

Man Eating Bugs

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Man Eating Bugs: The Art and Science of Eating Insects is a non-fiction book by Peter Menzel and Faith D'Alusio.

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Book summary

The authors traveled to 13 countries to taste insects. The book talks about eating insects and how to harvest them. The insects in the book include *Theraphosa blondi* (a bird-eating tarantula), jumil stinkbugs, witchetty grub, and silkworms. Faith recommends that people who are new to insect eating start with insects that crisp up well when roasted and avoiding things like worms, which are too chewy, or cicadas, which are too fleshy and tough.^[1]

Reception

It was reviewed by Whole Earth,^[2] New Scientist,^[3] and Salt Lake Tribune.^[4]

See also

- Entomophagy
- The Eat-A-Bug Cookbook*

References

- Austin Chronicle (http://www.austinchronicle.com/gyrobase/Issue/story?oid=oid%3A521699)
- Whole Earth (http://www.highbeam.com/doc/1G1-19777385.html)
- New Scientist (http://www.newscientist.com/article/mg16121795.700-yum-yum-yum.html)
- Salt Lake Tribune (http://nl.newsbank.com/nl-search/we/Archives?p_product=SLTB&p_theme=sltb&p_action=search&p_maxdocs=200&p_topdoc=1&p_text_direct-0=100F2B9F897949B2&p_field_direct-0=document_id&p_perpage=10&p_sort=YMD)

External links

- The Independent (http://www.independent.co.uk/life-style/eating-insects-tickle-your-taste-buds-1070582.html)
- Book review - Man Eating Bugs (http://opengrowd.com/book/book-review-man-eating-bug-art-and-science-eating-insects)

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Categories: 1998 books | Books about food and drink | Insects as food | Food and drink publication stubs

Man Eating Bugs



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