

Agaricus subrufescens *n. sp.*

Pileus rather thin and fragile, at first deeply hemispherical, then convex or broadly expanded, often wavy or irregular, silky-fibrillose or minutely and obscurely squamulose, varying in color from whitish or grayish to dull reddish-brown, flesh white, unchangeable; lamellæ close, free, at first white or yellowish-white, then pinkish, finally blackish-brown; stem minutely flocculose below the annulus, hollow, white, somewhat thickened or bulbous at the base; the annulus membranous, white, externally flocculose; the mycelium white, forming slender branching root-like strings; spores elliptical, brown, .00024 to .00028 in. long, .00016 to .0002 broad.

Pileus 2 to 4 in. broad; stem 2 to 6 in. long, 4 to 8 lines thick.

Leaf mold. Glen Cove. October. *W. Falconer*. Also cultivated.

In the form of the young pileus and in its color in the reddish tinted specimens, also in the white color of the young lamellæ, this species makes an approach to *A. campestris* var. *rufescens*, but unlike that variety the wounded flesh does not become red. From typical *A. campestris* it differs in many respects — in the thin flesh, the color of the young lamellæ, the character of the stem and its annulus and in its mycelium. It resembles more closely *A. placomyces* and *A. silvaticus*, but from the former it may be separated by the shape of the pileus and the more obscure character of its scales and by its annulus, from the latter, by the color of the pileus and the young lamellæ and also by the annulus, which is externally floccose-squamulose and also not distant as in that species.

Mr. Falconer says that under cultivation it is exceedingly productive, growing equally well in sunshine and in shade, but being fond of warmth. When grown in the dark the color of the pileus is darker than when grown in the light. The mushrooms appear in twenty-four to thirty days after the planting of the spawn, which is about two weeks earlier than in the case of the common mushroom. They have a decided flavor and are good eating. From this it will readily be seen that in productiveness, early appearance and ability to endure warm weather it is an improvement on the common mushroom.