

# The North American Truffler

*Journal of the North American Truffling Society*

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Hello Again!!.

It has been a while since our last issue and we apologize. NATS is a volunteer effort and there are times when we just don't get it all done. Our previous editor, Jon, has done a great job with the issues that he was able to put out but he is no longer able to put the needed time into the project. As of the creation of the new slate of officers at the Potluck in December, I will be the one trying to keep it together.

If memory serves me right, this is the fourth time that I have served NATS as the editor of the Truffler. I hope that I can get out an issue at least twice each year and I am hopeful that we can get to three or four issues each year. With the help of the members, I will be able to keep it together.

The lack of issues for the Truffler means that we are just now publishing the memorial to Adrian Beyerle. He was a dearly loved NATS member and a truffle of the first order. He will be missed.

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



## INSIDE THIS ISSUE

- 1 Editors Comments
- 2 NATS Potluck  
Scholarships
- 3 Truffle Plantation  
GIANT Truffle
- 4 Oregon Truffle Festival 2015
- 5 Events Calendar  
Truffle Joriad
- 6 Adrian Beyerle Memorial
- 7 Memorial Donation
- 8 Meeting Minutes

## NATS Truffle Potluck



The NATS potluck was again a great success. With the winter weather cooperating, the attendance was high. We met, as usual, at the Senior Center and were forced to set up an additional table for the “overflow crowd”. Great food was also in attendance and music was provided by Marshal Adams on guitar.

The speaker was our NATS Scientific Adviser Dr. James Trappe presenting "Why Earth Needs Truffles." It was nice to add a few more reasons to my list of why we really DO NEED truffles.



## Hummus: *T. oregonense*

Yesterday, I was about to shave some *T. oregonense* into some left over cream cheese. It was to be a treat for Hannah, a guest that was just having drink with us one afternoon. “WAIT!” said my wife, Hannah can’t have cream cheese! “Maybe put it in that leftover hummus”, she added.

It only took a second to recognize the possibilities. The hummus had been prepared with a mild herbal seasoning and was mixed with olive oil. Indeed, the oil had separated out a little onto the top of the leftovers in the tub that was sitting on our refrigerator shelf. Plop, plop, with a spoon into a small bowl (3/4 C.) and I shaved a small a truffle (about the size of an olive) onto the top with my truffle shaver. I used a fork to smash the mix and I put out some water crackers.

WOW! It was great. As long as we were ‘experimenting’, out came some carrots and other vegetables to dip into the mix. The carrots were terrific.

So, next time you are thinking of making truffled cream cheese, think again and maybe have some hummus.

Frank and Karan Evans



## Dual Scholarships

This year at the potluck, we were fortunate to be able to offer a scholarship to TWO very talented students. The Henry Pavelek scholarship fund is an important element of the work that NATS does in the study of truffles. If you are interested in contributing, it is tax deductible.

### Dabao Lu



Dabao Lu now lives in Corvallis and attended the Potluck. He has studied at the University of Oslo, The Pierre and Marie Curie University (France), and the Tsinghua University (China). He is currently at Oregon State University in pursuit of an MS degree in Botany and Plant Pathology, specializing in mycology. We expect to hear more information about the *Rhizopogon* species as his research progresses. Congratulations Dabao!!

### Ryan Stephens

Ryan currently is living in New Hampshire. He has studied at the University of Wisconsin (B.S. and M.S.) and is now in pursuit of his Ph.D. at the University of New Hampshire in Durham. His research involves the relationships between the various small animals that eat (and disperse the spores of...) truffles. We look forward to hearing more about our fellow mycophagists.



## Truffle Plantations in Oregon??

There have been many attempts to plant truffles in Oregon and elsewhere in North America. Some success has been found in other parts of the US with plantations eventually bearing truffles. These efforts have involved planting filbert trees that are inoculated with the French Black Truffle, *Tuber melanosporum*.

