

NATS CURRENT NEWS

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

August-September 1988

Editor: Pat Rawlinson

Vol. 6 No. 7

President: Thom O'Dell, FSL, 3200 Jefferson Way, Corvallis, OR 97331; 757-4379.
Vice President: vacant
Secretary: Betty Smith, 2968 NW 13th Place, Corvallis, OR 97330; 752-2031.
Treasurer: Welles Bushnell, 646 45th Place NE, Salem, OR 97301; 585-4215.
Immediate Past President: Dr. Steven Miller, P. O. Box 2104, Laramie, WY 82070.
Board Member-at-Large: Frank Evans, 808 NW Merrie Dr, Corvallis, OR 97330; 752-5480.
Membership: Vern-Verba Moore, 31831 Berlin Rd, Lebanon, OR 97355; 451-4252.
Trufflemaster: Steve Morgan, 35550 Kirk Ave, Brownsville, OR 97327; 466-5206.
Librarian: John Rawlinson, 34197 NE Colorado Lk Dr, Corvallis, OR 97333; 752-2243.
President, Portland Chapter: Dan Wheeler, 7714 SE Stephens, Portland, OR 97215; 774-0223.
Newsletter Ed: Pat Rawlinson, 34197 NE Colorado Lk Dr, Corvallis, OR 97333; 752-2243.

FORAY, Saturday, August 6, 1988, to the Woods Creek area, Benton County, OR. Meet at Benton Center, 630 NW 7th, Corvallis, OR. at 9:00 A. M.

Bring a lunch and dress for the weather. For more information, call Steve Morgan, Brownsville 466-5206.

FORAY, Saturday, September 10, 1988 to the Green Peter Reservoir area, near Foster, OR., Central Linn County, OR.

Meet at Benton Center, 630 NW 7th, Corvallis, OR. at 9:00 A. M., or at Quartzville Road and Hwy 20, east of Foster, OR., at 10:00 A. M. We will travel on to the truffling areas from here.

Bring a lunch and dress for the weather. For more information, call Steve Morgan, Brownsville 466-5206.

Steve Morgan
Trufflemaster

NO MEETING FOR THE MONTH OF AUGUST

MEETING, Monday, September 12, 1988, 7:30 P. M., Large Conference Room, Forest Sciences Lab, 3200 Jefferson Way, Corvallis, OR.

NATS President Thom O'Dell will show a videotape of "Mushrooms For Color," featuring author Miriam Rice, and/or demonstrate the use of mushrooms and truffles for dyeing fiber.

Thom has had some experience in dyeing fiber using mushrooms and truffles so this will be an informative and fascinating presentation.

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

PORTLAND CHAPTER OF NATS

Foray and meeting information may be obtained by contacting President Dan Wheeler, 774-0223.

PRESIDENT'S COMMENTS

Greetings all! I am honored to be the new president of The North American Truffling Society, Inc. Although I don't have Steve Miller's taxonomic expertise, I hope to fill his shoes in other ways.

Summer is a busy time for all of us and this one is exceptionally so for me. I have experiments in progress attempting to root chestnut cuttings and tissue cultured shoots with mycorrhizal fungi, and investigating mycor-

rhizae of native legumes (my thesis topic) and I plan five or six trips to the North Cascades of Washington to collect fungi and legumes. I also expect to spend the last two weeks of July in India for a meeting on mycorrhizae and nitrogen fixation.

I hope that all of you will understand that when I don't attend a foray it's not for lack of desire, but because other projects are crying for my attention. Good scratching and have a safe and enjoyable summer.

Thom O'Dell
NATS President

LYME DISEASE UPDATE

"Better Homes and Gardens," May 1988, page 80.

Symptoms

Lyme disease develops from the painless bite of an infected deer tick. The tiny creatures are common in wooded and brushy areas of the Northeast, upper Midwest, and West Coast. Dr. Robert Levin, a New London, Connecticut, rheumatologist says symptoms vary, but often occur in three stages:

Stage 1. Flulike feelings arise 3-30 days after the bite. Headache, neck stiffness, and extreme fatigue are common. About half of all victims develop a bull's eye rash: a circle of redness 1 1/2-8 inches across surrounding a relatively clear central area. The rash usually first appears at the bite site, but new bull's eyes may appear elsewhere.

Stage 2. A month or more later, if untreated, the disease may spread. Facial paralysis (Bell's palsy) is one signal of stage-2 infections.

