

NATS CURRENT NEWS

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

May 1988

Editor: Pat Rawlinson

Vol. 6 No. 5

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NATS CURRENT NEWS will become a bi-monthly publication with the next issue. Many members have called or written to say their newsletter arrived days, and even weeks, after the foray and meeting. Bulk mailing is not priority mailing, hence the problem. The bimonthly newsletter can be mailed early enough to reach all members and give everyone ample time to schedule ahead for the forays and meetings.

THANK YOU to all who wrote or telephoned. I wouldn't have known a problem existed had you not taken the time to call it to my attention! May you all find lots of truffles on the next foray!!!

Pat Rawlinson
Editor

FORAY, Saturday, May 7, 1988, to the Metolius River area of Central Oregon. Meet at Benton Center, 630 NW 7th, Corvallis, OR., at 7:30 A. M. Dress for the weather, and bring a lunch. This will be an all day foray, or overnight for those who so desire. The Black Butte Motel, Camp Sherman, has RV and motel facilities. Call 595-6514 for information or reservations.

We will all meet at the Camp Sherman Store at 10:00 A. M. To reach the store, follow signs from Hwy 20, just beyond Suttle Lake towards Sisters, OR. The exit turns to the left, and is marked "Camp Sherman."

This just happens to be morel season, so we will be gathering morels and truffles. For more information, call Steve Morgan, Brownsville 466-5206.

Steve Morgan
Trufflemaster

FORAY, June 4, 1988, to Eddyville, OR. Meet at Benton Center, 630 NW 7th, Corvallis, OR., at 9:00 A. M. We will meet at 10:00 A. M. at Little Elk Store, 30 miles west of Corvallis on Hwy 20, just past milepost 26.

For those coming from the coast, Little Elk Store is about two and one half miles east of Eddyville, just before milepost 26. For more information, call Steve Morgan, Brownsville 466-5206.

Steve Morgan
Trufflemaster

MEETING, Monday, May 9, 1988, 7:30 P. M., Large Conference Room, Forest Sciences Lab(FSL), 3200 Jefferson Way, Corvallis, OR.

Dr. David Perry, professor of ecology at Oregon State University, will speak on "Mycorrhizae and Forest Disturbance."

This topic is of concern to all who forage for mushrooms and truffles, and Dr. Perry will have much to tell us on the subject.

For more information, call Thom O'Dell, 757-4379.

Thom O'Dell
Program Chairman

MEETING, Monday, June 6, 1988, 7:30 P. M., Large Conference Room, Forest Sciences Lab, 3200 Jefferson Way, Corvallis, OR.

The speaker is unconfirmed at this time. Watch for details in the next newsletter.

PRESIDENT'S COMMENTS

The April foray to Cascade Head turned up only four species of truffles, and no real good edibles, but we had a fine time. Thanks to all who showed up and participated in the driving rain and cool coastal weather. We visited a favorite spot of mine for finding Chamonizia caespitosa, a white truffle that bruises instantly blue, and found only blue-bruising mycelium in the soil. This truffle has been found in that spot three years in a row, but always in the fall.

Thanks also to Dr. Bill Denison of OSU for presenting a wonderful talk at our meeting Monday night on his work with cultivating lichens and their use in monitoring air quality. Those who missed the lecture will never know what lurks in the air of the Pacific Northwest or how to "read" the lichens in order to save yourselves! However, if you attend next months meeting, we promise to recap the lecture and provide you with other information critical to survival of forests in the PNW as well.

Steve Miller
NATS President

WE GOOFED

Renewal notices sent to those who had not renewed by March 1, 1988, stated \$7.00 due. This was correct, for a single member. For couples it should have been \$12.00. So, if you have been a member in past years as a couple and now find only one name on your address label, you know why. We are sorry for the oversight and any inconvenience.

DEADLINE for materials for the bimonthly newsletter will be as follows:

June/July.....May 1, 1988
Aug/SeptJuly 1, 1988
Oct/NovSept 1, 1988
Dec/JanNov. 1, 1988
Feb/MarJan. 1, 1989
Apr/MayMar. 1, 1989

PORTLAND CHAPTER OF NATS

President Dan Wheeler has had to find new quarters for the meetings of the Portland Chapter of NATS. For information on the May meeting and foray, call Dan at 774-0223, or drop him a postcard at 7714 SE Stephens, Portland, OR. 97215.

MEET YOUR OFFICERS

Welles Bushnell, NATS Treasurer, was born and raised in Portland, OR. Following his retirement from the Fish and Wildlife Service, after working for 30 years, Welles and his wife, Mayetta, moved to Salem, OR.

"Since my grandmother was a nature study teacher, I acquired an interest in nature early in life," says Welles.

After joining the Mazama Mountain Climbing Club, Welles became fascinated with the wind swept trees near timberline, some of which form "krummholz," a dense arbor of low stunted trees. This led him to the hobby of bonsai where he has tried to emulate these wind swept trees in potted plants.

