

# The North American Truffler


*Journal of the North American Truffling Society*

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Spring 2023

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## Announcements

 The majority of NATS members prefer Zoom meetings at this point, though some local members enjoy the in-person option. For the present time, NATS will hold in-person, hybrid Zoom meetings when featuring a local speaker, and purely Zoom meetings for speakers speaking from somewhere else. Check the monthly meeting announcement email for clarity as to which meetings will have an in-person component.

 The speaker for NATS's June meeting will be announced at another date

## Congratulations to our 2022 Pavelek Scholarship Winners



**Rebekah Persad**



**Ben Lemmond**

Since 1995, NATS has awarded \$37,400 to students of mycology through the Pavelek Scholarship Fund. These funds help talented young scientists become future NATS speakers! For a complete list of winners, see page 9. Visit the NATS website at <https://www.natruffling.org> to make a donation or download application materials.

# NATS Spring 2023 Featured Speakers

**April 4, 2023 Rebekah Persad**

**Natural forest fertilizers: flying squirrels, movement patterns, and their fungal diet**

Climate warming threatens to shift the distributions of flying squirrels. This threatens the functional role of northern flying squirrels and their vital role in spore dispersal. To untangle the effects of climate warming on squirrel populations, Rebekah will contrast the fungal diet between the two species and how they use forest habitats while living in sympatry. Her research is conducted at the Kawartha Highlands Provincial Park in Ontario Canada.

Rebekah began her journey in avian ecology, ultimately focusing on flying squirrels. She completed her Bachelor of Environmental Studies at the University of Waterloo, and is currently pursuing a Master of Science degree at Trent University. She's become an amateur fungal enthusiast over the last two years, consequently developing a passion for conservation and management.



Rebekah Persad was awarded the 2022 NATS Pavelek Scholarship Award

**May 9, 2023 Becky Loverock**



**Abundance of *T. melanosporum* extramatrical mycelium is negatively influenced by high irrigation during extreme heat conditions in a Canadian truffle orchard.**

Expansion of truffle cultivation beyond Europe is successful and well-documented, yet a lack of experimental field trials for novel environments may hinder optimization of yields. Three irrigation treatments were tested on a pre-productive *Quercus robur* x *Tuber melanosporum* orchard in Vancouver, BC, Canada to investigate whether variation in soil moisture level impacted abundance of extramatrical mycelium. Over a 4-month period, abundance of mycelium varied between treatments. High irrigation depressed mycelium during the hottest and driest months, whereas mycelium in low and moderate treatments peaked under the same conditions. This study is the first experimental field trial involving *T. melanosporum* in Canada and builds on previous irrigation studies in Spain.

Becky is an MSc candidate at UBC Okanagan in Kelowna, British Columbia, Canada. Her fungal journey began as an undergraduate working in a lab researching endomycorrhizal biofertilizers. She quickly fell in love with the oddities of both fungi AND the people who study them. Her MSc thesis work on cultivation of *Tuber melanosporum* has only further deepened that passion, and NATS is thrilled to have her give another presentation.



# NATS in ACTION

Wintry wet weather has been no deterrent to NATS activity - it's been busy since the last issue of *The Truffle!* In February, members gathered for the annual NATS potluck. Three truffle forays were held, and members had a chance to participate in a truffle dog training session. Many thanks to those making these events possible. Special thanks to long time NATS member Dave Pilz, responsible for these photos unless otherwise noted!



Upper: Mushroom memorabilia for winning tickets at the NATS potluck raffle.  
Lower: Silent auction offering created by Sloan Aagard.

A very Northwest plate glass made and donated by NATS President, Marilyn Hinds.



Bellies full, NATS members enjoy a presentation about truffle dogs by the Dawson duo and their prodigy, Rye. Photo by Joyce Eberhart.



# Spring Forays



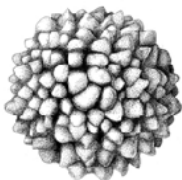
New Year, new foray! January participants.



Quite happy, Rye at the NATS January foray. Photo by Dave Pilz.

NATS is especially thankful to Starker Forests for their generosity in allowing NATS to explore their lands on the January and March forays.

