

know that mushrooms rank next to meat in nutritive qualities, that they are even more nutritious than peas or beans, then you come to understand that they are an article of diet that we should not despise. The kind of mushrooms that grow in our college grounds are three. There is the common Meadow mushroom that you are all acquainted with. Then there is the larger and coarser mushroom, but very much like it, known as the Horse mushroom. That was found in considerable quantity around our college hot bed. Then there is what is known as the Fairy Ring mushroom. This was rather troublesome in our lawn grass. The grass grew quite green amidst the mushrooms, and it rather spoiled the general appearance of the lawn, and we were doing all in our power to exterminate these mushrooms. I gave instructions to the man to go and destroy them the moment they put their heads above the soil. Now we are glad to see them there, and we go and pick them up, and we find them very nutritious and palatable eating. Then I may say there are two other mushrooms found within the corporation that are really valuable. One is the *Cobrinus commodus*. Some are very much afraid of this simply because it turns to ink when it decomposes. You will find a quantity of that peculiar species in this neighborhood. They are quite plentiful this autumn. They look, when closed, like an umbrella closed, and then when they open out they are somewhat bell-shaped, or like an umbrella somewhat open, and they are rather light colored on the outside, a little dark at the top of the cap, and the cuticle rather splits up into shaggy scales, and it gets the name Shaggy mushroom. The gills are white at the outside, then they begin to turn pink at the edges. It next turns black and begins to decompose, and then it just simply turns into ink and disappears. Then we have in Dr. Waugh's grounds a very fine species of Morell. This mushroom is not known because it is not a gill-bearing mushroom. It looks like a honey-comb on the outside and the spears are developed on the outside of the mushroom instead of beneath the cap on the gills. I may say that in the township of Oro in the county of Simcoe the Morell is very much prized. Dr. Waugh was teaching there some years ago, and he was telling me that it resembled in taste a very tender leg of chicken, somewhat midway between the taste of a chicken and the taste of very delicate lamb. Now, when you find that the percentage of proteids or albuminous matter that may go to build up the system is exceptionally large in these Morells, and that they are such delicious eating, certainly we ought to be able to recognize such friends of ours when we see them. Then I may say that there are no less than four different species of puff-balls found in the college grounds. Some people are afraid of them. Now, there is not a single poisonous puff-ball known to science. All these puff-balls are good to eat if we get them when they are young and white in the centre. If they begin to turn yellow and there are streaks through them, then they are not fit to eat. There is one little puff-ball known as the Calpsin puff-ball; then there is another called the Warty puff-ball that is very common in our college grounds, sometimes three or four together, quite warty on the outside. They are more compact in structure than the first one I have referred to. Then there is a pear-shaped puff-ball and out at Tweedie's woods there are two very fine species of puff-ball known as the Albertum and also the Gigantum Zendiform, that is the January puff-ball. I have in the college museum a sample of the January puff-ball that must have been much over a foot or a foot and a half in diameter. These puff-balls are delicious eating. I have had the pleasure of eating some of them, and thoroughly enjoyed them, and where we could find access to one of these large puff-balls we can simply cut a slice off the upper part of it and serve it for dinner to-day, and then wait and come along the next day and cut off another slice, and the puff-ball will continue to grow, and unless we are very extravagant in our ideas it may continue there for some days and afford us delicious eating. If I had time I would like very much to go into the classification of puff-balls, their structure, their life-history, and

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