Conditions have not been ideal in Oregon for growing the French truffle although filbert trees do quite well. There are plenty of the Oregon truffle which associates with the Douglas Fir and thrives in our acid soils but the French truffle has been difficult here. Charles LeFevre, a past president of NATS, informed me recently that he now knows of three plantations in Oregon that are producing French Truffles.

Pat Long, is a retired veterinarian and now a truffle farmer, is one of the brave pioneers in the field and NATS was blessed to host him as the program for the February meeting. Pat has recently harvested French truffles on his plantation near Corvallis, Oregon. He shared some of the lessons that he has learned since he began in 1999 with soil preparations, proceeded in 2000 with planting, and finally 2013 with the first truffle.



In 2014, 23 truffles were found by hunting with a dog. Before the land was prepared, it had been growing Christmas trees and then had been in grass seed for 5 years. Lime was needed nearly every year to maintain a high pH

Pat listed the Lessons that he has learned as:

- 1) He needed to control the rabbits because the first year, they nibbled off his trees.
- 2) He needed to evaluate the irrigation needs more carefully. He changed from drip to micro circles (1 foot) then to larger sprinklers at 6 feet. He could have started with the sprinklers.
- 3) He should not have planted bordering trees that have shaded the orchard on one side.
- 4) He could have planted fewer trees and now his trees are crowded.

That being said, he is now the proud owner of one of the first successful Black truffle orchards in Oregon. Thank you Dr. Long for this excellent program,.



## GIANT truffle found



### Ground Hog Day

A very large *Tuber oregonense* was found on 2 February in an Oregon plantation of Douglas Fir. It weighed 2.1 oz and was partially eaten by the “locals” before being harvested. It is estimated that the full truffle probably weighed in at over 3.0 ounces!!

The area is known to produce other large truffles but this specimen is truly amazing!



# Oregon Truffle Festival

NATS participated in the 2015 Oregon Truffle Festival (OTF). This year, the festival was held in Newberg as well as the usual Eugene location. On two separate weekends, there were two Truffle Marketplaces at which Dedicated NATS volunteers were talking to thousands of interested people. Carolina Paez, Mark Trinks, Larry Schramm, Jim Trappe, Dave Pilz, Sylvia Donovan, and Misti Weber (who provided the truffled cream cheese) are a great team!

Thanks!



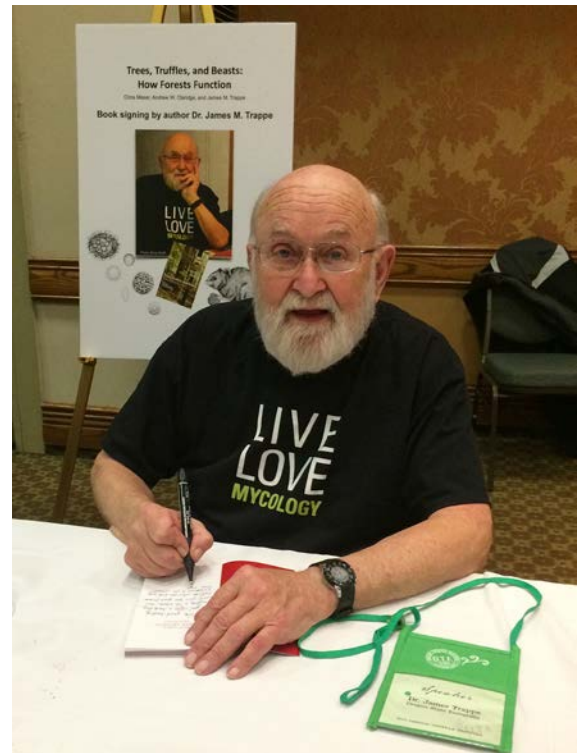
The attendance at these events has steadily grown over the decade that the festival has been in operation. There was a lot of interest at the new location in Newberg where the festival offered wine tasting. Most of the wineries were from the Newberg area.



Many local products using our increasingly famous Oregon Truffle were being offered by local vendors as well as a chance to see lots of truffles. The NATS table was providing free tastes of truffled cream cheese provided by Misti Weber.



