

TABLE No. I.

COPRINUS COMATUS—The Shaggy Coprinus or Horsetail Mushroom

The Freshly Gathered Mushroom.				Water-free Substance.			Percentage of Crude Protein present as Al- buminoids.	
Water.	Crude Protein.		Ash.	Crude Protein.		Ash.		
	Albumin- oids.	Amides.		Albumin- oids.	Amides.			
a.	91.24	1.94	1.94	1.36	22.14	22.15	15.52	50.0
b.	91.81	1.68	1.51	1.19	20.51	18.43	14.53	52.6
c.	92.33	1.63	1.25	1.20	21.25	16.29	15.64	56.6
d.	93.52	1.44	1.00	.70	22.22	15.43	10.80	59.0

DRY MATTER:—It is worthy of note that the percentage of dry matter decreases somewhat in the mushroom with age, i.e., as the condition of edible maturity is approached. This peculiarity no doubt is more strongly marked in the deliquescent mushrooms, but possibly does not exist to any degree in those varieties, such as the *Marasmius*, which can be gathered when mature and preserved for future use by simply drying. The data from *C. comatus* show a decline from 8.76% to 6.48% during its growth, i.e. from the very earliest stage to the condition usually considered as best for cooking.

PROTEIN:—The nitrogenous character of mushrooms was emphasized in our previous contribution on this subject. It is this feature which gives them their especial value as food. Although they do not contain more "dry matter" than many of our succulent vegetables, this dry matter, unlike that of the vegetables, consists of from one-third to one-half nitrogen compounds.

The nitrogen compounds in vegetable matter are grouped under the term Crude Protein, but by appropriate methods of analysis they may be differentiated into Albuminoids and Non-