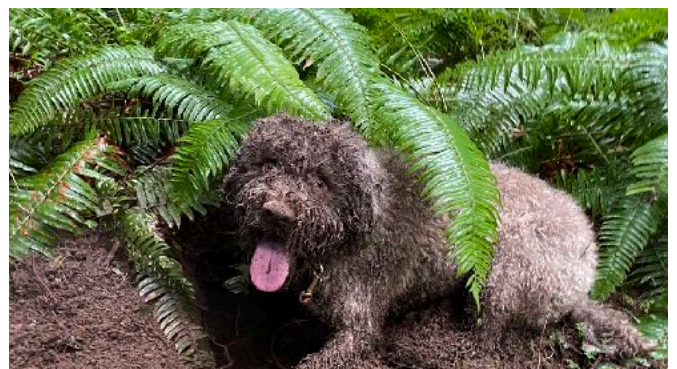
Thanks also to Wes T. for hosting the February foray.



February foray participants.



On the hunt at NATS' March foray!



All in a good day's work. Zucca rests contentedly after finding a grand total of almost 6 ounces *Leucangium carthusianum* and 1 ounce *Tuber oregonense*. Photo courtesy of Josh T. and Jenny W.



# An Australian in Oregon



“Truffles are certainly making their mark here- it’s great to see the U.S. producing such fine, quality cheeses,” said the gentleman from Australia. It’s a little surprising to hear that said about cheese in the United States. The statement says a lot- that’s not just any Australian saying it, this is Adam Wilson.

Wilson is founder of Great Southern Truffles (GST), Australia’s first company dedicated exclusively to the development of truffle products. Its roots go back to 1997 with the planting of Western Australia’s first truffle orchard. Avid commitment and a dose of patience sustained them until their first truffle harvest in 2007. Since then, GST has become the leading name in the truffle industry, responsible for processing the great extent of Australian truffles.

The company’s mission is most succinctly described as a force for the creation of gastronomic delight. Their products (truffle butter, truffle oil, truffled honeys and mustard, to name a few) are made with the finest quality Australian truffles. These creations are marketed to the most celebrated chefs on 4 continents but their commitment to enhancing home cooked meals with affordable truffle products is just as firm: “We believe truffles are for everyone.”

## Something to aspire to

“How did you get started?,” or some variation thereof, was just one question on the minds of truffle enthusiasts lucky enough to meet Adam Wilson in person in Oregon one overcast January day. Wilson was visiting the Northwest to gain insight into its burgeoning truffle industry and share some of his experience in the field.

The trip consisted of an informal tour of truffle orchards near the Corvallis area. Activities were arranged by the owner of the youngest truffle orchard, and included stops at more established orchards, including one planted in 1999. It was a fascinating meeting of the minds of engaged truffle cultivators, wild hunters, and individuals just plain interested in fungi. The knowledge flowed and Wilson’s response to what’s happening here truffle-wise was akin to that of the best kind of big brother:

“I believe the US is going through many of the same hurdles and/or the same pathways as we [truffle entrepreneurs in Australia] did. Everything from understanding what you have already grown (wild) to what you want to grow (cultivate) as an industry. It is a journey...hard work with lots of agricultural issues but a journey worth the expense.”

Now back in Australia, Wilson and GST will continue to invest in truffle science and innovation. He has engaged universities and expert mycologists to further assist in cultivation efforts of different truffle species. Here, aspiring truffle growers should be happy to know, as Wilson says, “Our doors are open to speak more and communicate about what’s going on here in Australia, specifically the western state. Very happy to know and see what’s happening in the US!”



To learn more, visit: [greatsoutherntruffles.com.au](https://greatsoutherntruffles.com.au)

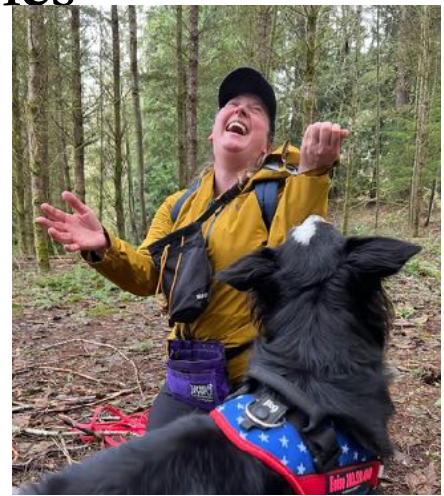


# Why I trained my dog to hunt truffles

by Kate Hanauer

*Kate is a NATS member who kindly submitted an article for our NATS newsletter. Other members are invited to do this also!*

