The Grand Cookie Challenge

An experiment in doing experiments from a LemBix Lab meeting in 2009. At least we got to eat the cookies

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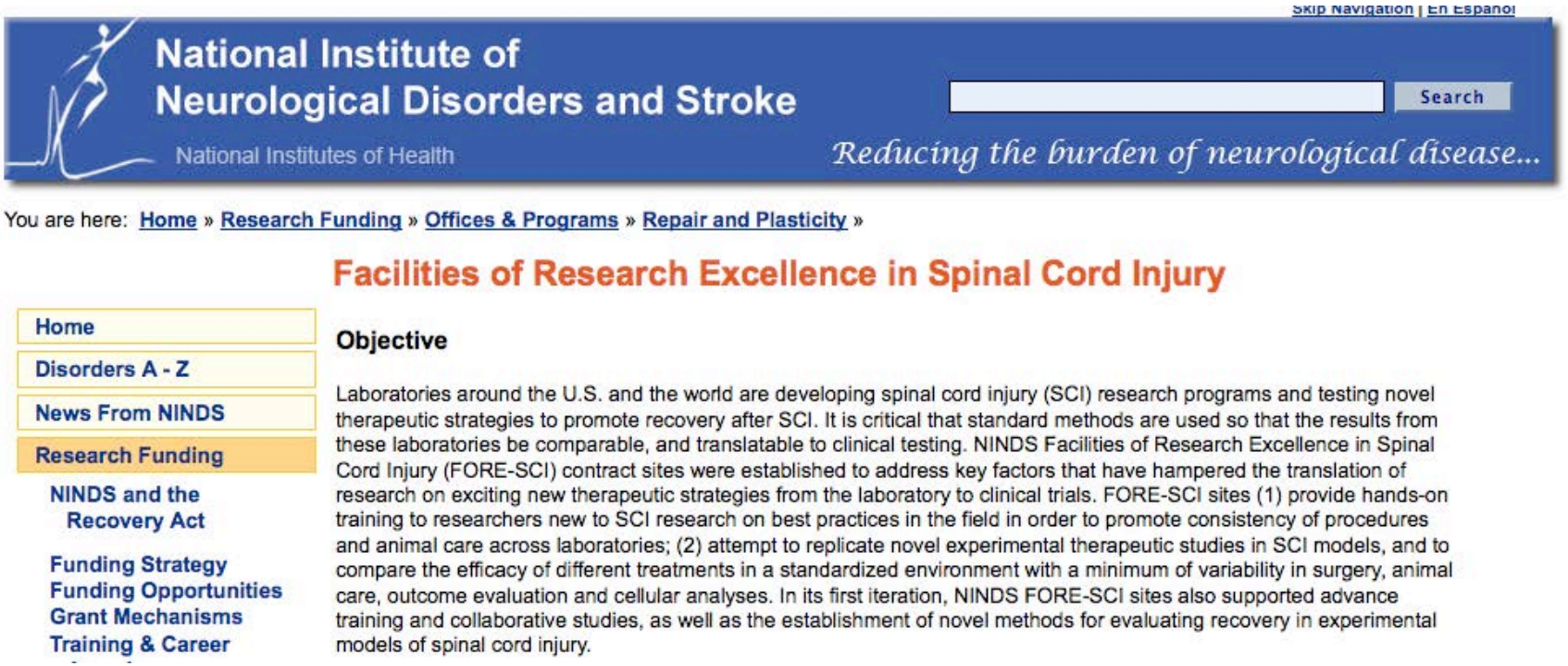
Barriers to SCI treatments



Barriers to SCI treatments

- Based on a series of workshops, NINDS identified several unmet needs in the field of SCI and, in 2002, developed contracts for FORE-SCI site for training in SCI research methods, replication studies, and development of improved outcome assessments. A report published in 2005 by the Institute of Medicine emphasized the need for continuing instructional and collaborative opportunities in SCI research, specifically citing the training and center supported by the NINDS contract**. It is generally agreed that independent replication of preclinical studies is a critical need**. Three of the FORE-SCI contracts, therefore, were recompeted in 2008.
- Identified barriers to translation include: **First, novel and promising results from one laboratory have not been confirmed by replication in other laboratories, or in other model systems.** This inability to confirm potentially important outcomes with confidence has prevented new approaches from moving forward to clinical studies. **Experience to date demonstrates the difficulty in replicating promising results a number of published reports1, bearing out the need for these demanding studies.**