Welles read, in a book on South African trees, about mycorrhiza and its relationship with the roots of trees and he wondered how this mycorrhiza would affect his potted plants. The book also told about native truffles in Africa.

During this time, Welles belonged to the Oregon Mycological Society and heard that Frank Evans was going to be speaking about truffles. It was also at an OMS meeting that he first met Dr. Trappe. After that he was hooked on truffling for good!

Welles still works with bonsai, but truffles are his main interest.

NATS WELCOMES the following new members: Rich and Doe Larsen, Bloomington, IL.; Jon Corrado, Chicago, IL.; Philip Alles, Los Angeles, CA.; William C. King, Ellicott City, MD.; Cynthia Orr, Ardmore, TN.

THE SPECIES CONCEPT

by Jack Parkin

The MYCELIUM, newsletter of the Toronto Mycological Society, Apr/May/June 1988

This is a term used by biologists meaning, in essence, the distinctive set of features which, in total, do not exist in that particular combination in any other living organism. In other words it is a means of defining an unique biological entity, not duplicated anywhere else in nature, and called a taxon. You do not need to know the name of a mushroom to recognize it as a distinct taxon. If you only know one kind you can call it a "whatchamacallit." If you know very many, things get complicated, especially if you want to describe them to others. You run out of adjectives and end up with cumbersome titles like birdwatchers use. How about a "yellow-spotted maroon whatchamacallit?"

We find a similar situation with human acquaintances we recognize on sight but whose names we have never learned. Upon being introduced a subtle change occurs. Instead of being, "hey you with the face" he has become our old friend, Bob Smith. So it is with mushrooms. When you finally learn its name you stop saying, "Hey, isn't that the pretty little purple pecker out of the mosses?" and instead address it in person, "Hi, there, Amethyst laccaria!"

Have you ever learned a new word, or substance, or meaning and found that during the next few weeks it jumped

out of the newspaper at you, or from T. V. screens or billboards? It was there all the time but you had not developed awareness, and had viewed it from sightless eyes. You may wonder what all this is leading up to? I have noticed increasingly in the past few years that certain species, which I had thought rare, suddenly started turning up foray after foray. What has really happened is that a species concept has finally crystallized causing instant awareness. What used to be faceless fungi crying out in the wilderness for recognition now are old friends with a first name and a last name.

TELLURIDE MUSHROOM CONFERENCE

The eighth annual Telluride Mushroom Conference, a teaching conference, designed for persons interested in expanding their knowledge of wild mushrooms, will be held in Telluride, CO., August 25-28, 1988.

Dr. Alexander Shulgin, eminent lecturer and author, will deliver an address to the plenary session of the Conference entitled, "Mushroom Tasting and the Law."

Gary Lincoff, author of the Audubon Field Guide to North American Mushrooms and Past President of the North American Mycological Association will conduct a course on Mushroom Identification; Andrew Weil, author of Health and Healing on Psychoactive Mushrooms and Mushroom Cookery; David Arora, author of Mushrooms Demystified, on Mushroom Identification; Bob Harris, President, Mushroompeople, on Mushroom Cultivation; John Corbin, cultivation specialist, on Growing Mushrooms on Straw; Linnea Gillman, Past President of the Colorado Mycological Society, on the Mushrooms of the Southern Rockies; and Emanuel Salzman, Co-editor of Mushroom Poisoning on Poisonous Mushrooms.

Daily mushroom forays will be held in the national forests surrounding Telluride.

For further information, contact Fungophile
P. O. Box 5503
Denver, Colorado 80217-5503
Phone: 303-296-9359

TRUFFLE OF THE MONTH
Hydnotrya variiformis Gilkey



Photo by Dr. James M. Trappe

ORDER: Ascomycetes

DESCRIPTION

By Dr. Steven L. Miller

ETYMOLOGY: So named because of the variability in the folds and lobes of the sporocarp.

SPOROCARP: 0.5-3.0 cm in diameter, subglobose to irregularly lobed and folded, hollow with conspicuous convolutions, or partitioned by numerous ingrowths of the sporocarp wall, typically with a single, small opening above, often with a small basal knot of soil and mycelium below; very brittle and plastic-like.

PERIDIUM: Surface verrucose or with small, irregularly shaped and spaced warts; pinkish white to pale yellowish white when young, pale pinkish brown in age, verrucae or warts concolorous with surface or slightly darker; in cross section the peridium pale yellowish white, 1-2 mm thick.

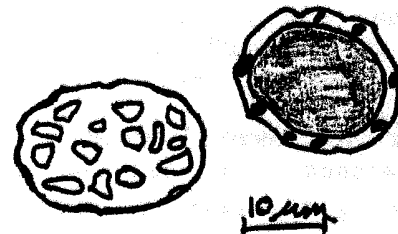
GLEBA: a hymenium lining the central cavity and lobes, smooth or slightly felted, 1-2 mm thick, usually white to concolorous with the peridium.