NATS offers shirts, and books for sale and the gross sales for both weekends approached \$2000 due in part to sales of Dr. Trappe's book which he spent many hours signing for the enthusiastic fans.



## Calendar of Events

### FEBRUARY NATS FORAY

PLACE: MEET AT CLOSED GROCERY IN PHILOMATH  
PLEASE MAKE AN EFFORT TO CARPOOL FROM THERE.  
TIME: SATURDAY, NOV 21, 10AM.  
Check website for more information.

### MARCH NATS MEETING

PLACE: [CORDLEY HALL](#) RM 2087  
TIME: TUESDAY, MAR 3, 7:30PM  
Speaker: Steve Carpenter presenting: "Development of 'Mushrooms of Marys Peak: a Field Guide' ".

### APRIL NATS MEETING

PLACE: [CORDLEY HALL](#) RM 2087  
TIME: TUESDAY, APRIL 7, 7:30PM  
Speaker: Michael Beug just released a book, "Ascomycete Fungi of North America" and he will be sharing details with us.

### MAY NATS MEETING

PLACE: [CORDLEY HALL](#) RM 2087  
TIME: TUESDAY, APRIL 7, 7:30PM  
Speaker: Carolina Piña Paez, Pavelek Scholarship Recipient from 2013, will present, "Truffle Diversity in the Trans-Mexican Volcanic Belt"

### TRUFFLE DOG TRAINING

The Arboretum location is under repair. Dog training will be scheduled when the location is again available.  
NOTE: [Cordley Hall](#) is accessed from Orchard Avenue east of 30<sup>th</sup> in Corvallis. 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  
3200 Jefferson Way  
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 Compete in the First Truffle Joriad



At the Oregon Truffle Festival, the growing community of Oregon Truffling dogs was clearly apparent. The preliminary competition, held at an indoor arena, resulted in the selection of finalists to compete in a real truffle hunt in the Douglas Firs. Our own Misti Weber was a referee.

The winner was a yellow Labrador named Gucci belonging to Marilyn Richen. According to Charlie LeFevre of OTF, she and her owner found 35 truffles over the course of an hour, which is one truffle every minute and forty seconds for an entire hour. The second place team found one truffle every two minutes and four seconds. I really do not know how much faster it would be possible to find truffles considering the process of digging them up, handing them to the referee, etc. The name, Joriad, is derived from Jory soil, which is Oregon's official State Soil. The name is intended to invoke Oregon 'at its roots'.

## Adrian Beyerle (1932—2014): Consummate Truffler



Husband, father, grandfather, great grandfather, great-great grandfather, army engineer, fireman, gardener, hydroplane racer, rock hound, hunter, fisherman, dedicated truffler, hero. These terms, used by Adrian's family members, indicate the breadth of his major activities and interests over his 81 years as well as the fondness and admiration they have for him. In our many interactions with Adrian over more than two decades, we heard bits and pieces of all these that, when strung together, revealed a man who really *lived* his life. Well, not all, the hydroplane racing was a sport that Adrian hadn't mentioned.

Adrian was born in Corvallis, Oregon, on December 11, 1932. One of our pleasures during his weekly visits to the Forest Mycology Group in the USFS Forestry Sciences Lab on the Oregon State University campus was to hear his stories of being a kid in Corvallis. We'd drive downtown where he'd point out buildings remembered from those times. He with his family moved to Portland in 1946. Adrian later joined the U.S. Army Corps of Engineers, serving at Fort Lewis, Washington, from 1953-55. Returning to Portland, he joined the city's Fire Bureau. He served there from 1956 to 1996, rising to the rank of Captain. Prior to his retirement, he organized and established the hazmat (hazardous materials) program for the City of Portland.

