A few were dried and then forwarded to Prof. Charles Peck, New York State Botanist, who is the highest authority on Agarics in America. He reported that the mushroom in question was related to the edible one, that it had been found in New York State and in France. He said that in France it was looked upon with suspicion but for his own part he did not think it was poisonous, though owing to its woody nature and unpleasant smell he did not set much value on it. Its scientific name is Agaricus Rodmani, having been named after its discover. It differs from the common mu hroom in having an unpleasat smell while being cooked, in being quite firm and not expanding nearly so much, and in the stem being quite large where it joins the cap and tapering to the point which seems to enter the soil to some depth.

There are fully thirty species of edible mushrooms along the roadsides, in woods, meadows, and pastures around Ottawa, yet those ignorant of this fact, persist in rejecting good Agarics and partaking of deleterious ones simply because they look like the common mushroom.

If the following simple directions were followed no person need be poisoned and much valuable food could be collected every autumn by those desirous of doing so. At present I have fine mushrooms gathered nearly ten years since that are just as well suited for the table now as they were when collected. In other countries this practice of drying mushrooms for future use is extensively practiced and there is no reason why we should not do the same here.

Directions for testing Mushrooms or Agarics of all kinds :

- (1.) Reject all that have an unpleasant smell either in a raw state or when cooking.
- (2.) If the smell is pleasant chew a small portion of the raw specimen and swallow the juice. If a burning sensation is felt in the mouth or throat the mushroom is more or less poisonous and should be rejected. On the other hand if the taste is pleasant the mushroom is edible. All puff-balls are edible as long as the spores are white, when the inside begins to turn yellow the specimens should be thrown away.

An interesting discussion on the value of mushrooms as food followed the reading of this paper, in which Mr. Whyte, Mr. Ballantyne and Mr. Harrington took place. Mr. Fletcher spoke of some of