

MUSHROOMS; WHERE TO FIND THEM AND HOW TO COOK THEM

Arise Early and Gather Food Fit for a King From the Fields and Hillides Near Portland. Delicious and Wholesome Dishes for Which Bounteous Nature Ample Provides.

By Katherine White.
OUR friendly visitor of Saturday Evening Post fame had only waited a bit he might have had seen several things in Portland besides rain, roses and crawfish. If he had been content to remain until these pleasantly fresh and dewy mornings, for instance, he might have had mushrooms to add to his bill of fare and who will deny the aesthetic pliancy which these delicately flavored fungi add to the diet?

We are emerging, to be sure, from our village days and the city has encroached upon and swallowed up the meadows, hills and dales which served the present generation for playgrounds. However, just beyond the wide stretches of the suburbs and go which way you will, to the circumference of the town, there are the downs where the mushrooms grow.

We are a singularly fortunate people here in this portion of the Willamette valley in many ways. Consider merely that you may go out and gather mushrooms of all sorts, with exuberance of spirit and with anxiety. You may bring them home and stew them up and eat them, and live to tell the tale. This you may do with impunity for so far as has yet been discovered, that terror of other localities, the poisonous or deadly Amanita does not exist in our immediate vicinity. For a time we thought we had it located. The mushroom gatherer was warned to beware of the deadly Amanita which comes up in a large bulb, as big as a goose egg and breaks into a cap covered with tawny ragged blotches. One variety was harmless and one was deadly; one had one blotch and the other had several, and it was next to impossible to tell which was which.

Italians Gather Them.

After awhile it was discovered that the Italians were gathering and eating the deadly Amanita and thriving on it. I shall never cease to regret the beautiful specimen that I threw away six years ago. Mushroom lovers may remember the concern which was felt when Mayor Lane demonstrated the in-



Umbrellas Mushroom or "Shaggy Mane."

ing it is picked before it becomes wormy. The agaricus campestris loves the open meadow. Its habits are cheerfully democratic and until the harassing plough destroys its delicate thread-like rootlets the little dewy buttons will come up, year after year in the same place from the time of the first fall rains until heavy frosts.

Has Shaggy Mane.

The next most common with us is the shaggy mane, coprinus comatus, which used to be so abundant where many handsome residences now stand in Irvington.

The shaggy mane has an erratic nature. It will be found, not for much hunting, but because it springs up before your steps in the most unlikely places. It used to grow along the open streets of Portland Heights, where it escaped trampling under foot only by some curious accident. It has been gathered in such quantities that all mother and housewife who was the recipient of her sons favors was obliged to turn them into catsup to dispose of the excess. The shaggy mane will be found decking your lawn some morning, as though dropped by some aerial visitor as a gentle gift. It will grow beneath a powdery, worm-eaten old log and among the sheltering brakes. This dainty and fragile plant grows from three to six inches high and immediately after reaching maturity begins to melt at the edges and drop away in inky blackness. At its best state it has little shaggy buff-colored points upon its surface—whence the name—and at its last stage only the little cap at the top of the long white stem is left and the rest of the fairy umbrella has wept itself away. At all stages and in all conditions it is most excellent eating, although it is so frail that it loses shape at once in the cooking. The Lepiota has been having a vogue of late and some people esteem it more highly than any other. To this other mushroom lovers demur, for they argue how can one feel that a mushroom that grows so little sense of fitness, that grows so openly and brazenly in a plowed up potato field be so rare, so delicious and so dainty as one that haunts unfamiliar and secluded spots and waits to be sought?

Potatoes and Mushrooms.

Potatoes, it is true, grow in potato fields and take no disparagement, but you will find that the true mushroom of the game, cannot regard with so fine

a distinction a mushroom that esteems itself no more highly than a potato. The Lepiota is all white, the middle of the cap slightly raised, the gills pure white also. A few years ago it was shunned, but it is now one of the most highly favored table mushrooms.

One cannot with great enthusiasm urge the claim of the common puff ball as a delicacy. Frankly it is not because it is so good to eat that we esteem it, but because when we were children we were told that it was "poison" and because we thought it existed for no other purpose but to be trodden under foot in its last powdery stage. When it sent up its spore in a black powdery smoke that seemed in some sort to belong to the world of evil magic. So when on better acquaintance we find we have long maligned this humble article, we make haste to give it its rightful place. Gathered when fresh, when the ball is quite firm and pure white inside, and cooked with others which have more flavor, the puff ball is harmlessly edible and helps to swell the amount if the picking has been scanty.

