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Cover image: Phenethyl alcohol and vanillin are key odorants of rose flowers and vanilla beans, respectively. The odors of mixtures of phenethyl alcohol and vanillin are determined by the relative intensities of the components and by prior adaptation to one of the components. The stronger component is more readily identified in a mixture, and the adapted component is less readily identified. For details see the article of Frank et al. on page 777 in this issue of Chemical Senses 2010 35(9):777–787; doi:10.1093/chemse/bjq078.