

In late years, much attention has been given to the native mushrooms or toadstools of this continent by the botanists of the United States, resulting in several important publications on the subject. I have availed myself of the information and descriptions given in three of these publications—"Studies of American Fungi," by Prof. George Francis Atkinson, of Cornell University; "Students' Handbook of Mushrooms of America," by Dr. Thomas Taylor, Chief of the Division of Microscopy, United States Department of Agriculture; and the "Reports of the New York Museum of Natural History," by Prof. C. H. Peck, State Botanist. I have not had access to the larger and more recent volume of Mr. Charles McIlvaine, of Philadelphia.

Special interest in this subject was first awakened in Montreal by a paper communicated to the Natural History Society by Miss Mary Van Horne in the winter of 1902, in which she described some sixty odd species which she and her niece, Miss Agnes Van Horne, had collected around their summer home at St. Andrews, New Brunswick. The list then submitted and described, it is hoped, will yet be given to the readers of the RECORD OF SCIENCE. Of the species given below, it will be observed that the number reported\* as edible is vastly greater than that of the poisonous ones. The knowledge of this fact has created a good deal of popular curiosity, for the word toadstool has generally been regarded as ominous—something to be avoided. Now that many species are found to be delicious and nutritious, it may be expected that this branch of botanical study will obtain new recruits. So distinct are the mushrooms from other vegetable organisms that a person who knows little or nothing of botany generally may take up the subject and prosecute it successfully. The subjoined list contains the substance of two papers submitted to the Natural History Society of Montreal. The order followed is that observed in Prof. Atkinson's work.