Contents

Volume 34 Number 4 2009

A High-Throughput Method to Measure NaCl and Acid Taste Thresholds in Mice Y. Ishiwatari and A.A. Bachmanov	277
Saliva Characteristics and Individual Sensitivity to Phenolic Astringent Stimuli C. Dinnella, A. Recchia, G. Fia, M. Bertuccioli and E. Monteleone	295
A Candidate Pheromone Receptor and Two Odorant Receptors of the Hawkmoth Manduca sexta H.M. Patch, R.A. Velarde, K.K.O. Walden and H.M. Robertson	305
Modulation in Reproductive Tissue Redox Profile in Sexually Receptive Female Rats after Short-Term Exposure to Male Chemical Cues G.A. Behr, L.L. da Motta, M.R. de Oliveira, M.W.S. Oliveira, D.P. Gelain and J.C.F. Moreira	317
Effects of Taste Solutions, Carbonation, and Cold Stimulus on the Power Frequency Content of Swallowing Submental Surface Electromyography Y. Miura, Y. Morita, H. Koizumi and T. Shingai	325
Sensory Characterization of the Irritant Properties of Oleocanthal, a Natural Anti-Inflammatory Agent in Extra Virgin Olive Oils S. Cicerale, P.A.S. Breslin, G.K. Beauchamp and R.S.J. Keast	333
Temporal Contrast of Salt Delivery in Mouth Increases Salt Perception J.L.H.C. Busch, C. Tournier, J.E. Knoop, G. Kooyman and G. Smit	341
Role of Plasma Membrane Calcium ATPases in Calcium Clearance from Olfactory Sensory Neurons S.P. Saidu, S.D. Weeraratne, M. Valentine, R. Delay and J.L. Van Houten	349
Announcement	359

Announcement: Online submission

All material to be considered for publication in *Chemical Senses* should be submitted in electronic form via the journal's online submission system at http://mc.manuscriptcentral.com/chemsens.

Full instructions for manuscript preparation and submission can be found at http://www.oxfordjournals.org/chemse/for_authors/instructions.html.