

The North American Truffler

Journal of the North American Truffling Society

Volume 33, Issue 2

Fall 2015



Hello Again!!.

Truffle Season is soon upon us! There are many Fall events to attend and soon the rains will begin (we hope!). This is going to be a challenging year for the fungiphile. As we repeatedly say to visitors, "It is not usually like this."

If you have materials for the next newsletter, send it to me anytime. I'll try to include it in the next issue.

This issue contains some good stuff. I hope you enjoy reading it.

Frank Evans, Ed.



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Fall Mushroom Fairs

The season is upon us for mushroom festivals. This fall the rains have been late and the summer has been hot and long.

OMS

The [Oregon Mycological Society \(OMS\) show](#) has been postponed until 1 November.

Yachats

The [Yachats Village Mushroom Fest](#) was held from 16 – 18 October and there are enough mushrooms for the show to be a success.

Mt. Pisgah (Eugene)

In Eugene, the [Mt. Pisgah Mushroom Festival](#) will be on Sunday, October 25th.



Magic Mushroom Powder

This fall has been a disappointment to me because I don't seem to be getting any Porcini. As a consolation prize, I have found some very nice patches of *Suillus brevipes*, one of the so called slippery jacks. These purplish brown slimy caps have a pore surface that is bright yellow when young and they live up to their name when the cap is wet. They are just about the most slippery of the jacks. If you just saute these guys you end up with a rather unpalatable goo that just does not inspire much appetite.

So, what to do?? Well, I learned from Jack Czarnecki, mushroom chef extraordinaire, one thing to do with *Suillus*. If you clean them up and slice them, you can dry them until they are CRISP. Once you have the crisp slices, put them into a spice grinder or a blender and whirl them up into a powder. Just put this powder into ziplock bags or even better into small jars and tuck them into the freezer. The next time you make gravy or a sauce that would like some mushroom umami, just add a teaspoon (or more) of this Magic Mushroom Powder to the sauce while you prepare it. Not only does it give a great flavor but it also helps to thicken the sauce. That is what I call turning a problem into a benefit!!

Frank Evans



Dabao Lu

Dabao Lu, recipient of the 2014 Henry Pavilek scholarship, presented a program at the NATS meeting in Corvallis on 5 October. His talk was about his Masters project at OSU, "Unearthing the sex life of the false truffle *Rhizopogon*." The research focused on determining and comparing the mating system of two local *Rhizopogon* species, *Rhizopogon vinicolor* and *Rhizopogon vesiculosus*. He spent some time introducing the particularities of mating biology in fungi. The presentation was enjoyed by all.



NATS presents: Daniel Winkler

NATS is happy to be able to Present, "Flavorful, Fancy & Foul Fungi - From Far Flung Places Around The World". This presentation will be held on Tuesday, October 27 at Cordley Hall on the OSU campus in Corvallis, Room 2087. It starts at 7:30 p.m. but you may want to arrive early because we expect this program to be well attended.

The North American Truffling Society
presents a free public lecture:

Flavorful, Fancy & Foul Fungi From Far Flung Places Around The World



Presented by Daniel Winkler,
author and mushroom tour leader

www.MushRoaming.com

Tuesday Oct 27th at 7:30 pm
Cordley Hall room 2087
Oregon State University



Winkler is the author of field guides to "Edible Mushrooms of the Pacific Northwest and California" and "Amazon Mushrooms" with Larry Evans. He grew up collecting and eating wild mushrooms in the Alps and has been foraging since in the PNW and working as mushroom educator and guide. Daniel trained as a geographer and ecologist and works as researcher and NGO consultant on environmental issues of the Tibetan Plateau and Himalayas. He has a travel agency, MushRoaming LLC, and annually organizes and leads several mushroom focused eco-tours to Tibet, China, the Amazon, Colombia, the Austrian Alps and the Pacific Northwest. www.mushroaming.com.



Special Foray for November

The November foray will be held November 6-8, 2015, to H.J. Andrews Experimental Forest, near Blue River east of Eugene. The H.J. Andrews Experimental Forest is operated by the Forest Service and Oregon State University, and features many acres of forest habitat, from old growth to thrifty young stands.

