

The North American Truffler

Journal of the North American Truffling Society

Volume 32, Number 2

Fall 2013



Oregon truffles fuel a burgeoning culinary movement

www.1859oregonmagazine.com

Under a canopy of Douglas firs, down on their knees, they gently pushed away the top layer of soft, dark duff over the tree roots. Joyous gasps went up through the grove as neophyte foragers began uncovering dozens of one of the world's most prized culinary delicacies – truffles.

This is just one activity of the Oregon Truffle Festival – an annual weekend of culinary events dedicated to this rare, buried treasure, in season in its native soil. The festival, set for January 24-26, draws guests from around the state, the nation, and abroad.

The festival is the first of its kind in North America, has been growing steadily since it started in 2006, and now draws about 1,000 participants. Some come to savor the pungent, aromatic mushroom as prepared by acclaimed chefs of the Northwest. Others bring their dogs to train them to hunt the luxury ingredient. Others come to meet with the experts about cultivating the truffle, one of the world's most expensive foods.

New features at the festival this year include:

- Oregon craft beers and spirits will join outstanding Oregon wines in events
- A truffle tasting and pairing event with beer, wine and spirits will be hosted by Karen Page and Andrew Dornenburg, two-time James Beard Award-winning authors of *The Flavor Bible*, *What to Drink with What You Eat*, *The Food Lover's Guide to Wine* and other notable books. These international culinary luminaries will be special guests throughout the festival weekend.
- The "Foraged Foods & Fine Fermentations Grand Truffle Tasting Dine Around" will feature eight outstanding chefs pairing truffles with beer, wine and spirits.

INSIDE THIS ISSUE

- 1 Oregon Truffles Fuel Culinary Movement
- 3 Calendar/Editor's Comments
- 4 *Truffler* Recipes
- 5 Truffle Hunting Has Gone to the Dogs
- 7 Oct/Nov NATS Meeting Minutes

- A sixth course has been added to the Grand Dinner: truffled hors d'oeuvres paired with artisan cocktails.
- A Villa Weekend at Pfeiffer Vineyards, hosted by owners Danuta and Robin Pfeiffer. This elegant, intimate gathering at their beautiful Fireside Pavilion is limited to just a few guests.

Despite six decades of research at OSU in mycology, truffles remain elusive—even to experts. Like other wild mushrooms, the quantity and the location of the truffle varies from season to season. Unlike some mushrooms, however, truffles do not grow in plain sight, they grow underground in a symbiotic relationship with tree roots.

Outside of Southern Europe, the Pacific Northwest is among the two other locales in the world where edible truffles naturally occur. A black varietal also grows in China, though its reputation is that of little aroma and flavor. Three native edible species thrive here: the Oregon Winter White, the Spring White and the Oregon Black truffle.

Lefevre unearthed a patch of Oregon Winter Whites on his maiden foray and has since become well versed in mycology. In his eighteen-year pursuit of truffles, he's progressed from foraging for native species to pioneering a new industry: the cultivation of the coveted European varietals. Particularly well suited for Oregon's climate, truffle cultivation is considered the holy grail of agriculture.

(Continued on Page 2)

(Continued from Page 1)

In Europe, the truffle is steeped in a rich and elusive culinary history. What began as simple peasant fare in the Dark Ages ascended to the ranks of a high society obsession in sixteenth century France. Traditional preparations involved shaving bits over warm pasta or omelets. In 1825, legendary French gastronome Jean Brillat-Savarin lauded the truffle, “the diamond of the kitchen.”

Truffles bind well with fat and are typically used in combination with oil, butter and eggs. Variably, they’re described as reminiscent of mango, pineapple, walnuts and deep-fried sunflower. Restaurants use shaved bits of white truffles in dishes such as creamy risottos and egg dishes, while black truffles are often incorporated in desserts.

Indeed ripe Oregon truffles are “a strong bass note in music,” says Ron Paul, Portland chef and restaurateur. “It thumps and you know it.”

Lefevre and Scott are now on a mission to make Oregon the preeminent culinary destination for both North American and European truffles, and to dissolve the secrecy behind the industry. To that end, the pair founded the [Oregon Truffle Festival](#) in 2006 as an educational forum and as a venue for tasting high quality truffles. The January festival brings together chefs, growers, harvesters, and foodies to share meals and knowledge. Now in its eighth year, the festival routinely attracts experts from France, Italy, New Zealand, Japan and South Africa.

