

In vivo methods in the onthology of cheeses and its relation to the ice cream controversy.

April 13, 2015

Abstract The function and purpose of ice cream in modern society has long been debated, sparking much controversy, not just among experts, but among the general populace as well. It has been speculated that modern nihilism, the major cause of widespread emotional instability, depression and the increasing suicidal trends in western society, are inherently tied to the irresponsible mass consumption of ice cream, although empirical evidence of this has so far been elusive. We argue that the lack of evidence is caused mostly be the unclear foundation of ice cream theory, most notably, the lack of a clear onthology of cheeses as a major component of ice creams. In this paper we show how a clear onthology would help resolve the ice cream controversy and set down a program for the systematical establishment of a clear onthology of cheeses. As a case study for the program, we have devised and carried out an in vivo experiment, showing that mascarpone is in fact a cheese, refuting the claims of the Trappistan Order to the contrary.