

The North American Truffler

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CARL LUMHOLTZ, MEXICO'S TARAHUMARE INDIANS, AND TRUFFLES

By Jim Trappe

In the 19th Century, the Sierra Madre del Norte mountains of northwestern Mexico were poorly known, even to the Mexicans. The Norwegian explorer and naturalist Carl Lumholtz (1855-1922) changed that by leading three expeditions into the region. He spent much time with Mexico's least known Indians, the Tarahumare. He lived with them in these high, wild mountains carved into steep canyons, participated in their daily life and rituals, and wrote of them in great detail in his book, "Unknown Mexico: Explorations in the Sierra Madre and other regions, 1890-1898" (reprint in two paperback volumes, Dover Publications, New York, 1987). Lumholtz' writing style is engaging and readable, and his experiences are fascinating. When I first read Lumholtz' journal decades ago, I encountered a paragraph that I once again stumbled across in my recent rereading:

"In the summer, especially in July, a false truffle is found on the highlands of Guachochic, which serves as a food to the Indians. It grows abundantly a couple of inches below the ground, raising the earth a little; and is found also under the limb of a fallen tree. The dogs help in finding this fungus, and they are so fond of it that they go of their own accord to look for it. Pigs grow fat on this food, and coyotes, bears, and grey foxes also eat it. It is considered by Prof. W. G. Farlow as a variety of *Melanogaster variegatus*, which he calls *Mexicanus*. It tastes like an over-ripe pear, with a flavour of onion when one first bites into it. The ordinary *Melanogaster variegatus* is eaten in Europe, and esteemed for its pleasant taste."

Prof. Farlow, an eminent American mycologist at Harvard for whom Harvard's Farlow Herbarium is named, never published the name *Melanogaster mexicanus*, but he accessioned Lumholtz' specimens in the herbarium. Prof. Gastón Guzmán of Mexico and I borrowed the collection from the Farlow Herbarium and confirmed it to be an undescribed, new species. We named it *Melanogaster umbrinogleba*, because it's brown gleba is unusual in a genus that at maturity is characterized by a black gleba (1). Guachochic, where Lumholtz collected it, is in the state of Chihuahua.

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To my knowledge, it has not been collected since. It may be endemic to the Sierra Madre del Norte, a region barely explored for fungi. Lumholtz did not indicate under what trees the *Melanogaster* was found, but he records that pines and oaks abounded in those mountains.

Another tidbit offered by Lumholtz is in his last sentence. I don't know of any other published record of *Melanogaster variegates* being eaten and esteemed in Europe.

- (1) Trappe, J. M. and G. Guzmán. 1971. Notes on some hypogeous fungi from Mexico. *Mycologia* 63: 317-332



***Please be sure your email address is on-
file and up-to-date!***

Now that The Truffler is exclusively available on the internet, it's important that we have a valid email address on file. If you have an email address update, please send them to the membership coordinator, or the newsletter editor. See the next page for contact information.

Truffling Etiquette

A poem by Wanda Pavelak, 1985

As each thoughtful skier does a
sitzmark erase,
And each concerned golfer a divot
replace,
So every truffler should repair as
he rakes,
The stratum from which the truffle
he takes.

Our environment is so extremely
fragile.
It can be harmed by a truffler
quite agile
A good truffler will as possibly
replace,
Litter and moss, each in it's space.

Plants and animals find forests
their home.
Most do not over a large area
roam
So please, all trufflers, do
remember,
To restore the strata is the duty of
a NATS member.
Replacing your rakings will surely
appear,
A better crop for the truffling
next year.



NATS Privacy Statement

Your email address is used to notify you of upcoming NATS events, and enables us to update you in case of any last-minute changes to planned events. It also allows the Trufflemaster to email you with identifications of any [specimens you may send in](#). Your personal information is maintained in privacy and will not be provided to anyone else.



Call for Recipes

NATS is putting together a new and improved cookbook. So, if you have some tasty truffle-and mushroom-related recipes you'd like to share, please send them in!