Stage 3. Within a few months to about a year, steady or occasional arthritis may develop in one or more joints, with pain, swelling, and stiffness. According to Dr. Levin, Lyme disease in children is often mistaken for juvenile rheumatoid arthritis.

When to see a doctor

The majority of cases of Lyme disease have appeared in southern New England south to Virginia, Wisconsin, Minnesota, California, and Oregon. Local health officials can tell you if the disease

is a problem where you live or vacation. Should you develop any of the symptoms, especially the bull's eye rash, and you have been to an area where Lyme disease is present, see a doctor immediately. Tests for Lyme disease are often unreliable, so your doctor will probably prescribe antibiotics even before the results come back from the lab. Early treatment usually prevents the later, serious symptoms.

Prevention

When walking in brushy or long grass areas, wear long pants tucked into shoes or socks. Gardeners should wear long gloves. (There are several good repellent sprays available. Use spray liberally around collars, cuffs, pant leg openings, waistband, and hair. Ed.)

Have someone check you for swollen, feeding ticks when you return from a potentially infested area. Change clothes to get rid of hitchhiking ticks.

Examine pets often for ticks. Outfit dogs and cats with tick collars. Pets can get Lyme disease, too. Watch for symptoms during warm weather.

(Thanks to Norene Wedam for sending in this article.)

NATS WELCOMES the following new members:

David Harel, Bakersfield, CA.; Genie Coleman, Livermore, CA.; Suzy Olsen, San Antonio, TX.; Creative Industries, Inc., Wheeling, WV; Ellen Watrous, Corvallis, OR.; James Eickelberg, Corvallis, OR.

TRUFFLE OF THE MONTH

Dr. Steven Miller, who writes the descriptions for this feature of the newsletter, has recently moved to Laramie, WY. While he is settling in and becoming oriented in his new job, we will look forward to the return of "Truffle of the Month" with the next issue.

THE EDDYVILLE, OR. FORAY, June 4, 1988, produced many good finds (see them listed elsewhere in this newsletter). The Melanogasters found their way into a couple of kitchens with wonderful results!

New members, Charles Fluharty, Ellen Watrous, and Jim Eickelberg joined Steve Miller, Steve Morgan, Dennis and Norene Wedam, Pat and John Rawlinson, and Dan Wheeler for this very productive foray.

THE TRAINING OF TRUFFLE-DOGS

by Donald P. Rogers

Reprinted from the "Journal of the New York Botanical Garden," June 1950

In America the mycophagists--that solemn name for those connoisseurs of mushrooms who prefer to see them on a dinner plate rather than under a microscope--have quite generally neglected one of the greatest delicacies offered by the fungus world, the truffle. There are, however, truffles in America, many kinds on the West Coast, probably fewer in the East. Some of them have the same ineffable savor as the justly praised European ones, but they are rarely found and more rarely tasted.

The principal reason for this neglect is the manner of collection. In Europe truffles are hunted by pigs and dogs; in America chiefly by men; and of the three, the last is the least effective.... When dogs have been used, truffles can be found in this country where men would never have uncovered them. This has been shown by Mr. Lorenzo Robba of New York City, a man who, familiar with the use of truffle-dogs in Italy, has imported trained dogs who have repeatedly gathered native truffles for him in southern New York and New Jersey. The account here presented of the management of the dogs is taken from his notes.

Small Dogs Best

The truffle-dog, he points out, is not a breed, any more than a sheep-dog is a breed, but is a properly trained individual. Large dogs, like the German shepherd, which are apt to run, are not likely to be suitable subjects for training, but any small dog, like a beagle, Scotch terrier, spaniel, or the types included by those who do not own them under the generic term of mutt, may make a good truffle-dog.

The important thing is not his rating by bench-show standards, but his health, sense of smell, and obedience (some dogs, like some people, being too stubborn to be educable). Training should not be attempted before a dog is six months old, and is most apt to be successful before the age of two years.

To train a dog to hunt truffles one must of course introduce him to a truffle. Either a canned or a fresh one will do, and one can procure it by purchase or by laborious search. Since the provision of truffles for the pupil is apt to be expensive, either in money or time, it is probably better, in all but the last stages of training, to substitute a piece of Gorgonzola cheese. The trainer should wrap the truffle (or cheese) in a piece of cheesecloth, allow the dog to smell it and occasionally to eat a piece, and thus commence the training of his sense of smell and his desire.

