

INTERESTING TRAVELING



The presentation
was prepared by
Halyna Bilyk

Travelling is often about trying the unusual and attempting to experience the different culture of the country you are visiting, One of the best ways to do this is to try the foods the native people eat.



1. Bird's Nest Soup, China



- You wouldn't necessarily think a bird's nest would be edible, but the Chinese use swifts' nests to make this soup, known as the «Caviar of the East». Right now you're probably imagining a nest made out of twigs and leaves, but swiftlets make their nests predominantly out of saliva. It's something in the saliva of the bird that makes it have this unique rubbery texture and it's one of the most expensive animal products consumed by humans.

2. Fried tarantulas, Cambodia



- If you suffer from arachnophobia you probably don't want to try eating these eight-legged monsters. They're not tiny little house spiders, they're great big tarantulas and you can buy them in the streets of Skuon, Cambodia. They're fried whole — legs, fangs and all. The black hairy arachnids found in the jungle around the market town of Skuon have become a source of fame and fortune for the region as bus loads of people stop to try them on their way to other places. They cost only a few cents and supposedly taste delicious, as they are best plucked straight from the burrow and pan fried with a bit of garlic and salt. They're supposed to taste a bit like crickets or scrawny chickens and are crispy on the outside with a gooey body on the inside.



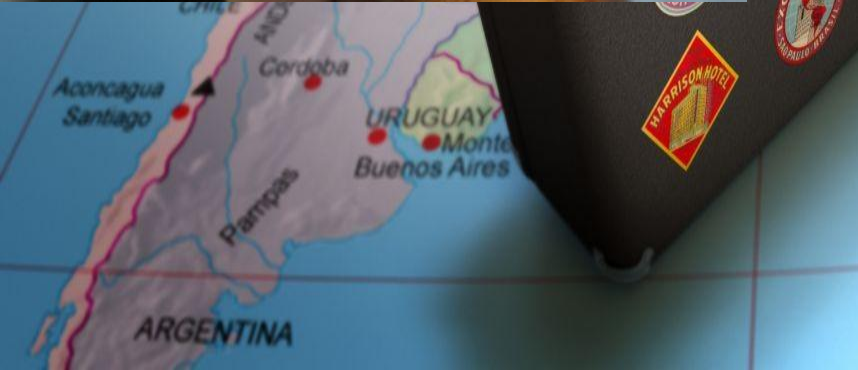
3. Puffer fish, Japan



- You've got to be careful with this delicacy or you might end up in the morgue. The deadly Puffer fish, or fugu, however, is the ultimate delicacy in Japan even though its skin and insides contain the poisonous toxin tetrodotoxin, which is 1,250 times stronger than cyanide. That's why in Japan only expert chefs in licenced restaurants are allowed to prepare it.

4. Balut, Phillipines

- A bit like with a Kinder Surprise, you certainly will be surprised to open these eggs, though not in the same pleasant way as finding a toy inside. They are cooked when the foetus is anywhere from 17 days to 21 days depending on your preference.
- They are a popularly hearty snack full of protein.



5. Casu Marzu, Sardinia



- This Sardinian cheese is a cheese with a difference; it's riddled with insect larvae. «Casu Marzu» means «rotten cheese* and is most commonly referred to as «maggot cheese».
- It's now banned for health reasons but can still be available on the black market in Sardinia and Italy.



NORTH ATLANTIC OCEAN

SOUTH ATLANTIC OCEAN

CAIRO
BY AIR

SERVICIO AEREO VARIO

MEXICO

HOTEL INTERNACIONAL PARAGUAY

AMERICAN AIRLINES

GLOBE TROTTER

HARRISON HOTEL

EXPRESS

TRAVEL SEASIDE

UNITED AIR LINES

ARGENTINA

Cape Town
Cape of Good Hope

SOUTH AFRICA

NAMIBIA

ANGOLA

LUANDA

Gulf of Guinea

IVORY COAST

SIERRA LEONE

SENEGAL

GAMBIA

MAURITANIA

URUGUAY

PAMPAS

Cordoba

Chile

Aconcagua
Santiago

BOLIVIA

Venezuela

PERU

GALAPAGOS ISLANDS

TRINIDAD & TOBAGO

PUERTO RICO

VIETNAM

THAILAND

JAPAN

HAWAII