

“Garlic and Other Alliums: The Lore and the Science”

Culinary Chemistry

Thursday, September 11, 2014 @ 2-3 p.m. ET

You'd be hard pressed to find a dish that doesn't contain garlic or onions. Even the world's oldest cookbook has them listed as ingredients. Tune in as Dr. Eric Block explains the colorful history of alliums as well as the science of why they make us cry, give us horrible breath and taste so wonderful.



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What You Will Learn

- How sulfur plays a remarkable role in nature, in everyday kitchen and garden chemistry, as well as in the laboratory
- How the natural defensive properties of *Allium* organosulfur compounds have been used to develop a potent environmentally benign pesticide
- How garlic-derived compounds have gone from components of health supplements of questionable value to promising drugs for treatment of deadly cancers
- And much more...

Meet Your Expert



Dr. Eric Block has authored 240 papers and 4 books on sulfur and *Allium* compounds and olfaction. The *New York Times* calls his 454 page book *Garlic and Other Alliums* (RSC, 2010) “the definitive word on the alliums.” He is an ACS (2014) and AAAS Fellow (2012), recipient of a John Simon Guggenheim Fellowship and has several ACS awards.

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