Then the wrapped truffle is buried, in the sight of the dog, and the place marked so that the trainer can recognize it. Next day, after the odor has permeated the soil, the dog is led over the spot. This procedure should be repeated two or three times a week. When the dog finds the truffle and digs it out he is rewarded with a biscuit (not a truffle). He will not at once be able to find every planted truffle, but in time, says Mr. Robba, he should learn to do so. If training is commenced in June, the pup should be a graduate truffle-dog by September, when truffles may be expected to appear in the woods. It is of course considerably easier to train a second dog, who can be worked with the first.

Patience and Punishment

As in other forms of education, patience in the trainer is of great importance. Correction of the dog will be necessary at times, but pointing at the dog while looking sternly at him will contribute to the desired result more than will mistreatment. The chief requirement in working the dog, Mr. Robba emphasizes, is that he must always be under orders. He will show an understandable preference for anything that moves--a rabbit,

pheasant, or squirrel--over a hidden truffle, and must be lightly punished if he runs a rabbit.

Until he has learned his work the dog is best kept on a fifteen-foot leash; later he may be unleashed but kept within about thirty feet of the hunter. The dog's tendency to seek meat-on-the-hoof may be reduced by omitting raw meat and raw bones from his everyday diet; and his zeal for truffle hunting can be increased by feeding him only at night, except for the snacks which must always be given as a reward for locating truffles.

Where and When to Hunt

The place to hunt truffles is in the woods; in Europe oak, poplar, and willow all have truffles associated with them, and in eastern United States oak trees probably serve best as an indication of suitable truffle land. But in the West any sort of forest may have its truffles; and it is certain that not enough is known of the habitats of American truffles to rule out any forest type. The most favorable season in the East is probably from September first to the middle of December (unless the soil is hard-frozen earlier).

What does one do when the dog finds a truffle? Dig it up, indicate one's appreciation of the dog, and retain the truffle, which may be agreeably dealt with later.

NEWSPRINT TEST FOR AMATOXINS

"Medical Post" April 28, 1987 via the Wisconsin Mycological Society newsletter.

If a worried person enters the emergency room clutching a questionable mushroom, the first concern is whether the mushroom is one of the deadly ones containing amatoxins. The sooner the toxin is detected and treated the better the chance is for the survival of the patient. Now a simple test called Meixer test uses a newspaper to give fast results to detect amatoxins, such as those found in Amanita phalloides.

Dr. Kenneth Lampe of the division of drugs and toxicology of the American Medical Assoc. explained the test at a meeting of the University Assoc. for

Emergency Medicine. "You take the fresh mushroom and squeeze a few drops of juice on a piece of newspaper. It is essential that it be a lignin-containing paper, so filter paper will not do.

"Circle where you've spotted the mushroom juice, let it dry, and keep it sheltered from sun, or excessive heat in drying. Then put a drop of concentrated hydrochloric acid on it. If it turns blue-green within a few minutes this is presumptive that it contains the deadly amanita toxins." Dr. Lampe added that a second test should also be run on another piece of the newspaper--this time using hydrochloric acid only - because some newspaper print will turn blue by itself.

If the newspaper test is positive, immediate evacuation of the stomach and serial applications of activated charcoal for the next eight to ten hours are recommended to minimize hepatic damage.

RECIPES

Norene Wedam suggests the following uses for Gautieria monticola Harkn., the truffle featured in the last issue of NATS CURRENT NEWS.

Cut up enough truffle in the blender to equal 1/2 cup per 3 cups flour. Add to the milk and eggs before adding to a basic, everyday yeast bread recipe. The truffles provide texture and fiber, but almost no flavor. Norene recommends using only very fresh truffles in excellent condition. She also recommends using 1/3 to 1/2 the flour as whole wheat or bran for a good, rugged, bland bread with lots of fiber.

Grind, or put Gautieria monticola in the blender with an egg, and add to ground beef for patties or meatloaf. It will add texture without affecting the taste.

Gautieria species have a very firm, gristle like texture. Grinding or blending are recommended instead of chopping.

1987 FINDS

8/01/1987 Rickreall Creek, Polk County, OR.

Martellia brunnescens Sing. & Smith(2 coll.).....Dan Wheeler

Oct 1987 Cape Lookout State Park, Tillamook County, OR.

Macowanites luteolus Smith & Trappe(3 coll.).....Dan Wheeler
Martellia vesiculosa Sing. & Smith(3 coll.).....SAA
Martellia sp., heavily parasitized.....SAA
Rhizopogon parksii Smith.....SAA
Zelleromyces gilkeyae Sing. & Smith.....SAA

APRIL 1988 FINDS

4/10/1988 Greg Morse Residence, Sweet Home, OR.