These are our four most common sorts and are easily found. There are many other edible varieties to be found in woody places. A walk in these pleasant autumn days back of Council Crest, or out from Willamette heights, where the tall fir stand straight and still and the dogwood and maple begin to shed bright leaves for a winter carpet, will disclose perhaps the deep wine-colored Russula with indented cap and white gills. It is edible but not particularly good. Or you may come upon the Boletus, the thick brownish cap with spongy gills of yellow; it will not harm you, but you will not seek it again with any great zeal.

Not a Popular Kind.

Another sort which you will doubtless encounter is the variety which has a brownish cap, marked in distinct rings, and yellow gills turning to greenish when broken. It might not kill you, but one tentative taste of its acrid, bitingly peppery surface will convince you that you are not looking for that particular kind of food. It certainly was not the Lactarius piperatus which



Meadow Mushroom.

Alice in Wonderland nibbled complacently. A sort which has been seen lately in market is the Moret, a cup-shaped mushroom with deeply indented pits over the whole exterior, a curious spongy growth. It may be found in orchards in the early fall.

Mushroom hunting is one of the best excuses for following the lure of the out of doors. Why should we need that tangible excuse for accepting our freely offered heritage of woodland and meadow and hill and dale, it is not easy to say, yet a definite object like golfing or riding or mushrooming will furnish the impetus which will drag us from our slothful slumbers and turn us out into the mystic greenness, the shimmering dew-spread fields before us, and the world all unfamiliar in its early morning cowl and gown.

If the sceptic asks why it is necessary to go so early in the morning and intimates that the same results might be accomplished by taking the whole enterprise at an easy pace later in the day, let him be answered thus. It is contrary to the rules of the game, which demands a certain sacrifice of personal comfort, in order to bring the whole nature to a higher key of enjoy-

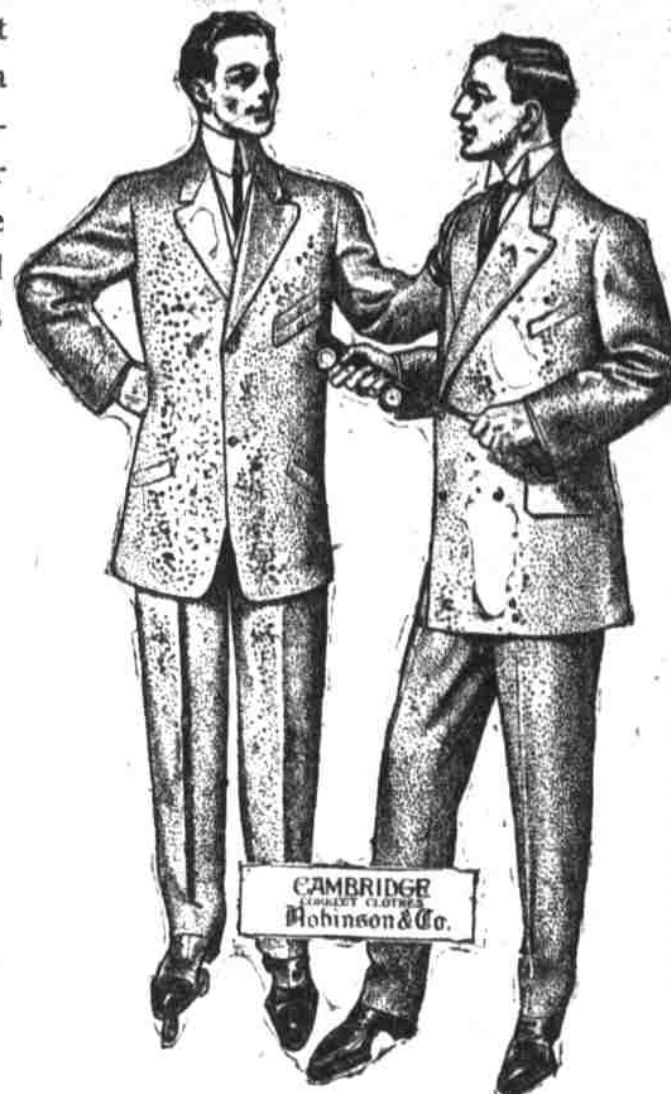
its That Win

It is the clothes men wear that distinguish them, lending a dominating personality that conquers, where shabbiness or NEAR gentility would have failed. The really, successful man knows this, and always wears

"Cambridge Correct Clothes"

—the brand now famous in Portland for their well fitting, shape-retaining qualities, every garment bearing the unmistakable stamp of master tailoring.

Dunlap Hats



Business and street suits, as well as evening clothes, are selected not only to meet the requirements of the most exacting, but to surprise by unthought-of points of superiority, at Robinson & Co.'s

"Greater Store For Men"

The serviceable tweeds, worsteds and Scotch effects, in gray, brown and mixtures, as well as the black and the blue serges, keep their correct lines as long as worn, because they are SHRUNK right, SPONGED right, CUT right and MADE right.