Sylvia is editing the cookbook, so please email those recipes to her at:

sylviahdonovan@yahoo.com.



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

www.natruffling.org



SPRING CALENDAR OF EVENTS

WELLES BUSHNELL LUNCH

PLACE: OLIVE GARDEN, SALEM

TIME: SAT. MAR. 12 . 1:30PM (SEE BELOW FOR MORE INFO)

ADVANCED TRUFFLE DOG TRAINING

PLACE: SEE WWW.NATRUFFLING.ORG FOR MORE INFORMATION

TIME: SAT. MAR. 12

NATS APR. FORAY

PLACE: TBA PROBABLY NEAR YACHATS.

TIME: SAT. APR 2

NATS APR. MEETING

PLACE: CORVALLIS MULTICULTURAL LITERACY CENTER

TIME: TUE. APR. 5 7:30PM

Speaker: Alisha Owensby, PhD graduate student in the Department of Botany and Plant Pathology. Diversity in Cordyceps-like fungi: from caterpillar killers to truffle consumers The meeting will be held at the [Corvallis Multicultural Literacy Center](#) at 128 SW 9th street in Corvallis (the big yellow house). There is parking on 9th street and in the dirt lot at the SW corner of 9th and Monroe.

NATS MAY MEETING

PLACE: CORVALLIS MULTICULTURAL LITERACY CENTER

TIME: TUE. MAY 10 7:30PM

Speaker: The speaker will be Dr. Shannon Berch of the University of British Columbia, presenting "What every truffle farmer needs to know about truffle sex". We will interpret the results of 3 recent scientific publications by European scientists that provide new insight into how truffles reproduce and consider the implications of these findings for the Mediterranean truffle industry.

NATS MAY FORAY

PLACE: ANNUAL METOLIUS MOREL FORAY, POTLUCK, AND CAMPOUT. SEE WWW.NATRUFFLING.ORG FOR MORE INFO.

TIME: MAY MAY 14-15 OR 21-22, DEPENDING ON WEATHER.

Reminder: Please Remember to Renew Your Membership for 2011.

A membership renewal form can be found on the NATS website. Please renew now for 2011: a renewal form is included in this newsletter. The sooner the better!



Editor's Comments

Stay tuned for the late spring newsletter, which is scheduled for May, 2011. As always, please keep those newsletter submissions coming!

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, after, or in transit to/from a NATS event. Be responsible and use common sense.

By attending a NATS sponsored function, you are indicating that you read and understand the above disclaimer.



Welles Bushnell

1928 – 2011



Photo by Pat Rawlinson, circa 1987

Welles Bushnell was born in Portland, Oregon in 1928. He died on January 21, 2011 following a brief illness.

Welles and Mayetta joined NATS in 1984, after moving to Salem from Portland when Welles retired from the U. S. Department of Fish and Wildlife. They soon became a vital part of the society. Welles enjoyed showing new members how to look for truffles. He always wore his beret, carried his special truffle fork and the black bag to hold his supplies and all the truffles he found. Oh yes, he always found truffles if there were any to be found!

Mayetta commented that when he returned home from a foray he went straight to the microscope to study what he had found. He soon became very adept at identifying truffles and we often relied on him in the field to identify our finds.

In 1987, Welles accepted the position of treasurer for NATS and continued in that capacity for 21 years, until 2008. Because of his continual contributions to NATS, he was awarded a life membership in 1998.

Welles enjoyed reading on a wide range of subjects, attracting birds to his garden, and raising bonsai. He was a member of Sakura Bonsai Club and Mazamas Mountain Climbing Club while living in Portland.

Dr. Jim Trappe remembers Welles:

“Welles volunteered to work in the Mycology Lab of the Pacific Northwest Research Station of the U. S. Forest Service, a position he served faithfully nearly every week for about 20 years. He would drive to Corvallis from Salem. When I asked him if he needed compensation for his expenses, he’d vehemently refuse. He did let me buy his lunch, and when Adrian Beyerle joined us to help in the lab, we three would try different restaurants in town.