Melanogaster euryspermis(Zeller & Dodge)Zeller.....Vern Moore

4/28/1988 Bandon, Oregon

Bovista sp.....Susan Wortman

4/30/1988 Columbia Gorge, near Carson, WA.

Rhizopogon sp. sec. villosuli.....Susan Wortman

4/30/1988 Drift Creek Road, Lincoln County, OR.

Barssia oregonensis Gilkey.....Welles Bushnell
Hymenogaster parksii Zeller & Dodge.....SAA
Hysterangium coriaceum Hesse.....SAA

MAY 1988 FINDS

5/01/1988 Paul Bishop's Tree Farm, Clackamas County, OR.

Hymenogaster sp(2 coll.).....Dan Wheeler

Tuber gibbosum Harkn.....SAA

5/21/1988 Mill Creek Road, Marion County, OR.

Barssia oregonensis Gilkey.....Welles Bushnell
Genea intermedia Gilkey.....SAA
Rhizopogon vinicolor Smith.....SAA
Tuber sp., immature.....SAA

5/24/1988 Seven miles south of Bandon, OR., Coos County, OR.

Elaphomyces granulatus Fries.....Maury Haseltine
Martellia ellipsospora(Zeller)Sing. & Smith.....James Haseltine

5/29/1988 Chetko Peak Trail, Coos County, OR.

Elaphomyces granulatus Fries.....Thom O'Dell
Rhizopogon sp., immature.....SAA

5/29/1988 Paul Bishop's Tree Farm, Clackamas County, OR.

Barssia oregonensis Gilkey(2 coll.).....Dan Wheeler
 Endogone lactiflua Bk. & Br.....SAA
 Genabea cerebriformis(Harkn.)Trappe.....SAA
 Hymenogaster sp. (2 coll.).....SAA
 Martellia subochracea Smith.....SAA
 Rhizopogon villescens Smith.....SAA
 Scleroderma, near S. cepa Pers., immature.....SAA
 Tuber californicum Harkn.(2 coll.).....SAA
 Tuber levissimum Gilkey.....SAA
 Tuber sp., immature.....SAA

JUNE 1988 FINDS

6/04/1988 Near Eddyville, Lincoln County, Oregon

Barssia oregonensis Gilkey.....Steve Morgan
 John Rawlinson, Dennis Wedam
 Hymenogaster parksii Zeller & Dodge.....Dennis Wedam
 Melanogaster ambiguus(Vit.)Tul. & Tul.....Jim Eickelberg
 Pat Rawlinson
 Radiigera sp., immature.....Pat Rawlinson
 Rhizopogon vinicolor Smith.....Steve Morgan
 John Rawlinson, Dennis Wedam
 Tuber murinum Hesse.....Steve Morgan
 Pat Rawlinson

6/09/1988 Near Silver Creek Falls State Park, Marion County, Oregon

Genabea cerebriformis(Harkn.)Trappe.....Welles Bushnell
 Hymenogaster parksii Zeller & Dodge.....SAA
 Martellia brunnescens Singer & Smith.....SAA
 Rhizopogon villescens Smith.....SAA
 Tuber sp., immature.....SAA

6/11/1988 Round Lake Road, near Three Fingered Jack, Jefferson Co., Oregon

Hymenogaster sublilacinus Smith.....Vern Moore
 Gautieria monticola Harkn.....SAA

TRUFFLED WINE PUDDING

Norene Wedam

Use a 4 3/4 ounce package of vanilla pudding/pie filling mix. Substitute 2 1/2 cups truffled wine for the milk in the recipe on the package. Cook according to directions, being careful not to boil the mixture--just bring to a boil and remove from the heat. Serve warm or cooled the same evening it is prepared as it will separate if saved overnight. If it does separate, whip again with an electric mixer. Top with a dollop of whipped cream or crème fraîche.

THE COOKBOOK OF NORTH AMERICAN TRUFFLES

Edited by Frank and Karan Evans, this unique cookbook is the first using North American truffles. All recipes have been tested and are favorites of NATS members.

\$7.00 a copy
 \$1.00 postage per book

Order from:

NATS
 P. O. Box 296
 Corvallis, OR 97339

MONKFISH WITH PINOT NOIR SAUCE
TURNED BEETROOT AND WILD MUSHROOMS

Serves 6 as a first course

This recipe was developed and submitted by Holly Peterson, Chef/Coordinator of Food and Wine, Robert Mondavi Winery, Oakville, California.

