

attention to the colour of the cap — & underneath first choose young specimens in the flock (as they are found usually) in flow, while the little Brown Coprins are found in flocks — see if the gills at first are not white with some particles of the wool hanging down at the edge of the cap, then as the specimen get older the gills ch darker to a sort of mauve from which color which tinge the w mushroom as the caps are so that my friends have called them Mauve — then as they get still older the gills change to a dark most purple brown and the caps often get more so — see them.

You may be sure if you check up this description carefully, not getting the appendiculate particles hanging from the edge of the the younger specimens that you have got something quite different, tender and very good to eat.

Then there are then Fructs with their Fructs are richly fr growing in the wood in the fall away in December which are good and in which exactly the same general description applies will take the trouble to remember it.

Note 3 — For more particular description of the different Gen and descriptions of varieties in each Genus see Charles McIlvann most excellent work "One Thousand American Fungi".