Tasks:

1. Delete the heading “Bugs are the Future part 2”.
2. Find the word “fried” and remove the link.
3. Find the first link in paragraph 1 and replace it with <https://time.com/3830167/eating-bugs-insects-recipes/>
4. Find the words “powdery flour” and hyperlink them to <https://thecookscook.com/columns/meat-insects-poultry-seafood/insect-flour/>
5. Find the words “Mealworms taste” and remove the link. Add the full URL to the sentence.
6. Select the paragraphs and change the **font** to **Comic Sans** and **size** to **16pt.**

Bugs are the future part 2

There are many different ways to [cook](https://www.thai.lt/thai-food/thai-food-blog/231-a-guide-to-thai-taste-eating-insects-in-thailand) insects and it isn’t hard to do. They can be [fried](https://www.thai.lt/thai-food/thai-food-blog/231-a-guide-to-thai-taste-eating-insects-in-thailand) in a pan, boiled, sautéed, roasted or baked with a bit of oil and salt. They can be ground into a powdery flower and used to make bars, breads, biscuits, and crackers.

There are so many different types of edible bugs that if you don’t like one kind, you can try another. Many people who try bugs for the first time are surprised that they don’t taste gross or “buggy”. In fact, many people have said that they taste like other foods that people in Australia love. [Mealworms taste](https://www.prevention.com/food-nutrition/healthy-eating/a20463736/entomophagy-eating-insects-and-mealworms/) like roasted peanuts, crickets taste like almonds, bamboo worms taste like salty popcorn, tarantula legs taste like chicken wings and sago grubs taste like bacon.

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| MARK YOURSELF | | |
|  | Check I did it | Looks same as Example |
| Delete “Bugs are the Future part 2” |  |  |
| Remove link from “fried” |  |  |
| Replace first link in paragraph 1 |  |  |
| Hyperlink “powdery flour” |  |  |
| Remove link from “Mealworms taste and add URL to sentence |  |  |
| Paragraph font Comic Sans |  |  |
| Paragraph size 16pt |  |  |