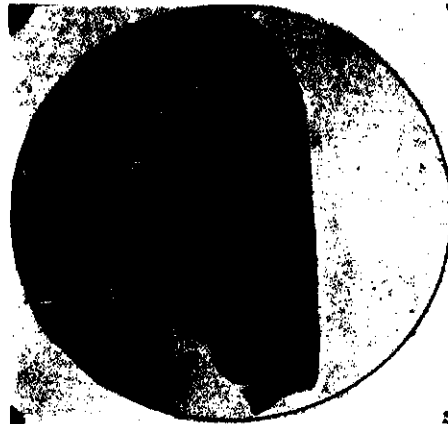


TEETH OF LIMPET.  
Magnified 15 diameters.



WING OF HOUSE FLY.  
Magnified 15 diameters.

some of the most cultured ancients they were much liked, and in exotic countries they are to-day even a much appreciated article of food.

Among the bugs the first place as delicacy is taken by the palm bug, somewhat of a creature as our Colorado potatoe bug. Its larva lives in the marrow of the palm tree and reaches the size of half an inch. It has been highly prized in the Indies for centuries. Reaumur speaks of an ancient Indian King who served his Greek guests for dessert instead of fruit a worm taken from a plank and roasted, probably the larva of the palm bug. The Greeks who partook of this delicacy are loud in its praise. The "cossus," of which Pliny speaks, and which was fattened with flour by the gourmands of the Roman Empire, was in all probability the horned beetle of to-day.

FOUND IN DECAYING WOOD.

To-day a similar bug, or rather the larva of one, *Prionus cervicornis*, which is found in South America in decaying wood, is not only eaten by the natives of those countries, but also by the acclimated whites. It is disembowelled, washed and roasted in olive oil, and is said to be a veritable delicacy in this shape. Similar to this is the larva of *Lamia kribulus*, a horned beetle found in Africa. All the bugs of this family have large and fat larvae.

But not only larvae of bugs, even the fully developed bug, is an article of food in many countries to-day. There is for instance, the *Blaps* in Egypt (*Blaps sulcata*), which has the reputation of making lean people stout, and which is eaten broiled in butter. The cynic, of course, may say that the butter has as much to do with the fattening process as the bug. The reader may decide this as suits him best. Not so far back Europeans ate cockchafers stewed in sugar, like burned almonds. Much simpler do some of the boys in certain parts of Germany at the present day, who eat the May bugs whole and unadulterated, and who assert that they taste like hazel nuts and can be obtained with far less trouble. May bug soup is eaten in some parts of Germany to-day, and is said to have great

medicinal properties as an anti-rheumatic remedy.

The order of lepidopterae, or butterfly, furnishes few, if any, for food, probably because the small and hairy body is too insignificant, but the larva and caterpillar, of which some are of great size, have found admirers among eaters. Chief among the latter are the natives of Australia, who have caterpillar soup and a sort of stew made from the larva of the butterfly. The frugal Chinese, the originators of silk manufacture from the cocoon of

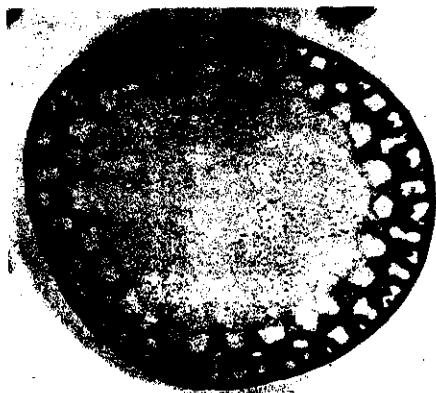
in Ceylon, by acclimated whites as well as by the natives, and they are said to be not only nourishing but quite tasty. More important than the bees, however, are the ants. In some parts of Europe the red forest ant is eaten, or at least chewed, and is said to have a fine, aromatic taste which revives the tired traveller. In Sweden ants are immersed in brandy to give the latter a fine aromatic flavour. But the most diversified methods of preparing ants for food are found in the South American States. Humboldt re-

ports, a Dutch scientist, according to whom the natives of Paraguay eat the hind part of the body of the *Isop ant*, which, being of about the size of a pea, is said to taste like the kernel of a hazelnut if eaten raw, and like burnt almonds if roasted and immersed in sirup. But the Old World had its ant-eaters also. *Nicolas Venetus*, an Italian author, writes of the *Akwes*, an East Indian people, which devoured ants prepared in pepper sauce.

