This issue of the Monell Connection provides a snapshot into the many ways that taste and smell science provides broad insight into diverse areas of human health. From identifying elusive salty taste receptors to helping inner-city kids eat more veggies to olfactory detection of ovarian cancer, the Center’s cutting-edge science advances knowledge to benefit us all.

This is an exciting time at Monell – read on to learn more.

Robert Margolskee, MD, PhD
Director & President

Sense and the Single Cell
Using a powerful new field known as transcriptomics, Monell scientists drill down to the genes expressed by individual receptor cells. Their quarry? One of the last unknown taste proteins, a generalist salt receptor.

The Bitter Taste of Illness
Ever wonder why food just doesn’t taste as good when you’re ill? Recent research shows that components of the immune system may cause foods to taste more bitter, and therefore less appealing, when you’re sick.

Neighborhood Science
Taking research into Philadelphia’s neighborhoods allows Monell scientists to answer questions that can’t be addressed in the lab. An added benefit is the opportunity to introduce the public to the exciting science of taste and smell.
Monell welcomes new faculty and applauds current faculty achievements.

**Meet Yuzo Ninomiya, PhD**

Monell mourns friend and board member **Shaun O’Malley**. Mr. O’Malley served on the Center's board for over 20 years and provided invaluable financial guidance and insight to the Center.

Read Director Emeritus Gary Beauchamp's Tribute

A new strategic partnership with Drexel University expands Monell’s reach and impact. The collaboration promotes education and research on flavor perception and food science.

Read More

Unrestricted funding from diverse industry sponsors allows us to continue pursuing ground-breaking research in the chemical senses. Learn about why the **Produce Marketing Association** supports Monell.

Read More

**Community**

Many extraordinary people contribute to Monell's success. Meet some of them here!
Students and educators are invited to explore the world of taste and smell research at the Monell Center. Whether you're a high school student, college student, or a teacher, the Monell Science Apprenticeship Program offers a unique opportunity to gain hands-on experience in the field of sensory science. Learn about the latest research and be part of the discovery process. Contact us for more information! 

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