ODOR: mild unless kept in an enclosed container, then metallic sharp, disagreeable.

TASTE: not distinctive. Edible, no recipes.

HABITAT: on surface of mineral soil beneath needle litter or moss, or slightly buried in soil. Associated with a variety of conifers including western hemlock, spruce, true firs and Douglas-fir. Common in the spring, but may be found at high elevations in the summer and fall from Rockies westward.

Hydnotrya variiformis Gilkey Spores



Truffles in Potato Baskets

Norene Wedam

2 cups water
1 pound russet potatoes, peeled
2 eggs
1/2 red onion, finely chopped
3 T snipped fresh chives
2 T instant flour
Salt and freshly ground pepper

Crème fraîche
Grated truffle(Melanogaster sp.)
Fresh parsley leaves
Chopped hard-cooked eggs
Snipped fresh chives

Preheat oven to 375 degrees. Oil four miniature nonstick muffin tins with 2-inch wide cups. Put water in bowl of food processor. Shred potatoes in food processor and let stand in water 25 minutes.

Whisk eggs in large bowl. Add onion and 3 T chives. Drain potatoes. Press dry with a towel. Add to eggs. Mix in flour. Spoon 2T mixture into each muffin cup. Form cup by patting mixture up to rim and leaving hollow in center. Bake until potatoes are tender and edges are golden brown, about 25 minutes. Sprinkle with salt and pepper.

Place dollop of crème fraîche in each potato cup. Top with grated truffle. Sprinkle with parsley. Serve, passing eggs and snipped chives separately.

Crème Fraîche

4 cups heavy cream
3 T buttermilk(cultured)

Combine in large jar. Stir to mix thoroughly. Cover and put in warm place free of drafts, for 24-36 hours, or until cream takes on an agreeable, mild acidity that lies between sweet and sour cream.



HUGE FUNGUS FOUND

from Humboldt Bay Mycological Society newsletter, MYCOLOG.

From the (Beijing) CHINA DAILY of 5 Dec 1986 comes this news:

Lanzhou(Xinhua) - Three farmers were surprised by a yellowish, white thing they discovered while digging last April. Local people said it was a sign of impending disaster.

The thing, which looks like a jar, later was identified as a mushroom of a species that grows underground and had never been discovered in China previously.

The farmers were digging a ditch in Yongdeng County of Ganse near an ancient city when they uncovered the mushroom at a depth of a meter.

An old man said it was a talsui--a demon or superv Sovereign--and declared it would bring disaster. He ordered the young people to bury it at once.

Not being superstitious, the three sent the mushroom to the Department of Biology of Lanzhou University. There, it was concluded that it was at least 100 years old. The mushroom is 17 centimeters high and 14 centimeters in diameter. It weighs 2.6 kilograms.

Molded Truffle Pâté

Norene Wedam

8 oz. grated truffle(any edible species)
2 T butter
8 oz. cream cheese
1 T dry white wine
1 tsp lemon juice
1/4 tsp garlic powder
Several dashes of hot sauce
Dash of salt, pepper, sugar

Blend together and fill buttered mold. Chill. Optional: when unmolded, may garnish with truffle slices.

This recipe could also be used with morel mushrooms, sautéed dry and puréed, and using a full-bodied red wine instead of white wine.

NATS PHOTO PACKS

35 color photographs of commonly found hypogeous fungi. Excellent field guide.

\$15.00 ppd

NATS SLIDE PACKS

35 slides of hypogeous fungi, plus five(5) assorted slides pertaining to hypogeous fungi.

\$30.00 ppd

THE COOKBOOK OF NORTH AMERICAN TRUFFLES

This unique book is the first cookbook of North American truffles. All recipes are favorites of NATS members. Edited by Frank and Karan Evans.

\$7.00 a copy

\$1.00 postage per book

To order any of the above, mail to:

NATS

P. O. Box 296

Corvallis, OR. 97339



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

NATS SLIDE SHOW

Complete with script, the slide show may be checked out by NATS members or mycological societies who wish to present a program on NATS and truffles. Borrower must pay postage both ways. Write to: NATS, P. O. Box 296, Corvallis, OR. 97339. Attention: John Rawlinson.

MAY CALENDAR

May 7, 1988 - Foray to Metolius River area of Central Oregon. Meet at Benton Center, 7:30 A. M.

May 9, 1988 - Meeting, Forest Sciences Lab, 7:30 P. M. Dr. David Perry, speaker.

June 4, 1988 - Foray to Eddyville, Oregon area. Meet at Benton Center, 9:00 A. M.

June 6, 1988 - Meeting, Forest Sciences Lab, 7:30 P. M.

NO MEETINGS IN JULY AND AUGUST

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