

THE OTTAWA NATURALIST.

VOL. XIX.

OTTAWA, MAY, 1905.

No. 2

ON THE FOOD VALUE OF CERTAIN MUSHROOMS.

(No. 2.)

By FRANK T. SHUTT, M.A., and H. W. CHARLTON, B.A.Sc.

— —

In a preliminary note on the food value of certain mushrooms, which appeared in the number of THE OTTAWA NATURALIST for July, 1904; the writers presented the results of some partial analyses they had made of the following species:—The Grey Coprinus (*Coprinus atramentarius*), the Shaggy Coprinus (*Coprinus comatus*), and the Fairy ring Champignon (*Marasmius oreades*). These mushrooms were selected for investigation by reason of their more or less common occurrence, and the fact that they are highly prized for their excellent flavour.

To complete the analytical data given in the article referred to, as well as to extend the research, further and larger collections of the Shaggy Coprinus were made last summer and autumn and submitted to analysis. The results now presented will indicate the composition, more particularly as regards nitrogenous content, of this mushroom at various stages of growth and also furnish information respecting the relative food value of the umbrella and stalk.

In table No. 1, analytical data are given from the examination of *Coprinus comatus* taken (*a*) when quite young (a total length of $3\frac{1}{2}$ inches); (*b*) somewhat older, but still edible. The mushrooms in collections (*c*) and (*d*) were the largest obtainable and many of them were beginning to turn black, but all as yet were in excellent condition for use. The analyses were made on the whole mushroom—stalk and umbrella.