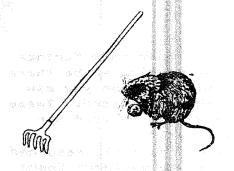
NORTH AMERICAN TRUFFLING SOCIETY LIBRARY



NATS CURRENT NEWS

Monthly publication for THE NORTH AMERICAN TRUFFLING SOCIETY, INC.

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September 1986

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FORAY, Saturday, Sept. 6, 1986 to Boise Cascade land, east of Dallas, OR. Boise Cascade has granted NATS special permission to truffle on their land.

Meet at Benton Center, 630 NW 7th, Corvallis, at 9:00 A. M. Dress for the weather and bring a lunch.

For those coming from the north, meet at 9:45 A. M., Payless Drug Store parking lot in the Mill Valley Square Shopping Center, Dallas, OR. The Mill Valley Square Shopping Center is located at the intersection of Hwy 223 and Ellendale Road.

For those coming from Hwy 99 W, turn west on Hwy 22 towards the Oregon coast, then make a left turn on Ellendale Road into Dallas.

For further information, call Steve Morgan at 466-5885, Brownsville.

> Steve Morgan Trufflemaster

MEETING, Monday, September 8, 1986, 7:30 P. M., in the Large Conference Room, Forest Sciences Lab, 3200 Jefferson Way, Corvallis, OR.

Dan Luoma will speak on "Use of Map and Compass." Dan is our Vice President. He is a Geography major, and well qualified to instruct NATS members in this essential and often asked for topic.

For further information, contact Dan Luoma, 758-8063.

The August 2, 1986 foray, to Mary's Peak, yielded four different species of truffles with over ten collections by seven people. The most interesting find was Leucogaster rubescens.

Steve Morgan Trufflemaster

DR. JAMES TRAPPE, Chief Scientific Advisor for NATS, has been out of town for much of the summer on research trips and for meetings.

Be assured that he will identify all the finds made over the summer and they will be published in due time,

PRESIDENT'S COMMENTS

I missed the August foray in the Mary's Peak Study Area. I hope it was a good one. We had a death My sister died in in the family. Portland's Good Samaritan Hospital after a long struggle with diabetes, heart and vascular complications, and toxicity, after voluntarily stopping her three times weekly dialysis treatments. We were told that the average patient survived about five days after cessation of dialysis. She survived for fifteen. She was an inspiration to all who knew her, and we shall miss her very much!

We shall be looking for some volunteers to help with truffle collection a day or two before two important events: a)Falls City Mushroom Festival at Falls City, OR. on October 11 and 12, 1986 b) OMS Annual Mushroom Show in Portland, OR. at the Western Forestry Center, Sunday, October 19, 1986.

There will be a media preview event at Falls City with media people and a chef on Saturday, Sept. 13, 1986. This will be a chance for media(TV and newspaper) publicity for NATS. It is my understanding that Steve Morgan, our intrepid trufflemaster and librarian, will lead a foray in the Valsetz Lake area for the media, following a tasting session of wild, gournet mushroom dishes (including pasta with truffles), prepared by Salem Chef Jeff Isaac-

For the two October dates we will need all the creative and artistic talents we can muster to prepare a display booth for both Falls City and OMS events. We will also need people to man the display booths, to answer questions and hand out literature. The more volunteers we can muster, the less work, time, effort and committment for those who volun-

teer. We will discuss this further at the September meeting so be there and volunteer all the time you can spare. Let's share the load. These events are FUN and we broaden our exposure to the world.

My wife and I recently returned from a short trip to southern Idaho to visit her mother, age 92, We went to a convalescent center every day for nine days, Most of the people there were recovering from CVA's (cerebral vascular accidents-strokes,) In my mother-in-laws case, she suffered two sub-dural hematomas from falls. Others were probably there due to non-use of their bodies-lack of exercise programs to stretch muscles, to keep bones strong and healthy, to lower blood pressure, to reduce fatigue and depression, and to reduce susceptibility to disease.

Research over the last two decades has shown that moderate exercise can and does perform these functions for those who choose to participate. I certainly hope that I can keep jogging for another 24 years. I started a fitness program back in 1962. It has kept me alive and relatively healthy ever since. I sincerely hope that all NATS people will seriously consider their well being above all else and take the time to get that check-up, receive the okay of their doctors and take up a mild exercise regime. can be as simple as walking a couple of miles a day!! Start slowly and work into it.

We took 16 weeks to walk-jogwalk until we could jog for one mile
without stopping back in 1962. It
takes a long time for the joints,
muscles, bones, the lungs, the
intercostal muscles (muscles between
the ribs - to lift the rib cage so
you can take a BIG chestful of air),
the heart, and blood vessels to accomodate exercise. I can tell you
it is worth the effort and it will
prolong your life and give you a
much better quality of life. ThereI promise to preach no more.

