

NORTH AMERICAN TRUFFLING SOCIETY
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NATS CURRENT NEWS

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

December-January 1989

Editor: Pat Rawlinson

Vol.6 No. 9

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Newsletter Ed: Pat Rawlinson, 34197 NE Colorado Lk Dr, Corvallis, OR 97333; 752-2243.

FORAY, Saturday, December 3, 1988, to Brownsville, OR., to look for Tuber gibbosum. Meet at Benton Center, 630 N W 7th, Corvallis, OR. at 9:00 A M, or at the Pioneer Villa Restaurant parking lot, Brownsville-Halsey Hwy 228 exit off I-5, at 9:45 A M. We will leave from there for the truffling site.

Dress for the weather and bring a lunch. With all the rain, we should find Tubers in abundance.

For more information, call Steve Morgan, Brownsville 466-5206.

FORAY, Saturday, January 7, 1989, to the Eddyville area in the Coast Range, to look for Tuber gibbosum and Picoa carthusiana. Meet at Benton Center, 630 N W 7th, Corvallis, OR, at 9:00 A M, or at the Little Elk Store, 30 miles west of Corvallis on Hwy 20, just past milepost 26, at 10:00 A M. We will travel from here to the truffling sites.

Dress for the weather, bring a lunch and truffling equipment. For more information, call Steve Morgan, Brownsville 466-5206.

NATS ANNUAL POTLUCK DINNER

The annual potluck dinner for NATS members and their invited guests will be held Friday evening,

December 9, 1988, from 6:00-10:00 P M. We will have the dinner at the Benton County Fairgrounds Auditorium, 110 S W 53rd Street, Corvallis, OR.

Gourmet food, door prizes, and a good time is the agenda for the evening.

Guest speaker will be Dr. James M. Trappe. Dr. Trappe will present a slide show on his truffling trip to Australia earlier this year, titled: **"TRUFFLES HERE AND TRUFFLES THERE."**

Please bring a hot dish (using truffles if possible), a salad or dessert to share with 6-8 people, your own table service, and a favorite wine or beverage and hors d'oeuvres for the Social Hour, 6:00 to 7:00 P M. Coffee and tea will be provided by NATS.

To reach the Benton County Fairgrounds, travel west on Harrison Blvd to 53rd Street. Turn left, travel about 1/4 mile to the Fairgrounds on the right side of the street. There is plenty of parking available.

Harrison Blvd is a main street running west as you come into Corvallis from Hwys 34, 97, and 99W.

NATS t-shirts and sweatshirts, new items, will be for sale. Also

for sale is THE COOKBOOK OF NORTH AMERICAN TRUFFLES.

Vern and Verba Moore will be available for those who wish to renew their dues, still a bargain at \$7.00 for the first family member, \$5.00 for each additional family member.

For further information call:

Thom O'Dell.....757-4379
Pat Rawlinson....752-2243
Betty Smith.....753-2031

MEETING, Monday, January 9, 1989, 7:30 P M, Large Conference Room, Forest Sciences Lab, 3200 Jefferson Way, Corvallis, OR.

Program to be announced. For information, call Thom O'Dell, 757-4379.

PORTLAND CHAPTER OF NATS

For information about forays and meetings, contact President Dan Wheeler at 774-0223.

PRESIDENT'S COMMENTS

Greetings All! I hope that you've all been enjoying the Indian summer. As I look out of my window I see that some of the first rains are finally (!) falling. Hopefully this will hasten the hoards of hypogeous fungi.

I recently attended the 11th Annual Mushroom Conference at Breitenbush Conference Center. Several people mentioned their objections to collecting truffles. Since others in the society have recently heard similar comments, it is an appropriate subject for this month's comments.

Two possible types of impacts from raking up truffles are biological and aesthetic. Biological impacts could affect plants, fungi, animals, or other soil organisms. Aesthetic impacts can only affect humans.

Biological impacts of raking forest soils have not been studied as far as I know; however, any soil disturbance will have an effect on the organisms present. The questions are: 1) Are the effects positive or negative? 2) Are they cause for concern?