“One of the goals of the festival is to break down the secrecy and to create a community,” Scott says. “There’s plenty of room in the industry and the growth potential is enormous.” This year’s festival is slated for the weekend of January 28 in Eugene.

“We’re not trying to emulate Tuscany or Provence,” says Scott. “Instead, we want to build on Old World traditions and meld Northwest culture to remain true to Oregon.”

“New World” truffles, or those found in the Pacific Northwest, are slowly entering the culinary vernacular. In 1976, Oregonian and famed chef James Beard was quoted as preferring Oregon truffles to Italian. Despite Beard’s endorsement, Oregon truffles have long suffered from a reputation as being inferior to their European counterparts. “When I experienced French and Oregon black truffles side by side for the first time, I discovered that Oregon truffles had far more culinary value than people realized,” Lefevre says. “They had been described as weak. A ripe Oregon truffle is anything but weak.”

Despite their long-standing elite reputation and the hefty price tag of French and Italian varieties, truffles are not just fare for elite restaurants. “Oregon truffles are the ultimate ingredient and are at a price point that makes them accessible,” Scott observes. Truffles typically cost about \$60 for three ounces.

Jack Czarnecki, long-time wild mushroom forager and retired chef of the Joel Palmer House in Dayton, recently created the first non-synthetic, all natural truffle oil using Oregon white truffles.

“There are real challenges associated with the truffle,” says Czarnecki. “It’s subconscious, sexual and appeals to the nose. It’s a challenge to translate that into something you can taste.”

The Holy Grail of Cultivation

As with transplanted French wine grapevines that launched Willamette Valley Pinot noir, Oregon’s climate and soil are well suited for growing of European truffles. Cultivation, a relatively new endeavor, involves inoculating host tree roots with truffle spores. The trees are then planted to create truffieres, or truffle farms.

New World Truffieres, a Eugene-based company founded by Lefevre in 2000, produces seedlings, planted in 2004, that were meticulously inoculated with Italian white Bianchetto and French Pèrigord black truffles. Though roughly 50,000 acres of truffle farms exist in Europe, Lefevre estimates that only 300 acres have been planted in the United States, and most truffle farms here are less than eight years old. As young and as small as it may be, it’s an industry on the cusp. When the orchards reach maturity, five to seven years after planting, they’re expected to produce up to fifty pounds an acre annually. In Oregon, the economic implications are considerable.

The Harvest Challenge

Harvesting practices remain a sticking point for both the cultivated and native varieties. This issue has contributed to the lackluster reputation of Oregon truffles, as many entering the market are unripe and lack flavor. Truffles grow slowly underground for months becoming fully ripe and fragrant for approximately a week near the end of their maturation between December and June depending on which kind of truffle. Timing of the harvest is key.

The best practices for harvesting truffles involve trained dogs whose sensitive noses can tune into the ripe scent though the truffle may be inches below the forest floor. Historically, pigs were used in this endeavor as the odor emitted by truffles are said to be redolent of a pig’s sex hormones. Later, domesticated dogs replaced pigs as the preferred hunting companions. Though relatively easy to train, there are only three working truffle dogs in Oregon, according to Lefevre, which means that most truffles are rake-harvested by people. This inferior method often leads to unripe truffles and an inferior taste.

Lefevre recounts a hunt for Oregon Black Truffles one winter. During a three-hour foray, his truffle-hunting dog, Stella, harvested three pounds of sizable ripe truffles. Meanwhile, Lefevre, armed with a rake, unearthed a single walnut-sized specimen. “Dogs are the salvation of the industry,” he says. “Until truffles are harvested entirely by dogs, people will be disappointed.”

FALL/WINTER 2013/2014

CALENDAR OF EVENTS

NATS PRE-POTLUCK FORAY

PLACE: TBD

DATE/TIME: SAT. NOV. 30 TIME: TBD

Please see the NATS website for more information.

NATS DECEMBER MEETING AND POTLUCK

PLACE: CORVALLIS SENIOR CENTER, ON 27TH ST. ONE BLOCK NORTH OF HARRISON

TIME: SAT., DEC. 7, 6:00 PM

The speaker will be Dr. Nancy Weber. Bring a dish to share, tableware, and the beverage of your choice. **Please provide a list of ingredients for those on restricted diets.**

OREGON TRUFFLE FESTIVAL

PLACE: EUGENE, OR

TIME: JAN. 24-26, 2014

The 9th annual [Oregon Truffle Festival](#) will be held in and around Eugene, Oregon over three brisk winter days.