Welles performed a variety of tasks in the lab. He entered data into the computer from our collection books, made labels and packets for collections, assigned OSU Herbarium numbers to the collection, cleaned and sorted specimens...the list could go on and on. He was our first volunteer and was confronted with a huge backlog of collections to deal with, as we didn’t have time to keep up with all that and still identify specimens and describe new species. Welles told me once he felt he was doing things that were more worthwhile as a volunteer than in any other activity in his life. That not only showed his devotion and joy in truffle research, but also reflected how valuable he was to the Mycology Lab and NATS in advancing the science of truffles.

Welles not only attended NATS forays but also went out regularly on his own collecting trips. Over the years, Welles accounted for more than a thousand collections, many of them rare or new truffle species. For example: *Radiigera bushnelli* L. Dominguez & Castellano and the as yet unpublished *Melanogaster bushnelli* and *Rhizopogon bushnellii*. His contributions to truffle science also earned him joint authorship of a publication: Trappe, J. M., W. Bushnell & M. A. Castellano, 1997. NATS truffle and truffle-like fungi 6: *Stephensia bynumii* sp. nov. (Ascomycota), with a key to the species of *Stephensia*. Mycotaxon 64: 431-435.

Our lunch conversations revealed sides to Welles probably unknown to most NATS members. He loved motorcycles and in his early years rode a bike many places in the western USA and Mexico. His tales of adventure captivated his dining partners. One aspect of the trips to Mexico was his introduction to the many unique species of mistletoes there, an interest he maintained throughout his life. Then he was a mountain climber and scaled many of the major peaks in the Pacific Northwest. His reliability in that sport was recognized when he was asked to lead climbs, even on mountains such as Mt. Shasta, which he had never climbed before. The mountains beckoned him to his last years, and he often went to the Cascades to collect truffles.”

Frank Evans remembers Welles:

“Welles was a quiet and private person in many regards, but he was always open and accepting of everyone. I often encountered him explaining the truffle story to a new recruit. It became easy to love his enthusiasm and dedication to learning of all kinds. He was a very consistent contributor to the NATS effort and he worked many hours in the lab with Jim Trappe.

I remember talking with him at Devil’s Lake one summer at a foray in July. He shared some of his impressions of that area from earlier years when he was there working for Fish and Wildlife. He certainly had a fond regard for the woods and enjoyed the opportunity that NATS provided to get out among the trees at all times of the year.

Whenever Karan was along on a foray, she would hope that Mayetta would also show up. They enjoyed keeping each other company while Welles and I were out beating the brush, looking for the elusive truffles.”

Jane Smith remembers Welles:

“Welles was an all around great guy who enjoyed life and showed great enthusiasm for the study of mycology. It always brightened my day to see him working in the Mycology lab.”

Dan Luoma remembers Welles:

“Welles’ earliest truffle in the Trappe/NATS truffle collections dates from May 31, 1984 and is a specimen of *Tuber californicum* found east of Estacada, OR. In the following years, Welles was not only an indefatigable collector of truffles (often finding unusual specimens) but was also a much-valued volunteer at the Forestry Sciences Laboratory in Corvallis. His truffle collections turned up several previously undescribed species, one of which bears his name: *Schnella (Radiigera) bushnellii*. A species of *Leucangium* and a new genus of truffle will also be named in recognition of his contributions to truffle science.

At the lab, Welles’ dedication as a volunteer was unmatched. He traveled many miles between his home in Salem and the lab in Corvallis over the years. Yet he was always eager to help out and loved learning new things about the world around him, not just truffles.”

Welles is survived by his wife, Mayetta, a sister, nieces and nephews. He will be greatly missed by his many friends in NATS and by all those who knew him. Contributions in Welles’ name can be made to The North American Truffling Society, Inc., PO Box 296, Corvallis, OR 97339. The funds will be used in a way to honor Welles, what this will be has not been decided at this time. (Compiled by Pat Rawlinson)



In Memory of Welles Bushnell

What: A gathering for a no-host lunch in memory of Welles Bushnell.