He was not one to sit around idly after retirement. From his continuing love of the outdoors and inquiring mind, he took notice of forest mushrooms and joined the Oregon Mycological Society. He soon joined the North American Truffling Society and regularly attended its monthly meetings and forays. Truffles drew him like a magnet, and soon he was collecting them on his own and contributing them to the Corvallis Forest Mycology group, nearly 3000 collections in all. Meanwhile he participated in OMS projects such as the annual mushroom shows and the long-term Oregon Chanterelle Study. He assisted OMS mycologists such as Judy Roger in surveys of fungi requested by U. S. Government forest managers, for example in Research Natural Areas.

Adrian's fascination with truffles was both broad and deep. He sought them in many out-of-the way or unusual habitats but also focused on productive sites that he visited over the seasons and years. The truffle-rich Timothy Lake area south of Mt. Hood was a favorite. Because of his many trips there, we know more about the Timothy Lake truffle diversity, habitats, and seasonality than we do for any other place in the Americas, perhaps in the world. He meticulously entered the date and place of each collection with notes on its fresh characteristics into his computer as a permanent record. He found species new to science and co-authored one of them, *Rhizopogon ater* (Grubisha et al, 2005). Another, *Tuber beyerlei*, was published recently (Guevara et al. 2013: *beyerlei* is the Latinized possessive case meaning "of Beyerle"). He collected it twice under Douglas-fir in his own yard, and it was subsequently discovered in British Columbia. Yet another new species, *Rhizopogon beyerlei*, is being prepared for publication. Adrian found it at the Little John Snowpark on the slopes of Mt. Hood. In our backlog of truffle collections yet to be processed lie more of Adrian's new species awaiting the name *beyerlei*. He has also been acknowledged in several scientific papers for his valuable contributions to discovery and knowledge of habitats and distributions of many truffle species.

The depth of Adrian's interest in truffles goes beyond the pleasure of finding them in the outdoors that he loved. Early on he acquired a microscope and learned to use it to examine the sizes, shapes, colors, and ornamentation of truffle spores, not only as needed to identify them but also to enjoy their amazing diversity and beauty. In his volunteer work in the truffle collections at the Forestry Science Laboratory, he mastered the collection filing system, a major task considering it contains upwards of 10,000 packets from around the world. He was in charge of assigning Oregon State University Herbarium numbers to every collection sent there for deposit. He often took herbarium work home to do between his trips to Corvallis, for example scanning color slides of truffles into digital format. He worked in concert with our other devoted volunteers, Sylvia Donovan and Betty Orner, in keeping our truffle collections updated, documented, packeted, and organized.

Adrian led NATS forays in the Portland area and other northwestern Oregon places and represented NATS at the Oregon Mycological Society, often manning the truffle table at the annual

OMS mushroom show.

Among the family terms applied to Adrian as mentioned above is “hero.” Soft-spoken, affable, unassuming Adrian a hero? He didn’t act the part. It’s lovely that his family regards him as such, but what about us truffle hunters? Heroes need not be flashy, in fact most are not. Given all Adrian has done for truffle science he certainly is a “truffle hero”! But another evidence supports this. For nearly 20 years, Adrian left Milwaukie, Oregon at 5 AM to drive to Corvallis once a week, that evening leaving Corvallis after 5 PM to return home between 7 and 8: “Neither snow nor rain nor heat nor gloom of night” stayed this truffle hunter from his appointed rounds. The only exceptions were ice on Interstate-5, spring gardening days, occasional fishing, autumn hunting: even heroes need a break. We offered to reimburse him for his car expenses, he wouldn’t hear of it. After good-natured dispute, he finally agreed to let us take him to lunch when he was in Corvallis. Not just a hero, but a *truffle* hero. His wife Lynn shares the honor.



Adrian died unexpectedly but peacefully from kidney failure with his family around him. He is survived by his wife Lynn, daughters Kathryn and Joann, sons David and Jerry, grandchildren Adam, Gabriel, Jaime, Jared, Jason, Kaylynn, Stephen, and Teka, eight great grandchildren, and three great-great grandchildren.

