

NATS CURRENT NEWS

Monthly publication for
THE NORTH AMERICAN TRUFFLING SOCIETY, INC.
P. O. Box 296
Corvallis, OR. 97339

July 1986

Editor: Pat Rawlinson

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President: Frank Morris, 2915 N. W. Garfield, Corvallis, OR. 97330,
754-9362.
Vice President: Dan Luoma, 3020 N. E. Lancaster, Corvallis, OR. 97330,
758-8063.
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97330, 752-5480.
Trufflemaster: Steve Morgan, P. O. Box 157, Corvallis, OR. 97339, 757-3239.
Librarian: Steve Morgan, same as above.
Membership: Vernon Moore, 31831 Berlin Rd., Lebanon, OR. 97355, 451-4252.
Newsletter Editor: Pat Rawlinson, 34197 N. E. Colorado Lake Drive,
Corvallis, OR. 97333, 752-2243.

FORAY, Saturday, July 5, 1986, to
the Cascade Head area, Oregon coast.
Meet at the Benton Center, 630
N. W. 7th, Corvallis, OR. at 8:00
A. M. Dress for the weather (that
means rain gear for the coast!) and
bring a lunch.

Cascade Head is about 12 miles
north of Lincoln City, OR. on Hwy
101. The road to Cascade Head is on
the left, heading north from Lincoln
City. We will meet at the junction
of Hwy 101 and Cascade Head road at
10:00 A. M. There will be a NATS
sign at the road, plus lots of cars
with NATS signs.

For further information, call
Steve Morgan at 757-3239.

Steve Morgan
Trufflemaster

MEETING. There is no meeting for
July or August. Watch for the
Sept. meeting announcement in the
August newsletter. Have a good
summer, and look for those truffles
while you are vacationing!

PRESIDENT'S COMMENTS

We had a fair turnout for our
June meeting and we enjoyed Gary
Menser's slide talk about truffling
in Europe and North Africa. He re-
lated some interesting observations
about truffles and mushrooms. He
told of a decline in French and
Italian truffle production and show-
ed slides of a new project in Spain
where they have a 500,000 tree oak
orchard soon to be in truffle pro-
duction. That is a BIG orchard!

Paul Bishop from the Beaver
Creek area was in attendance. It
was great to see you again, Paul!!
Steve Morgan, our hard working
trufflemaster and librarian, an-
nounced his coming marriage on June
21st. We wish Steve the best and
trust that he and his bride walk
away under an archway of crossed
truffle rakes!! Our heartfelt thanks
to Norene Wedam for the lovely cake
she baked for Steve and his bride.
We enjoyed it very much after Gary's
lecture and it was so nice of Norene
(and Steve) to share it with the

members present.

We hope a number of you can attend the joint OMS-NATS picnic on the 20th of July at Howell's Tree Farm, near Gales Creek, OR. Pat will have further details in this newsletter. It should be a fun affair.

On a recent trip to Madigan Army Medical Center, I also visited McChord Air Force Base. I noted a very likely truffling spot on the base. Right now it is OFF LIMITS as they are pruning lower limbs from some young (16-20 yr. old) Doug fir trees. By fall they should have the limbs cleaned up and when I'm up that way I hope to get permission to hunt for truffles. There are also some nice spots I've noticed closer to home that I have catalogued in my "computer" and hope we can have a mild, wet winter for good truffling.

Right now we are into freezing strawberries. My wife and I did four batches yesterday. I'm also about to inoculate 30 oak logs (3-4 foot limbs) and 6 alder limbs the same size, with Shiitake spawn (spores). For this project I thank Alan Foster of Newberg. Alan sent me lots of information and encouragement. So far it has been a fun project. I may call you soon, Alan, and get together with you to compare notes on Shiitake culture. Thanks for your great help!

I hope I can attend the July 5th foray at Cascade Head. I have some dry land savages from Idaho visiting that week and I hope to talk them into getting up early (we will be staying south of Newport) and joining the group for the foray. They actually aren't very savage, but it is very dry in southern Idaho. I understand some truffles may grow under sagebrush. If so, there must be a truffle heaven in southern Idaho!! Good truffling. See you soon.

Frank Morris
NATS President

OMS-NATS FAMILY PICNIC

OMS has invited NATS members and families to join them for their annual family picnic, July 20, 1986, at the Howell's Tree Farm, Gales Creek, OR.

Bud and Iris Howell have invited all those who wish to come early and camp for the week-end. There is lots of space for tents and campers.

The potluck picnic is on Sunday, starting at 1:00 PM. Bring a hot dish, salad or dessert to feed several people. Coffee, tea, punch, rolls and ice cream cones will be provided by OMS. Please bring your own table service, tables and chairs.

The Howell's have two special requests: (1) No smoking or fires in wooded areas (2) No playing or jumping from the bridge. A campfire can be built in the area across the creek. If you want to wade in the creek, bring along old tennis shoes to wear as the creek bed is very rocky.

DIRECTIONS:

From Portland take Sunset Hwy to the Tillamook cutoff and continue south to Hwy 8. Turn left on Hwy 8 and drive through the town of Gales Creek. About 1½ miles towards Forest Grove watch for a large sign on the right with "HOWELL'S TREE FARM" on it. Turn right and follow the lane to the end.

