

THE ADVENTURES
OF AN
ELEPHANT HUNTER

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WITH ILLUSTRATIONS

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opinion, been somewhat overrated, and cannot compare with either the feet or trunk. The natives have a method of drying elephant and other kinds of meat by exposing the flesh to the sun during the day and smoking it over a fire at night, after which treatment, it will keep in a satisfactory condition for a considerable length of time. When it is in this preserved state, the natives will eat it without further cooking, but though I have read of certain African tribes eating raw meat, this custom does not obtain among any of the numerous tribes with whom I have come in contact.

Of other kinds of game, young buffalo, inswala, eland, reedbuck and bushbuck are the most toothsome. The flesh of the rhinoceros is excellent, being of a very fine texture, considering the enormous size of the beast; while hippopotamus meat makes an ideal curry, as the fat and lean are so nicely in proportion.

Among their various foods, the natives have one which they consider a special delicacy, although I am afraid it would hardly appeal to a civilized palate. This is a maggot, some three inches in length, which they call the maungo, and which bores into and lives in the decaying trunks of the mungo, incunia and tumbie-tumbie trees. It is a perfectly white mass of fat, and I have often seen a native