

4. *Stewed Mushrooms.*

Cut into small pieces of even size, place in a covered saucepan. To each pint add two tablespoons of butter. There will be enough water from washing to make liquor. Stew slowly twenty minutes; season to taste with pepper and salt. May be served either alone or on toast.

The tougher kinds should be soaked in warm water half an hour before stewing. Parsley, nutmeg or beef gravy may be added.

5. *Fried Mushrooms.*

1 pint mushroom caps
1 teaspoon salt

1 teaspoon black pepper
2 tablespoons butter.

Put the mushrooms into boiling hot butter and fry for 10 minutes. Add a little milk or cream thickened with flour. May be served alone or on toast.

6. *Baked Mushrooms.*

Wash, place the caps in a tightly covered dish or pan, after dipping them in bread crumbs. Arrange in layers with a small piece of butter on each mushroom, with a little pepper and salt. Bake from 20 to 40 minutes until done. Serve on toast. Cheese grated on each layer makes a desirable addition. *McHaine.*

7. *Scalloped Mushrooms.*

Put in a baking dish layers of cold cooked meat, diced or sliced. (Stewed until tender.) Moisten with gravy or sauce. Alternate with stewed mushrooms. Cover with buttered biscuit or bread crumbs. Bake about 20 minutes.

8. *Salads.*

Many kinds of mushrooms make good salads. The shaggy mane, ink cap and many of the coral fungi are good raw. The tougher kinds should be first stewed, then drained and cooled.

Mix with mayonnaise dressing or make a dressing to taste of oil, vinegar, salt and pepper. Serve on lettuce.

9. *Fresh Mushroom Sauce.*

2 tablespoons butter
2 cups freshly prepared mushrooms
salt and pepper.

Put butter in a granite or porcelain lined saucepan. When hot add mushrooms. Cover closely and cook briskly two or three minutes. Season to taste with salt and pepper, and serve with broiled beef-steak, birds or sweetbreads. *Mr. E. B. Irving.*

LITERATURE.

Those who are interested in mushrooms can obtain further information on them from the following books:

McHaine, Chas. One Thousand American Fungi.
Hard, M. E. Mushrooms, Edible and Otherwise.
Atkinson, Geo. F. Mushrooms, Edible, Poisonous, Etc.
Marshall, Nina L. The Mushroom Book.
Gibson, Hamilton Our Edible Fungi.
Murrill, W. A. Edible and Poisonous Mushrooms.