1 1/2 - 2 pounds monkfish (3 1/2-4 ounces per wreath)
1/2 pound unsalted butter
3 medium beetroots
2 1/2 cups Robert Mondavi Pinot Noir
3 cups fish stock, reduced
4 cups quail or squab stock, well reduced
3 shallots, finely chopped (remove green center if present)
1 small truffle with jus
1/2 pound morels
1/2 pound cepes
salt, freshly ground pepper and nutmeg to taste
1 bunch chervil

Note: If morels or cepes are not available, substitute dried ones. Soak the mushrooms in tepid water for about 10 minutes, then rinse to remove any sand. Save the water the mushrooms are soaked in, strain through cheesecloth and add to sauce for extra flavor. The morels are especially sandy, and it might be necessary to briefly wash a second time, yet show caution not to remove too much of their flavor from over rinsing.

Prepare fish: Remove the seven layers of skin from monkfish. Do not leave any skin on or it will cause the fish to darken when cooked. Slice the fish into long, thin strips, braid three of these together, then bend to form a wreath. Place the wreaths into a pocket of buttered aluminum foil as a paupiette. At this point, set fish aside.

Prepare Vegetables: Turn the beets by slicing them into seven-sided crescent shapes. Cook slowly in 3 tablespoons of butter and enough water to cover and season with salt and pepper to taste.

Prepare Sauce: Put 1 1/2 cups Pinot Noir into sauce pan and reduce by half (3/4 cup.) In a separate sauce pan combine 1 1/2 cups fish stock and 2 cups quail stock and simmer until reduced to 2 cups. Combine the wine and stocks, then add the shallots. To finish sauce, strain to remove shallots, and add the truffle jus and julienne of truffle. Let steep for 1-2 minutes to allow the flavors to marry. Slice the remaining butter (3-4 tablespoons) and whisk into the sauce over a high flame. Be careful not to break up the truffle.

Prepare Mushrooms: Using 1 cup of quail stock and 2 tablespoons of butter, simmer mushrooms until soft, but not mushy. Season with salt, pepper and nutmeg to taste.

To Finish: Place paupiettes in 450 degree F. oven for 1-2 minutes, being careful not to over cook. Lightly cover the plate with sauce. Remove the wreaths from the foil and pat dry on a towel. Place one wreath in the center of each plate while garnishing around the wreath with the beetroot and mushrooms. Place fresh springs of chervil to accent the plate presentation.

To Serve: Serve this recipe with a glass of 1985 Robert Mondavi Pinot Noir.

THANK YOU to Holly Peterson for submitting this recipe, and other recipes which will appear in future issues of NATS CURRENT NEWS.

NATS PHOTO PACKS are available. The pack contains 35 color photographs of commonly found hypogeous fungi, and it makes an excellent field guide.

\$15.00 ppd/ members
\$20.00 ppd/non-members

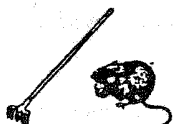
NATS SLIDE PACK, containing 40 slides, is available.

\$30.00 ppd/members
\$35.00 ppd/non-members

INDIVIDUAL SLIDES of Hypogeous Fungi are available for \$1.00. For a list of slides available, send a SASE for the list.

NATS SLIDE SHOW, complete with script, may be checked out by NATS members or mycological societies who wish to present a program on NATS and truffles. Borrower is asked to pay postage both ways.

Send requests to: NATS
P. O. Box 296
Corvallis, OR 97339



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

CALENDAR OF COMING EVENTS

August 6, 1988 - Foray to Woods Creek area, Benton County, OR.

September 10, 1988 - Foray to Green Peter Reservoir area, Central Linn County, OR.

September 12, 1988 - Meeting, 7:30 P. M., Forest Sciences Lab. Guest speaker: Thom O'Dell.

October 16, 1988 - OMS Mushroom Show, 12-5:00 P. M., World Forestry Center, 4033 SW Canyon Road, Portland, OR.

December 9, 1988 - NATS Annual Potluck, 6:00-10:00 P. M., Benton County Fairgrounds, 110 SW 53rd, Corvallis, OR.

PLEASE mark these dates on your calendar TODAY.

NON PROFIT ORG
U. S. POSTAGE
PAID
CORVALLIS, OR.
PERMIT NO. 104

NATS Library
34197 NE Colorado Lk Dr
Corvallis,
OR. 97333