



NATS CURRENT NEWS

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

August 1986

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Vol. 4 No. 8

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FORAY, Saturday, August 2, 1986, to
Mary's Peak Study Area, Hwy 34.

Meet at the Benton Center, 630
N. W. 7th, Corvallis, OR. at 9:00
A. M. Dress for the weather, and
bring a lunch.

Recent truffling in this area
found the ground very moist and the
truffles plentiful!

For further information, call
Steve Morgan, Brownsville 466-5885.

Steve Morgan
Trufflemaster

NO MEETING for the month of August.
See you all in September.

PRESIDENT'S COMMENTS

Last Sunday, July 13th, we en-
joyed John and Pat Rawlinson's hos-
pitality, lots of tasty goodies, in-
cluding some lovely lox provided by
the Paveleks, and meeting and talk-
ing with Gabi and Helmut Schall
from Stuttgart, W. Germany. Gabi
is a very sweet girl and our only

member from W. Germany. I hope Gabi
and Helmut and friends had a chance
to walk into Drift Creek (Alsea
River drainage), following either
the Horse Creek or Harris Ranch
trail. Thank you, Rawlinsons, for
a very nice social event!!

About two weeks ago I received
a letter from a NATS member living
in Philadelphia (Arturo Ottolenghi).
He asked me many questions which I
hope I answered to his satisfaction.
He also commented on being envious
of not being able to participate in
our meetings and forays. He said
he would love to go on a foray back
there. The weekend of the 4th of
July I was unable to get Dr. Trappe,
Dr. Steve Miller, or anyone who
could give me names, places, ideas
about forays. I finally contacted
Steve Miller who told me that NOBODY
went on truffle forays back east!
Dr. Bill Denison helped me with the
name of a Dr. John Haynes in Albany,
N. Y. I also suggested Mr. Otto-
lenghi contact Penn State University

and local mycological societies in the hope somebody would be interested.

After sending off my letter to this member I realized more than ever how very fortunate we are to live in the Northwest! We can truffle at almost any time. We have a veritable bonanza of both hypogeous and epigeous fungi to find, to identify, to eat and enjoy. We also have such a variety of terrain, soils, host trees, macro and micro climates from sea level right up to timberline in our mountains. We have rain forest, coast range hills, Cascade Mountains, sub-alpine, alpine, desert, high desert, glacial, volcanic--literally endless possibilities. We also have myriad host trees: fir, pine, hemlock, willow, poplars, hardwoods, woody shrubs, and on and on. We also have a nucleus of folks who love to take off on a foray, rain or shine, to look for truffles and adventure. How very lucky we are!!

My thoughts often wander to how we would cope with an emergency or a lost person or persons while on a foray? What would our group do if one or more people became lost? I know that having flown aircraft in the service and having had to navigate many long flights with both visual reference points, and on instrument flights using either dead reckoning and/or radio aids to navigation, that I was indeed fortunate to have never been lost. However, there were times when I was rather confused for a few minutes! It can be like that in the forest at times. I can remember a foray in October near Zig Zag about three years ago. Every direction one turned, it all looked the same! I nearly panicked a couple of times, but stopped and listened. Both times I heard Tony Walter's voice and was able to "home in" and find my way back to the group.

I would hope that we have articles in our library that can instruct on how to cope with this

possibility. I would also welcome any ideas that any member might have. Let's all think about ideas that would be helpful and always bear in mind that such an event might indeed take place. We should all try to be prepared. I say let's look into loud whistles, brainstorm some ideas, and come up with a workable plan to follow just in case.

A happy summer to you all--if it ever gets here. Good truffling.

Frank Morris
NATS President

THE DESCRIPTION of Tuber gibbosum Harkness, printed in the June issue of this newsletter, was written by Tony Walters and edited for THE TRUFFLER, Vol. 4, No. 2, Fall 1983, by Frank Evans. This description, plus descriptions for Truncocolumella citrina Zeller, Hysterangium separabile Zeller, and a species listing for Oregon are now in the NATS library. Contact Librarian Steve Morgan if you are interested in reading or obtaining a copy of these materials.

NATIONAL GEOGRAPHIC Magazine, for the month of September, will feature an article on "Smells." There will be two photographs in the article about truffling in Oregon and NATS. One photograph will show the "Truffle Pâté", created by Frank and Karan Evans. The second photograph is of Henry Pavelek, sniffing the ground for truffles!

If you do not subscribe to the NATIONAL GEOGRAPHIC, plan to borrow a copy and read this article. And congratulations to NATS for their small but significant contribution.

