

albuminoids or Amides. The former are much the more valuable, since they particularly perform the function of repairing the waste of the body consequent upon daily activity and of building up its tissues. It is for this reason that the Albuminoids constitute the most important of the nutrients in all classes of foods.

Considering now our results, it will be seen that while the percentage of Crude Protein in the fresh material decreases as the mushrooms grow larger (from 3.88% to 2.41%), the proportion of Albuminoids suffers but little loss during growth. This is the more prominently brought out by the data on the water-free substance, which clearly show that the dry matter of the large and edibly mature mushroom is equally rich in the "flesh-formers" with that of the very young fungus. The last column of the table is instructive in pointing out that as growth advances the proportion of true Albuminoids in the Crude Protein increases.

ASH OR MINERAL MATTER:—The ash constituents in the fresh material decrease with the age of the mushroom, namely, from 1.36% to .7%. This is not entirely due to the smaller proportion of dry matter in the older plant, for reference to the analysis of the water-free substance shows a falling off in ash from 15.5% to 10.8%. We may conclude from these results that it is more particularly during the earlier stages of growth that the mineral elements are absorbed.

Certain features in the foregoing results made it a matter of interest to ascertain what differences in composition might exist between the umbrella and the stalk—the analyses already discussed being made on the whole mushroom. Consequently, two gatherings were made, (*a*) of small and medium size and (*b*) of large and mature specimens, and the umbrellas and stalks, separately, submitted to examination.