

EDIBLE MUSHROOMS.

COMMON MUSHROOM, CULTIVATED MUSHROOM (*Agaricus campestris*, Linn.).
EDIBLE.

This is the mushroom commonly cultivated. (Fig. 1.) It also grows wild, and may be found in lawns, meadows, pastures, cultivated fields, greenhouses, and is very common on well-cared-for golf links. It may be found from late spring until fall, but is more abundant in summer and early autumn, when nights are cool and the days warm and not too dry.

The cap 2 to 4 inches wide, at first hemispherical, later becoming flat; white or with brown threads over the surface, giving a greyish or brownish silky appearance; flesh solid and white. The stalk or stipe is 2 to 4 inches long, $\frac{1}{2}$ to $\frac{3}{4}$ of



Fig. 3. Sealy or Forest Mushroom. Edible. Natural Size (Original).

an inch thick, firm, colored like the cap. The gills are free from the stalk at the inner end; at first pink, later becoming purple brown or nearly black. The gills are at first hidden by the veil which later is torn apart, leaving a fringe on the edge of the cap and a small ring on the stalk.

FIELD MUSHROOM OR HORSE MUSHROOM (*Agaricus arvensis*, Schell.). EDIBLE.

Grows in fields and meadows.

This is very much like the common mushroom, except that the stalk is longer and becomes hollow in age and the veil is thicker, so that the ring or annulus may appear double. The gills are at first pink, then turning brown. Some spawn companies claim to have the "spawn" of this species for sale.