Created to celebrate the magnificent Oregon truffles as they reach the peak of ripeness in their native soil, it is the first festival of its kind in North America, dedicated to sharing the experience of the chefs, foragers and fans of Oregon's wild truffles, from their hidden source in the forest to their glory on the table. Festival events include educational seminars, truffle dog training, field trips, a truffle marketplace, and of course a variety of gourmet food events, culminating in the Grand Truffle Dinner. <http://www.oregontrufflefestival.com/>

NATS FEBRUARY FORAY

PLACE: NEAR ST. HELENS, OR

TIME: SAT. FEB. 22ND

This foray will be on a tree farm near St. Helens. Details will be posted prior to the event. There is a \$5/person facilities fee for this foray. See the NATS website for more information.



Photo by Toby Esthay

Reminder: Please Remember to Renew Your Membership for 2014.

A membership renewal form is included in this newsletter and can also be found on the NATS website. Please renew now.



Editor's Comments

2013 had been a strange, if not fruitful mushroom year. I believe I've harvested *Hydnum Repandum* every month of this year. Even found a spring-time *Boletus Edulis* or two on the coast.

Chanterelles are so plentiful, even the supermarket prices for them are affordable (\$6.00/lb. at some stores). Let's hope the truffle season is plentiful as well!

As always, submissions to the newsletter are welcome and appreciated.

Jon Kenneke, *Truffler* Editor - jon@kenneke.com



Disclaimer

The information contained in *The Truffler* is to be used at your own risk. NATS Inc., its officers, editors, and members are not responsible for the use or misuse of information contained in the newsletter. If you are unsure of mushroom identification or safety, please consult an expert. It's better to be safe than sorry!

In addition, attending and participating in a NATS event is entirely at your own risk. No person associated with NATS is either directly or indirectly responsible for anything that occurs during, or in transit to/from, a NATS event. Be responsible.



Parmesan Oregon White Truffle Fries Recipe

Truffled French fries have become something of a controversy on foodie forums, igniting debates over flavor and if they live up to the culinary hype. The trick to making delicious truffled fries, as featured in this Parmesan Oregon white truffle fries recipe, is to season them with high quality truffle oil and a dusting of cheese. Serve them with a bit of aioli (see recipe below) on the side, for dipping. *Cook's note:* Keep a splatter-guard handy for this recipe. If you do get hot oil on your skin, hold it under cold running water for several minutes and seek medical attention if in doubt. Never use ice to chill a burn; it can cause skin damage.

- Prep Time: 10 minutes
- Cook Time: 10 minutes
- Soak: 1 hour
- Total Time: 1 hour, 20 minutes
- Yield: 4 servings

Ingredients:

- 4 large potatoes, peeled
- Oil for frying
- 1 tablespoon plus 1 teaspoon Oregon white truffle oil
- 4 tablespoons grated Parmesan cheese



Preparation:

Cut the potatoes lengthwise into thin strips, about 1/3-inch in width. Soak the potatoes in ice-cold water for 1 hour, drain, and pat completely dry. Heat the oil in a deep fryer or deep skillet to 325F and fry the potatoes, in batches, for 2 minutes. Drain the fries on fresh kitchen towels and heat the oil to 375F. Fry the potatoes for a second time, in batches, for 1 1/2 minutes. Drain the fries on baking sheets lined with fresh kitchen towels and divide them between serving plates. Drizzle Oregon white truffle oil over them and then season them with a sprinkle of Parmesan cheese. This recipe makes 4 large or 6 small servings.

Basic Aioli Recipe

Though aioli sounds fancy, it's really just a garlicky mayonnaise. Here we use a combination of vegetable and olive oils since an aioli of solely extra-virgin olive oil can be overpowering.

INGREDIENTS

- 2 medium garlic cloves
- 1 teaspoon Dijon mustard
- 1 large egg
- 1/2 cup extra-virgin olive oil
- 1/2 cup grapeseed or vegetable oil
- 2 teaspoons freshly squeezed lemon juice
- Salt

INSTRUCTIONS

1. Place the garlic, mustard, and egg in the bowl of a food processor fitted with a blade attachment. Process until evenly combined, about 10 seconds.
2. With the motor running, slowly add the olive oil in a thin stream, followed by the grapeseed or vegetable oil, until completely combined, about 2 minutes. Stop the processor, add the lemon juice, season with salt, and pulse until thoroughly mixed. Stop and scrape down the sides of the bowl with a rubber spatula, then pulse until all ingredients are evenly incorporated. Let sit for at least 30 minutes before using. Refrigerate in a container with a tightfitting lid for up to 3 days



Truffle Hunting Has Gone to the Dogs

By Jake Swearingen / Modern Farmer

Want to find a good truffle? Find yourself a good dog.