The headquarters compound has dorms for comfortable lodging, but capacity is limited to about 20-25 people. Each dorm has 4 bedrooms with two bunks each and a fully equipped kitchen. Bunks are \$25 per person per night, and there are a few trailer spaces on site (\$5/night). Each participant will need to bring his/her own bedding and pillow, and be prepared to pay for lodging by cash or check on arrival (credit cards are not accepted). Checkout Sunday is 11 a. m, and the dorms must be left clean.

Unfortunately dogs are not allowed anywhere on the H.J. Andrews Experimental Forest.

The agenda is to get settled in Friday evening, head out for a full day of foraging on Saturday with a potluck dinner Saturday evening; Sunday morning forage a while more, then head on home.

Please contact Matt Trappe, trappem@gmail.com, to reserve lodging.



MSA and NATS To Co-sponsor

Dr. Dan Luoma, of OSU and NATS Board Member, has proposed to the Mycological Society of America (MSA) that NATS co-sponsor a truffle workshop. The event (if it transpires) would be held in conjunction with the annual MSA meeting. The three day workshop would be August 3-5, 2016, (arrival on the 2nd, departure on the 6th) and would be located between Yosemite and Kings Canyon National Parks. His plan is to use facilities in the vicinity of Huntington Lake, CA, 6500' elevation.

There would be no expense to NATS as an organization. NATS would be listed as a co-sponsor and NATS members would be able to participate in the workshop. The annual MSA meeting will be on August 7-11, 2016 at U of CA, Berkeley.



New Land Use Laws

Matt Trappe provided this note:

As far as I know, truffling has been categorized as a "ground disturbing activity", thus subject to the EA/EIS requirements of NEPA. That means federal agencies have to work through a process of information gathering (including a public comment period), propose alternative management plans, and ultimately select one of them. Needless to say, this process takes a while, as in years. In the meantime, agencies have no choice but to restrict "ground disturbing activities" until a decision is reached. This means that, unless a special use permit can be negotiated, in general truffling on federal lands is temporarily prohibited. The BLM will issue truffling permits to areas slated for logging, otherwise BLM lands are off limits. You might give your local Forest Service office a jingle to see if there is any new activity on their end.



Oregon Truffle Plantations

Charles Lefevre, Past President of NATS and Organizer of the Truffle Festival, provided the following update on the state of truffle plantations in the Northwest.

There are three orchards that have produced *Tuber melanosporum* in Oregon. There may be more, but I actually have quite a few customers with orchards that are old enough to produce truffles who have never bothered to get a truffle dog to sniff around.

There is one orchard producing *Tuber borchii* (bianchetto truffle) in central Idaho, two orchards producing *Tuber melanosporum* in British Columbia, and one orchard producing *Tuber aestivum* in B.C. as well. Altogether, there are perhaps 20 orchards that have or are producing *T. melanosporum* across the continent, but the PNW has the distinction of having all three of European species that can be cultivated, in addition, of course, to all of the native Oregon truffles.



2016

Oregon Truffle Festival

NATS will participate in the [2016 Oregon Truffle Festival \(OTF\)](#). Again this year, the festival will be held in Newberg as well as the usual Eugene location. On two separate weekends, there will be two Truffle Marketplaces at which dedicated NATS volunteers will be talking to thousands of interested people (contact Carolina to volunteer). In Newberg, the dates are: 22-24 January 2016. In Eugene, the dates are: 29-31 January 2016.

See you there!



Napa Truffle Festival

For those of you who enjoy wine and truffles, the Napa Truffle Festival will be held from 15-18 January 2016. This festival celebrates the truffle and its relationship to great food and good wine. For more information go to the link at [Napa Truffle Festival](#).



TruffleDog Training

A Truffle Dog Training session is tentatively set for December 5, 2015. It will be held at the Forestry Clubhouse at [Peavy Arboretum](#). The usual introductory talk will be presented and then Jeanine May will conduct the training session. For further information contact [Marilyn Hinds](#).