The prices are as notably low as the grade is high.

The selection of overcoats, topcoats and cravenette raincoats is particularly appealing, both as to quality and price.

ROBINSON & CO

Distinguished Clothes for Men

289
Washington
Street

Now Is the Time TO Save Your Teeth

Not next month or next year, Mr. Procrastinator, but

NOW

This is the best possible advice and will save you money and pain.



DR. B. E. WRIGHT

Delay especially in tooth troubles is not only dangerous but expensive. When you discover anything wrong with any of your teeth give it prompt attention. If this advice were acted upon by all people there would be fewer dentists. Call and see us. In crown, bridge and all work requiring skill we produce the best possible results.

Good Set of Teeth on Rubber Plate \$5.

Best Set of Teeth on Rubber Plate \$8

DR. B. E. WRIGHT PAINLESS DENTIST

342½ WASHINGTON STREET, CORNER OF SEVENTH

OFFICE HOURS: 8 A. M. to 5 P. M.; 7:30 to 8:30 P. M.; Sundays: 9 to 1.

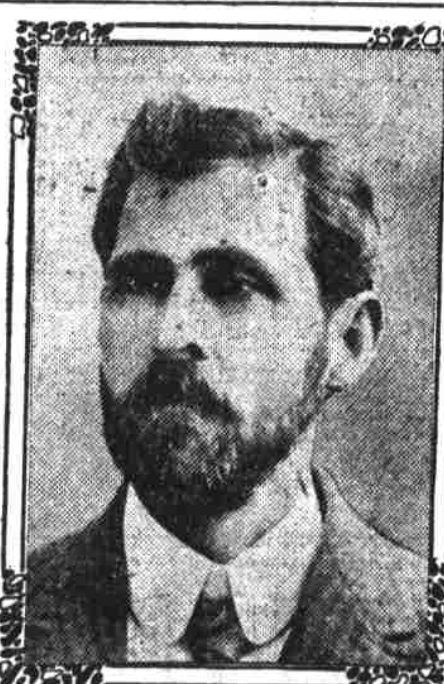
PHONE MAIN 2119.

TWELVE YEARS IN PORTLAND.

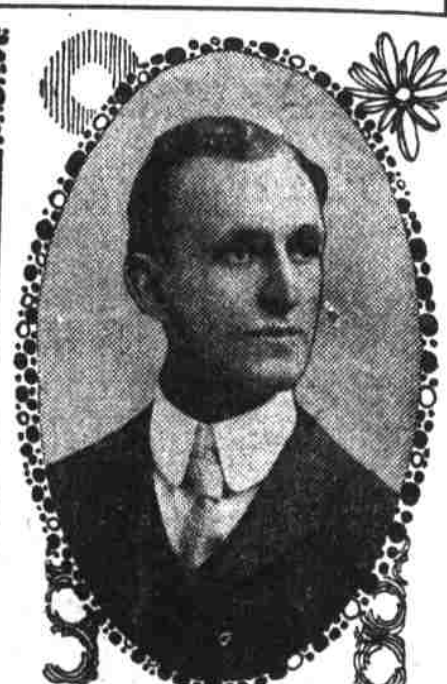
LEADING CITIZENS OF GRESHAM BOOST THE FAIR



DR. J. M. SMART
CHAIRMAN CITIZENS COMT



J. J. JOHNSON
PRESIDENT



LEWIS SHATTUCK
CHAIRMAN BUILDING COMT.

Gresham expects a large attendance Wednesday at the district fair promoted by this prosperous suburb. St. Johns, Montavilla, Mount Scott and many other localities will be represented. The citizens of the various suburban towns have given much support to the enterprise. The fair will be well worth attending.

The sparrow occupied has been blocked up. Next morning a boy climbed up to ascertain the meaning of this, and not dead on her eggs.

The house martins had walled her up for daring to take possession of their house.

Opposite
Oregonian

GEVURTZ & WORRELL

147 SIXTH STREET, CORNER ALDER

Opposite
Oregonian

Announce the Opening of
their New Store

Ladies' Ready-to-Wear Apparel

A REMARKABLE COLLECTION OF ELEGANCE, REFINEMENT AND INDIVIDUALITY IN

Up-to-Date Fashion Gowns,

Tailored Suits,

Opera Coats,

Skirts,

Waists,

Umbrellas,

Leather Goods

You will find a comprehensive display of all styles and fabrics, at prices to suit. We cordially invite your critical inspection.

MATTHEW GEVURTZ

ROBERT E. WORRELL

