

Chemical Senses

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E-mail: meyerhof@dife.de

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Cover image: Piglet performing the gate preference test. Piglets were exposed to anise through their foster mothers' diets during gestation or lactation or both or not at all. At the age of 6–7 days they were separated from their mothers but could return to them by passing through one of two gates marked by the familiar anise or by an unfamiliar mint flavour. For details see Prenatal flavour exposure affects flavour recognition and stress-related behaviour of piglets, Oostindjer et al., *Chemical Senses* 2009 34 (9):775–787; doi:10.1093/chemse/bjp063.