June 28, 2016

Last week, world-renowned chef René Redzepi leaned over a 17th-century volume in the Beinecke Reading Room and studied a recipe for pickling an “old, fat goose”. He later visited the Babylonian collection, whose cuneiform tablets bear some of the oldest recipes in the world. The visit was with a group of leading chefs from 6 countries, who were on campus for the inaugural MAD (a Danish non-profit dedicated to improving food culture founded by Redzepi) Yale Leadership Summit, a week-long gathering exposing participants to experiences, ideas, and principles intended to help them think creatively and critically about systemic issues that all tie in with food. Read more in this [YaleNews article](http://news.yale.edu/2016/06/23/world-renowned-chefs-get-yale-education-food-related-issues?utm_source=YNemail&utm_medium=email&utm_campaign=yn-06-23-16) [1]

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