If you dig up all of the roots of a plant it will probably die. Since some plants can't be seen above ground except when in flower (i.e. calypso orchid) this is a definite cause for concern. We don't know how damaging our collecting is to future fruitings any more than we know about the effects of picking mushrooms. For now, we must justify the possible negative consequences by pointing to the knowledge being gained from truffling. Also, the possibility of damage to the forest from NATS activities seems negligible because we rake so little area.

Aesthetic impacts from truffling are undeniable. It is impossible to dig soil without leaving some sign. Obviously some people are concerned about this, or we would not be hearing complaints. I suspect that most complaints result from the raking of large areas by commercial harvesters, but we can take a few steps to reduce conflicts with other mushroomers. We can avoid raking in high-use public access areas such as trailsides, campgrounds and picnic areas. We can leave as few traces as possible where we do collect (replace your divots!). If we follow these simple rules then no one can point to our society as the cause of their dissatisfaction.

Thom O'Dell
NATS President

NATS WELCOMES the following new members: Mr. and Mrs. Stephen Onisko, Portland, OR; P. M. Dirzius, Oakland, OR.

NATS ANNUAL MEMBERSHIP is from January 1-December 31 of each year. Renew your dues now with the convenient form on the inside of the last page. Fill in and mail, with your check, to: NATS, P O Box 296, Corvallis, OR 97339.

HIGH ROCK, MT. HOOD NATIONAL FOREST



Photo by Vern Moore

HIGH ROCK FORAY, October 1, 1988

We are picnicking right below High Rock in the Mt. Hood National Forest, after a terrific foray and several good finds on the trail near High Rock. With us are Steve, Denise, Trevit, Nissa, Dominique and Lillie Morgan, Welles and Mayetta Bushnell, and Howard and Vada Beguelin.

This place is 4600 feet, overlooking Mt. Hood. We can even see Timberline Lodge. This is surely one of the most beautiful places Verba and I have been. We can also see Mt. Adams, Mt. Rainier, and Mt. Jefferson.

Once again Steve has picked a perfect place to truffle, with perfect weather (he arranged that, too!), about 78 degrees.

The vine maples are in full color, which made a very scenic drive up from Detroit Reservoir. Of course a lot of us took pictures of the scenery and plenty of pictures were taken of the children raking for truffles along the trail.

I was pleased to find three truffles even though I failed to bring a rake, assuming that, because of a recent car accident I would not be able to rake. The temptation was too great. I raked some with my hands.

Another foray last month, attended by Steve Morgan and family, Thom O'Dell, Welles and Mayetta Bushnell, Vern and Verba Moore, and John and Pat Rawlinson, on the Santiam Pass, produced many kinds of truffles despite the very dry conditions. We had perfect weather and a super time!

These forays create an opportunity for people to enjoy the woods and mountains, and good companionship.

Vern Moore



JULY 1988 FINDS

7/22/1988 Willamette Greenway Street Park, Salem, OR.

Martellia brunnescens Sing. & Smith.....Welles Bushnell

AUGUST 1988 FINDS

8/06/1988 Woods Creek Road, Benton County, OR.

Genea sp.....Jim Eickelberg

Martellia brunnescens Sing. & Smith.....Steve Morgan

8/09/1988 Wallowa Whitman National Forest, Wallowa County, OR.

Hysterangium coriaceum Hesse(2 coll.).....Welles Bushnell

Leucophleps spinispora Fogel(2 coll.).....SAA

Rhizopogon subcaerulescens Smith(3 coll.).....SAA

Thaxterogaster pinque (Zeller) Sing. & Smith.....SAA

8/10/1988 Buckhorn Springs, Wallowa Whitman National Forest, Wallowa, OR.

Gautieria crispa Stewart & Trappe.....Welles Bushnell

Hysterangium coriaceum Hesse.....SAA

Mycolevis siccigleba Smith.....SAA

Leucogaster sp.....SAA

Leucophleps spinispora Fogel.....SAA

Radiigera fuscogleba Zeller.....SAA

SEPTEMBER 1988 FINDS

9/10/1988 Longbow Organizational Camp, South Santiam, Linn Co, OR.