A day of truffle hunting is something I really look forward to, as does Eloise, my dog. We pack snacks, a thermos of coffee, don rugged hunting gear, and get dirty. Most gardeners know of the ‘gardener’s high,’ an elated feeling one gets after digging in the dirt. Be it microbial magic or endorphins due to huffing up hills after a dog who really wants a treat, I believe a comparable phenomenon exists in truffle hunting.



Eloise and Kate found their first wild Oregon White truffle in a Washington forest in January 2023. Joy captured by Alana McGee.

As an introvert, I cherish my alone time, much like a hobbit. I like cooking, gardening, and comfy cushions. Pre-pandemic I was winning the contentment game with my work-from-home job, a cozy old house to fix up with my husband, and time to indulge my hobbies. Then, I lost my stepmother to a terminal illness. When COVID closed down schools, I quit work to tend to my kids, and my ceaselessly working husband stole my home-office. Things got bleak.

One winter day, I sought an instant's solace and hid from my under-exercised kids and dog in my bathroom, dully scrolling on my phone. That's when I saw pictures of my brother's family enjoying a truffle festival in Italy amid the delights of his European lifestyle I usually enjoy hearing about. A typical Saturday in Italy where one just strolls to town to eat fettucine with fresh truffles in an outdoor piazza. For reasons only my therapist can explain, the scene overwhelmed me.

“F@#\* this!!” I shouted, perhaps a little too loud as little feet soon brought with them queries at the bathroom door: “Mommy, are you done yet?” After a sullen, “No. Go away,” I suddenly found myself ugly crying, screaming into a towel, “How is this my life? My own brother feeding his toddlers tartuffery whatever as I'm stuck in a gray wasteland next to a toilet? I need to get out of here, I need sun, I need some of that Italian WINE!”

*Deep breaths, Kate, it's 10 am, too early for wine...Sugar cures all, let's walk to the bakery!*

Later that day, savoring results from the aforementioned walk to the bakery, I sought out ANY fun activity to get out of town, like driving over the pass to see an apple tree or something. My search astounded me- I had NO idea that the Pacific Northwest has its own phenomenal, real truffles, and not the chocolate ones. The Oregon Truffle Festival is a real thing with real truffles, and it's right here! Maybe Oregon is my Italy!

Even the pandemic couldn't thwart my interest. No in-person activities related to truffle dog training were being held, but there were classes meeting online. A mere week later, with a vial of truffle oil and a preparatory booklet, Eloise and I laid claim to our living room to participate in our first class with the Truffle Dog Company. When the session began I couldn't stop smiling at these curious, interesting people; I would learn much from this truffle community.

The teacher, Victoria Gideon, taught us about the 'nose work' dogs do as they navigate the world with their superior sense of smell. Ripe truffles emit odors dogs can detect at a molecular level. Nose work, like agility, is often a feature of dog shows. I watched, fascinated, as Eloise easily picked up the technique of following her nose to the source.



Cheered on by friends and family, Kate and Eloise competed in the 2023 Joriad Truffle Dog Competition in Eugene, Oregon. Photo by Victoria Gideon.

My new hobby elicited the notice of friends; soon, all manner of mushroom-related culture came my way: a link to Katy Perry's dancing mushroom performance on Saturday Night Live, news about Oregon's psilocybin legislation, references to popular documentaries on Netflix, Pedro Pascal's fungi-zombie show, *The Last of Us* ...mushrooms seem to be everywhere! In fact, this year's Oregon Truffle Festival Joriad, the only truffle dog competition in North America, saw more competitors pass the qualifying round than ever before. No doubt the ease of access to proven training through virtual, affordable classes is driving this trend. If I can be trendy, so can you!

Crucially, the art of truffle dog training goes deeper than a trend- I nearly cried upon finding my first truffle. It was a much-needed affirmation. That week, I feasted on truffle-infused butter, cheese and cream that I made into fettucine paired with a bottle of Italian wine. It was the finest meal I had ever made.