Of the flies little is known as an article of food, unless it be in the regulation boarding-house in summer time, when people all over the world eat more or less flies—unknowingly, however. Some enthusiasts on cheese maintain that cheese mites are really the best part of the cheese. This is, probably, upon the principle that wasps never attack any bad fruit but only the best of its kind. In this connection it may be mentioned that the Mexicans in the vicinity of Lake Tezcoco gather the eggs of a fly which abounds there in myriads, and eat these eggs either raw or baked, when they are preserved for months.

FLIES NOT POPULAR.

Of the order of neuroptera, net-winged insects, the termite or winged ant forms an important article of food for several African tribes. The Hottentots eat termites both raw and broiled, and the Senegalese also look upon this insect as a favourite dish. There the termites are mostly caught when they swarm. At this time millions of them settle upon shallow waters, when they are fished up and slowly broiled in earthen pots until they are done to a turn. Then they are eaten without condiments, and Sweathman, an Eng-



SECTION OF COMMON RUSH.  
Magnified 13 diameters.



SECTION OF STEM OF ARISTOLOCHIA SIPHO.  
Magnified 14 diameters.

the silkworm, eat the chrysalis after the silk has been removed, and no less an authority than Darwin commends a Chinese Caterpillar soup and a cocoon stew as an excellent dish.

WHERE THEY EAT BEES.

The order of hymenoptera, or insects with membranous wings, also furnishes some members and products which are eaten. No reference is had here to the honey furnished by the busy bees, and which probably would be refused by nobody, but to the bees themselves. They are eaten this day

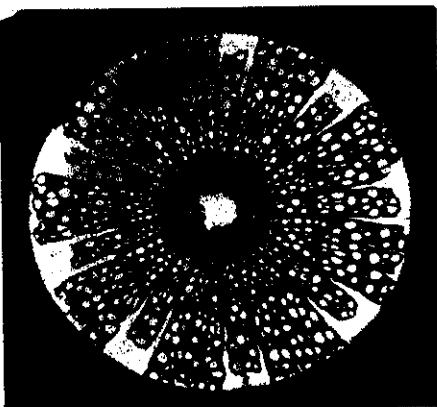
ports that the natives along the Rio Negro eat the *Sauba*, a form of large ant quite common there, as a great delicacy, particularly the female *Sauba* during the period of gestation. The hind part of the body is eaten raw with a bit of salt. If the catch of ants has been so large that the insects cannot be consumed at once the ants are roasted and preserved in salt, or they are mashed and formed into pies, which, also preserved in salt, are a favourite dish for the natives the year around.

A similar report is made by Beng-

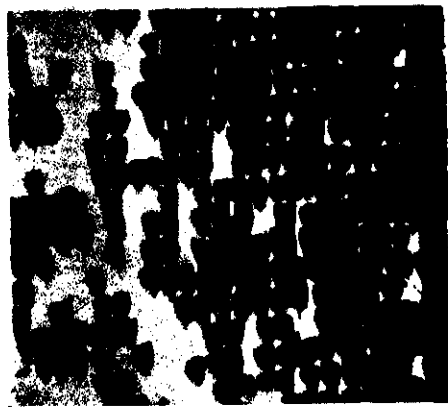
lish scientist, asserts that they taste like almond meringue.

Among the order of orthoptera, or straight-winged insects, the common locust furnishes as an article of food for many tribes some restitution for the enormous damage it does to vegetation. The Bible tells us of the Jews and of John the Baptist that they ate locusts, usually with the seasoning of honey from wild bees. Strabo, the Roman historian, reports that some Ethiopian tribes, on account of their fondness for locusts [*acridia*] were named *Acridophages*. Pliny reports that the Parthians preferred fried locusts to any other dish. From more modern times Frederick Hasselquist, a Russian physician, and traveller, reports ament a trip to Palestine, undertaken in 1749, that the Arabs, first during a famine and subsequently because they liked it, dried locusts over slow fires and then pulverised the insects. This locust flour was made with water into a dough and then baked. He asserts that this cake or bread has almost the same taste as oatmeal bread, which cannot be wondered at because of the fact that outfields seem to be the favourite prey of the locusts. At least, they leave other vegetation alone so long as oats may be devoured.

Sparmann, who lived at the Cape of Good Hope during the last years of the eighteenth century, and who travelled extensively in Africa, states that the Hottentots rejoice when their country is visited by a locust plague, though the voracious insects devour every bit of vegetation. The Hottentots eat locusts like the civilised world eats oysters, "in every style." They also prepare a brown soup from the



SECTION OF STEM OF CLEMATIS.  
Magnified 10 diameters.



SCALES ON PORTION OF BUTTERFLY'S WING, AND SPACES WHERE THE SCALES OR FEATHERS HAVE COME OUT.  
Magnified 70 diameters.