It's hard to find a crop more valuable than truffles — prices can go as high as \$2,000 per pound for ultra-rare white Alba truffles. The problem is that they grow underground, attached to the roots of trees. To find them, truffle hunters traditionally used pigs, whose natural instinct for rooting behavior helped hunters locate the fancy fungi.

But in reality, pigs have long been out of favor for hunting truffles. Replacing them? The truffle dog. And in Oregon, the truffle-hunting dog scene has absolutely exploded.



Charles Lefevre, president and founder of New World Truffieres and organizer of the annual Oregon Truffle Festival, points out multiple reasons why dogs have surpassed pigs. One, they have more stamina than your average porker. Two, they're easier to train. Three, dogs are much less likely to try to eat the truffle once they find it. You don't want to wrestle with a 300-pound hog when it's interested in chowing down on a truffle. "The lore," says Lefevre, "is that truffle hunters that use pigs don't tend to have all their fingers."

"The lore," says Lefevre, "is that truffle hunters that use pigs don't tend to have all their fingers."

But the real competitive advantage for canines lies in truffle hunting's furtive nature. Truffle harvesting grounds are carefully kept secrets, with hunters being wildly protective of their turf. "If you have a pig on a leash, everyone knows what you're doing," says Lefevre. But if you spot someone with a pooch on a leash, they could just be enjoying some fresh country air.

There is, of course, one thing pigs do have over dogs: They don't need any training to find truffles. Dogs need a little help.

Which is where guys like Glenn Martyn step in. [Martyn, who has trained dogs since 1966](#), has helped mold canines into everything from bomb and drug-sniffing dogs to canines employed by saw mills to detect smoldering woodchip fires before they break out into full-on infernos. It's only been in recent years that he's branched out into truffle dog work, but he finds the principles are much the same.

"The truffle, per se, is not something a dog would naturally search for on its own," says Martyn. "The truffle has to have some association with something. For most dogs, that positive association is food, and once a dog learns the truffle smell means food, they'll do whatever it takes to find that truffle smell." (Other reward methods besides food can work too — a game of tug-of-war, a favorite toy, even just the act of digging can be enough to motivate a dog. Martyn's truffle dog Ghillie, a 5-year-old English Springer Spaniel, is rewarded by a game of fetch.)

In practice, this means first coating an item in truffle oil and having the dog find it. Then the item is buried under leaves, then rocks, and then actual soil. Eventually an actual ripe truffle is introduced. *Et voila*: You have a truffle-hunting dog.

The work is a natural fit for dogs and handlers who have been trained in another canine art form: search and rescue. Truffle dog owner Deb Walker spent 12 years training and working with search-and-rescue animals. The thrill of finding someone lost in the wilderness was hard to match, but the lifestyle was rough. "Most of the call-outs are 10:00 or 11:00 pm on a Sunday night. You grab your gear and your dog, and you drive a couple of hours," Walker says. "You search until five in the morning and you're exhausted and maybe you find someone. Or you don't."

As retirement loomed, Walker began to think of ways to spend her time that didn't involve late nights and very early mornings. A friend's suggestion led her into truffle hunting, and Deb now spends her days searching for white and black Oregon truffles through 8,000 acres of timberland with her standard poodle, Tucker. (Tucker's reward for finding a ripe truffle: a favorite blue rubber ball.)

Walker currently keeps the truffles for herself and friends, as well as for training other truffle-hunting dogs. Her husband, meanwhile, has become quite adept at turning her fresh treasures into truffle oil, but they're waiting to jump through a few more regulatory loopholes before they begin selling to the public. When they do, the planned name is Tucker's Truffle Oil.

When reached by phone early one morning, Kris Jacobson is still buzzing from last night's haul: six very rare Oregon brown truffles. "I just found one all of last season," she says. Jacobson worked as a police officer for 19 years, including some time as a K9 cop. During her years on the force, she fell in love with Belgian Malinois dogs, an athletic, intelligent breed highly prized by the military.

