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alike, without distinction of colour. There was no other resource than to turn cook myself and operations once commenced, the interest and aid of a brother naturalist and two intelligent ladies were soon enlisted. It was most amusing to note how, as the rather savoury and pleasant odour went up from the cooking dishes, the expression of horror and disgust gradually vanished from the faces of the curious lookers-on, and how, at last, the head cook—a stout and jolly negress—took part in the operations ; how, when the different dishes were neatly served upon the table and were freely partaken of with evident relish and many expressions of surprise and satisfaction by the ladies and gentlemen interested, this same cook was actually induced to try them and soon grew eloquent in their favour ; how, finally, a prominent banker, as also one of the editors of the town, joined in the meal. The soup soon vanished and banished silly prejudice ; then cakes with batter enough to hold the locusts together disappeared and were pronounced good ; then baked locusts with or without condiments ; and when the meal was completed with dessert of baked locusts and honey à la John the Baptist, the opinion was unanimous that that distinguished prophet no longer deserved our sympathy, and that he had not fared badly on his diet in the wilderness. Prof. H. H. Straight, of the Warrensburg (Mo.) Normal School, who made some experiments for me in this line, wrote : ‘ We boiled them rather slowly for three or four hours, seasoned the fluid with a little butter, salt and pepper and it made an excellent soup, actually ; would like to have it even in prosperous times. Mrs. Johonnot, who is sick, and Prof. Johonnot pronounced it excellent.’

“ I sent a bushel of the scalded insects to Mr. Jno. Bonnet, one of the oldest and best known caterers of St. Louis. Master of the mysteries of the cuisine, he made a soup which was really delicious and was so pronounced by dozens of prominent St. Louisans who tried it. Shaw, in his *Travels in Barbary* (Oxford, England, 1738), in which two pages are devoted to a description of the ravages of locusts, mentions that they are sprinkled with salt and fried, when they taste like craw-fish ; and Mr. Bonnet declared that this locust soup reminded him of nothing so much as crawfish bisque, which is so highly esteemed by connoisseurs. He also declared that he would gladly have it on his bill of fare every day if he could get the insects. His method of preparation was to boil on a brisk fire, having previously seasoned them with salt, pepper and grated nutmeg, the whole being occasionally stirred. When cooked they are pounded in a mortar with bread fried brown, or a purée of rice. They are then replaced in the saucepan and thickened to a broth by placing on a warm part of the stove, but not allowed to boil. For use, the broth is passed through a strainer and a few croutons are added. I have had a small box of fried ones with me for the past two months, and they have been tasted by numerous persons, including the members of the London Entomological Society and of the *Société Entomologique de France*. Without exception they have been pronounced far better than was expected, and those fried in their own oil with a little salt are yet good and fresh ; others fried in butter have become slightly rancid—a fault of the butter.”

Mr. Riley concludes his interesting account by saying, “ I can safely assert from my own personal experience, that our Rocky Mountain locust is more palatable when cooked than many animals which we habitually use on our tables. I mention the species more particularly, because the flavour will doubtless differ according to the species, or even according to the nature of the vegetation the insects were nourished on. I have made no chemical analysis of this locust food, but that it is highly nourishing may be gathered from the fact that all animals fed upon the insects thrive when they are abundant ; and the further fact that our locust-eating Indians, and all other locust-eating people, grow fat upon them.

“ Locusts will hardly come into general use for food except where they are annually abundant, and our western farmers who occasionally suffer from them will not easily be brought to a due appreciation of them for this purpose. Prejudiced against them ; fighting to overcome them, killing them in large quantities, until the stench from their decomposing bodies becomes at times most offensive—they find little that is attractive in the pests. For these reasons, as long as other food is attainable, the locust will be apt to be rejected by most persons. Yet the fact remains that they do make very good food. When freshly caught in large quantities, the mangled mass presents a not very appetizing appearance, and emits a strong, and not over-pleasing odour ; but rinsed and scalded, they turn a brownish red, look much more inviting, and give no disagreeable smell.