

The North American Truffler

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Edible fungi just make life taste better.
Globally. How does that happen?

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.

January 7, 2020: John Donoghue Top Quality Spawn on 7 Continents: The Story of Edible Fungi

Join NATS for the January 2020 speaker meeting where OSU alumnus and current Northwest Mycological Consultant, Inc. president John Donoghue explores the role finance and philanthropy have in shaping how and where fungi are used.

John possesses a unique perspective of mushroom cultivation based on his 30-year involvement with a diverse array of production systems and scientific research projects.



His list of publications/presentations is too long to detail here; suffice it to say his book, *The Shiitake Grower's Handbook: the Art and Science of Mushroom Cultivation*, co-authored with Paul Przybylowicz in 1985, maintains near-biblical status for mushroom growers and researchers around the globe.

This entertaining talk will cover current and potential uses of forest products for fungal-based food, medicine, etc., while maintaining consideration for local and international economic scales underlying these uses, along with a discussion of their environmental and economic sustainability. John's talk will illustrate the diversity of uses for edible fungi, featuring highlights from his extensive research and travel.

February 8, 2020 NATS Annual Potluck Dinner

Speaker: Tristan Stoch



Filmmaker Tristan Stock will be the evening's guest speaker. His presentation will detail his current cinematic endeavor: a documentary about mushroom hunters in the Pacific Northwest. Tristan will elaborate on the various relationships between humans, matsutake mushrooms, and Oregon truffles. Stock has directed other well-received documentaries, including *Clarity* (2011), *Compassion Connects* (2012), and *The Butter Sculptor* (2013). Don't miss a sneak peek of his current opus-in-progress.



NATS Potluck Details

- ◆ **Where:** The 2020 NATS potluck will be held at the First Congregational United Church at **4515 SW West Hills Road** in Corvallis
- ◆ **When:** Festivities begin at **6 pm on Saturday, February 8**
- ◆ **Bring:** A favorite dish. Please kindly provide a list of ingredients to accommodate those with restricted diets. NATS will provide coffee and tea. Bring your own tableware if you wish.

If that's not enough to get you out of the house on a dark, stormy February night, remember: the potluck is a great opportunity to renew annual dues, donate to the scholarship fund, and bid on the eclectic array of table centerpieces wrought yearly from the imagination of NATS members. All proceeds go to the Pavelek Memorial Scholarship fund. There will be other raffle items to win, officer elections...really all that's missing is funnel cake and a ferris wheel but that's not too shabby for a pleasant evening with friends and filmmakers.

March 10, 2020 Speaker: TBA

But...be there!



...or be square!

*Incidentally, speaker topics or suggestions are always welcome!



Winter Time is Truffle Time! Oodles of Upcoming Events for the 15th Annual Oregon Truffle Festival

It's that time of the year again! Spoil your truffle-loving self with a trip to the 15th Annual [Oregon Truffle Festival](#).

Created to celebrate magnificent Oregon truffles as they reach peak ripeness in their native soil, it is the first festival of its kind in North America, dedicated to sharing the experience of the chefs, foragers and fans of Oregon's wild truffles, from their hidden source in the forest to their glory on the table, all culminating in the Grand Truffle Dinner.

January 23 spawns two weeks of delights with the 6th annual [Joriad Truffle Dog Competition](#).

January 24-26: Peak festival activity spans three brisk winter days in Eugene with educational seminars, truffle dog training, field trips, a truffle marketplace, and (of course) a variety of gourmet food occurrences.

February 14-16: The [Oregon Truffle Festival](#) concludes with events in Oregon's wine country around the towns of Newberg and Yamhill, including fine dining and truffle foray options.

Tickets on sale now; click on links for more information.



In Recognition

Recently, long-time NATS members arranged a special dinner to honor two of NATS' original trailblazers: Jim Trappe and Frank Evans. It was a wonderful evening. Many thanks to those who planned the event, from choosing the venue, serenading guests, crafting gifts, to simply being there with a smile. Enjoy the pictures!