As retirement neared, she bought a Belgian Malinois puppy, Ilsa. Ilsa and Jacobson originally set out on the competitive Frisbee dog circuit, but a knee injury sidelined the dog. Casting about for other activities, Jacobson entered Ilsa into competitive scenting contests, where dogs attempt to find certain types of essential oils. Ilsa was enjoying herself, but Jacobson wanted more of a challenge. Enter truffle hunting.

Ilsa, it turned out, was something of a truffle-hunting prodigy. "I don't mean to brag," says Jacobson, "but she's rather special." Ilsa, now six-and-a-half-years old, found a wild truffle 24 hours after scenting her first one in training. She also made the [New York Times](#) when she discovered the first cultivated Black Perignon truffle, giving hope that Oregon's cultivated truffle industry could one day take off. "They said it couldn't be done," says Jacobson. "I mean, wow. When we found it — that was probably the highlight of our career."

Jacobson has a small side business at Umami Truffle Dogs selling truffles to chefs and wholesalers, but Jacobson's real passion is taking clients out into the woods with Ilsa to hunt for truffles — which the paying customer gets to keep. "There's this magic that happens between a truffle dog and their handler," says Jacobson. "I take it for granted because in a season we'll find 1,000 truffles, but when I have someone who's coming along for the first time, I relive that newfound discovery through them."

Wondering if that pooch lying around your house would be up for finding truffles? Charles Lefevre and the Oregon Truffle Festival hold an annual truffle dog seminar each January (there are 20 open slots this year, up from 12 when the seminar started in 2008), where trainers like Glenn Martyn and Deb Walker will take Fido through the paces. Day one is spent getting the dogs acclimated to the scent of truffles, and day two sees the hounds heading out into the field to find real, honest-to-God truffles.

"About three quarters of the dogs find a truffle," says Lefevre. For dog lovers who like truffles, or truffle lovers who happen to own a dog, you gotta like those odds.

Dogs Versus Tweakers

Modern Farmer – www.modernfarmer.com

- In parts of the Pacific Northwest, there's a brewing battle between two types of truffle hunters: those that use dogs, and those that use rakes.
- While truffle dog owners take pains to say that some rakers are responsible and respectful, there is a breed of truffle raker that dog owners view as destructive and — at times — downright dangerous. Outlaw rakers will criminally trespass on property, set up camp, and work under cover of night, raking up huge swaths of land, grabbing everything they can get. The end result: destroyed truffle grounds and a sinking reputation for domestic truffles, thanks to unripe truffles flooding the market.
- For dog lovers, the advantages are clear. Dog will only scent and alert handlers to truffles at peak ripeness, when odor is at it's strongest, leaving developing, unripe truffles untouched. A hunter with a rake, meanwhile, will turn over the soil and grab whatever truffles they find — ripe or unripe. Worse, rare (and valuable) black Oregon truffles actually produce fruit multiple times throughout the year, unless they're dug up early with a rake.
- It's hard to not detect an element of classism in all this. Truffle hunting dogs can be expensive — it's not unheard of to pay \$4,000 for a prime Italian Lagotto Romagnolo (a dog renowned for its truffle-finding skills) and then pay \$5,000 more to train them. Rakers, meanwhile, are usually more on the economic margins. "Tweakers are what we call them," says one truffle dog trainer. "People on meth and getting money to support their habit. You have to be careful out there."

MINUTES FROM THE NORTH AMERICAN TRUFFLING SOCIETY – Oct. 2013

October 8, 2013

The meeting was called to order by Marilyn Hinds, president. She asked that we each introduce ourselves. There were 15 present at tonight's meeting.

Marilyn asked for a motion to approve the minutes of the June meeting. Zelda Carter made a motion, Sylvia Donovan seconded the motion and the motion was unanimously passed.

Zelda Carter reported that there was a total of \$7,366.35 in the checking account.

Marilyn asked if this included the Pavelek Scholarship checking account and Zelda said no, that was separate and she didn't have that figure.

Marilyn explained to those attending what the scholarship fund was used for and asked Jim Trappe if there had been any applications. Jim said so far he was unaware of anyone submitting an application and the deadline for applying is October 31, 2013. One of the women attending asked who could apply and Jim explained what was required for an applicant to qualify.

Mysti said her computer was compromised so she didn't have all the 2013 members in the computer now so couldn't give an accurate number for this year but that she has eight members for 2014.

