

# QUEER FOODS



Cooking Locusts in the Philippines.

(Prepared by National Geographic Society, Washington, D. C.)—WNU Service.

**F**rog legs, once almost an exclusive tidbit of Gallic peoples are adorning many American dinner tables. Sixty million frog legs are consumed in New York city annually. Chicago also proves that frog leg eating is becoming "Americanese," for more than thirty-six million were eaten in that city last year. San Francisco palates were "tickled" by more than sixteen million frog legs; New Orleans ate slightly more, and Los Angeles slightly less.

In fact, frog legs have become so popular that a new industry—frog ranching—has come into American industrial life. California has no native frogs but ranchers have seen to it that many pairs have been imported from Louisiana to habituate synthetic frog lakes and marshes.

The frog's entry on American menus recalls many strange foods of the world. In the markets of the United States where frog legs may be purchased, the housewife may buy a fresh "marsh rabbit" which, before trapping and skinning, was none other than a muskrat.

For two centuries a town in Massachusetts has supported a seaweed (Irish moss) industry. Irish moss is torn from New England rocks and is used in making blancmange and many other puddings. There are some 200 edible seaweeds from which are extracted ingredients for American ice creams, jellies, pastries, cereal foods and salads, while in Japan the weeds are boiled with rice and strips of meat and placed in a popular sandwich called sushi. The Japanese cultivate seaweed and in Tokyo buy the "farmers" employ more than 3,000 people.

Raw monkey brains on the half skull, pigskins and bird's nest soup and pickled water beetles are eaten in China. Silkworms are eaten after the cocoon has been unwound. Horses, donkeys and camels, after they have lost their usefulness as beasts of burden, are consumed by some Asiatic tribes. Caterpillars, frogs and snails are relished when obtainable.

Water lily bulbs make delectable oriental desserts. The bulbs are often called water chestnuts. Their nutritive value is compared with that of tapioca.

### Old Eggs Liked in China.

Chinese enjoy eggs whose owners have long forgotten their age. The orientals claim they lend a somewhat oysterlike taste to oriental soups. Jellyfish also are relished along the Asiatic seaboard.

At Japanese inns the traveler is told that "Bombay duck" can be had at a reasonable price. The hungry customer visions a fat fowl but the waiter brings in pieces of smoked fish about two inches long and as thin as a dime. The menu also includes pickled sea weed, seaweed jelly, and chutney, which resembles pickled citron but is almost as hot as Mexican chile.

More raw than cooked fish is eaten by Japanese. Raw baby octopuses are particularly popular. "Japanese Limburger" is not a cheese but a Japanese pickled diakon, or long white radish.

Koreans, like many orientals live mostly on rice. They cook their seaweed in oil and serve it with slices of red peppers. Kimchee, a kind of sauerkraut, is a favorite Korean dish.

To the north, the natives of Kamchatka relish the tongues and the marrow of the bones of reindeer, but the piece-de-resistance is the meat of unborn fawns. From the stomach of the reindeer the natives obtain their greens—half digested balls of moss. A popular native dish is reindeer sausage which has been surrounded by dough and dropped into boiling water. On the lower end of the peninsula where salmon are plentiful, dishes of

boiled fish eyes are considered a delicacy. Some inhabitants of Asia Minor prefer sheep eyes.

New Guinea natives find China a good market for sharks' fins from which the Celestials make a delectable soup, and also for herche de mer, a large sea slug found in south Pacific waters.

### Eel is a Popular Dish.

The New Guinea natives are fond of the pith of sago palms, potatoes and bananas; and dog, snake and lizard flesh vie with that of the pig. The womenfolk gather beetles, grubs and larvae from trees to grace the festive board.

Eel meals are as popular among Japanese as are Maryland chicken dinners in Baltimore. In some Japanese cities, eel houses are nearly as numerous as weiner stands at a county fair. When the diner enters an eel house he is led to a large tub of live eels. He makes his choice of the wriggling creatures, it is speared, split along the back, cut into small pieces, and with soy sauce, is cooked over a charcoal fire.

Perhaps few people live as close to nature as the pygmies of the Belgian Congo. Tender roots are staples, but birds, small game, rodents or caterpillars are not objectionable.

In addition to many viands on the pygmy bill of fare, the Madagascar natives eat a species of spider, silkworms, grasshoppers, and dried locusts. When a "cloud" of locusts settles on a crop, a sufficient number of them are collected to offset the loss of food which the insects consume.

Every good native Madagascan housewife has in reserve a supply of dried locusts to sustain the family in times of famine. Grasshopper soup is a Hottentot dish of merit. Arabs make a flour of the dried insects.

Yak cheese is a staple in the Mull kingdom of western China and would not be objectionable to the western traveler if it were not for the numerous yak hairs in the substance.

On the table of the Corsican, a traveler might see half of the head of a lamb with tongue, cheek and brain in place. About the time the American appetite is whetted for Thanksgiving turkey, Corsican fishermen are catching eels for home consumption and for shipment to Nice and Naples where they are a delicacy.

### Truffles of France.

The varied bill of fare of the Frenchman includes foie gras—a paste of fatty goose livers. Truffles are rare delicacies. French farmers are frequently seen leading their pig and dog "truffle sniffers" over the fields. Truffles are small, round, blackish-gray fungi which usually are found about six inches below the surface of the earth. When the "sniffer" locates a truffle, he tries to uproot it. When near the choice morsel his master strikes him sharply on the nose with a stick and completes the digging.