Joann Beyerle Faulkner summarized Adrian, the truffle hero, thus: “Poppy did the work because he loved it and it gave him purpose and great satisfaction to help the team. Such a different kind of passion than firefighting, yet a passion it was. He was concerned that he would be bored and waste away after retirement. Through his mycology friends and the woods that

he loved so dearly, he began a whole new career that was extremely fulfilling to him in countless ways.” Lynn Beyerle suggested that contributions memorializing Adrian be sent to the North American Truffling Society, because “that is who Dad has been the last 20 years or so.” Adrian and Lynn: heroes!

This memorial provided by:

Jim Trappe, Matt Trappe, Sylvia Donovan,  
Mike Castellano, and Betty Orner

Fungi named for Adrian Beyerle  
(the Latinized name *beyerlei* = “of Beyerle”):

*Tuber beyerlei* Trappe, Bonito & Guevara (2013)  
*Rhizopogon beyerlei* M. Trappe & Trappe (in preparation)

References:

Grubisha, L.C., J.M. Trappe, A.R. Beyerle, D. Wheeler. 2005. NATSs truffle and truffle-like fungi 12: *Rhizopogon ater* sp. nov. and *R. brunsi* sp. nov. (Rhizopogonaceae, Basidiomycota). Mycotaxon 93: 345-353.  
Guevara, G., G. Bonito, J.M. Trappe, E. Cázares, R.A. Healy, C. Schadt, R. Vilgalys. 2013. New North American truffles (*Tuber* spp.) and their ectomycorrhizal associations. Mycologia 105:194-209.



## Memorial Fund for Adrian



The memorial fund that was established for Adrian gathered donations of \$1305. The NATS board was able to triple match this donation bringing the amount to \$5220. There is a federal program to fund work-study students which provides 70% of the cost, The local organization provides the other 30%. The donation amount was provided to the herbarium at OSU and because of the matching program, the total value to the students studying at the herbarium is \$17,400. Bravo to all who contributed and helped to make this contribution in honor of Adrian!!

The herbarium reports that two students have been hired and have started working on the ascomycete collections.



## 06 January 2015 Meeting Minutes

The meeting was called to order by President Marilyn Hinds. Introductions were made around the room. 34 people attended the meeting.

The minutes for the December meeting were approved as presented.

Zelda Carter gave the Treasurer's report. There is \$5085.18 in the treasury.

Mysti Weber gave the membership report. To date there are 37 renewals/new members for a total of \$1025.77 in revenue.

Matt Trappe gave the foray report. The next foray will be on 21 Feb 2015 to Mike Newton's property near Eddyville. Matt reported that he has had notification from the BLM that there will be no more harvesting of mushrooms and truffles on their properties due to commercial harvesters and violation of rules for harvesting. Matt has been in touch with the agency and they are working on a solution where by NATS can truffle on certain BLM land for truffles. For now, no truffling on BLM land.

Dan Luoma reported on the reception for Adrian Beyerle held on Dec 16, 2014 in the Botany and Plant Pathology Department, followed by a tour of the OSU herbarium that permanently houses the specimens that Adrian worked on for so many years. Dan reported a good interaction with the Beyerle Family and it was a well-attended reception.

Jim Trappe commented on the work continuing in the Herbarium by Sylvia Donovan and Betty Orner, which is greatly appreciated.

Marilyn Hinds reported the next Truffle Dog Training session will be sometime in early March 2015. Due to Peavy Arboretum facilities being remodeled, the TDT will have to find a new place for the upcoming session.

Carolina Piña Paez reported on the Oregon Truffle Festival and the Market Place volunteers for the Newberg, OR show on January 18, 2015 and for Eugene, OR on January 25, 2015. Volunteers for Newberg include: Carolina, Mark Trink, Dave Pilz, Frank Evans and Larry Schramm. Volunteers for Eugene include: Carolina, Mark, Sylvia Donovan and Dave Pilz. Jim Trappe will be at the Eugene show and he will be available to autograph books, both *Trees, Truffles, and Beasts* and *Field Guide to North American Truffles*.

