

NATS CURRENT NEWS

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THE NORTH AMERICAN TRUFFLING SOCIETY, INC.  
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Corvallis, OR. 97339

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FORAY, June 7, 1986, to Paul Dunn  
Forest, north of Corvallis, OR.  
Meet at Benton Center, 630 N. W. 7th,  
Corvallis, OR. at 9:00 A. M.

Dress for the weather, and bring  
a sack lunch and beverage. Questions?  
Call Steve Morgan, 757-3239.

Steve Morgan  
Trufflemaster

PROGRAM, Monday, June 9, 1986, at  
7:30 P. M., Large Conference Room,  
Forest Sciences Lab, 3200 Jefferson  
Way, Corvallis, OR.

Gary Menser will speak on "The  
Faces and Places of Truffles in  
North Africa and Europe." Gary has  
truffled all over the world and has  
been a popular speaker in the past.  
His comments and slides of his last  
trip will contain new material and  
information of interest to us all.

PRESIDENT'S COMMENTS

A special thank you to Welles  
and Mayetta Bushnell, and to Vern  
and Verba Moore, for leading the  
Klamath Falls foray with Peggy Rice

and her group. Welles told us that  
the people down there were very in-  
terested in learning to truffle and  
that they accomplished a fair amount  
of collecting despite the foul weath-  
er. We hope Peggy's group learned  
some skills and continues to be ea-  
ger to learn more. I just spoke  
with Vern Moore and learned he had  
received a letter from Peggy with  
some questions about truffling.  
With the deadline rapidly approach-  
ing for this "Current News", it may  
be that Uncle's Mule(U. S. Mail)may  
not move fast enough to send the  
answers to you in this issue, Peggy.  
We will surely do it by the next news-  
letter. Vern didn't read the ques-  
tions to me, but if there was some-  
thing we couldn't answer (or one of  
Dr. Trappe's students or Dr. Steve  
Miller) it would have to wait for  
Dr. Trappe's return from Spain in  
June. Hold on Peggy - we'll answer  
you!!

Friday, May 16, 1986, Welles  
and Mayetta Bushnell, Henry Pavelek,  
my wife, Lesley, and I arranged a  
little "quickie" foray in the local

area to find some fresh truffles to display in an exhibit booth at the Family Forestry Expo in Douglas Co., between Roseburg and Glide, May 17 and 18, 1986. Thanks to Henry's vast experience and his knowledge of close in areas, we had a great, quick, DRY, and very rewarding foray, about three miles east of Blodgett, probably 150 yards off Hwy 20. We found Genea intermedia, Gautieria monticola, Hysterangium satchellis, Martellia oregonensis, Endogone lactiflua, two species of Rhizopogon and two species of Hymenogaster.

I took the samples to Dr. Trappe's lab and when I walked in Dan Luoma was there and waiting to identify them. I swear within two minutes guys were coming out of the woodwork, wanting to identify truffles! Efren Cazares, Dr. Steve Miller, Michael Castellano and Dan did the ID's, except for some that Henry and Welles had turned in for NATS, which will be done later. Thanks for your expert help fellows!!

Henry had been in the Blodgett area before and knew we would do well. I still marvel at how expertly he found these truffles in such short time and with a minimum of effort. The truffles were found under small oak in a mixed Doug fir and hardwood forest. You're a genius, Henry.

Saturday morning, the 17th, Keith Sherry got up in the wee hours of the morning, swung by my house and loaded some literature, signs, chairs, tables and the truffles and headed for Glide to start our exhibit booth for the Expo. Keith was a real hero to do this because he was up late the night before planting Christmas trees. He is still out planting trees today (Monday). So a great big THANK YOU to our first President, Keith Sherry! He manned the booth with no help all day Saturday.

On Sunday, Lesley and I enjoyed our shift from 9:00 A.M. until 1:00 P.M., then Pat and John Rawlinson took over until quitting time at 5:00 P.M. I know they did their usual great job.

The Family Forestry Expo is a very interesting event. It is located in a former sanitary landfill called the Glide Transfer Site, about 13 miles east of Roseburg on Hwy 138 (the road between Roseburg and Diamond Lake). A sanitary landfill is a sterile phrase used to describe a former garbage dump! There were logging demonstrations, portable sawmills, helicopter logging demonstrations, helicopter fire fighting shows, bus tours through forest lands, wildlife rehabilitation exhibits (including two cub bears), other forestry displays, an interesting ethnobotanical display by the BLM, and elephant rides for the children.

There were many people there, estimated 4-5 thousand in two days, and they really wanted to know about truffles. In addition to our truffle displays done by Keith Sherry, Lesley and I had a wine glass "sniff sample" of a ripe Tuber gibbosum and we made a pound of truffle butter, took crackers and let people taste. People were truly amazed how nice it tasted! The Expo was a very interesting experience and we are looking forward to taking our turn at the Fall City Chanterelle Festival in October, the OMS Mushroom Show in October, and any others we decide to attend. It is an excellent way to spread the word, to educate the public and to have fun. IT WAS GREAT!

