



118

A Crocodile Delicacy.

Southland Times 26 January 1882

Tf ever a small but heroic federation of philanthropical enthusiasts was Latirly entitled to the gratitude of civilised mankind for a valiant endeavour to vanquish prejudices of old standing by the force of example, that body is without doubt the Zoological Committee of the Westphalian Provincial Association. From its recently published report upon 'Measures taken by the committee during the year 1880 for the development of humanity's comestible resources, 'we gather that the associates have carried out a series of experiments in the eating line, which are probably unprecedented in the annals of investigation. They have partaken of stewed bear and of badger, both roasted and hashed with sweet sauce, and found them delicious. Baked crane, stuffed with chestnuts and plums, they pronounce to be superior to any stubble goose that ever waddled o'er the lea. In their opinion frogspawn, which they recommended to epicures by the tempting designation of 'batrachian caviare,' is an absolutely first class delicacy infinitely superior in flavor to the roe of the sturgeon. The concluding paragraph of this amazing report recounts one of the committee's experiences with such admirable simplicity that we cannot forbear from reproducing it in literal translation. 'During the Munster Exhibition of tortoises, snakes, alligators, &c., a venerable crocodile, aged about one hundred and fifty, breathed its last. Two days after its scaly hide had been removed the meat round the root of its tail still presented so appetising an appearance that the chairman and secretary of the committee determined to prepare a piece of it, weighing four pounds, in the manner of turtle soup. After simmering for three hours or so, [the] soup was served to them of such vigorous aspect and seductive savor that all their guests called loudly for plates, and in a few seconds the tureen was emptied. The

119