

The North American Truffler

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October 9, 2018 Speaker: Leon Shernoff Boletes: A Coming of Age

Boletus is Boletus is Boletus...or is it? Join NATS Tuesday, October 9, when Leon Shernoff expounds on the diversity of North American boletes and their usefulness for understanding changes in fungal taxonomy.



Initial dictums of binomial nomenclature grouped gilled and pored mushrooms into respective genera, *Agaricus* and *Boletus*. (con't)

UPCOMING MEETINGS

All general meetings are held at 7:30pm in room 2087 of Cordley Hall on the Corvallis OSU campus. Cordley is reached via Orchard Avenue east of 30th St; [click here for a street map](#). Room 2087 is on the second floor on the south side of the building; [click here for a building map](#). Parking in any of the A1 lots is free after 5pm.

(con't) Unlike *Agaricus*, long since split into hundreds of groups, most boletes remain classified in but a handful of genera. Until now!

Recent species differentiation has led to the emergence of new genera; understanding these distinctions can improve the mycophile's determination of mushroom identity and edibility.



Leon Shernoff currently serves as editor of the *Mushroom, the Journal of Wild Mushrooming*. A former president of the Illinois Mycological Association, he has given presentations/led forays from Oregon to New York, where some of his own fungal specimens reside in the permanent collections of the New York Botanical Gardens and Field Museum of Chicago. He spreads wonder of fungi interacting with nature via contributions to numerous publications, including Wild Foods Network, Backwoods Home Magazine, and Mycophile. Shernoff's approach combines technical, historical, and humorous facets, leaving the marvel and mystery that is mushrooming fully intact.

November 6, 2018 Speaker: Dr. Steve Carpenter On Fungi, Ambrosia, and Nutrient Cycling

Did you know humans aren't the only creatures to cultivate fungi for their own use? Join NATS and Dr. Steve Carpenter and gain insight on the role of fungi and Ambrosia beetles in nutrient cycling in coniferous forests. Insights and findings are from research he conducted at the H.J. Andrews Experimental Forest.

Steve has been collecting and consuming mushrooms since 1956. After graduating from Oregon State University (OSU) with a BA in Mycology, he pursued an MS degree in Mycology at Cornell University, later acting as a Fellow with the New York Botanical Garden and earning a Ph.D. from CUNY.



In the 1980s, he was a mycological Research Associate at the Los Angeles Museum of Natural History and served as a National Science Foundation Principal Investigator at OSU until 1988.

Steve has been a member of numerous mycology expeditions ranging from the Andean chain in South America to the Central Pacific. He has researched microbial recovery at the Mt. St. Helens devastation zone, microbial nutrient cycling in old growth forests, and the characterization of amphibian-killing fungi in North America for the US Fish & Wildlife Service. His recently published book is "Mushrooms of Mary's Peak and Vicinity, Revised and Expanded."

December 11, 2018 Speaker: Dr. Shannon Berch



Documenting alpine mushrooms in British Columbia through expedition and collaboration

In the summer of 2016, I was offered the opportunity to join an expedition of botanists, ecologists, and entomologists to some mountaintops north of Smithers, BC. While there, I made about 85 collections of mushrooms. Once back in the office, I had each of the collections sequenced. My non-expert BLAST searches of GenBank and UNITE resulted in more questions than they answered. As a non-taxonomist, I was then obliged to reach out to experts for help with the identification of my finds; that's when things got really interesting and really rewarding.

Dr. Berch is an Adjunct Professor with Botany at UBC, member of the South Vancouver Island Mycological Society and the Truffle Association of BC.

Truffle Heads Book Review

If the decrease in daylight hours is beginning to gnaw at your well-being and you find yourself wondering how to make it through another Northwest Dark Age, try this novel suggestion: tame the truffle. Or, at the very least, read the fascinating story of the centuries-old quest to derive THE protocol for successful artificial cultivation of truffles.

Written by Ian R. Hall, Gordon T. Brown, and Alessandra Zambonelli, *Taming the Truffle: The History, Lore, and Science of the Ultimate Mushroom* is a work of comprehensive intrigue. Featuring more than just an average gastronomic approach to the truffle, this book has everything: history, science, religion, magic, economics, secrecy, geography, betrayal, etc. If this sounds like a romance novel, that's not altogether an inaccurate characterization; there is brief mention of truffles as aphrodisiacs, a subject which I will leave for a different kind of publication.

