

I give here the names of those not enumerated in Professor George E. Stone's recently published List of Plants, growing without cultivation in Franklin, Hampshire, and Hamden Counties, Massachusetts.

Bromus hordeaceus L.

Rumex Mexicanus Meisn.

Thlaspi arvense L.

Camelina microcarpa Andrz.

Brassica arvensis (L.) Ktze.

Sisymbrium altissimum L.

“ *incisum* Engelm.

Euphorbia humistrata Engelm.

“ *hirsuta* (Torr.) Wiegand.

Solanum rostratum Dunal.

Anthemis tinctoria L.

The following have been found in one or more places in the counties covered by Professor Stone's List, but do not appear to have been recorded until now from Amherst.

Conringia orientalis (L.) Dumort.

Potentilla recta L.

Geranium pusillum Burm.

Datura Tatula L.

Specularia perfoliata (L.) A. DC.

Ambrosia trifida integrifolia (Muhl.) T. & G.

Galinsoga parviflora Cav.

Crepis capillaris (L.) Wallr.

AMHERST, MASSACHUSETTS.

A RASH MYCOPHAGIST.

HOLLIS WEBSTER.

THE alarming experience of a New Englander transplanted to the Mississippi Valley may be cited as a warning to eaters of mushrooms never to depart from the one safe and dependable rule: Eat only what you know is good to eat.

In New England, as elsewhere, the cosmopolitan species *Lepiota procera*, Parasol Mushroom, is familiar. Figures of it are conspicu-

ous in all popular books on edible mushrooms, no matter in what language they are written, or in what country published. Everywhere, among the knowing, this tall brown columnar-stemmed, scurfy-capped toad-stool of grass land is hunted, gathered, cooked and duly consumed. With its white spores, free gills, ring and volva-less base it is typical of the genus *Lepiota*, a genus which includes other species of the same harmless nature, and, to many, attractive flavor, such as *L. Americana*, *L. rhacodes* and *L. naucina*. Indeed the conclusion is all too frequent that any toad-stool with the same botanical characteristics, any *Lepiota*, is safe to eat. In New England experience would seem to show that it is not unsafe to assume this with regard to any of the species here found.

In this case, however, a man whose experience was gathered during some years in New England changed his residence to Missouri. There in early September last a large *Lepiota* resembling *L. procera*, attracted attention and was gathered for the table. Its difference from the familiar species was recognized. Nevertheless, as all *Lepiotes* were thought to be edible, the collector ate one, and then he and others made a supper of them. In two hours several of the party were made violently ill, and until they recovered there was suspense and alarm, for it is no slight thing to be poisoned by a mushroom, when you are ignorant of the degree of virulence of the poison.

What we know of the innocent or noxious qualities of mushrooms is largely empirical, and as regards the individual mycophagist is for the most part based on tradition and personal instruction and example. A few cautiously experiment like Professor Peck of Albany, or Mr. MacIlvaine — him of the big book — with first a taste, then a mouthful, then, if undeterred, a courageous, trustful meal. And thus is extended the list of toadstools that man has eaten, and which, presumably, man may eat again.

In recent years some researches have been made in scientific laboratories upon the chemistry and physiological action of mushroom toxins. Among such may be cited these of W. W. Ford¹ of Johns Hopkins University. The results of these researches confirms in the main popular experience and tradition.

But what was the toadstool that the unfortunate New Englander ate? Judging from material preserved, it was probably *Lepiota*

¹ See, for summary and bibliography, Ford and Clark: "A Consideration of the Properties of Poisonous Fungi," *Mycologia*, Vol. VI. No. 4, July, 1914.

Mongaric

Mongaric, a species of the middle states, which is a *Lepiota* in everything but its spores. These are greenish. It is a species known only since the comparatively recent development of the knowledge of American fleshy fungi, that is to say since the beginning of the studies of Professor Peck. It is one of the hundreds of species named and described by him. It has already made its mark among mycophagists. Some have eaten it with impunity, others have eaten it and repented, others have urged friends or relatives to eat it and have been plunged in terrifying remorse. It is a fungus which like strawberries or fish seems to be a test of a certain gastronomic idiosyncrasy, and which bears out the saying that what is one man's meat is another man's poison.¹

TWO MORE FOREIGN PLANTS FOUND ON WOOL-WASTE AT WESTFORD. — In May and June, 1914, I made my usual yearly visits to the dumps on some farms near here where the waste from the woolen mills is used as a fertilizer. I found only two plants which were new to me. These were later determined for me at the Gray Herbarium by Dr. B. L. Robinson and Mr. G. S. Torrey, and proved to be *Chorispora tenella* (Pall.) DC. and *Trifolium echinatum* Bieb. The former, of which I found only two plants, is an annual crucifer with purplish flowers. It is a native of southern Russia and central Asia. The *Trifolium* has pink-tinted white flowers, and the heads develop into burs with many firm sharp prickles. I found only two plants of this clover and they were prostrate forming a circular mat. The species grows as a native in southern Europe and Asia Minor. No record has been found of either of these plants in this country.— EMILY F. FLETCHER, Westford, Massachusetts.

¹ See also Chestnut: "Poisonous Properties of the Green-spored *Lepiota*," *Asa Gray Bull.*, Vol. VIII, No. 5, Oct. 1900.

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