Cascade Mycological Society is not going to be at the OTF this year, and asked NATS if they would like to buy some of their cookbooks to sell at the NATS table. It was decided not to sell their cookbooks.

Sylvia Donovan needs volunteers to provide refreshments for the monthly meetings. A signup sheet was provided. Joey Spatafora's offer to hold future meetings of NATS in Cordley Hall, room 2087 was discussed. The room is free, there is ample parking, and there is plenty of room for a large group. The current facility may not be available a year's time, and it is not as large as NATS needs for the meetings. Doors at Cordley Hall are unlocked until 10:00 p.m. Jim Trappe made a motion we move our meeting place to Cordley Hall, Everett Carter seconded the motion, motion passed. Joyce Eberhart will provide a detailed map with directions to Cordley Hall, and Pat Rawlinson will send out an early notice to members. Zelda Carter will write a thank you note to the Corvallis Multicultural Literary Center (CMLC) for the use of their facility these past few years when she pays the fee for January.

As there was no further business, the meeting was adjourned.

Speaker for the evening was Dr. Amy Rossman, presenting "Fun with Fungi." This was an introduction to fungi, including all the really cool things that you can do with them. Topics range from the breadth of fungi to their biodiversity and role in ecosystems as well as their many uses by humans.

Sylvia Donovan provided refreshments for the meeting.

Pat Rawlinson, Secretary





# 06 December 2014 Meeting Minutes

The annual NATS potluck and general meeting was held at the Chintimini Senior Center in Corvallis, OR, 5 – 9 p.m. About 55 people attended the potluck and enjoyed a feast of mushroom and truffle dishes.

The meeting following the dinner was called to order by President Marilyn Hinds. She welcomed everyone to the potluck. The minutes of the November 2014 meeting were approved as presented.

Zelda Carter gave the Treasurer's Report: \$5444.03 in the NATS treasury. The sum of \$5220 was reported for the Adrian Beyerle Memorial.

Dan Luoma announced the reception in honor of Adrian Beyerle would be held on December 16, 2014 at 1:15 p. m. in Cordley Hall, room 2087. Nearly \$20,000 has been raised through donations from private individuals, matched by NATS, and grant monies. Following the reception, there will be a tour of the herbarium by Joey Spatafora.

Mysti Weber gave the Membership Report, and Matt Trappe gave the late November foray report.

The Truffle Dog Training session scheduled for early November was cancelled due to lack of registrations. The next session will be in mid-February or early March 2015.

Marilyn asked for volunteers for both the Newberg and Eugene Truffle Festivals in late January 2015. Several people volunteered to help with these two events.

A thank you went to Marshall Adams for providing the wonderful music for the potluck. Marilyn thanked all the officers and the volunteers for the mushroom shows in 2014.

Zelda Carter presented the slate of officers for 2015. Everett Carter made the motion the slate be accepted, seconded by Zelda Carter. The motion passed. The following officers and chairs will be leading NATS for 2015:

President: Marilyn Hinds

Vice President: Joyce Eberhart

Secretary: Pat Rawlinson

Treasurer: Zelda Carter

Forays: Matt Trappe

Membership: Mysti Weber

Hospitality: Sylvia Donovan

Newsletter Editor: Frank Evans

Librarian: Amy Rossman

Special Events Coordinator: Carolina Piña Paez

Scientific Advisor: James Trappe

Board Member at Large: Dan Luoma

Pat Rawlinson presented this year's Pavelek Memorial Scholarships to: Ryan Stephens at the University of New Hampshire who is working on his PhD in Natural Resources and Environment with an emphasis on mycophagy by small mammal species in the dominant forest types of Northern New England; and Dabao Lu at Oregon State University who is working on his Master's Degree in Botany and Plant Pathology with an emphasis on mycology. The scholarships are in the amount of \$1500 each.

As there was no further business, the table centerpieces were auctioned off by silent auction, the money going to the Pavelek Memorial Scholarship fund. A raffle was held and a table filled with donated items was raffled off, money going to the Pavelek Memorial fund.