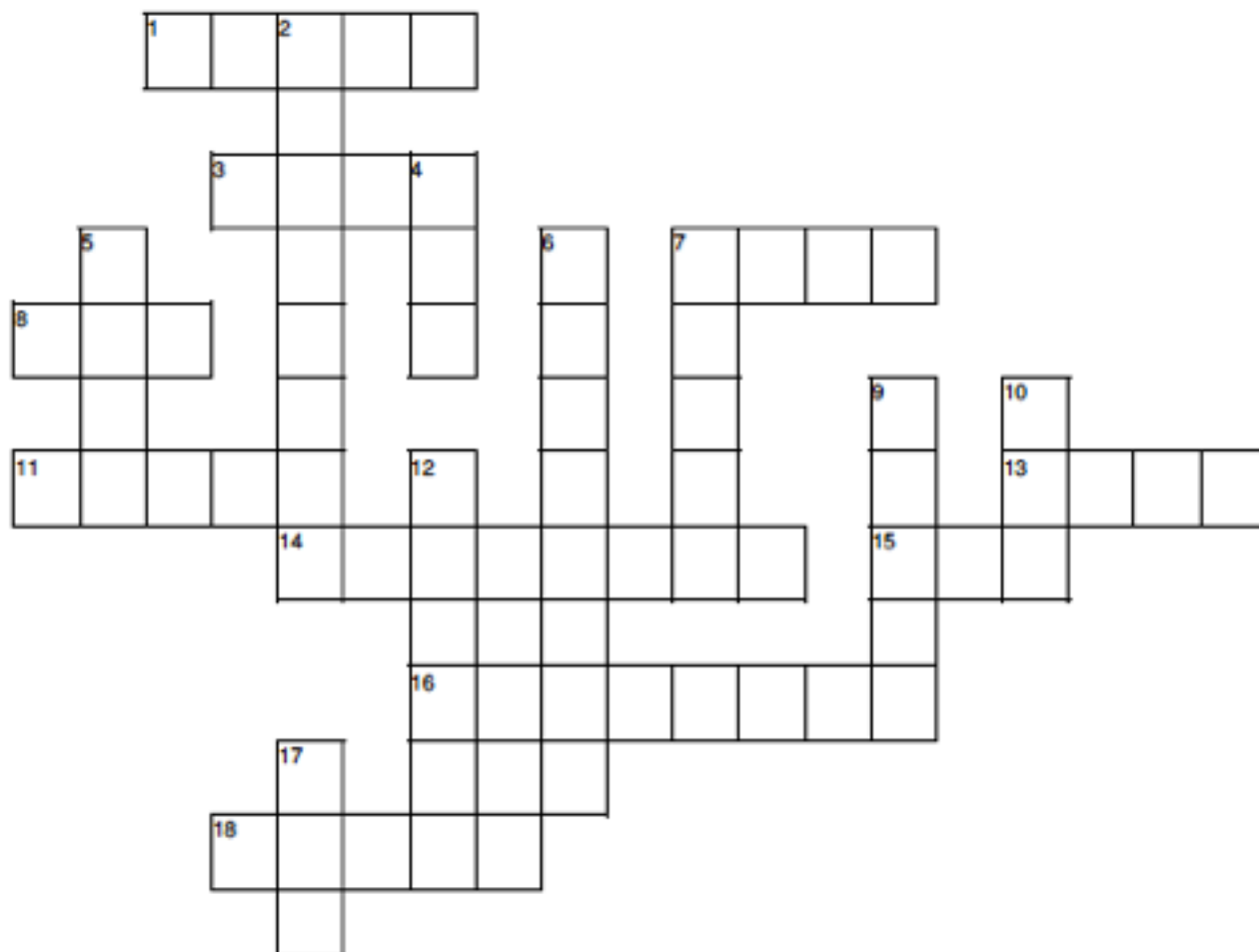
Frank summed up the evening best:

“Seeing you all partying reminded me that the real celebration is for 41 years of being together and studying truffles. Working with Jim and his myco-community and working with NATS and you, its myco-enthusiasts, has been my best reward.”



It's been quite a ride!

Truffler Crossword



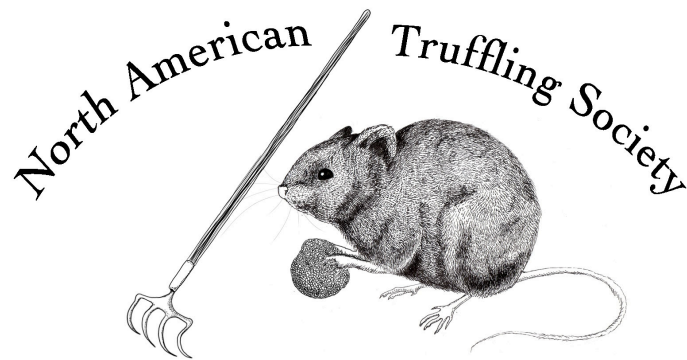
Across

1. What happens when you forget you have truffles in the car trunk
3. Victims of Cordyceps who climb to great heights
7. truffles are mycorrhizal with _____
8. How long it takes to find a truffle without a dog
11. NATS longest serving treasurer
13. Transparent sacs within which truffle spores form
14. France's equivalent to Italy's Piedmont region
15. Squirrels like truffles better than _____
16. A truffler's arch nemesis
18. A truffle's weird cousin

Down

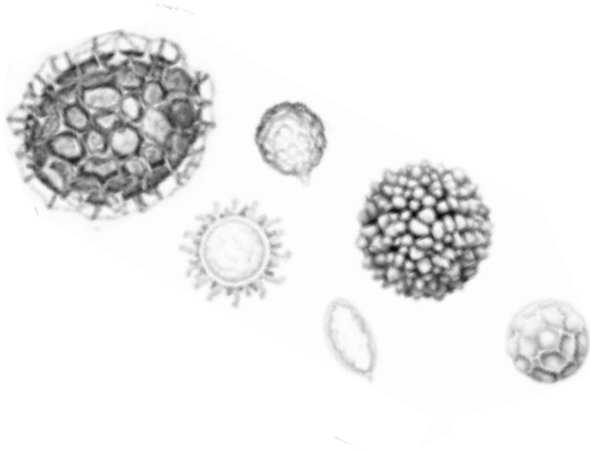
2. The kind of mushroom to put in a cookie
4. Truffle compounds act as an aphrodisiac to these 4-legged creatures
5. Spore disperser
6. Dish often paired with truffles in France
7. 'Shallow' gold
9. Wielder of the NATS Meeting Gavel
10. NATS best secretary
12. The Pope of the Truffle World
17. A truffle's best friend

BE THE FIRST TO SOLVE THE CROSSWORD PUZZLE AND WIN AN OPPORTUNITY TO CALL THE NEXT NATS MEETING TO ORDER WITH THE PRESIDENT'S GAVEL!



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.

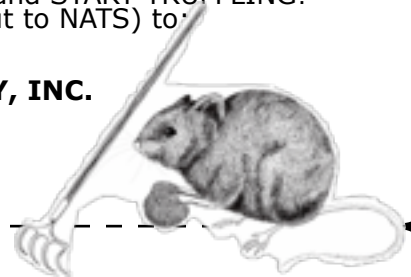
NATS offers:

- 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+