Boletus : New OnLine Key

The following is copied from the email received from Scott Pavelle announcing a new online synoptic key to the Boletus genus called [Boletus Filter](#).

Scott has spent the better part of the last year gleaning information from *Bessette, Roody & Bessette, North American Boletes* (and other books) to create a database with the identifying characteristics of 333 individual boletes. The site offers a menu of filters such as "cap color" or "pore color." Clicking on a filter removes every mushroom that *can't* have that characteristic. Where the traditional "dichotomous key" requires you to narrow things down in a linear way (applying first Trait A, then Feature B, then Characteristic C) the Bolete Filter lets you go in any order according to what seems most clear to you with your specimen in hand.

He has made a conscious choice to use older names in order to emphasize that this is a *key* and not an identification tool. Like the traditional dichotomous keys at the front of your field guides, the Bolete Filter is designed to narrow down possibilities so the user can go to the actual text – it should not be [ab]used as a substitute for that text.

Scott asked the following questions that readers may wish to use to contribute to the work:

Do you know of any mushroom-crazed web developers who might be willing to donate some time to the project? If so, please put them in touch with me ASAP.

Can you beat the Filter? We've designed it to remove only those (healthy & mature) mushrooms that *can't* fit particular criteria. For example, Bicolor Boletes would be eliminated by a statement that your specimen has red pores because cap color may vary a lot but the pores have to be yellow. If you can find a healthy, mature, and positively-identified bolete that's eliminated by the Bolete Filter, I want to know about it! (HINT: others have found extra-large specimens more than once.)

Do you or yours have any photos you'd like to share? One side benefit of this project is the ability to amass a spectrum of photos that show more morphological variation within a species. There is plenty of room for properly identified photos to be added.

Do you have better ways to describe a particular bolete, or a more important "tell" to show on the front page? I have not personally handled more than 50 different boletes, let alone studied them well enough to consider myself an expert. What you see is my best effort to parrot what seemed to be most important when I read a summary on paper. If you have actual knowledge of a given mushroom then you know more than me, and your suggestions have genuine value.



Reed College student, Siera Swann, at the Rhododendron Gardens (Portland, OR). We liked the mushroom dress. Nice!

Calendar of Events

OCTOBER NATS SPECIAL PRESENTATION

NATS presents Daniel Winkler, Tuesday, October 27:

Cordley Hall on the OSU campus in Corvallis, Room 2087, 7:30 p.m. His presentation is titled: "**Flavorful, Fancy & Foul Fungi** - From Far Flung Places Around The World."

Check [NATS web site](#) for more information.

NOVEMBER NATS MEETING

The Presentation of Daniel Winkler serves as the November meeting.

NOVEMBER NATS FORAY

November 6-8 2015 to the H.J. Andrews Experimental Forest. See the article on page 3

Check the [NATS web site](#) for up to date details.

DECEMBER NATS MEETING (POTLUCK)

PLACE: CORVALLIS [SENIOR CENTER](#)

TIME: SATURDAY, DECEMBER 12, 2015, 6:00 PM

JANUARY NATS MEETING

PLACE: [CORDLEY HALL](#) RM 2087

TIME: TUESDAY, JANUARY 5, 7:30PM

TRUFFLE DOG TRAINING

A Truffle Dog Training session is tentatively set for December 5, 2015. It will be held at the Forestry Clubhouse at [Peavy Arboretum](#). Use link to see a map.

What to do with the Truffle you can't identify?

You can send them in dried to the Oregon State University Forestry Sciences Lab. Simply fill out a field data card or describe where you found it and, when possible, a color digital image showing surface view and an interior section cut top-to-bottom through the center to:

Jim Trappe

USFS Forestry Sciences Lab

Corvallis, OR 97331

The data that NATS uses notes the significant characteristics of the habitat in which a truffle is collected. Provide the location (GPS data if available), and describe the species in the immediate area and the slope and exposure of the land.

Again, please dry specimens thoroughly before sending them; If you would like to be notified of the identification, you must include your email address or a self-addressed stamped postcard with your collection.