The book is divided into seven chapters followed by thirteen appendices and several pages of contact information for various truffle organizations and equipment vendors. The authors were judicious in the use of crisp, colorful photographs and figures throughout the text albeit unable to avoid a measure of redundancy almost not worth mentioning. The list of references provided is truly monumental, and I applaud the authors' choice of foregoing in-text citations for each and every point made. This is the very kind of compromise necessary for science writing to delight a broader audience. Die-hard readers who must delve more deeply into relevant literature can visit <http://www.trufflesandmushrooms.co.nz> for in-text citations, paragraph by paragraph.

This book is thorough without becoming tedious. It is impossible for the reader to avoid being smitten after reading the first chapter, which the authors keenly devote to the myth/lore humans have associated with truffles from the very first bite.

Proper identification of any mushrooms is critical- particularly when one hopes to eat them. Unsurprisingly, the authors do nascent trufflers a tremendous favor in dedicating an entire chapter to identification of truffle species.

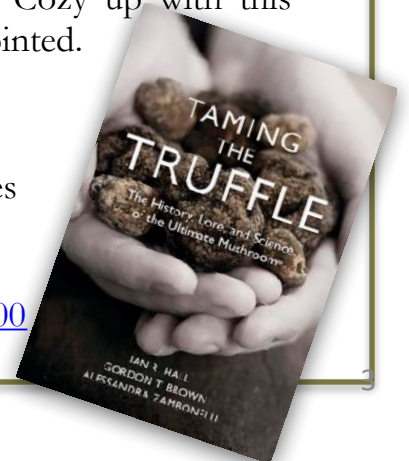
From there, we go to the heart of the book: detailed information regarding how best to grow which truffle where with what kinds of conditions. Specific soil profiles, regional quirks, orchard maintenance and revival, pest management...oh my! Cozy up with this book during these long fall/winter evenings and you will not be disappointed.

Taming the Truffle: The History, Lore, and Science of the Ultimate Mushroom

By: Ian R. Hall, Gordon T. Brown, and Alessandra Zambonelli. 304 pages
Timber Press, 2007. \$34.95

For purchasing information, visit:

http://www.timberpress.com/books/taming_truffle/hall/9780881928600



Exciting Upcoming Events

NAMA 2018 Annual Foray: October 11–14, 2018 Salem, Oregon

Please join us for a celebration of Oregon mycologists, Oregon mushrooms and Oregon hospitality, from October 11–14, 2018, at the Macleay Conference Center in Salem, Oregon.

[Click Here to Register for this Event](#)

Enjoy the outdoors and connecting with new and old friends from all over North America and beyond. Just a little over an hour drive from the Portland International Airport (PDX), Salem is also easily accessible from Eugene and Corvallis. Convenient to the Pacific Coast and the Cascade Mountain Range, there are lots of activities to do before or after the foray: touring some of the many local wineries, sampling local restaurants and brewpubs and visiting Silver Falls State Park. (We will be doing some half-day forays within the park property, but not near the actual spectacular falls.)

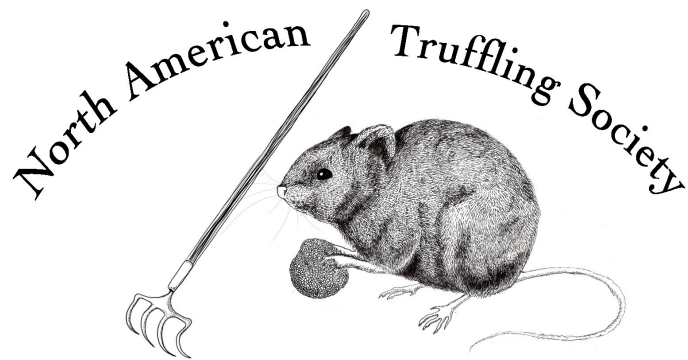
Our foray mycologist will be Dr. Joseph Spatafora, former president of the Mycological Society of America, and recently appointed to Department Head for Botany and Plant Pathology at Oregon State University, Corvallis, Oregon. During his 23 years at Oregon State University, he has maintained an active and successful record of teaching, research and service, which was recognized by his selection as one of OSU's Distinguished Professors in 2018. His research, focused on the evolutionary biology of fungi, is recognized internationally.

October 19-21, 2018: The [Yachats Mushroom Festival](#) calls all fun guys and fun gals to enjoy a weekend of delectable wild forest mushroom cuisine, expert led mushroom walks, talks and exhibits, culinary classes and fungi arts workshops, culinary mushroom markets, wine tasting, and live entertainment. Guided mushroom walks and exhibits are free and open to the public.