When: Saturday, March 12, 2011, 1:30 p. m.

Where: The Olive Garden Restaurant, 1302 Lancaster Drive, Salem, OR 97301. The menu is on-line: www.olivegarden.com.

R.S.V.P if you plan to attend:

To Pat Rawlinson

541-752-2243

rawlinsonpat@hotmail.com

French farmer jailed in shooting over truffles



By Greg Keller – Wed Dec 22, 5:35 pm ET

PARIS – French police have arrested a farmer who fatally shot a trespasser he suspected of trying to steal highly coveted truffles from his land on the edge of France's southern Provence region.

The 32-year-old farmer told authorities he was guarding his truffle patch in the town of Grignan when he was frightened by the intruder and shot him in the legs and head with a hunting rifle, police said Wednesday.

Police said the farmer believed the man was armed. The 43-year-old victim died shortly after Monday's shooting. Authorities did not release the names of either man.

Truffles are a fungus found mainly in forests in France and Italy that grow underground, in the root systems of host trees. They are prized for their rich, earthy flavors and can fetch astronomical prices — making them a prime target for thieves.

Didier Chabert, a local truffle-grower who has known the accused farmer for many years, said the man had already been hit by thieves two or three times this truffle season, which runs from December through March.

"At this time of year, the thieves are waiting for the moon to grow so there is light at night, the thief comes at that time to steal truffles," Chabert said.

French forests produce 50 tons of black truffles in a good year, but poor weather caused last year's harvest to drop to 25 tons, said Chabert, the former head of the local truffle-growers association.

Demand for truffles peaks at Christmas time, when the French traditionally splurge on delicacies such as truffles, champagne, foie gras, prawns and oysters. Last year black truffle prices reached \$600 a pound due to the shortage, Chabert said. The current price is just under \$500 a pound.

The head of another truffle sellers association said the problem of truffle theft has been growing.

"In the past month, everyone around here has been robbed," said Michel Meille. "We went to the local officials and the police, but nothing was done."

Meille said thieves have no trouble fencing the stolen tubers. "It's all done under the table," he said.

Chabert said his truffle patch is a mile-and-a-half away from the accused farmer's. He inspects it every morning for truffle thieves' telltale footprints, but so far he hasn't caught one. He says he wishes his neighbor had come to him for help.

"If we were two or three to watch the truffles there wouldn't be this problem," Chabert said.



Truffler Recipes

This month's recipes are courtesy of Matt Bennett. Matt is co-owner of Sybaris Bistro, in Albany, OR. www.sybarisbistro.com

White Truffle Flan



Soft butter
2 Tbs. White truffle powder*
1 Qt. Half and Half
2oz Oregon white truffles
½ cup Parmesan cheese
6 eggs
Salt and pepper to taste

Coat molds with butter. Mixed other ingredients and pour into molds. Set oven to 200 F, and cook for 30 minutes or until done. If using molds larger than a ramekin, a water bath is recommended.

White Truffle Pasta

2 Cups "00" flour (pasta flour)
1 Tbs. Truffle powder*
3 eggs

Combine ingredients, and let set in the refrigerator overnight. Run through pasta machine or form and cut by hand. Dry for later use on a pasta rack, or cook immediately.



Oregon Black Truffle – Valrhona Chocolate Ice Cream



2 cups heavy cream
12 oz Valrhona Manjari Chocolate (Manjari is 64%)
1 Tbs. Oregon Black truffle powder*
3 cups milk
1 cup sugar

Mix ingredients, and let custard set overnight. Make ice cream in ice-cream-maker according to manufacturer's instructions.

*Truffle powder is available from The Truffle Zone: <http://www.trufflezone.com/>.



UNLAWFUL TRANSPORT 164.813 Unlawful cutting and transport of special forest products.