Guest speaker for the evening was Dr. James Trappe. He spoke on "Why the Earth Needs Truffles," and all enjoyed his presentation and pictures that accompanied his talk.

The meeting was adjourned.

Pat Rawlinson, Secretary



# 10 February 2015 Meeting Minutes

The meeting was called to order by president Marilyn Hinds. Introductions were made around the room. 37 people attended the meeting in the new meeting room, 2087 Cordley Hall, on the OSU campus.

The January minutes were approved as presented.

Zelda Carter reported there is \$6991.43 in the NATS treasury.

Mysti Weber reported there are 120 renewals and new members so far for 2015, for \$1667.92 in revenue.

Jim Trappe read a thank you note from Ryan Stephens, one of the Pavelek Scholarship recipients from the University of New Hampshire.

Marilyn Hinds encouraged upcoming foray participants to car pool for the February 21<sup>st</sup> foray to Eddyville. Meeting place is the parking lot of the vacant grocery store in Philomath, OR at 10:00 a.m.

Dan Luoma reported the Arboretum cabin is being renovated at this time, so a Truffle Dog Training class will be set up once the renovation is complete, sometime in late March or early April. The last issue of *Sunset Magazine* had an article on truffle dog training.

Carolina Paez reported on the Oregon Truffle Festival Marketplace shows, one held in Newberg, OR on January 18, and one in Eugene, OR on January 25, 2015. Carolina thanked the volunteers who helped at the shows: Mark Trinks, Larry Schramm, Dave Pilz, Sylvia Donovan, Jim Trappe, and Carolina Paez. NATS sold 27 books at the Eugene Marketplace, autographed by Jim Trappe. Dave Pilz reported it was a big draw as Jim took time to talk with the people and his messages were written personally for each person. Joyce Eberhart and Barry Wulff were thanked for designing the poster to advertise Jim Trappe's autographing of books. A total of \$1,939.00 was made at the combined Marketplaces; \$757.00 in Newberg and \$1182.00 in Eugene.

Sylvia Donovan still needs refreshment volunteers for the months of May and October 2015. She asked for volunteers to sign up for these two months.

Joey Spatafora announced a seminar to be given by Terry Henkel, 4:00 p.m. on February 12, 2015, ASL 4001. Dr. Henkel is a professor of Botany and Biological Sciences at Humboldt State College in Arcata, CA. His topic: "Tropical Ectomycorrhizal Fungi: New Insights from the Guiana Shield and Congo Basin." The seminar is free and open to everyone.

As there was no further business, Joyce Eberhart introduced the speaker, Dr. Pat Long. Dr. Long is a semi-retired veterinarian who established a black Perigord truffle orchard near Corvallis in 2000 and has found truffles since 2013. He spoke on: "Farming truffles: A continual learning experience."

Zelda Carter provided refreshments, which included Truffle Cream Cheese and crackers.

Pat Rawlinson, Secretary



## 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](mailto:evansf@comcast.net).

Any type of format is accepted.

Speaking of which.....Here is a gem from Zelda!  
Thanks!



## Old truffles!!

What happens when you find some very dry *Tuber oregonense* truffles rolling around in your freezer? Throw them out? Use them for training truffle dogs? Or decide if you can still use them? I put that to a test. Micro-plane wouldn't do a thing to them but my handy spice grinder turned them into truffle powder. I mixed the powder with cream cheese and set the container aside in a cool place for several days. According to hubby they were every bit as good as when we have used fresh truffles.

Zelda Carter



## Some Editor Selected Publications

Below are some publications or web links of interest.

Sunset Magazine, “Oregon’s Truffle treasure”, Ted Kataushas.  
Web version: [Oregon's Truffle Treasures](#)

“Truffle Hunt”, Brent Petersen, Eckhartz Press, a Novel set in Eastern Europe involving truffles. Just published. For info:  
[Truffle Hunt](#)

Fun time-lapse of mushrooms: [Mushrooms](#)

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

## 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.