

WARPD



ONLY THE BATTALION HAS SILLY OL' CARTOONIST SCOTT MCCULLAR, AND ONLY YOU CAN READ HIS RIDICULOUS WARPED THOUGHTS ON THE WORLD. WHETHER IT'S MAKING FUN OF THE BOARD OF REGENTS, OR OF HIS OWN STUPID STRIP, SCOTT'S YOUR CARTOONIST.

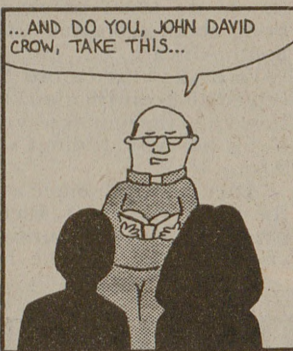
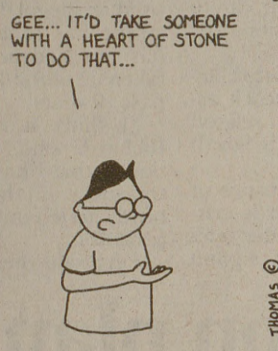
AND YOU CAN TRUST SCOTT TO STICK TO HIS OWN CARTOON CHARACTERS TO EXPRESS AND PROMOTE HIMSELF AND NOT TO RIP OFF, PERVERT OR CHEAPEN ANOTHER STRIP'S CHARACTERS FOR HIS OWN SELFISH PURPOSES.

LIKE DOZENS OF CAMPUS ORGANIZATIONS DO.

4/4
Scott

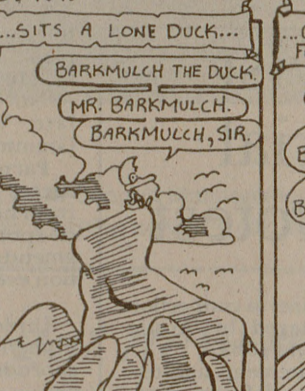
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WALDO



By KEVIN THOMAS

SPADE PHILLIPS, P.I.



BY MATT KOWALSKI

Come and get it! Insect dishes 'taste great...quite nutritious'

CORVALLIS, Ore. (AP) — If you eat a normal American diet, you eat about a pound of bugs a year.

Your gut reaction may be one of nausea. But the truth is, says an Oregon State University entomologist, they're not bad for you. Dried caterpillar larvae, for example, have more protein than an equal amount of dried beef.

Associate Professor Michael Burgett says bits and pieces of insects are unavoidable in such staples as peanut butter, potatoes and tomato juice.

So since we eat insects anyway, we should give up our demands for perfect produce, which would end heavy use of chemicals and pesticides.

Besides, he says, a steaming plate of bamboo worm larvae is considered a delicacy in some parts of the world.

Burgett illustrates his point to his students. Falling back on culinary secrets he learned while doing research around the world, he whips up some tasty dishes — and encourages the students to try them.

"There's always a lot of interest in my insect dishes," Burgett says.

"They look, smell and taste good. But I can't really say I've made a lot of dietary converts."

— Michael Burgett, entomologist

appetite for insects only in the distant past or among remote South American tribes," Burgett says.

"In some modern, more developed nations such as Thailand, virtually everyone eats some type of insects. You buy them in the supermarket like milk and eggs."

While doing research in Thailand, Burgett sampled some unusual fare. A giant waterbug — two inches long, one inch tall and roasted — is a local favorite. The larvae and pupae of ants also add zest to an omelette.

A fine restaurant in Bangkok might offer insect dishes in season, Burgett says, just as a good Ameri-

dry them in a warm oven, grind them in a blender and use them as a flour substitute for almost any recipe, especially cookies.

Burgett's favorite recipe for his student banquets is bakuti, delicacy of Nepal.

"Bakuti is based on the larvae and pupae in a honeybee comb," Burgett says. "It's full of protein and sort of looks like a scrambled egg when it's done."

"In Nepal, they like their honeybee products so much that special climbers risk their lives to harvest the hives of giant honeybees, which are usually found on steep cliffs."

To appease the American palate, Burgett mixes the bakuti with cream cheese and serves it on a Triscuit.