Matt Trappe reported on the upcoming forays. They are listed on the NATS website but the November foray will be at H.J. Andrews in Blue River outside Eugene. The dates are November 8th – 10th. He is assuming that Congress will have settled the budget by then and that the foray will proceed as planned. All the rooms that were being provided for free have been spoken for but rooms are available for \$25 a night for those who want to attend and stay. On Friday and Saturday nights there will be a potluck. Those attending need to provide all their other meals, bedding and pillows. No dogs are allowed on the H.J. Andrews grounds.

The foray before the December potluck which is the last Saturday in November will be announced in web site. No foray is planned for January at this time. The February foray will be on the 22nd in the St. Helens area, hosted by Rod Nastrom and lead by Adrian Beyerle. It was suggested that each person that attends pay \$5 which will go to the host to cover the cost of the porta potties. It was also suggested that each car pay \$5 which money will go to NATS. Kim Kittridge was concerned with the large number of people who have attended the foray that follows the Oregon Truffle Festival and thought that perhaps the people should register ahead of time. Larry Davidson said he would take care of collecting the money from those who attend. Matt suggested that perhaps this should be taken up with the board of directors.

Marilyn said the next truffle dog training is scheduled for November 9th. So far she only has payment from one person even though she had over 8 who inquired and were interested. There needs to be enough attending to cover the \$600 cost for Jeanne, \$50 for the Forest Service building and \$50 towards refreshments.

Marilyn told about the upcoming mushroom shows. Yachats is October 18th – 20th. So far Mysti has signed up to be at the table and Dave Pilz and Kim Kittridge both said they would help out between their presentations at the show. There needs to be more people signing up to help.

The Mt. Pisgah show is October 27th. Mysti and Dave both volunteered to work that show.

The Oregon Truffle Festival is January 26th and so far the only one signed up is Marilyn.

Sylvia wanted to know how many tee shirts we have on hand. Marilyn said we have 52 so that should be enough at this time. Luoma introduced the speaker for the evening, Dave Pilz who spoke on the conference he had attended in Guatemala.

Refreshments were provided by Mysti Weber.



MINUTES FROM THE NORTH AMERICAN TRUFFLING SOCIETY – Nov. 2013

November 5, 2013

The meeting was called to order by president, Marilyn Hinds. Then she had everyone give their name who was attending. We had a really nice attendance of 21 people, a lot of who are new members.

The minutes from the October meeting were approved by a unanimous vote.

The treasury report was stated to be \$7,706.85 in the regular checking account. Dan Luoma said it might be nice if NATS bought a pull down screen that could be installed at the CMLC building. Dave Pilz said he understood that there was only a year or so left on the lease they have with OSU and they weren't sure if the lease would be renewed. Sylvia said she would check and see what the status of the lease is.

Mysti reported that she has received 16 paid memberships for 2014 for a total of \$236.52.

Matt Trappe was not in attendance so Alija filled in on what was scheduled for this coming weekend at the H.J. Andrews research area. This is a combined foray with Cascade Mycology. There will be species identification and also a potluck. Volunteers for the H.J. Andrews project are Mysti Weber, Marilyn Hinds, Sylvia Donovan and Dave Pilz. Someone was wondering if there would be snow on the ground there but Mysti said she had checked and the snow level should be above the elevation of the research area.

The truffle dog training is being held this Saturday. Five have paid for dog training and two have paid for audits. This is enough for the event to be held. Teresa Novak would like to do a story for the Gazette Times on the dog training and will be contacting Dan Luoma.

Mysti reported on the Yachats and Mt. Pisgah mushroom shows. Yachats brought in \$421 and Pisgah \$237. She was pleased that the Mt. Pisgah show was geared more to information and not so much commercial sales. Charlie did not have a table this year. Dave said this year there was a huge amount of mushrooms on display.

People signed up to work the Oregon Truffle Festival in January of 2014 are Dave Pilz, Sylvia Donovan, Marilyn Hinds, Brian Russell and Matt Audie.

Nancy Weber stated that Oregon Field Guide on OPB will be airing a show on mushrooms the 14th of November. The show was taped a couple of years ago but is just now being aired. It will be at 8:30 on Thursday evening with the repeat on the following Sunday at 6:30.

Marilyn Hinds informed the group that the board had agreed to charge \$5.00 per person for those who attend the foray on February 22, 2014 to Scappoose. Publications announcing the foray will state the \$5 per person charge which will be collected at the entrance. All of the money will go to the host to cover his expenses for porta potties plus any other expenses incurred with having a large number of people attending. Larry Davidson volunteered to collect the money and Dave Pilz said he would assist but wanted to be able to do some foraying also. Adrian will lead that foray.