These days, Eloise and I truffle-hunt regularly as part of our exercise and mental health routine. My forest baths are spiritual. I love the feeling of entering a forest, thankful for the shelter of its canopy. I love the quality of light, and that smell which can only be described as freshness. In the coziness of a forest, tales of witches and old magic in the bark of big trees make sense. There's something alive and feminine in the ground. Eloise and I find it every time we go out; I know it is doing good things for us. I know it can do good things for you, too.



Eloise is an Australian Shepherd, bred by Dorothy Bowers in Spokane, Washington. Look at that face! Photo by Mom



# NATS affiliates in the news

## Western US Producers Explore Truffle Cultivation

by Sierra Dawn McClain

CORVALLIS, Ore. — On a crisp February morning, about 60 people plodded through an orchard that grower Kathleen Sedehi had established for cultivating truffles, edible subterranean fungi widely prized as a food delicacy.

The group was on a field trip during the Oregon Truffle Festival. Attendees were learning to produce truffles by encouraging natural symbiosis between trees and fungi.

“There is such a demand for truffles,” said Sedehi. “It’s exciting.”

Truffles are successfully grown in many countries, said Connie Green, a purveyor of truffles to high-end restaurants. In the Northern Hemisphere, France, Spain, Italy, Croatia, Bulgaria, Romania, England and Turkey have truffle industries. In the Southern Hemisphere, producing countries include Australia, Tasmania, New Zealand, Chile, Argentina and South Africa.

In North America, the industry is young. Growers are pioneers in what is still an experimental space. Experts predict many people won’t jump into the industry until early adopters can prove that the economic benefits of cultivating truffles outweigh the risks. America’s truffle industry, though highly niche, is gradually gaining momentum.

Charles Lefevre, owner of New World Truffieres Inc. and founder of the Oregon Truffle Festival, said there are now dozens of orchards in each of the four Western states. He estimated California has hundreds of acres devoted to truffle cultivation, Oregon and Idaho each have more than 100 acres and Washington has up to 70 acres.

### About truffles

According to Shannon Berch, a scientist with British Columbia’s government and adjunct professor at the University of British Columbia, a truffle is the “underground fruiting body of certain fungi.”

Many types of truffles exist, some of which are fit for human consumption. Among culinary varieties, each has a distinct color, flavor and aroma.

Truffles in the wild colonize the roots of many tree species. In the symbiotic relationship, the fungus acts as an extension of the tree’s root system, helping it absorb nutrients and water. In exchange, the tree supplies the fungus with starches and sugars for growth.

Certain animals, including wild boars, help with the natural dispersal process. When truffles ripen, boars sniff them out, dig them up and eat them, depositing spores in new locations and allowing a new generation of truffles to form.

Growers can encourage production by planting trees whose roots have been inoculated with truffle spores in an ideal habitat. Trained dogs are used to sniff out ripe truffles for harvest.

It’s not an industry for the impatient; orchards often do not begin producing truffles until at least five to 10 years after planting, and crop volumes generally increase over time.

### Truffle farmers

People from many backgrounds cultivate truffles. Some do it as a retirement project. Others aim to transition away from non-agricultural jobs. Yet others are farmers diversifying their

operations. Mike Davis, who runs a marine construction company, planted hazelnut trees on his property in Arlington, Wash., north of Seattle, about a decade ago.

He spent about \$25,000 per acre to establish the orchard. Since then, he has spent \$3,000 to \$4,000 per acre per year to maintain it. Davis is in the midst of harvesting truffles and expects a total harvest of about 30 pounds this winter, which he is selling for \$500 to \$700 per pound. He also started an agritourism venture in which people pay \$250 each to visit his orchard and watch his dogs sniff out truffles with a tour group. This on-farm “experience” sells out every weekend. Davis said he is making a good profit and expects a full return on his initial investment in three years.

Other growers are just starting out in the business. Kathleen Sedehi is one of them. Twelve years ago, Sedehi, an accountant, became interested in cultivating truffles while visiting a grower in Australia.

“I always knew I wanted an ag background,” said Sedehi. “I considered other crops. But when I was introduced to truffles, I thought: ‘Oh, this fits the bill because it’s something I can do on a small scale and something I can manage myself.’”