NATS SLIDE PACKS are still available. The pack contains 40 slides, \$30.00 to members, \$35.00 to non-members, postage pre-paid. Slides are also available individually. For a listing of the 96 slides available, send a SASE to NATS, P. O. Box 296, Corvallis, OR 97339. Slides are \$1.00 each.

SOUTHERN IDAHO MYCOLOGICAL SOCIETY

Marie Bailey, NATS member and editor of SIMANEWS, newsletter for the Southern Idaho Mycological Society, reports that the societies spring foray was very successful, despite the hot, dry weather. The foray was June 13-15, 1986, at Donnelly, Idaho. Dr. Joe Ammirati was the guest professional mycologist and presented the Saturday evening program.

Dr. Steve Miller, NATS member from Corvallis and the Forest Sciences Lab, presented a very well thought out program on the Gasteroid-Agaricoid connection as he sees it, and stirred up considerable enthusiasm for raking and digging of hypogeous fungi. Steve identified the following finds, all from Valley County, Idaho:

Gautieria monticola(Harkn.)Harkn.
Macowanites lilacinus
Hymenogaster parksii Zeller & Dodge
Rhizopogon vinicolor Smith
Leucophleps magnatus Harkn.
Radiigera atrogloba Zeller
Hysterangium crassirhachis Zeller
and Dodge
Barssia oregonensis Gilkey
Elaphomyces granulatus Fries

This is an impressive list of finds, and it is sure to grow with cooler and more moist weather in the fall.

Thank you, Marie, for this information.

A FORAY to Mary's Peak, July 15, 1986, was a very successful outing. Gabi and Helmut Schall, Kerstin Doering, Uli Streider, all from W Germany, joined Frank and Gabe Evans, John and Pat Rawlinson, and Marvin Daniels on this foray. Large collections of a Melanogaster species were found, which lead to culinary experiments in the Evans and Rawlinson kitchens. Recipes for two of the successful experiments follow.

Melanogaster Stuffed Celery Frank Evans

Clean and peel 2-3 walnut sized Melanogaster sp. truffles. Grate or mash the peeled Melanogaster. Blend well with one package of cream cheese, softened. Stuff celery stalks with the cream cheese-truffle mixture and serve. Delicious!!

Scrambled Eggs with Melanogasters John Rawlinson

Scramble eggs, using your own recipe and method. Sprinkle cleaned, peeled and finely grated Melanogaster sp. truffle over the eggs just before serving. Very tasty!

Further recipes will appear in later issues of the newsletters, as the experiments continue.

TRUFFLE BUTTER

The following article appeared in the March 1984 edition of NATS CURRENT NEWS, written by Anna Marin. With the fall truffle season coming up, this article bears reprinting!

If you are wondering what to do with that peculiar smelling truffle and don't want to lose its unusual character in a mixture of other food flavors and aromas, try a truffle butter! Simply grate the sample very fine and mix it into softened butter or margerine with a spoon or in a mortar with a pestle if you have one. You can make up as much or as little as you like. If you only have one specimen, use a small amount of butter. Remember, we are all experimenting so no one knows how much butter and how much truffle. Try measuring the grated truffle and butter with teaspoons or weighing with a diet scale. When you find the proportion you like, let us all know.

Now, what do you do with your truffle butter? Here are some ideas. Let the butter sit at room temperature for a few hours to absorb the

truffle aroma. Then spread it on something bland like a cracker, french bread or baked potato.

Remember, most truffle aromas and flavors are heat sensitive so the truffle butters are a good way to taste test your finds as little or no heat is used.

Melanogaster intermedius butter on baked potato, with a little cheddar cheese, is delicious!

MUSHROOM

If you are interested in mushrooms, you should be reading MUSHROOM, THE JOURNAL. Subscriptions are \$12.00 a year for four issues. Back issues can be ordered separately at \$3.00 each if available. Send check or money order to: MUSHROOM, Box 3156, University Station, Moscow, Idaho 83843.

TRUFFLE BEARS PICNIC

If you go down to the woods today
You're in for a big surprise.
If you go out in the woods today
You'd better go in disguise.
Today's the day when NATS foray
Running and raking for a tuber
prize.
Today is the truffer's picnic.

Picnic time for truffle bears
All dressed out in strange array.
Raking time for gourmet bears
They're out to find a big display.
Gather together for "show and tell"
To have their lunch and toast with
wine.
All NATS on foray, find a treat that
is sublime.

WP



The North American
Truffling Society, Inc.
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