Leucogaster rubescens Zeller & Dodge.....Welles Bushnell

Steve Morgan, Thom O'Dell, Pat Rawlinson

Martellia brunnescens Sing. & Smith(2 coll.).....Vern Moore

Rhizopogon colossus Smith.....Thom O'Dell

Rhizopogon hawkeri Smith.....Thom O'Dell, Pat Rawlinson

Truncocolumella citrina Zeller.....John Rawlinson

Pat Rawlinson

Tuber gibbosum Harkn.....Welles Bushnell

Vern Moore, Pat Rawlinson

9/23/1988 Leelanau County, Michigan

Tuber shearii Harkn. in Murr.....Barbara Reinert

9/27/1988 Benton County, OR.

Rhizopogon parksii Smith.....Welles Bushnell

Truncocolumella citrina Zeller.....SAA

Tuber gibbosum Harkn.....SAA

ADVENTURE IN ALBA

It is small compensation for all the days and weeks that my job causes me to spend away from my home, my family and my truffling friends; but this fall I was fortunate enough to find myself in Milano, Italy on a Saturday afternoon with "nothing to do" until Monday morning. Alba, Italy, the truffle capital of the WORLD, is only 200 kilometers (120 miles) from Milano. Readers of this newsletter who know me will not be surprised to read that I immediately hit the road for Alba.

It was the 15th of October, and I felt that I was going to be too early for the truffle season. Tubers that I have known in Oregon don't appear until winter is nearly upon us. Still, I knew that I must make my pilgrimage.

The day was overcast and dull for the drive south. The countryside is filled with farms separated by plantations of poplars, small creeks, and a few larger rivers. The roads are excellent and I was enjoyably lost only once. It was fun having to seek my way back to the autostrada via winding highways dotted with small villages. The terrain was generally flat until just before I came into Alba at dusk. Then, the gentle hillsides began closing in on the highway and vineyards began to replace the open fields of the flatter river valley behind.

I would have sworn that I smelled tubers as I drove into town! Was my mind playing funny tricks on me? It's too early! Then I saw a banner stretched across the street saying, "58a Fiera Nazionale del Tartufo, 2 Ottobre 88," the "58th National Truffle Fair, October 2nd!

"Holy Tartufo!" I said to myself. "I thought I was early and now maybe I'm late!"

I had seen a sign for the Hotel Savona (***) and I knew that three star hotels are about right for my needs. I began trying to find the hotel and drove past a large carnival and a "Palazzio Delle Mostre e Dei Congressi," the local convention center. There were banners up there and plenty of people milling about near the

entrance. After driving around several blocks and getting stuck in tiny little streets, I found the hotel. They were fully booked but the clerk was very nice and suggested that I call back in a couple of hours and there would probably be a room cancellation. She was encouraging enough that I opted for this solution and set out to find the "Palazzio dei Congressi."

The Palazzio was having a trade fair. The early displays were by the local wine industry and yes!, the local truffle industry. The building was intoxicatingly filled with the smell of Tuber magnatum. Big baskets of the elusive fruits were displayed in glass cases with smiling attendants ready and willing to show them and sell them. I speak very little Italian and they speak very little English so my interactions were of necessity limited in scope.

One booth seemed to be a little less commercial than the others and enjoyed a favored location near the entrance. It was 6:30 on Saturday night and not much was happening so I started a conversation with the three people who were manning the booth. By blind luck, I had started to talk to the wife of the President of the Associazione "Trifolau" dell'Albese e dell'Monferrato, the Truffle Association of Alba and Monferrato. I had found the equivalent of NATS in Italy!

The Association has about 1200 members and is centered in the Alba region. They are all truffle hunters and of course in Alba that means they hunt truffles commercially. They were very helpful and gave me information as to the regions and the habitat in which the truffles are found. It is amazing how much communicating one can do with only hands, Latin, and a little English/Italian.

The other booths provided me with plenty of Chamber of Commerce type pamphlets, including some posters and a hilarious collection of truffle cartoons. The rest of the fair consisted of vacuum cleaners and spa displays, so I made my way back to the hotel where they had been able to get me a

room.

The hotel was associated with a very good restaurant, and I decided that I would sample the "seasonal offerings." I ordered tagliatelli, burro e tartufi, a long thin noodle with butter and truffle. I had been seated next to a couple who were from England. They were in Alba researching the truffles for a six part television series on mushrooms. They were very interested when my waiter came to serve the pasta and shave the selected truffle under my nose. They had never eaten any truffles and were "saving eating of truffles" for the next night! I chastised them immediately for the error in their ways and shared a taste of my pasta with them. We experienced a very enjoyable evening together swapping stories of the BBC, truffles, Italy and life in general. Who knows, maybe NATS will get a mention in their series when it is shown on Channel 4 in England.