In 2018, after an extensive search, she bought land in Corvallis. She treated the soil in 2019, installed irrigation systems in 2020 and planted host trees — oaks and hazelnuts — in 2021. Because the trees are young, she still has years to go before harvest, but she is already researching markets and thinking about getting truffle dogs.

“I’m learning so much,” she said.

### Cultivating truffles

The Oregon Truffle Festival drew dozens of people from across the West who are interested in growing truffles for a variety of reasons.

- A couple with a 12-acre hobby farm are interested in growing a diverse mix of crops, including lavender, olives and truffles;
- The executive director of a nonprofit produces wine and grows cider apples on his property and is interested in adding one acre of truffles;
- A semi-retired Oregon farming couple with a hay farm and equestrian operation are interested in adding a small truffle orchard to their property for supplemental retirement income;
- A Washington tree fruit grower with about 500 acres of apples, cherries and pears is interested in cultivating truffles on a portion of his acreage to diversify his income sources;
- A Napa Valley vineyardist recently bought land in the Willamette Valley and learned that some of the trees on the property had been inoculated with truffle spores, so he was at the conference to learn about the industry and decide whether to maintain the trees.





At the festival, about 60 people participated in a two-day workshop on how to cultivate truffles. The workshop covered site evaluation, orchard planning, maintenance, harvest and markets. At the festival, about 60 people participated in a two-day workshop on how to cultivate truffles. The workshop covered site evaluation, orchard planning, maintenance, harvest and markets.

### Site evaluation

To successfully cultivate truffles, industry experts say it's important to have the right site.

"Having a soil that's well-structured is really important," said Lefevre, of New World Truffieres.

Lefevre recommends growers use remote site evaluation tools, such as the Web Soil Survey platform operated by USDA's Natural Resources Conservation Service, to analyze soil profiles to determine whether a piece of land is suitable. He recommends growers then hire a soil scientist to evaluate the site in person.

Andy Gallagher, a certified soil scientist, said truffle orchards generally lie in soil ranging from sandy loam to silty clay. The ideal soil texture is "fluffy," he said — granular or crumbly.

Truffles tend to thrive in soils with high pH levels that are neutral to alkaline in nature rather than acidic, so experts say growers should expect to apply a significant volume of agricultural lime to their soil.

Truffles are an irrigated crop, so growers also need to plant orchards where they have reliable water rights. Experts say spray irrigation is preferable to drip irrigation.

The overall climate matters, too. Truffles tend to perform best in temperate climates. Lefevre suggests growers analyze their region's temperature extremes charted over time.

Experts say growers should also consider land use history. Ideal previous uses include fallow land, lightly used pastures and hay fields. Potentially problematic sites include those with salt buildup, recent excessive grazing, excessive chemical contamination or recently cleared woodlands.

Experts generally recommend growers build buffer zones around each truffle orchard to prevent cross-contamination between truffle species. The ideal buffer, experts say, is 100 feet, but Lefevre said he has only a 45-foot buffer between truffle varieties.

### Host trees, planning

Truffles can form symbiotic relationships with many types of host trees, according to Berch, the scientist from British Columbia. In North America, common host trees include the European or common hazelnut, the English oak and the evergreen oak, also known as the holly or holm oak.

"Experience is showing there are advantages and disadvantages of each," said Berch. Native trees, she said, may be more resistant to pests and diseases, but some are not yet proven to reliably produce truffles.

Because truffle cultivation in North America is still largely experimental, experts' opinions vary on how far apart to plant trees for truffle cultivation. Most agree that high- and low-density planting models each have their own set of pros and cons.

Lefevre said a north-south orchard orientation appears ideal for climates with hot summers, while an east-west orientation appears preferable for climates with cooler summers.

### Maintenance matters

After planting the initial trees, experts say growers should maintain their orchards over time with pest control, weed control, nutritional supplementation, ongoing irrigation and pruning.

One of the major challenges is preventing rodent damage, especially from gophers. Left to their own devices, gophers will browse on tree roots, stressing the trees and preventing truffles from forming.

"Gophers are probably the single biggest challenge for growers on the West Coast," said Lefevre.

Growers use a variety of tools — including traps, owls and feral cats — to deter gophers.