Frank Morris NATS President DR. JAMES TRAPPE will begin a oneyear term in August 1986 as president of The Mycological Society of America.

Or. Trappe is an internationally recognized authority on the classification of truffles. He recently retired as project leader and principal mycologist of the USDA Forest Service, and he has been a consultant in research programs in many foreign countries.

Dr. Trappe is Chief Scientific Advisor for NATS. Members often find him at work in the lab, identifying the countless finds brought or sent to him by enthusiastic trufflers!

Congratulations from all of us in NATS!

THIRD ANNUAL EUROPEAN TRUFFLE TOUR

The Third Annual Gourmet Truffle Tour will take place January
3-19, 1987. One of this year's tour
leaders will be Dr. Jim Trappe, the
world's leading authority on truffles and President of the Mycological Society of America. Also leading the tour is the organizer, Gary
Menser, truffle specialist, who on
the last tour while in Morocco found
a new species of truffle.

The tour includes visits in Vienna, Ljubljana, Bologna and Torino where we will visit mycologists, do some sightseeing and enjoy the regional specialties which includes the Italian white truffle. tour has been planned this year to coincide with the end of the white truffle season and the start of the French black truffle season so we can enjoy both. Dr. Trappe spent a year at the University of Turin, studying the truffles of the region, and he assures us that he still knows where they grow and will show us how to find them,

After leaving the Turin area we will cross the Swiss Alps into Switzerland for some special dinners and maybe a mushroom factory that operates year round getting mushrooms from the Southern Hemi-

sphere during winter times. Then it's on to Innsbruck where we will see Dr. Meinhard Moser, one of Europe's foremost mycologists.

For a brochure and additional information, contact:

Frank Pipal
Educational Tours Inc_p
5935 South Pulaski Rd_p
Chicago, IL_p 60629
(312)767-0477 or 767-9076

Gary Menser Tour organizer

NATS WELCOMES the following new members: Nels and Kristi Larson, Corvallis, OR.; George and Alice Dalgallo, Klamath Falls, OR.; Dr. Samuel B. Pratt, Inman, SC.; John D. Shumacher, Aberdeen, WA.; Michael Wood, Oakland, CA.

FROM THE EDITOR

Getting out this newsletter was no picnic. If I printed jokes, people would say I was being silly; if I didn't they'd say I was too serious and needed a laugh. If I stuck too close to the job, they'd say I ought to be out hunting up stories. If I was out too much they'd wonder where I was instead of being at my desk. If I didn't print poetry, I didn't appreciate genius. If I did I was filling the newsletter up with junk. If I made a change in someone's write up, I was being too critical. If I didn't I was too sloppy or asleep.

If I clipped things from other papers, I was too lazy to write them myself, if I didn't I was too stuck on my own writing.

Like as not someone will say that I swiped this from another newsletter.

Ed.

p. s. I did! (From RELATIVELY SPEAKING, the newsletter for The Alberta Genealogical Society, August 1986.)

ETCETERA

Those of you who subscribe to NATIONAL GEOGRAPHIC may have noticed NATS Past President, Henry Pavelek, on page 338 of the September 1986 issue. And, on the next page is a picture of Frank and Karan Evan's "Tuber Pate," molded in the shape of a rabbit.

These pictures were taken on a May 26, 1984 foray to Bert Udell's Tree farm, near Lebanon, OR,, and are used in an article on "Smells", (That's Bert in the background, wearing the red suspenders, on page 338,)

Although NATS was not mentioned in either the article or the captions under the pictures, we are very proud to be a part of an article in such an internationally known publication. There have already been calls from GEOGRAPHIC personnel about truffles. People are finding out that truffles grow in places other than France and Italy!

The North American
Truffling Society, Inc.
P. 0. Box 296
Corvallis, OR. 97339

CULINARY CORNER

TROUT WITH BLACK TRUFFLES
From Women's Wear Daily, Dec. 13-20,
1985.

Bake a cleaned trout with celery, carrots, parsley, onions and salt. When done, place trout on a serving dish surrounded by vegetables.

On top, drizzle a sauce made from anchovies, chopped truffles, chopped mushrooms and a small amount of olive oil.

The French Black Truffle was the truffle referred to in the recipe, but why not try Oregon's Black Truffle, Melanogaster intermedius?? The Melanogaster sp. has a good flavor and aroma.

MUSTARD OF DIJON Norene Wedam

8 oz. mustard seed, crushed
2 oz. cinnamon and 2 oz. honey
Cider vinegar to achieve desired
consistency. Use on your favorite
summer salad.





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