The Fuzzy Recipe

Materials

- 2 ¼ cup of flower
- 1 tsp baking soda
- 1 tsp salt
- 2 sticks of soft butter
- ¾ cups of granulated sugar
- ¾ cups of packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cups of toll house semi-sweet chocolates
- 1 cup of chopped nuts

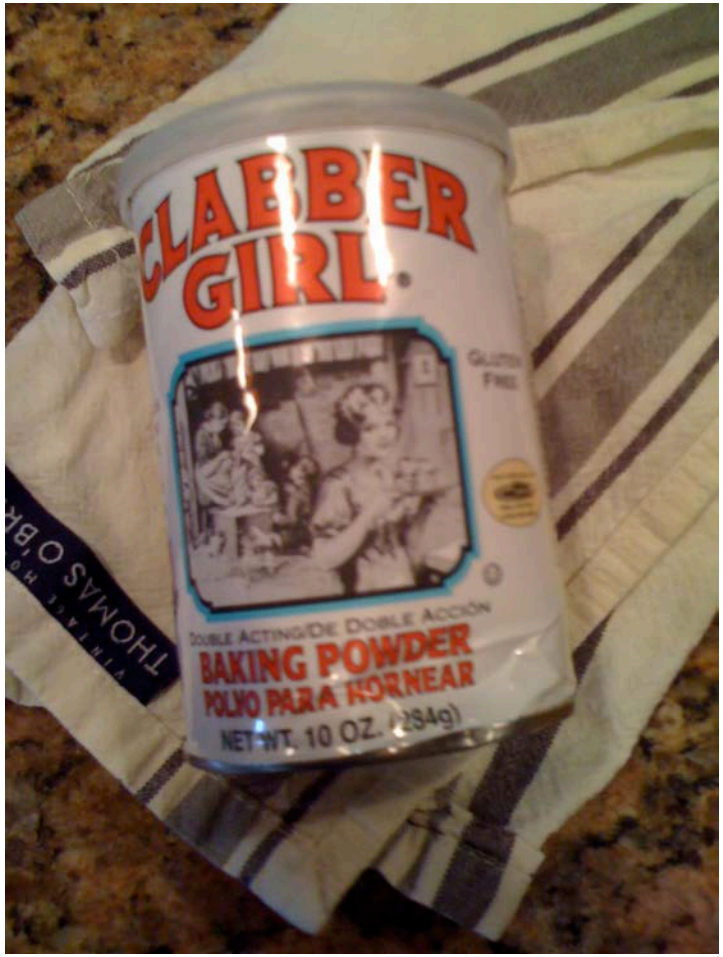
Duh – What kind of Nuts?

Procedure 1

- Preheat oven to 375 F
- Combine flour, baking soda & salt
- Beat butter, sugar and vanilla in large mixer bowl until creamy
- Add eggs, one at a time, beating well after each
- Gradually beat in flour
- Stir in morsels and nuts

To Convect or to Not Convect?

Baking Soda? ooops



To Sift or To Not Sift?

The Mixer

Kitchen Aid

Which mixing tool??

Procedure 2

- Drop by rounded tablespoons onto ungreased baking sheet
- Bake for 9-11 minutes or until golden brown
- Cool on baking sheets for 2 minutes
- Remove to wire racks to cool completely

What kind of cookie sheets?

CONVECT BAKE
368°F
1:07
PREHEATING
Self Clean
Cook Duration
Stop Time
TIMER
Set/Start
Off
Clock Set/Start

Batch 1

Batch 2 – running a bit hot

- A **domain expert** or subject matter expert is a person with special knowledge or skills in a particular area of endeavor. An accountant is an expert in the domain of accountancy, for example. The development of accounting software requires knowledge in two different domains, namely accounting and software. Some of the development workers may be experts in one domain and not the other. The term *domain expert* is frequently used in expert systems software development, and there the term always refers to the domain other than the software domain.