Sylvia had a sign up sheet for centerpieces for the December potluck. There will also be a raffle for items that are donated. Nancy Weber will be the speaker and her talk will be about Helen Gilkey and her contributions to mycology.

There will be a foray the Saturday before which is November 30th. The foray will be at Beaver Creek or another location and will be posted on the NATS website.

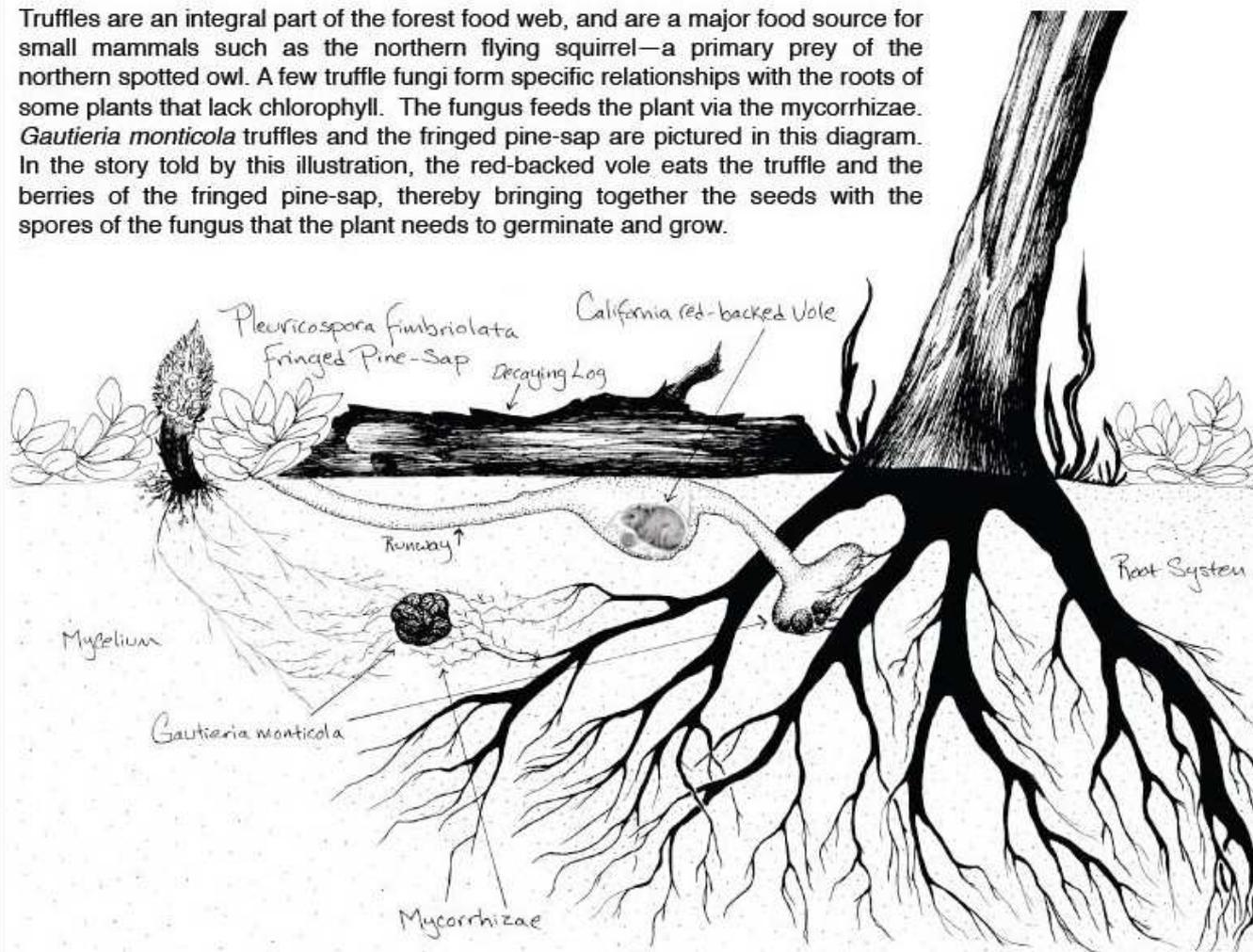
As there was no further business, Marilyn introduced our speaker, Alija Mujic whose talk was entitled "Have rake, will travel: following the ancestral migration of Douglas-fir and its false-truffle associates." Alija is a former recipient of the Henry Pavelek Scholarship.

Refreshments were provided by Jim Trappe.