Basques about Bilbao, Spain, relish white, transparent worms about two inches long. They are fried in oil and are served hot.

One unusual meat is served not far from the American border. The Indians of Mexico prefer Iguana flesh 'o chicken. The appearance in the markets of the green lizardlike body bedecked with a crest of spines running down to a long alligator-like tail dulls the appetite of the hungry alien shopper.

Crocodile meat is good food in Africa and southern negroes enjoy the tails of the reptiles. Meat of sharks from temperate and tropical waters has a good market in Africa and also on the Malay peninsula while the great Arctic shark is a native food of Greenland.

## Lists Soybean and Alfalfa Varieties

### Advice Given on Record and Performances.

Low soybean and alfalfa seed prices this year may result in more of these two crops being grown, according to R. D. Lewis, extension specialist in farm crops at the Ohio State university.

Because of the fine record and performance made by soybean seed available locally, the variety Manchou should be preferred in 1932 for hay or grain production, he believes. There is a specially selected strain of Manchou here in Ohio that is superior to strains from other states. Peking, Virginia and possibly Wilson are superior hay beans for southern Ohio. Only soybean seed that has been tested recently for germination should be purchased.

Alfalfa seed prices also are very low in 1932 and in some cases may be obtained as reasonably as red clover. On suitable soils some of it may well be included in the regular hay mixtures. Pure stands may be seeded at low costs where all conditions as to drainage and line forecast successful results.

For best performance and persistent stands, Lewis recommends the variegated alfalfas. Of these, the new Hardigan alfalfa from Michigan is superior. Grimm is a close second.

### Good Growth of Alfalfa

#### Depends on Many Things

Careful planning is necessary to insure a good stand and growth of alfalfa. Many prospective fields have been unprofitable because they were not carefully selected and planned. Unsuitable fields, improperly prepared seedbeds, too thick and growthy nurse crops, and unadapted seed, are causes of failure that are most common.

Alfalfa requires a good loam soil that is well drained. Usually it does not do well on clay and most sand soils lack fertility to give it a good chance. A soil underlaid with gravel to provide natural drainage is desirable. It is useless to sow alfalfa on sour soils. If a soil tests acid it should be treated with limestone. Alfalfa feeds heavily on phosphorus and potassium, and as a crop of alfalfa is left for three or four years, it is essential that the soil be well supplied with these plant foods.

In selecting seed, get clean seed free from weeds. The seed should have been produced in a climate as severe as where the crop is to be grown. Seed produced in mild climates should not be used. The seed should be secured well in advance, as last minute purchases may be disappointing.—Prairie Farmer.

### When Burning Trash

Many farmers are tempted to burn the weeds and trash along their fences to destroy weed seeds and the eggs and larvae of insect pests. Such burning will help to some extent, although most of the eggs and larvae are in the ground safely below the heat zone. It should be kept in mind, however, that burning off a heavy growth of grass or weeds under a galvanized barbed or woven wire fencing will generate heat enough to melt or blister the zinc galvanizing and will materially shorten the life of the fencing. If it seems necessary to burn the fence rows, it is advisable to take down the fencing, burn the trash, disk the fence row thoroughly so that the corner posts are solid and well braced, then stretch the fence tightly.—American Agriculturist.

### Alfalfa for Ewe Flock

Alfalfa hay is a wonderful help to the stockman in winter, not only because of its nutritive quality, but on account of the mineral content, which prevents what is commonly known as "calcium deficiency" in the ration. This is an important matter with the ewe flock. They may rob their bodies of lime in growing the lambs and, the first one knows, they are down and perhaps dead. Correction of such troubles before they even start is the point of importance. Alfalfa or good clover hay, and turnips or other suitable roots, are the best winter insurance for the flock.—Rural New Yorker.

### Around the Farm

It pays to use good seed because it means larger yields of better quality crops.

Ewes should be fed liberally enough to bring them up to good condition before lambing time. Keeping down feed costs on a flock of ewes may be the most expensive way they can be handled.

Economists believe that properly cared for farm manure will save enough in fertilizer bills to pay the taxes. Store it in a concrete-lined pit with a roof over it and apply on the fields as soon as possible.



## "FATIGUE?"

I just postpone it!"

"No, I don't have 'nerves.' You can't have them, and hold this sort of position. My head used to throb around three o'clock, and certain days, of course, were worse than others.

"Then I learned to rely on Bayer Aspirin."

The sure cure for any headache is rest. But sometimes we must postpone it. That's when Bayer Aspirin saves the day. Two tablets, and the nagging pain is gone until you are home. And once you are comfortable, the pain seldom returns!

Keep Bayer Aspirin handy. Don't put it away, or put off taking it. Fighting a headache to finish the day may be heroic, but it is also a little foolish. So is sacrificing a night's sleep because you've an annoying cold, or irritated throat, or grumbling tooth, neuralgia, neuritis. These tablets always relieve. They don't depress the heart, and may be taken freely. That is medical opinion. It is a fact established by the last twenty years of medical practice.

The only caution to be observed is when you are buying aspirin. Bayer is genuine. Tablets with the Bayer cross are safe.



### Reason Enough!

"Why do you beat your wife?"  
"She keeps saying she's unhappily married."—London Tit-Bits.

### Discussion

"I'd rather be right than be President."  
"You think a fellow can't be both?"

## Food for thought



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