We hope that Jim Trappe is having a very rewarding time in Spain. Would you please bring home a LITTLE WARM SUNSHINE, JIM!!!

Frank Morris  
NATS President

DR. JAMES TRAPPE is currently working on a three year U. S.-Spain Cooperative Research Grant on: Hypogeous Fungi and Their Mycorrhizae in Forestry Practice; Application to Reforestation and Truffle Production in Spain and the United States. He has just returned from spring collection in Spain. Dr. Trappe is the Chief Scientific Advisor for NATS.

The following questions were sent to NATS by Peggy Rice and friends from Klamath Falls, OR. We feel they are pertinent questions, and hope we have answered them to everyone's satisfaction. Thank you to Michael Castellano, Forest Sciences Lab, for his help with the answers.

- Q: If truffles are not eaten by small mammals, do they grow in size and then disintegrate?
- A: Yes. Other soil animals, i. e. slugs, snails and beetles, also eat and disperse truffles.
- Q: Is there a season for truffles or are they in the duff or soil at any-time of the year?
- A: Each species of truffle and false truffle has a fruiting season, so it is possible to find truffles at all times of the year. Some species fruit every month of the year (Hysterangium satchellis), some only portions of the year (Tuber gibbosum).
- Q: We were told the good tasting kind were available in late Feb. or March. Is that true in our area? How would we know one?
- A: We assume by "the good tasting kind" you are referring to Tuber gibbosum. The season for T. gibbosum is Sept. to Feb., with the best months being Nov. and Dec. They are found primarily under Douglas fir. If you have Douglas fir in your area, you could have this choice truffle. The snow-pack in winter may preclude finding T. gibbosum during the peak months in your area. As to how you would know one, see the description printed at the end of this section.
- Other species of "good tasting" hypogeous fungi include some found in the following genera: Martellia, Geopora, Picoa, Melanogaster, Gautieria, Rhizopogon. All of these species have been tried by NATS members, and recipes are available through the NATS library.
- Q: Some of the truffles we found were green or brown inside. Are they deteriorating?
- A: Not necessarily. This could be the normal color of the gleba (inside) for that particular species. Consistency of the gleba is a better indicator than color of deterioration.
- Q: None we found had an odor, and they were not ripe. Are they still good for grating on food or truffling food?
- A: Yes, truffles are good to use in cooking in the immature stage. It will take a greater quantity to taste, however.
- Q: I understand that all truffles are edible but not always pleasant tasting. If they do not taste good would you want to use them to truffle food?
- A: As far as anyone knows now, all true truffles (Ascomycetes) are edible. Some of the false truffles (Basidiomycetes) are not edible. When eating truffles, as with any or all fungi, be positive of your identification or you may not have a second chance to taste! A poor tasting truffle to one may be a good tasting truffle to another, so personal taste is the criteria for cooking with truffles.
- Q: Is it true that truffles can be found under any tree or shrub? i. e. Sagebrush?
- A: The potential is there, certainly, except for Western Red Cedar. We have no data on hypogeous fungi being found in association with this cedar. Sagebrush is a relatively unresearched area. Ascomycetes and Basidiomycetes have not been found in association with sagebrush, but another order has (contains the genus Endogone). Edibility of Endogone has not been established.

COMMENTS FROM TRAPPE

Stephensia sp. novum, collected by Welles Bushnell, 3/09/86, is the same new species found earlier by NATS members in Marion County, OR.

Rhizopogon villescens Smith, collected by Dan Wheeler, 4/13/86, is RARE.

NATS WELCOMES the following new members: Kathryn Ringo, Corvallis; Julio C. Rdz., Quirogo, Nuevo Leon, Mexico; William Chalmers, Vancouver, B. C.; Don Reed, Yuka, CA.; Don Harkin, Quincy, CA.; David Brown, Littleton, MA.

CORRECTION

Last month's newsletter contained an article about Wang Yun in China and his truffle finds there. The collections were made in a Pinus koraiensis S. et Z. (Korean pine) forest, not P. noreainis, as printed. Distribution of the pine is in the eastern part of Northeast China, Korea, and the far eastern part of Russia. Thank you, Wang, for the additional information.

There's a long, long trail a-winding  
Into the land of my dreams.  
Where the truffles are easy finding  
Above the forest streams.

There's a long, long day a-raking  
With NATS on a foray.  
Tubers they are taking  
In a splendid array.

When the long, long day is over  
Each truffler goes home well pleased.  
Feeling we are in fields of clover  
Tubers for appetites to be appeased.

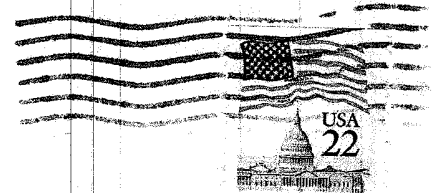
So NATS rakers, please kindly listen  
To the story I sincerely tell.  
All that's gold does not glisten  
Truffles are worth as much as well.

WP

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There will be no meetings for the months of July and August. See you at the September meeting.

The North American  
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