Sunday morning I wandered the old town and looked at the medieval churches and towers. As the streets began filling up with people, I located the "Mercado del Tartufo," the Truffle Market. I went into the open square and browsed the truffles displayed there. I bought as many truffles as I could afford (3). The market is manned by the hunters themselves and has a flea market atmosphere, supercharged, of course, with our favorite aromas.

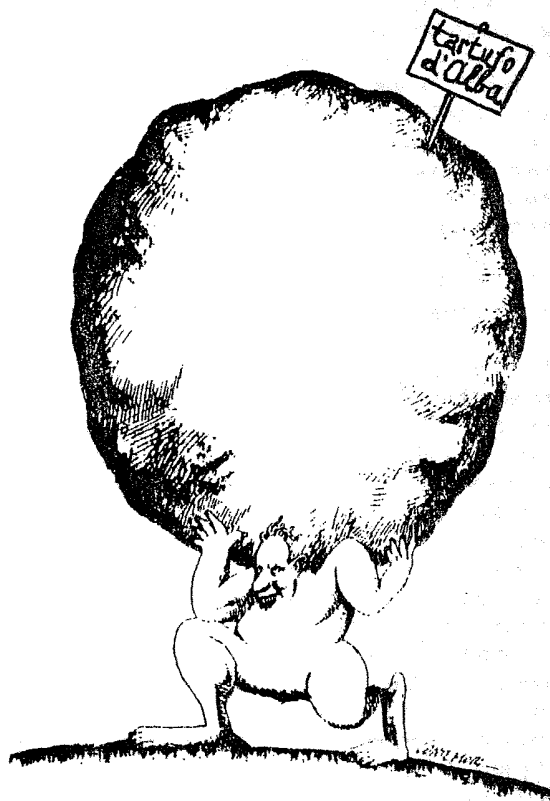
The experience in Alba is not to be believed. Every little shop in town has some truffles or truffle products for sale. Some shops are so overwhelmed with the odor of the truffle that it is hard to stay in them for very long. The streets are punctuated with little clouds of the aroma. I probably HAD smelled truffles when I drove into town.

Working on a tip from a NATS member who has lived in the Piedmont region of Italy, I located a tight glass jar and some rice to pack my truffles. By noon I was ready to leave. Reluctantly I drove out of the city, but decided to take the "long way home." I drove southeast into the Langhe region, where the rivers

have cut down into the sandy, rocky soil to form rolling hills very much like the Coast Range of Oregon. The hills are covered with vineyards and filberts. Some areas of wild and scrubby vegetation exist but mostly in the steep areas and next to the little streams. This, and the filbert orchards, are the hunting areas for the truffle, and I enjoyed the sunny drive very much, dreaming of all the truffles that were lurking just out of sight. The rights to hunt these areas are all taken. Not wanting to get shot, I hunted truffles only in my imagination.

By late evening, I was back in Usmate, northeast of Milano, and my whirlwind tour was over. I hope that you have enjoyed traveling with me.

Frank Evans
October 1988



NATS IS TEN YEARS OLD

Ten years ago this month, NATS was founded as a volunteer organization to assist Dr. James Trappe in collecting truffles for scientific study. Since November 1978, NATS has become a unique, nonprofit organization, the only one of its kind in the world, dedicated to collecting and enhancing the knowledge of North American truffles.

From a membership of less than 20 in 1978, NATS has grown to well over 300 in number, with members from all over North America, and in China, Kuwait, and Germany.

Activities of the society include, but are not limited to: determining methods of locating the various types of North American truffles and truffle-like fungi; recording pertinent data on their location and their association with other plants; assisting in their identification and classification; maintaining a computer data library; assisting in determining their edibility.

Since its beginning, NATS has accumulated data on over 3000 collections, representing over 50 genera and 220 species, as well as over 50 species novum.

The society is composed of both scientific and non-scientific people with various backgrounds and interests. This organization is well suited for people in all walks of life that have an interest in fungi.

NATS has established a chapter of the society in Portland, OR, and there are plans for other chapters.