Arrival of the Domain Expert

Domain Expert did post-doc training with Professor Pauline

Convection ovens run hot

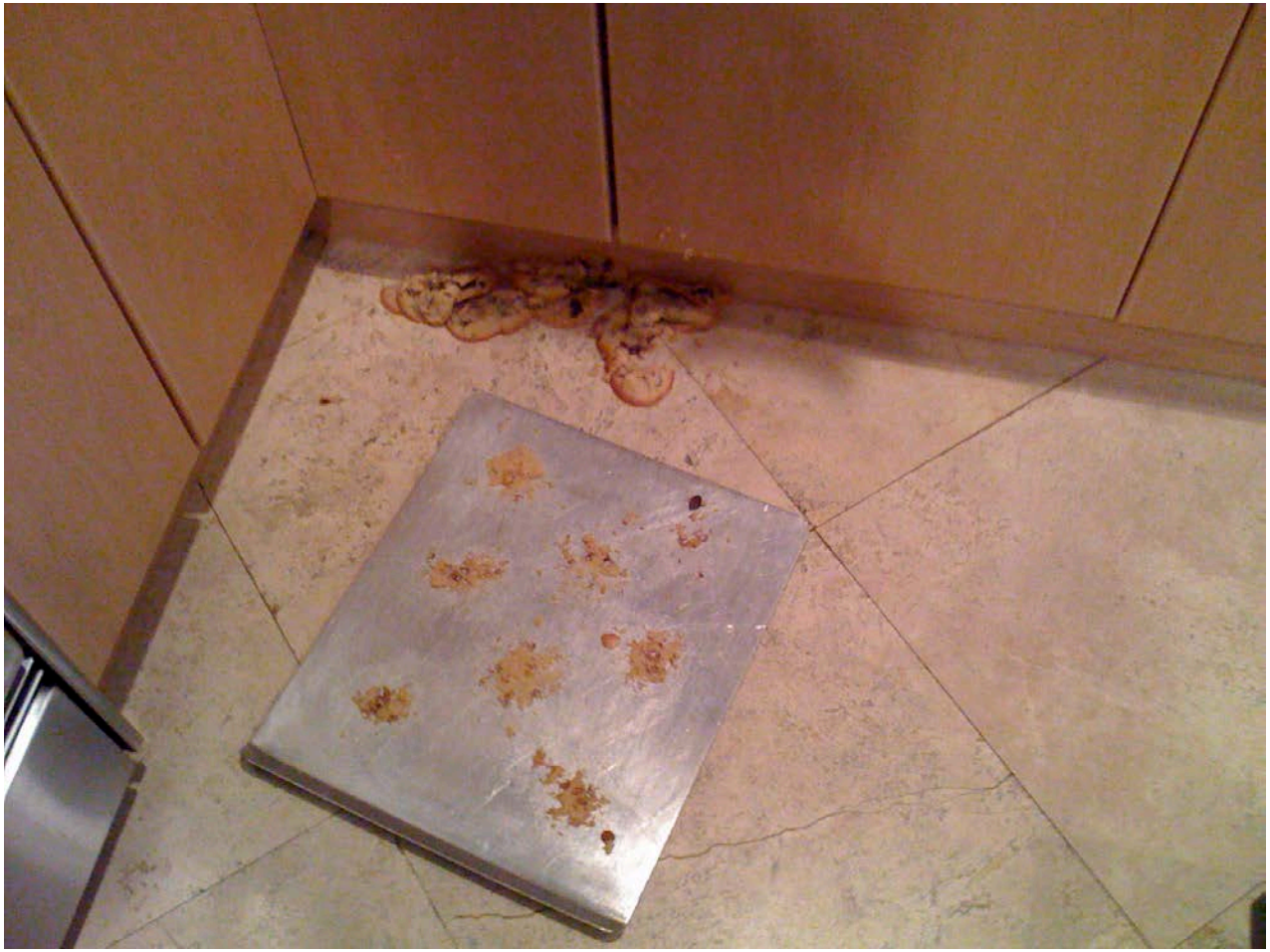
Lower the temp by 25°

350 F

Problems with the Process!

The Final Product

ooops



What do Yours Look Like?

- More importantly, how do they taste???

Lessons?

- More details please
- QC the materials first
  - don't use old baking soda
- Follow the procedure!
  - don't use baking powder when it calls for baking soda!
- Talk to the domain experts first
  - butter versus margarine
  - double nuts
  - Peanuts? Really Andrea? In Chocolate chip cookies? Yuck.
  - double chocolate chips
  - granulated versus packed brown sugar
- Outcome measures????

C is for Cookie, that's good enough for me

A lab group exercise
From the LemBix Lab
2009. At least we got
to eat the cookies at
Lab meeting
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