia Flower Show

We were excited to be part of the 2020 Philadelphia Flower Show - the nation's largest and longest-running horticultural event. Along with our Université Côte d'Azur collaborators, we shared the science behind the scent of lavender and reminded thousands of visitors that their sense of smell is vital.

[Read More](#)

Welcome to the COVID-19 Smell Loss Prevalence Tracker!

COVID-19 Updates

- Monell scientists and colleagues continue to study how sudden loss of taste and smell relates to COVID-19. Take a look at the [COVID-19 Smell Loss Tracker](#), a Monell-made tool that enables scientists to stay informed of global COVID-19 research in real time. *Be patient - page takes a moment to load.*
- The Reed lab is working with Penn Medicine on a study to see [if a quinine nasal spray might prevent COVID-19 in health-care workers](#), asking if quinine-responsive T2R taste receptor genotypes affect treatment outcomes.



Perceiving the Flavor of Fat: A Twins Study

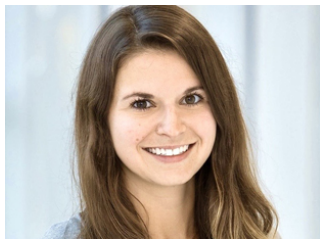
New Monell research has found that liking of fatty food could be related to inborn genetic traits related to fat perception. The subjects of the study were adult identical and fraternal twins who attended the annual Twins Days Festival in Twinsburg, OH in 2018.

[Read More](#)



Congratulations to Drs. Mennella and Alhadeff

Dr. Julie Mennella has received the prestigious Max Mozell Award for Outstanding Achievement in the Chemical Senses from the Association for Chemoreception Sciences. Dr. Mennella was also recently featured in Part 2 of the popular Netflix series, *Babies*, in the episode "Senses." [Watch the trailer here.](#)



And Dr. Amber Alhadeff was awarded a Klingenstein-Simons Fellowship Award in Neurosciences.

We applaud both scientists for their achievements!

YOU CAN MAKE A DIFFERENCE
Support Science Now

Your opinion matters. [Tell us what you think of this email.](#)