In 1987 THE COOKBOOK OF NORTH AMERICAN TRUFFLES was published, the first cookbook dedicated to the use of North American truffles.

The society participates regularly in exhibits and fungi shows throughout the state, further enhancing the knowledge of truffles.

On behalf of the Board of Directors for NATS, I want to thank each and every one of our members for making this a unique and successful organization. Special recognition and thanks goes to our

dedicated group of officers and chairmen during the past ten years, and to our scientific advisor, Dr. James M. Trappe.

Pat Rawlinson
Editor

AMAZON FORAY

Travel aboard the luxurious riverboat "Margarita," exploring the upper Amazon in Peru with Gerry Miller and David Arora. The trip begins February 25, 1989, with two weeks on the Amazon and many of its tributaries.

This will be Gerry's ninth Amazon adventure exploring new territory and tributaries. Members of Gerry's groups have returned with many new species of mushrooms, plants, and insects.

Forays will be in the wilderness of the Rio Samira, the higher jungle off the Rio Tigre, and the remote areas of the Rio Chambira. Indian shamans along the way will teach the medicinal uses of many plants.

For more information call or write Gerry Miller at: Box 126, East Haddam, CT 06423, 203-873-8286.

MUSHROOM AND WILDLIFE STUDY TOUR OF MADAGASCAR WITH EXTENSION TO MOUNT KILIMANJARO

A Mushroom and Wildlife Study Tour of Madagascar, April 13-28, 1989, will be led by Gary Lincoff, Andrew Weil, M.D., and Emanuel Salzman, M.D. An optional seven day post-tour extension will offer a Mount Kilimanjaro mushroom foray and game viewing drives in Kenya and Tanzania animal parks.

Forays will be in Berenty Reserve in the south, the rain forest of the Perinet, and Diego Suarez in the north.

The tour will also meet with several of Madagascar's outstanding naturalists.

For further information, contact: Fungophile, PO Box 5503, Denver, CO 80217, 303-296-9359.

WILD MUSHROOM SAVARIN WITH RED AND GOLDEN BEETROOTS

Serves 10

Savarin Mixture

- 10 savarin molds
- 1 pound wild mushrooms-variety (4 ounces sliced-for garnish, 12 ounces chopped-for mixture) such as: chanterelle, black chanterelle, cepes, morel, shiitake, oyster
- 1/3 cup shallots, chopped thinly
- 1 clove garlic
- 2 tablespoons unsalted butter
- 3 eggs
- 1 egg yolk
- 2 cups heavy whipping cream
- salt, freshly ground pepper and nutmeg to taste
- 6 large red beetroots
- 6 large or 12 small golden beetroots
- 2 cups Robert Mondavi Pinot Noir
- 1 1/2 cups reduced chicken stock
- 2-3 ounces unsalted butter
- 1/2 bunch chervil
- 3 dozen violet blossoms

Prepare Savarin: Sauté the finely chopped shallots in butter. Add the garlic and chopped mushrooms and sauté until the liquid from the mushrooms is released and evaporated. Place mushroom mixture into food processor and puree until smooth. While mixture is hot, mix in other ingredients (in processor) starting with the eggs and then the cream. Season to taste with salt, pepper, nutmeg. Butter savarin molds and fill with the mixture. Place molds into a water bath with the liquid in the pan the same level as the mushroom mixture in molds. Bake at 350 degree oven for 30 minutes or until firm.

Prepare Vegetables: Slice beetroots into 6 or 8 segments lengthwise (top to bottom) then "turn" the beetroots into seven-sided crescent shaped vegetables. Follow the same procedure for both the red and golden beetroots. When you are through turning the beetroots, blanch in just enough water and butter to cover them (be sure to prepare separately, so as not to mix the colors). Combine the remaining liquids used in the blanching of the beetroots and reduce by half. Reserve liquid for sauce.

Prepare Sauce: Put the Pinot Noir into a sauce pan and slowly reduce by half. In a separate pan heat the chicken stock, then combine with wine when it is ready. Use the liquid from the beetroot to season the sauce along with salt, pepper, nutmeg. Finish sauce by whisking 2 to 3 ounces of cold cubed butter until emulsified.

To Finish: Bake savarin according to procedure. Sauté remaining 4 ounces of sliced wild mushrooms to garnish plates. Warm beetroots separately in a little stock and butter. Finish sauce according to procedure.

