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. [1]