The next genus Cantharellus differs from the other agarics in having blunt gills, which have the appearance of branching veins. It contains one of the best of edible fungi, Cantharellus Cibarius or Chantarelle, which is orange, yellow in color, looking like a patch of sunshine under the spruce trees where it grows. It is solid, irregularly funnel-shaped with a flattened top, which is sometimes slightly depressed in the center and surrounded by a fluted edge. The first time we found it we placed it in a basket with other specimens, a little later one of the party remarked there is something here which sinells like apricets. called a description I had read in Gibson's book, and when we returned to the house we had no difficulty in identifying it, and every summer, since making its acquaintance, we have it served at table very frequently.

Berkely and Cook say of it that it is almost universally eaten in all countries where it is found, England excepted, where it is only to be met with at the "Freemason's Tavern" on state occasions, when rare dishes are served at great cost, and at the tables of

pertinacious mycophagists.

Tatternnick, a German authority, says "not only this same fungus never did any harm, but might even restore the dead," and Baltarra, another authority, says that "if properly prepared the Chantarelle would arrest the pangs of death." This is rather extravagant praise, but it certainly is a delicious mushroom.

We find three others of this genus; Cantharellus floccosus, of which I have a photograph. It is large

and coarse and hardly fit for food.

Cantharellus aurantiacus is a smaller plant which might be taken for cibarius. The color of the cap is paler, varied with smoky brown tints.

Cantharellus brevipes looks like a deformed cibarius. It is short and solid, and seems as if it might be only

the stem of another plant.

Marasmius oreades or the Fairy Ring Mushroom, grows on lawns and pastures where the grass is short. It is small with a buff cap and gills, leathery in sub-