The motivation for the special menu and his lectures on dietary insects is quite serious: Americans need to accept the fact that their food is grown in a real world full of very real bugs.

And, Burgett says, our insistence on pristine products can exact a high environmental price.

Burgett says his dream is for environmental groups to start lobbying the federal government for larger allowable quantities of insects in our foods.

That might permit farmers to use more sustainable, healthy agricultural practices with less reliance on chemicals and pesticides, he says.

If we can't overcome our squeamishness, he says, consider God's advice to Aaron and Moses in Leviticus 11:22, King James version:

"Even these of them, ye may eat; the locust after his kind, and the bald locust after his kind, and the beetle after his kind, and the grasshopper after his kind."

In many countries, insects are common food staples. Burgett says many native cultures in South America include insects in their diets, as do hunter-gatherer societies, such as the Australian aborigines.

Eskimos eat head lice during mutual grooming rituals, he says, and some American Indian tribes of the western United States had native dishes of fly pupae.

"But we're not talking about an

can eatery would offer shad roe in early spring or fresh strawberry shortcake in June.

And, according to him, the country's thriving silk industry offers a fringe benefit for connoisseurs — silkworm pupae "taste great and are quite nutritious."

If you're interested in trying some insect dishes, Burgett says, just gather a bunch of your favorite bugs — ants, grasshoppers, whatever —

Entrepreneur making future heirlooms

AMARILLO (AP) — Charlene Bulls never received formal training in business management.

But somewhere along the way, the Panhandle entrepreneur learned an important business basic — find out what the public wants to buy, and sell it to them in large quantities.

Transferring photographs to cloth via her own patented process is the latest venture Bulls is offering to the public. The idea seems to be a hit, she said, and Bulls is gearing up for a business expansion.

Bulls turns photographs, drawings and paintings into one-color or full-color prints on lightweight muslin squares the size of sheets of typing paper for use in quilting projects. She also makes iron-on transfers for T-shirts or other handcrafts.

The copy process, done with modified office copying machines, can be used for one-of-a-kind items, Bulls said. A person with an exclusive drawing or photograph can have an exclusive T-shirt or fabric wall hanging.

Members of small organizations who want club T-shirts can design a logo and have a small number of transfers printed without investing in large quantities.

Quilting seems to be the biggest field for using the copy process, Bulls said. Customers are making unique family heirloom quilts using prints of family pictures, wedding announcements, birth announcements and other memorabilia.

"We're making antiques for the year 2090," Bulls said.

Dyed-in-the-cotton quilters who want to make quilts the old fashioned way can buy fabric with cutting lines printed on the fabric. For quilters who have lost some mobility in their hands, Bulls sells cut pieces.

For people who don't have much time to devote to

quilting, Bulls sells quilting kits containing iron-on quilt pieces that are then covered with sheer fabric and quilted with a simple running stitch. All kits utilize her fabric printing innovation.

Bulls discovered the copy process when she owned a factory in Spearman in the early 1980s, in which she and a staff of 16 made wooden furniture pieces that had handmade, quilted insets on the fronts.

Bulls said the patterns that the workers used to trace the designs for the insets onto fabric would wear out after repeated use.

"What may have started out as a flower might look like a circle after a while," Bulls said.

Bulls was then cashing in on the popularity of "homemade" and "country" looks for interior decorating. Her factory was producing furniture with appliqued or pieced-quilt inlays to be shipped all over the United States, and Bulls developed a fast and accurate way to transfer the cutting lines to fabric using her copying machine.

"It just occurred to me that we could use the copier to print photos on fabric," she said. After a few adjustments to the machine, and a lot of experimenting to make the color adhere to the fabric permanently, Bulls began selling the fabric photographs.

In 1986 Bulls applied for a patent on the photo printing process and received it in 1988. She opened Fabric Fotos and Quilt Factory in Amarillo last year.

Bulls says she is just getting started in the new venture. She has been selling the fabric photographs through mail order catalogs. She is now retailing the products from her store in Amarillo.

"I'm trying to create a track record in the retail business," Bulls said, explaining that she is establishing a retail outlet foundation for a franchise chain that she may develop later.

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Any Questions Contact Kevin Kuehler 847-3749