From Forest Grove take Hwy 8. Five miles west of Forest Grove look for the sign, "HOWELL'S TREE FARM", on the left. Turn left and follow the lane to the end.

Thanks, OMS, for the invitation. We hope to see many NATS families in attendance on the 20th.

Have you ordered your Slide Pack? Contact NATS, P. O. Box 296, Corvallis, OR, 97339. \$30.00 ppd to members, \$35.00 ppd to non-members. The packs contain 35 slides of commonly found truffles, plus 5 slides of related interest.

CONGRATULATIONS to Trufflemaster and Librarian Steve Morgan on his June 21, 1986 marriage to Denise Pedersen of Lebanon, OR. Steve and Denise were married in Salem, at Deepwood House in Bush Pasture Park. They will live near Brownsville, OR, with the two young daughters of Denise, five year old Nissa and three year old Dominique. Best wishes to the new and happy family!

HEAR YE! HEAR YE!

John and Pat Rawlinson are having an Open House for NATS members on July 13, 1986, from 4:00-8:00 P. M. This is to welcome back Gabi Schall (nee Späth). She and her husband, Helmut, will be staying in Corvallis for a short time and we thought many of you would like to have a chance to visit with them.

Gabi was an active member of NATS when she was doing graduate work at the Forest Sciences Lab with Dr. James Trappe. She returned to West Germany in December 1982. She is coming to Oregon in July to see her many friends and to introduce her husband, Helmut.

All NATS members are welcome! For further information, call Pat at 752-2243.

CULINARY CORNER

Mushroom Pancakes

From COUNTRY GUIDE Magazine, Feb., 1986, page 55.

- 1 3/4 cup flour
- 3 Tsp. baking powder
- 1/2 tsp. salt
- 1/8 tsp. mace
- 1 egg, well beaten
- 1 tbsp. onion, finely chopped
- 1 can cream of mushroom soup, undil.
- 1 1/2 cups milk
- 1/4 cup vegetable oil

Sift flour, baking powder, salt and mace into large mixing bowl. In separate bowl, combine egg, onion, mushroom soup, milk and vegetable oil. Make a well in the flour mixture and gradually stir in liquids. Mix until batter is well blended.

Drop by the quarter-cupful onto lightly greased griddle or frying pan. Serve hot, plain, or with butter. Serves 4 to 6.

Chinese Beef and Noodle Platter

Norene Wedam

- Combine and marinate for 20 minutes:
- 2/3 cup any meat, cut julienne
 - 1 T soy sauce
 - 1 T wine or sherry
 - 1 T cornstarch

After 20 minutes, combine meat mixture with 1 large shallot, minced, and 2 slices candied ginger, finely chopped. Fry in 3 T oil until color changes. Remove from wok or electric fry pan and set aside.

Combine the following in wok:

- 1 1/2 c mushroom juice (from water used to reconstitute dried oyster mushrooms, and juice drained from canned mushrooms. Reserve canned mushrooms for other use.)

- 1 T soy sauce
- 1/2 t salt
- 1 t sugar
- Dash black pepper

Combine and add to ingredients in wok:

- 1 T cornstarch
 - 2 T wine
- blended until smooth
- Cook, stirring constantly, until thickened.

To this sauce, add:

- 2/3 pound cooked oriental noodles or spaghetti (equals 1/2 lb. dry)
- meat mixture (above)
- 1/4 t ground ginger
- 1/4 cup pearl onions
- 1/4 cup green pepper, cut in rings or sliced in strips
- 2 large dried oyster mushrooms, reconstituted 1 hour in advance. (May use more or substitute another mushroom to suit your taste)

Cook until heated through. Sprinkle with grated truffle just before serving, or melt truffle butter over each serving while hot.

Recipe is adequate to serve 4 normal individuals, or 2 very hungry people!

You trufflers should all join.
Close to home or far away
It's greater fun for leisure time.

Enjoy the great out doors
Look out for your health.
Exercise is good for all
And Tuber gibbosum equals wealth.

At lunchtime, you have wined and
dined
On gourmet fare you bring along.
Show, brag and compare what you find
Enjoy companions in a truffling song.

It's "Show me the way to go home
I'm tired and wanta' go to bed."
Had a good time all day long
So let dreams of truffles dance in
my head.

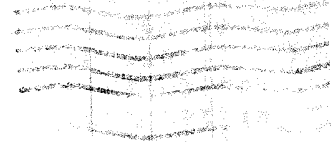
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The North American
Truffling Society, Inc.
P. O. Box 296
Corvallis, OR. 97339



James H. ...
Jacobs, Paul Stamets, Gary Menser.
Programs will include gathering,
discussing and eating wild mushrooms.
For further information, write:
Breitenbush, P. O. Box 578, Detroit,
OR. 97342. Call: (503)854-3501.

NAMA's National Foray, Sept. 26-28,
1986, will be at Hill's Resort,
Priest Lake, Idaho. Dr. Joseph
Ammirati is principal mycologist.
You must be a NAMA member to attend.
Send your membership dues, \$15.00,
to Ann Hart, membership secretary,
336 Lenox Ave., Oakland, CA. 94610.
More information will follow in
later newsletters, or check your
NAMA newsletter if you are a member.



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