

best of all the mushrooms, but it is a dish which must be cooked with great care in order that the delicate flavour may not be lost. For great heat not alone destroys it, but renders the mushrooms tough. After long experimenting, we find that they should be slowly simmered over a moderate fire for three or four hours, then the usual condiments and thickening, and a little sherry added. In Europe, where the Chanterelle is very expensive, it is much prized, and all authors give it extravagant praise. We, who live in the localities it favours, are fortunate, indeed, to have this Epicurean dainty growing in such profusion.

*Cantharellus infundibuliformis* (Scopoli) is not included in all American works. It is frequently found about St. Andrews. Always a large species, it is occasionally observed to be considerably over a foot in height, when it is very striking and magnificent. It is funnel-shaped, with rusty yellow, rugose scaly pileus, ashy yellow gills, which become pruinose, thick, distant and dichotomous. Stem yellow, smooth, hollow.

The most interesting and rare species of this group is *Cantharellus brevipes* Pk. We had become very familiar with *Cantharellus cibarius*, *C. infundibuliformis*, and *C. aurantiacus*, and with descriptions of others as given in our books, and flattered ourselves that we were rather well acquainted with the genus. So that one day when my father came in with a handful of mushrooms, and before showing them to me, asked if there was such a thing as a lilac-coloured Chanterelle, for he thought he had found one. In the haste of ignorance, I promptly said there was not, and great was my surprise and excitement at seeing several fine specimens bearing every superficial characteristic of *C. cibarius* except that of colour. It had some of the same soft yellow, but was for the most part tinged with a distinct lilac or purplish hue. I at first thought that some specimens of *Cibarius* had become host plants to a secondary fungus, but closer examination showed that this was not so. None of our