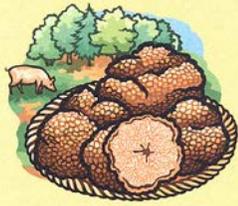
* If you don't have a food dehydrator, truffles can be dried by leaving them in the refrigerator in a loosely closed paper bag for a couple of days. They'll dry much faster if you cut them in half first; remember, the outer skin serves to keep moisture inside, even the squirrels know that!



Dogs To Compete in the Second Truffle Joriad



Last year there were 5 finalists, a German shepherd, three Lagottos, and a yellow lab. The winning team was Marilyn Richen and her yellow lab Gucci. They found 38 *T. oregonense* over the course of the 60 minute trial, which is one truffle every one minute and 35 seconds. It would be hard to find truffles much faster than that. The team in second place found a truffle every two minutes. The second Joriad will be January 16-17, 2016 in Eugene. The entries are all full at this time but you can get tickets to watch at [Joriad](#).



Truffle

A Global History

Zachary Nowak

THE EDIBLE SERIES

Truffle: A Global History By Zachary Nowak

Reaktion Books, April 2015. Distributed by the University of Chicago Press. [Truffle: A Global History](#)

The editors provided an uncorrected proof of this new book for review. To obtain a copy, click the link above. Following is a review by Frank Evans.

Once in a while, a book shows up that has that magic combination of fact and story. This is an enjoyable example. It covers a range of truffle lore from Aphrodisiac to Zimri-Lim who mentioned truffles back in 1760 BCE. The intent is not to create a comprehensive truffle reference but instead achieves an enjoyable mix of story and fact that is more accessible to readers with an interest in truffles.

Most books that cover truffles focus almost exclusively on the few genera that are the culinary delights of European cuisine. This work expands out to cover other truffles of historic significance. There is a chapter on the desert truffles (*Terfezia sp.*). He presents the possibility that the truffles of the Roman court were primarily the desert truffles of Northern Africa rather than *Tuber magnatum* which today we associate with Italy. Nowak even talks about the Oregon truffles.

The early chapters detail the history of truffle knowledge. From the earliest historic times, truffles were known. This knowledge changed over time as European culture suffered each wave of cultural change. This love affair with truffles ebbs and flows with the changes in culinary knowledge and practices. At the height of use near the end of the 19th century, tons of truffles were sold in the markets of Europe.

The ravages of war and the depredations of the ecology that accompanies modern life have forced the truffles to be less available but they continue to be highly valued. The text carries the story up to the present day with tales of truffle rustling and recent cultivation.

The book concludes with a collection of recipes. NATS Members provided 2 of the 14 recipes in the book. Frank and Karan Evans provided: “Truffle Puffs” with various Oregon truffles mixed into a cream cheese filling for the puffs, Matt Trappe provided “Truffled Butter, Oil, Eggs, or Cheese” which just about covers our favorite ways to enjoy our local delights.



Call for Newsletter Submissions

As you probably already know, *The North American Truffler* is published “frequently”. If you, as a member of NATS have articles, experiences, or recipes you would like to have published in the newsletter, please submit them to the editor at:

evansf@comcast.net.

Any type of format is accepted.



NATS Member and Truffle aficionado Joey Spatafora is at a *Tuber* genome meeting in Italy. It is associated with the Truffle Festival that is held in Alba each October. He has shared some photos with us and , yes, we are jealous!

Here he is with Francis Martin a leading French mycologist.



It looks like they are enjoying the best of truffles and wine



Some Editor Selected Publications and Web Links

Below are some publications or web links of interest.

"Plants Talk to each other using an internet of fungus"
[Internet of Fungus](#)

Eugene Weekly about truffle dogs
[Oregon TruffleDog Champion](#)

First UK-farmed truffle harvested: The first truffle to have been cultivated on UK soil is harvested from a field in Leicestershire.
[Farmed Truffles in UK](#)

Kew Garden about mushroom tree of life.
[Mushroom Tree](#)

Hidden Internet of Plants
[Hidden Internet of Fungus](#)

TED talk with Enjoyable Images
[Fun View](#)

Key to more than 300 Boletes
[Bolete Filter](#)

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.