[Ed note: This is a section of Oregon law that covers harvesting and transport of “special forest products”, like wild mushrooms. Some Oregon pickers are known to carry a copy of this section with them in case they are confronted by law enforcement. Section 5 (a) is particularly interesting to truffle hunters. And, remember, trespassing is still trespassing, and if you want to collect truffles, chanterelles, or whatever on private land that you must first obtain permission. This is becoming a serious issue with a number of private landowners (such as Starker Forests) and is already on the radar of law enforcement. If too much negative attention is garnered for these abuses there will be adverse consequences to everybody, greatly diminishing the latitude and goodwill we currently enjoy.]

(1) It is unlawful for any person to cut or split wood into special forest products or to harvest or remove special forest products from a place unless the person has in possession a written permit to do so from the owner of the land from which the wood is cut or the products taken. The written permit required under this subsection must set forth:

- (a) The date of the permit;
- (b) The name, address, telephone number and signature of the person granting the permit;
- (c) The name, address and telephone number of the person to whom the permit is granted;
- (d) The amount and kind of wood, by species, to be cut or split or the amount and kind of special forest products to be taken;
- (e) A description of the premises from which the wood is to be cut or the products taken. The description may be by legal description, tax account number or other description clearly identifying the premises; and
- (f) The date of expiration of the permit.

(2) It is unlawful for a person to transport special forest products without possessing a permit as described in subsection (1) of this section or a document of sale showing title thereto. A document of sale must be signed by the landowner, seller or donor, and must set forth:

- (a) The date of the document;
- (b) The name, address and telephone number of the seller or donor of the products;
- (c) The name, address and telephone number of the purchaser or donee;
- (d) The amount and kind of products sold, by species; and
- (e) A description of the premises from which the special forest products were taken. The description may be by legal description, tax account number or other description clearly identifying the premises, or by street address in the event of purchase from a woodlot or fuel dealer or dealer in other special forest products.

(3) Any person who engages in the purchase or other acquisition of special forest products for resale, other than special forest products acquired from property owned by that person, shall keep records of such purchases or acquisitions for a period of one year from the date of purchase or acquisition. The records shall be made available to any peace officer upon request and shall reveal:

- (a) The date of purchase or acquisition;
- (b) The name, address, telephone number and signature of the person from whom the special forest products were obtained and the date they were obtained;
- (c) The license number of any vehicle used to deliver the special forest products to the dealer for resale;
- (d) The quantity of special forest products purchased or acquired; and
- (e) The name and address of the landowner from whose land the special forest product was harvested.

(4) Any permit for the removal of special forest products from public lands issued by the United States Forest Service or the Bureau of Land Management is sufficient for the purposes of subsections (1) and (2) of this section, regardless of whether the permit conforms to the specific requirements as to content set forth in subsections (1) and (2) of this section.

(5) Subsections (1) and (2) of this section do not apply to:

- (a) The cutting or transportation of wild edible mushrooms occupying a volume at harvest of one gallon or less;
- (b) The cutting or transportation of special forest products, as defined in subsection (6)(b)(D), (F) and (H) of this section, having a total volume of less than 27 cubic feet;
- (c) The cutting or transportation of special forest products, other than those specified in paragraphs (a) and (b) of this subsection, having a total volume of less than 12 cubic feet;
- (d) The cutting or transportation of coniferous trees that are subject to the provisions of ORS 164.825;
- (e) The cutting or transportation of special forest products by the owner of the land from which they were taken or by the owner's agent; or
- (f) The transportation of special forest products by a common carrier or contract carrier.

(6) As used in this section:

(a) "Harvest" means to separate by cutting, prying, picking, peeling, breaking, pulling, splitting or otherwise removing a special forest product from:

(A) Its physical connection or point of contact with the ground or vegetation upon which it was growing; or

(B) The place or position where it lay.

