

*from 'The Urban Forager's Cookbook':
by Gav Husband.*

How to skin and cook a

- 1) Do NOT attempt this behind the big screen in Centenary Square. Especially when the ballet is on. As acclimatised as the general public are to gore, there's a time and a place.
- 2) Hang the squirrel upside down and ring the rear ankles. Then draw up the legs and remove the skin in the traditional way. Having hung and drawn do NOT quarter. Intestines reek something rotten.
- 3) Record your work if necessary - The National Media Museum should be able to help you with this.
- 4) Cook in the desired manner. I find stewing or currying works well depending on what you have to hand. You can 'borrow' the essentials from any local eatery if you're really hungry - just remember to ask nicely. (Alternatively you could always just find out where the bins are...)

FOUND DURING 'DUMPSTER DIVE.'

- Edwardian table lamp.
- Cast iron pot.
- A ghost! (Just kidding!)
- Spice rack with nowt but turmeric.
- Oak Planks - good for work tops.
- The morning papers.

NOW HOW TO GET IT ALL HOME ON THE TRAIN

Don't wear black clothes during the day - especially if you're 'dumpster diving.' (Horribly American I know but it sounds better than 'rooting through bins.') It looks suspicious and is liable to get you threatened /shot /stabbed or at the worst arrested. When you stink of rubbish you really want to get in the shower. At Home...

RULE OF THE ROADKILL:

1) How fresh is it?

Anything killed at night should be taken before the crows get to it at dawn. Anything puffy is bad!

2) How flat is it?

Only pick up stuff that has been dealt a glancing blow. If necessary discard any pulpy bits. Picking shards of bone out of your gums isn't much fun....

WARNING!

It is illegal to pick up anything you've hit yourself. Unless of course nobody saw you...