October 28: The annual [Mt. Pisgah Mushroom Show](#) in Eugene features a huge mushroom exhibit, great live music, food, children's activities, hay rides, nature walks and a scarecrow contest. The festival is loaded with fun things to do for everyone in the family. A wide variety of mushrooms, plants, and arts and crafts will be on sale, with proceeds supporting the Arboretum's work in environmental education and habitat restoration. This event is one of the largest mushroom displays on the West Coast. Bring the entire family (except the dog) to enjoy the festival. Suggested donation \$8, children under 12 free.

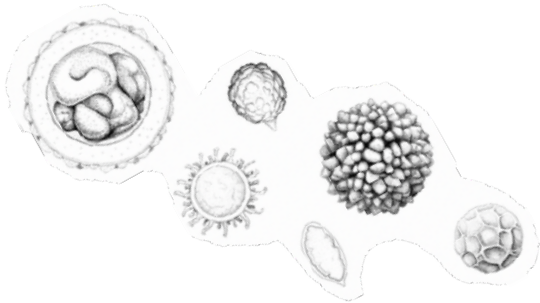


A very special welcome to Honorary NATS Member, Luisa Maria Eberhart-Garah, born Aug 14, 2018. And congratulations to Joyce Eberhart, loving grandmother.



WANTED

Creative suggestions for newsletter topics, comments about articles, your opinions about any truffle and/or fungi related topic. Send contributions to: newsletter editor Sarah Shay at NATrufflingsociety@gmail.com



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 presented herein. If you are unsure of mushroom identification or safety, **please** consult an expert! 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.

UNIDENTIFIED TRUFFLE?

What to do?

Visit www.natruffling.org for a printable field data card (hand-written submissions on awesome stationary certainly welcome). Please provide a description of significant characteristics of the habitat immediately surrounding the collection site, including the dominant trees and other vegetation species and slope/exposure. Also include site coordinates (GPS data, if available) and, when possible, color digital images showing a surface view and an interior section, cut top-to-bottom, through the center of the truffle.

Prior to submission, gently remove loose soil from the specimen. **DO NOT** scrub briskly or use a stiff brush; an intact outer skin is important for identification. Dry thoroughly using a food dehydrator **OR** by refrigerating samples in a loosely closed paper bag for a couple days. For faster drying, cut truffles in half to reduce moisture trapped by the outer skin.

Mail your dried specimen to:

Dr. Jim Trufflin' Trappe
USFS Forestry Sciences Lab
3200 Jefferson Way
Corvallis, OR 97331

If you want to know what your truffle turned out to be, please include your email address or a self-addressed stamped postcard!

The North American Truffling Society, Inc.

The North American Truffling Society is a non-profit organization based in Corvallis, Oregon that brings together amateurs and professionals who are interested in fungi that fruit below ground. The mission of NATS is to enhance the scientific knowledge of North American truffles and truffle-like fungi, and promote educational activities related to truffles and truffle-like fungi.

NATS is the only organization of its kind in the world devoted to gathering truffles and enhancing our knowledge about them. Primary activities include educational meetings and truffle-collection forays. NATS members collect truffles worldwide, thereby contributing to our understanding of their habitat and range, identification and classification, and edibility. NATS specialists also provide truffle identification services.

NATS offers:

- Forays (field trips) to collect truffles.
- Monthly educational meetings (autumn through spring) on varied mycological topics.
- A periodic newsletter, "The North American Truffler: Journal of the North American Truffling Society", describing recent truffle finds, program meetings and other topics.
- An annual potluck dinner.
- The excitement of participating in valuable scientific research.
- New and interesting friends.

NATS welcomes new members. As a nonprofit, membership dues are tax exempt and deductible. Dues may be paid by cash (in person) or by check (US Mail). If you pay by check, please retain your canceled check as your receipt for tax purposes. You can also pay online with a credit/debit card via Paypal at www.NATruffling.org/renew.htm.

For further information on truffles and membership, contact NATS and START TRUFFLING!
Please return completed form (with check made out to NATS) to:

THE NORTH AMERICAN TRUFFLING SOCIETY, INC.
P.O. BOX 296
CORVALLIS, OREGON 97330
www.natruffling.org



Name(s): _____ Phone: _____

Address: _____

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

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+