

- It is evident that the memorial of the American Association, referred to above, has already produced an effect upon the Legislature of the United States. We have little doubt that the Bill, with perhaps some slight modifications, will be passed by Congress; and we have equally little doubt that, if the work is entrusted to the right men, we shall soon observe some very important results, that will speedily repay the nation many times over for any expenditure that may be incurred. We trust now that the matter will be brought before the consideration of the Legislature of the Dominion, in order that there may be the fullest co-operation with the work on the other side of the line.

LOCUSTS AS AN ARTICLE OF FOOD.

The use of locusts as an article of food was referred to in our last Report, where, after mentioning various instances in which different species of the insect have been made use of in this way in many parts of the world, we stated that "it remains to be proved that a nutritious article of food may not be obtained from the Rocky Mountain locust (*Caloptenus spretus*); certainly it is an experiment worth trying; if successful we should have a double benefit—the lessening of the numbers of the locusts and the supply of food wherewith to meet the famine that they have produced." We are glad to find that our friend, Professor Riley, who has had excellent opportunities for the purpose, has made the experiment with decided success. From his paper on the subject, read before the American Association, we make the following extracts:—

"Whenever the occasion presented, I partook of locusts prepared in different ways, and one day I ate of no other kind of food, and must have consumed, in one form and another, the substance of several thousand half-grown locusts. Commencing the experiments with some misgivings, and fully expecting to have to overcome disagreeable flavour, I was soon most agreeably surprised to find that the insects were quite palatable, in whatever way prepared. The flavour of the raw locust is most strong and disagreeable; but that of the cooked insects is agreeable, and sufficiently mild to be easily neutralized by anything with which they may be mixed, and to admit of easy disguise, according to taste or fancy. But the great point I would make in their favour is, that they need no elaborate preparation or seasoning. They require no disguise, and herein lies their value in exceptional emergencies; for when people are driven to the point of starvation by these ravenous pests, it follows that all other food is either very scarce or unattainable. A broth, made by boiling the unfledged *Calopteni* for two hours in the proper quantity of water, and seasoned with nothing in the world but pepper and salt, is quite palatable, and can scarcely be distinguished from beef broth, though it has a slight flavour peculiar to it and not easily described. The addition of a little butter improves it, and the flavour can, of course, be modified with mint, sage and other spices, *ad libitum*. Fried or roasted in nothing but their own oil, with the addition of a little salt, they are by no means unpleasant eating, and have quite a nutty flavour. In fact it is a flavour, like most peculiar and not unpleasant flavours, that one can soon learn to get fond of. Prepared in this manner, ground and compressed, they would doubtless keep for a long time. Yet their consumption in large quantities in this form would not, I think, prove as wholesome as when made into soup or broth; for I found the chitinous covering and the corneous parts, especially the spines on the tibiae, dry and chippy, and somewhat irritating to the throat. This objection would not apply with the same force to the mature individuals, especially of larger species, where the heads, legs and wings are carefully separated before cooking; and, in fact, some of the mature insects prepared in this way, then boiled and afterward stewed with a few vegetables and a little butter, pepper, salt and vinegar, made an excellent fricassee.

"Lest it be presumed that these opinions result from an unnatural palate, or from mere individual taste, let me add that I took pains to get the opinions of many other persons. Indeed, I shall not soon forget the experience of my first culinary effort in this line—so fraught with fear and so forcibly illustrating the power of example in overcoming prejudice. This attempt was made at an hotel. At first it was impossible to get any assistance from the followers of the *ars coquinaria*. They could not have more flatly refused to touch, taste or handle, had it been a question of cooking vipers. Nor love nor money could induce them to do either, and in this respect the folks of the kitchen were all

alike, without distinction, and operations once begun, the gentlemen and ladies were so gentle and pleasant odour gradually vanished from the kitchen—cook—a stout and dishes were neatly and many expressions of this same cook was how, finally, a proper meal. The soup was strong enough to hold the locusts with or without baked locusts and distinguished prophet his diet in the wild School, who made slowly for three or it made an excellent Johonnot, who is said

"I sent a bus known caterers of which was really d who tried it. Sha pages are devoted sprinkled with salt that this locust sou highly esteemed by bill of fare every d on a brisk fire, hav whole being occasi fried brown, or a l a broth by placing broth is passed thr of fried ones with 1 persons, including *Entomologique de F* was expected, and others fried in butt

Mr. Riley con own personal exper than many animals particularly, becau according to the n no chemical analy ered from the fac and the further fac grow fat upon ther

"Locusts will abundant, and our brought to a due a ing to overcome th posing bodies beco For these reasons, by most persons. caught in large q ance, and emits a turn a brownish r