The truffle: Part of a society of living things

Truffles are an integral part of the forest food web, and are a major food source for small mammals such as the northern flying squirrel—a primary prey of the northern spotted owl. A few truffle fungi form specific relationships with the roots of some plants that lack chlorophyll. The fungus feeds the plant via the mycorrhizae. *Gautieria monticola* truffles and the fringed pine-sap are pictured in this diagram. In the story told by this illustration, the red-backed vole eats the truffle and the berries of the fringed pine-sap, thereby bringing together the seeds with the spores of the fungus that the plant needs to germinate and grow.



What are Truffles?

Truffles are the reproductive bodies (fruits) of certain species of mycorrhizal fungi which mature in the soil. They are fleshy structures, shaped like small potatoes, and contain spores. The spores germinate to form hyphae, and when they encounter plant rootlets they form mycorrhizae—beneficial root associations with host plants to exchange nutrients. Truffles are related to mushrooms but have evolved to a specialized habit. By forming in the soil, truffles are more protected from frost and drying than above-ground mushrooms. At the same time, they require animals for spore dispersal, whereas mushroom spores may be carried away by the wind.

Truffle spores, logo, and the below-ground ecosystem diagram drawn by Gillian Poss



New rules on Oregon's truffles: Get permits, keep records

By KVAL-TV News 8/16/13

Truffle hunters that plan on searching Oregon's forests for the subterranean fungal delicacies now need a permit for this fall's season.

Legislation passed earlier this year adding truffles to the "edible fungi" category of special forest products. They now join other harvest-regulated products like firewood, salal, wild mushrooms and tree boughs.

[House Bill 2615](#) requires truffle hunters to get a permit from a landowner before venturing out into the woods. The bill also states that businesses buying Oregon truffles need to make records of their purchases.

While the department of forestry plans on making a permit form available for the fall season next year, temporary forms are available at all local ODF offices.

[Editors note: It appears (use this advice at your own risk) that collection up to a gallon (by volume) is allowed without a permit. There relevant section is below:

(6) Subsections (2) and (3) of this section do not apply to the following activities conducted on public lands:

(a) The cutting or transportation of wild edible fungi occupying a volume at harvest of one gallon or less;]



Visit the NATS Website for a full-color version of *The Truffler!*

www.natruffling.org

Please join us for the 2013 NATS Potluck on Dec. 7 at 6:00PM. See Calendar of Events for more information.

NATS Invites You to Renew Your Membership for 2014!

The officers and board members of NATS greatly appreciate the enthusiasm that our members have shown for our society.



You can help ensure that 2014 is another banner truffle year!

We are seeking more volunteer help with officer and committee chairperson activities (secretary, foray leader, booth staffing, etc.) If you would like to be more involved, please contact us. Thanks! For those of you who have not yet renewed your membership, you can do so by mailing in your dues to the address below. If any of your contact information (address, phone, and email) has changed, please let us know so we can stay in touch.

THE NORTH AMERICAN TRUFFLING SOCIETY, INC.
P.O. Box 296
Corvallis, Oregon 97339
www.natruffling.org

Name(s): _____ Phone: _____

Address: _____

City: _____ State: _____ Zip: _____
(Province) (Postal code)

Country: _____ (if other than USA)

Email address(es): _____

Annual membership fees: \$15 first family member, \$10 each additional family member in the same household. Businesses: \$15. Individuals/Businesses from other countries: \$20. **Payable in US funds.**

Annual contribution categories: Donor: \$15-\$49; Contributor: \$50-\$499; Sustaining \$500+.

North American Truffling Society (NATS)
P.O. Box 296
Corvallis, OR 97339
www.natruffling.org

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

Field Data \Truffle ID Cards:

Collector _____ Date _____
Location _____

County _____ T/R/S or Lat/Long _____
Elev _____ Aspect: N NE E SE S SW W NW
Growing On/In: Moss Mineral Rotten Needle
(Circle one or more) Soil Wood Litter
Other/Notes _____
Overstory Trees _____
Understory Shrubs _____
Fresh Notes (color, odor, etc.): _____

Collector _____ Date _____
Location _____

County _____ T/R/S or Lat/Long _____
Elev _____ Aspect: N NE E SE S SW W NW
Growing On/In: Moss Mineral Rotten Needle
(Circle one or more) Soil Wood Litter
Other/Notes _____
Overstory Trees _____
Understory Shrubs _____
Fresh Notes (color, odor, etc.): _____
