desirable to preserve a "spore print" the surface of the paper should be coated with a thin solution of gum arabic. This mushroom has been found for many years in great abundance in our college lawn and pasture fields. During last summer the pasture field was plowed up, and this only added to the luxurious growth of mushrooms. The usual custom of peeling this mushroom before cooking is a mistake, as it takes away from it its choicest flavor. It may be fried in butter or stewed in milk or cream, or eaten raw, and is always palatable and easily digested.

(2) Agaricus Arvensis, or Horse Mushroom.—This has been considered a large variety of the Compestris, and has likely received its name, "horse mushroom," because of its size and rankness of growth on the same principle that the horse radish received its name. Its cap often expands to the diameter of six or seven inches. It resembles in many respects the compestris, but differs from it in having a hollow stem, a slightly bulbous base, a double ring or collar, and a paler shade of pink in the gills of the young plant. Dr. Peck says of it: "The collar appears to be composed of two parts closely applied to each other and making a double membrane, the lower part of which is of a thicker, softer texture and split in a stellate manner into broad yellowish rays. This is perhaps the most distinctive character of this species." It has been supposed that the spores of this and of the preceding will not germinate until they have passed through the alimentary canal of the horse. Whether this be so or not, it is certain that it is only in soil enriched by the manure of this animal that either of them can be successfully grown in gardens or in cellars. A. arvenses has been found in considerable quantities in and around the college hot beds.

(3) Agaricus Gambosus, known in England as St. George's Mushroom.—It is one of our earliest spring mushrooms, having been found as early as April 23rd. Its most striking feature is its densely-crowded, yellowish white gills of unequal lengths, each annexed to the stem with a decurrent tooth as shown in Fig. 1991. The cap is about three inches in diameter, occasionally five inches, and is *smooth* (no patches or warts on surface), thick, and fleshy, suggesting soft kid leather, at first rounded, convex, ultimately expanding quite horizontally, and is commonly fissured here and there with irregular cracks both in its expanse and at its edges. Its color is white or yellowish white. The stem is comparatively short, thick and solid with a slight

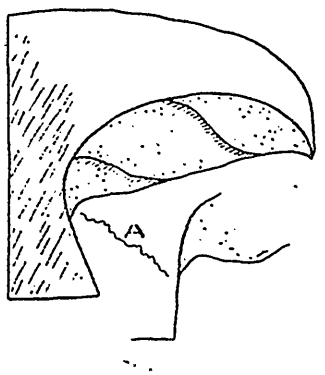

FIG. 1991. AGARICUS GAMBOSUS (*Gibson*).

enlargement toward the base, and *with no indication of volva or sheath.* This latter feature will be more strongly emphasized when we come to speak of poisonous varieties. It has a stronger fungus odor than the common mushroom and sometimes grows in rings and clusters. It has been found for some years on college grounds, and its edible properties have been fully tested.

(4) Marasmius Oreades or Fairy Ring Mushroom, called in England "Scotch Bonnets," also "Champignons."—It received the name "Fairy Ring" from its tendency to grow in rings or circles or parts