(b) "Special forest products" means:

(A) Bear grass (*Xerophyllum tenax*), boughs, branches, ferns and other forest plant parts used in floral arrangements and decorations;

(B) The bark and needles of the Pacific yew (*Taxus brevifolia*);

(C) Cascara bark from the cascara tree (*Rhamnus purshiana*);

(D) Cedar salvage including cedar chunks, slabs, stumps and logs that are more than one cubic foot in volume;

(E) Cut or picked evergreen foliage and shrubs including, but not limited to, ferns, huckleberry, Oregon grape, rhododendron and salal;

(F) Firewood;

(G) Native ornamental trees and shrubs, including trees and shrubs that are not nursery grown and that have been removed from the ground with the roots intact;

(H) Round or split posts, poles, pickets, stakes or rails, shakeboards, shake-bolts, shingle bolts or other round or split products of any forest tree species; and

(I) Wild edible mushrooms that have not been cultivated or propagated by artificial means.

(c) "Special forest products" does not mean mill ends, driftwood and artificially fabricated fireplace logs.

(d) "Transportation" means the physical conveyance of special forest products away from a harvest site and includes, but is not

limited to, transportation in or on:

(A) A motor vehicle designed for use on improved roadways;

(B) A boat, barge, raft or other water vessel; or

(C) An airplane, helicopter, balloon or other aircraft.

(7) Subsection (3) of this section does not apply to a person who purchases cedar products that are special forest products and who complies with the record keeping requirements of ORS 165.109.

(8) Violation of any provision of subsections (1) to (3) of this section is a Class B misdemeanor. [1981 c.645 §2; 1989 c.368 §1; 1993 c.167 §1; 1995 c.75 §1]



MINUTES OF THE NORTH AMERICAN TRUFFLING SOCIETY FEBRUARY 11, 2010

MINUTES FROM THE NORTH AMERICAN TRUFFLING SOCIETY

The members of NATS met for the monthly meeting in Corvallis, OR on **February 8, 2011**. Marilyn Hinds, president, called the meeting to order. She had those in attendance introduce themselves. Twenty people attended the meeting.

Marilyn reported that the minutes for the December meeting had not been approved at the January meeting. She asked that the December and January meeting minutes be approved. Zelda Carter made a motion that the minutes be approved as presented. Sylvia Donovan seconded the motion, the motion carried.

Treasurer's report: Zelda reported we have \$4730.98 in the treasury.

Membership report: Mysti Weber reported that 107 people have renewed their dues for 2011 for a total of \$1148. She is sending out renewal postcards this week to encourage the remaining members to renew their dues as soon as possible.

Foray Report: Matt Trappe reported that the February 5, 2011 foray was to Dunn Forest, off Tampico Road, road 100, in a young Douglas fir forest. *Tuber*, *Barssia*, *Hymenogaster*, *Rhizopogon* and *Gymnomyces* species were found, as well as an unusual find of *Arcangeliella* sp. found by Sylvia Donovan. The March foray will be announced later. Possible sites are to an experimental forest in the Oregon City

area, east of Hwy 213. It is near Paul Bishop's tree farm and a visit to that site could be included. Another possibility is to a Starker Forest site west of Corvallis.

Cookbook: Sylvia Donovan reported that not much progress has been made towards the new cookbook, but encourages people to continue to send in recipes.

Jonathan Evenboer reported on the Oregon Truffle Festival. NATS sold 15 field guides, 5 Trees, Truffles, Beasts, 1 tee shirt, 3 single memberships, one family membership, 4 copies of *Mycotaxon* for a total of \$473. NATS has been asked back for the 2012 show.

Truffle dog training: the Beginning TDT course is scheduled for February 26, 2011 and the Advanced TDT will be March 12, 2011. Dan Luoma secured the Peavy Arboretum location for the beginning course and Jean Rand is going to check out the site as a possibility for the Advanced TDT class. If four people sign up, NATS will break even. So far, only one person has paid, but others have said they are interested. Notices were sent to OMS and CMS and they will send the information out to their members.

New business: Jonathan Evenboer volunteered to pick up the key for the building for the meetings. Mysti Weber works and cannot always conveniently collect the key.