Many truffle orchards look similar to hazelnut orchards at first glance. Some growers, however, have adopted an integrated "regenerative agriculture" approach to cultivating truffles that involves planting cover crops or native plants around inoculated trees.

According to Christine Fischer, a specialist in mycorrhizal fungi at the Forest Sciences and Technology Centre of Catalonia, some truffle producers in Spain have adopted integrated practices and seen benefits, including fewer insect and disease outbreaks.

One farm, for example, grows rows of lavender between trees in the truffle orchard. The producers sell truffles along with lavender honey and ice cream.

Fischer advised growers to be careful about what they plant around host trees. Some covercrops have natural antifungal properties that could inhibit truffle growth.

### Annual harvest

Truffle harvest comes once a year, and the timeframe varies by variety. Some cultivated varieties commonly grown by U.S. producers ripen in the winter and are harvested from December through March.

Many producers use dogs to sniff out the truffles when they are ripe. Some growers train their own dogs, while others hire dog handlers. Any breed of dog can be trained to sniff out truffles; Lefevre said the individual dog's temperament is more important than the breed. An Italian breed called the Lagotto Romagnolo is a popular choice that some consider the "gold standard."

"The fun part is harvesting the truffles with your animals," said Davis, the Washington producer.

### Varied markets

Truffles should ideally be packaged and shipped within one day of harvest.

"A fresher truffle is more valuable," said Lefevre.

Green, the purveyor, said it's important to make sure truffles are packaged appropriately.

"Packaging is not to be taken lightly," she said.

Like fruit, truffles fall into different grading categories worth different amounts based on their size and other characteristics.

Truffle cultivators sell into a variety of markets, including to restaurants, wineries and directly to consumers. Some producers even create value-added products such as truffle-infused olive oil.

Davis, the Washington producer, sells his truffles to chefs, restaurant buyers and consumers. He is also exploring value-added products.

"My truffles don't all make it to market, though. I end up eating a lot of them," laughed Davis.

As the group at the Oregon Truffle Festival visited a series of truffle orchards throughout the Willamette Valley, many people expressed their uncertainty about the experimental nature of the industry mingled with excitement about its potential.

One Corvallis farmer said she is excited to experiment with truffle cultivation on a portion of her acreage that is not currently producing anything.

"Right now, it's a blank canvas," she said.

*This article reprinted with permission by Sierra Dawn McClain, originally appearing in the Capital Press March 3, 2023.*

## PREVIOUS PAVELEK WINNERS

1995 Teresa Lebel	2008 Hannah Reynolds
1998 Ari Jumpponen	2009 Todd Elliott
1999 Matt Trappe	2010 Alija Mujic
1999 Charles LeFevre	2011 Chelsea Reha
2000 Admir Giachini	2013 Carolina Paez
2001 Kelly Collins	2014 Ryan Stephens
2001 Kentaro Hosaka	2014 Dabao Lu
2002 Kristen Whitbeck	2019 Samantha Fox
2004 Oralia Kolaczowski	2019 Arthur Grupe, II
2004 Jonathan Frank	2021 Marcos Sepulveda
2006 Greg Bonito	2021 Carolina Pina Paez
2006 Matthew E. Smith	2022 Rebekah Persad
2007 Roseanne Healy	2022 Ben Lemmond

### **Don't forget the FunDiS West Coast Rare Fungi Challenge continues!! October 2020 - March 2025**

FunDiS is a nonprofit 501(c)(3) organization dedicated to a world in which the fungal kingdom is fully documented, understood, appreciated and protected. With just under 10% of fungal species documented and impending threats of habitat loss, pollution, and climate change, the need to catalogue and map fungal species before they expire is acute.

FunDiS strives to increase scientific knowledge and public awareness of the critical role of fungi in the health of our ecosystems and to better utilize and protect them. We do this by equipping community scientists, working with professionals, with the tools to document the diversity and distribution of fungi across North America. There are 3 primary FunDiS programs: improved diversity databases; rare fungi challenges; community science projects.

If the kingdom fungi rings your bell, take a dive into community science. Join thousands of community scientists across North America in the Fungal Diversity Survey (FunDiS) by visiting:

<https://fundis.org/protect/take-action>





## NATS ZOOM Speaker Meeting Refresher

Your virtuous patience and virtual attendance as we navigate difficulties presented by the ongoing pandemic are deeply appreciated. And we don't want to miss anyone. If Zoom seems a mystery, you are certainly not alone! Direct your questions to [NATrufflingsociety@gmail.com](mailto:NATrufflingsociety@gmail.com).