Remove mushroom mixture from savarin molds and place onto center of plate. Garnish savarin with sautéed mushrooms. Place 4 or 5 of each of the red and golden beetroots around savarin. Garnish each plate with 4 or 5 of each of the chervil sprigs and violet blossoms.

THANK YOU to Holly Peterson, Robert Mondavi Winery, for this recipe.

A NOTE FROM WELLES BUSHNELL

In August we went to Mayetta's high school reunion. There we met one of her life long friends. During the conversation with the woman's husband, the subject of truffles came up, as it often does with me. The man mentioned that they had a mycology student from China visiting with them a few years ago who had been attending OSU. I inquired as to the name of the person and to my surprise he said, "Wang Yun."

It turned out that their daughter, Lynn (Wiesser) Cannon, had been to China teaching English and Wang was one of her first students. This took place in 1982-1983. Wang then visited with Lynn's parents, Jack and Dorothy Wiesser of Lake Oswego, OR, when he was a student at OSU and had given a lecture on mycology at an OMS meeting.

The Wiessers would like to say, "Hello, Wang Yun!"

NEWS FROM WANG YUN

This summer I was very busy. I went to Changbai Mountains, Greater Khingan Mountain (where the big fire was burning down a big area of larch forest in 1987), and the eastern part of Liaoning Province for truffling.

I found several collections of Tuber, Hysterangium, Hymenogaster,

Endogone, and one collection of hypogeous Russula. This year China had a very hot and dry summer and wet fall. We had abundant and varied kinds of mushrooms and a few truffles.

In October I am going to have two meetings: the Second Scientific Symposium of Mycology and Lichenology in Beijing, and Chinese National Conference of Botany in Sichuang Province. I am planning to take in the Second International Conference on Truffles in Italy. I want to know how to cultivate the truffle.

I am also working on two papers: "Tuber Species from China," and "First Report of Hypogeous Fungi from North China."

Best regards to my NATS friends!

Wang Yun

OMS MUSHROOM SHOW

The annual OMS Mushroom Show was held October 16, 1988, in Portland, OR. It was well attended and the displays were excellent and plentiful, despite a very dry fall.

Thank you to NATS members Dan Wheeler, Welles and Mayetta Bushnell, Dennis Wedam, Steve Morgan, Paul Bishop, Pat Rawlinson, and Vern Moore for manning the NATS exhibit. The aroma evaluation was again very popular with the public.

1988 MEMBERSHIP DUES

NATS annual membership is from January 1-December 31 of each year. Dues are tax deductible. Renew your dues now with this convenient form. Fill in and mail, with your check, to: NATS, P O Box 296, Corvallis, OR 97339.

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CATEGORY

First Family Member.....\$7.00
Each Additional Family Member...\$5.00
Donor.....\$8.00 - 49.00

Contributor.....\$50.00=499.00
Sustaining.....\$500.00 or more

CALENDAR OF COMING EVENTS

Dec 3, 1988 - Foray to Brownsville, OR, to look for Tuber gibbosum.

Dec 9, 1988 - NATS Annual Potluck, 6:00-10:00 P M, Benton County Fairgrounds, 110 S W 53rd Street, Corvallis, OR. Guest speaker will be Dr. James M. Trappe. Topic: "Truffles Here and Truffles There."

Jan 7, 1989 - Foray to Eddyville, OR, in the Coast Range. Looking for Tuber gibbosum and Picoa carthusiana.

Jan 9, 1989 - Meeting, 7:30 P M, Large Conference Room, Forest Sciences Lab, 3200 Jefferson Way, Corvallis, OR. Speaker to be announced.

THE COOKBOOK OF NORTH AMERICAN TRUFFLES, edited by Frank and Karan

Evans, is available through NATS. This unique cookbook, the first using only North American truffles, sells for \$7.00, plus \$1.00 postage. It will be for sale at the Annual Potluck. Mail orders to:

NATS
P O Box 296
Corvallis, OR 97339

SLIDE PACKS

Slide packs are available to members for \$30.00 ppd. The packs contain 35 commonly found truffles, plus five slides of educational information pertaining to the study of truffles. Mail orders to: NATS, P O Box 296, Corvallis, OR. 97339.



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