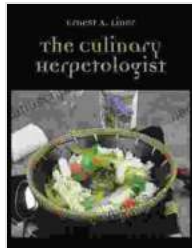


Meet Ernest Liner, the Culinary Herpetologist Who Turned Snake Meat into a Delicacy



The Culinary Herpetologist by Ernest A. Liner

★★★★☆ 4.1 out of 5

Language : English
File size : 1013 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 392 pages
Lending : Enabled



Ernest Liner was a herpetologist who dedicated his life to studying and eating snakes. He was known for his adventurous eating habits and his passion for promoting the consumption of snake meat.

Liner was born in 1932 in Texas. He developed an interest in snakes at a young age, and he began studying them in college. After graduating, he worked as a herpetologist for the Texas Parks and Wildlife Department.

In the 1970s, Liner began to experiment with eating snakes. He found that they were a good source of protein and that they tasted like chicken. He began to promote the consumption of snake meat, and he even wrote a cookbook about it.

Liner's work helped to change the way people thought about snakes. He showed that they were not just pests, but that they could be a valuable food

source. He also helped to dispel the myths and misconceptions about snakes.

Liner died in 2017, but his legacy lives on. He is remembered as a pioneer in the field of herpetology and as a champion of snake meat consumption.

Liner's Eating Habits

Liner was known for his adventurous eating habits. He ate a wide variety of snakes, including venomous snakes. He would often cook the snakes in different ways, such as frying, baking, and grilling.

Liner believed that snake meat was a healthy and delicious food. He said that it was a good source of protein and that it tasted like chicken. He also claimed that snake meat had medicinal properties.

Liner's Cookbook

In 1977, Liner published a cookbook called "The Culinary Herpetologist." The cookbook contained recipes for a variety of snake dishes, such as fried rattlesnake, baked copperhead, and grilled water moccasin.

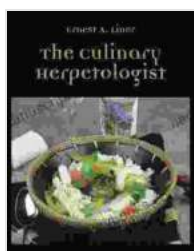
The cookbook was a success, and it helped to popularize the consumption of snake meat. It also helped to dispel the myths and misconceptions about snakes.

Liner's Legacy

Liner died in 2017, but his legacy lives on. He is remembered as a pioneer in the field of herpetology and as a champion of snake meat consumption.

Liner's work helped to change the way people thought about snakes. He showed that they were not just pests, but that they could be a valuable food source. He also helped to dispel the myths and misconceptions about snakes.

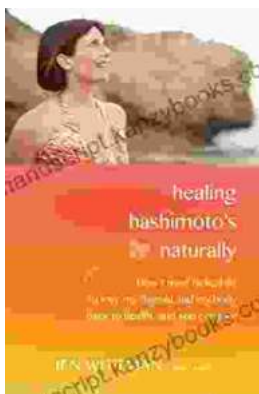
Liner's legacy will continue to inspire people for years to come. He was a true pioneer, and he will be remembered as one of the most influential herpetologists of all time.



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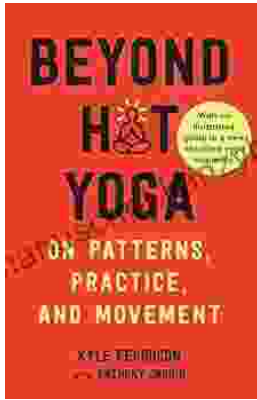
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