For the foreseeable future, NATS monthly speaker meetings will continue via Zoom. Meetings consist of two sessions. The first, at 7:00 pm, is the NATS business meeting. Anyone interested is welcome to do so. If this content is of no interest to you, simply tune in to the speaker portion of the meeting which follows at 7:30 pm. The speaker will be introduced, fascinate us with their subject material, and linger for follow-up questions/discussions. In an effort to keep meetings short, speakers will present for 40 minutes or less. Members will be able to interact with audio or through the Zoom chat.

When you receive your monthly NATS email about upcoming meetings, you will be asked to send an email to [NATrufflingsociety@gmail.com](mailto:NATrufflingsociety@gmail.com) if you would like to receive an invitation to that month's Zoom meeting. Our meetings are hosted through Oregon State University, and we will be very sure to keep them securely password protected to avoid uninvited guests.

Want to share your Zoom meeting invite with an interested non-NATS member?

Don't forget to let us know their name and email address so we will allow them into the meeting!

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## NATS iNaturalist Submission Process

If you have a specimen that you think should be accessioned, be sure to dry the truffles to prevent rot (see <https://fundis.org/sequence/collect-dry/dry-your-specimens>), and please email [NATrufflingSociety@gmail.com](mailto:NATrufflingSociety@gmail.com) to learn if we can accept your specimens.

Additional information fields are provided to record your observations on iNaturalist. Such information is often crucial for specimen identification, so if possible, please include:

Collector's (real) name for the specimen label

Elevation\*

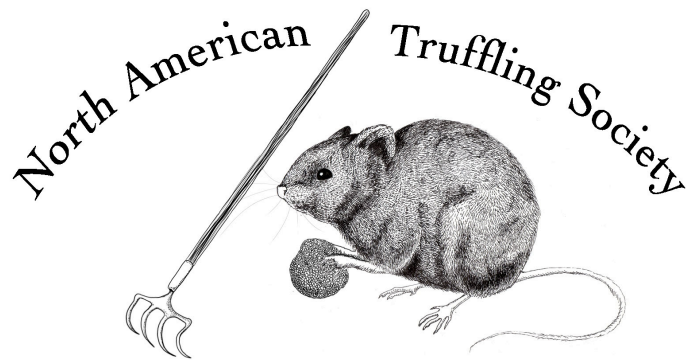
Slope\*

Overstory/understory trees & shrubs (scientific name preferred)

Substrate (moss, mineral soil, soil, wood, or litter)

Fresh notes such as colors and odor (using the notes section on iNaturalist)

\*Estimates of these data are acceptable, however, **PLEASE** denote such instances.

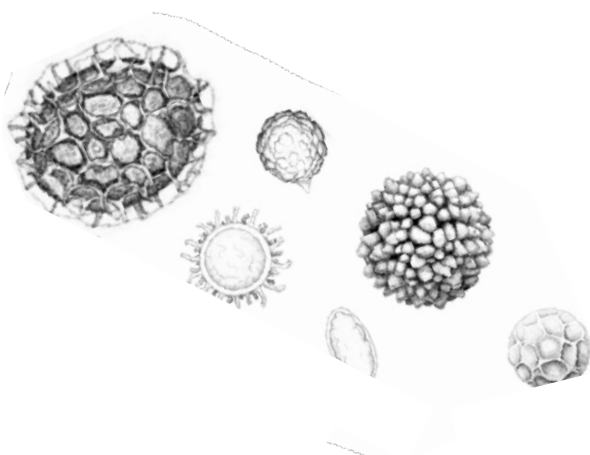


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## WANTED

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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](mailto: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.

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## UNIDENTIFIED TRUFFLE?

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### What to do?

Visit [www.natruffling.org](http://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:

**The North American Truffling Society**  
**P.O. BOX 296**  
**CORVALLIS, OREGON 97339**

If you mail a dried specimen, please let us know by sending an email to [NATrufflingsociety@gmail.com](mailto:NATrufflingsociety@gmail.com).



## 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.

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