Marilyn Hinds related the death of Welles Bushnell on 21 January 2011, and reported that plans are being made for some sort of memorial to Welles. Pat Rawlinson will contact Mayetta Bushnell to ask for ideas concerning a memorial gathering. Money received as donations to NATS will be used in some way that honors Welles, how this will be done will be decided on by the board, and voted on by the members present at a later meeting.

Joyce Eberhart introduced the speaker, Dr. Randy Molina. Randy spoke on "Host Fungus Relations in Mycorrhizal Symbiosis: how our forests work." Randy retired in 2006 from the Pacific NW Research Station, Portland, Oregon.

The meeting was adjourned. Zelda Carter provided refreshments.

Submitted by Pat Rawlinson for Sarah Uebel.



The Librarian's Letter

First and foremost I'd like to thank NATS, as a whole, for giving a prospective mycology student not only a gigantic collection of mycological literature he could never afford on his own but also a great group to belong to filled with members who are always willing to educate a Mid-westerner/East-coaster on the nuances of Pacific North West fungi, make me laugh, and be an all around great group of down-to-earth people. When even the president of a society offers the new kid a ride to the foray site, you know you've found a good group of people. So thank you to all of the members in general, not only for your camaraderie and such (the car-pooling, foray tips and the conversation, etc.), but also for letting a very new member be your librarian and exhibit chair. I mean it with the utmost sincerity when I say it's one of the best feelings I've known, to be given unanimous "yea's" as a virtual unknown to most of you. I look forward to working with all of you and expect to see lots of you lining up to help run the booths at the festivals, because it's a lot of fun. And, hey, the more volunteers we have at an event, the more "free-time" individual volunteers get to explore. And did I mention the truffle cream cheese?

I'd also like to thank a few individuals: Firstly, our president Marilyn Hinds for pushing and pressuring me in to taking these positions and offering me a ride to Mary's Peak and being a great, accessible person in general. Secondly, everyone who I've worked with at the festivals whom (worryingly eagerly) taught me the ropes and responsibilities of "running the booth" at the festivals and made the slow times more fun: Mysti (last name omitted for anonymity's sake), the Carter's (Zelda and Man-In-Tow), Pat Rawlinson, Marilyn, Christie, Helen...all of you, even the ones I was too over-whelmed to remember meeting.. I'd also like to thank the former librarian LorenMcMahill for knowing how to tie some serious trucker knots, because there was no way the library was making it from his home to mine intact and in-full without those knots. To The Trappe's (all of them, man & woman), Nancy Weber, Dan and Joyce, Sylvia, Sarah...everybody who's been so welcoming and great: thank you. I look forward to meeting more members on an individual basis and adding them to the list of thanks.

To business, then; the NATS library has been re-catalogued and a list of its contents can be obtained by contacting me at jonthandavid@gmail.com. The spelling on that is correct; there is no "a" between the n and the t (someone beat me to it). The list is available in a variety of formats (thanks again to Joyce for help with format conversions), from word doc to spreadsheet. Items will vary in check-out period depending on the amount of copies of a certain item. We are also compiling electronic articles related to truffling, which will be stored via memory stick in the library and available to members. The list of electronic articles is not yet compiled, but will be available in a few months, longest. Hand to truffle dog. I encourage anyone with items they feel relate to the NATS mission (whether it be a recipe, an article found on the internet, an article copied/downloaded from a scientific journal, etc.) to contact me via my email address and either send me a link/attachment or trade addresses for hardcopies. The more we can share with each other, the more we can learn. As an old British engraving says: "Libraries Gave Us Power". To share knowledge is to accumulate knowledge, and I'm excited to see just how much we can accumulate and share with one another.

With My Gratitude, Thanks, and Best for a Symbiotic Future,

Jonathan D. Evenboer, NATS Librarian



NATS Invites You to Renew Your Membership for 2011!

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



the enthusiasm

You can help ensure that 2011 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, 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

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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.**

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P.O. Box 296
Corvallis, OR 97339
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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

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Other/Notes_____

Overstory Trees_____

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Fresh Notes (color, odor, etc.):_____
