



# Truffle Association of British Columbia

Fall 2007

Greetings from the Directors:

President: John Neudorf

Vice President: Quentin Wyne

Secretary: Sharmin Gamiet

Treasurer: Cathy Wyne

Newsletter Editor: Shannon Berch

## Truffle Association of British Columbia Fall Meeting

**Date:** Saturday November 24, 2007

**Time:** 3:30–5:00pm,

**Location:** Room SCI396 in the Science Building  
UBO-Okanagan, 3333 University Way  
Kelowna, BC Canada V1V 1V7

**Call In Number:** 1-866-596-5277

**Access Code:** 9345247#

Conference calling will be available to the meeting.  
More information will be posted at [www.bctruffles.org](http://www.bctruffles.org)

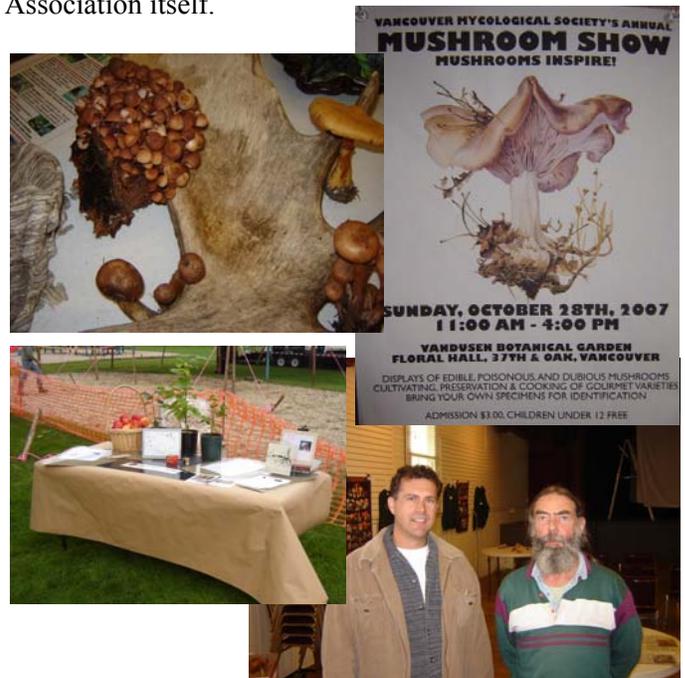
*“Cathy and Quentin Wyne will be ordering in some fresh truffles for the meeting on the 24th. Any members wishing to order some fresh truffles or truffle products for themselves are invited to contact them at (250) 548-0020. Cut off for orders will be the 18th of November.”*

## Report on the Sicamous Fungi Festival September 24 – 30, 2007.

The Association was recently represented at the recent third annual Sicamous Fungi Festival by Vice President Quentin Wyne. This popular event saw a decline in attendance this year, likely because of the threat of inclement weather. However, organizers were prepared for a larger turnout than last year and had a well organized reception centre including fungi lectures and workshops, information and displays regarding foraging, specimens and experts such as Jim Jones and Paul Kreoger on hand. Nearby, a beer garden with live music was set up next to a collector car show and shine. Despite these attractions, it

seems most of the attendees opted for the most important draw, - a series of wild mushroom forages in the local area. These local forays are guided by local mushroom gatherers and while the guests were not disappointed, it's not likely they were treated to the best locations. Hey a guide's gotta eat, you know.

The Association had a table at the booth with information on literature and imagery regarding truffle growing and biology, as well as some information about the Association itself.



TABC VP Quentin Wyne and Paul Kreoger at the 3rd annual Sicamous Fungi Festival

## Oregon Truffle Festival

January 25 - 27, 2008

Eugene, Oregon

[www.oregontrufflefestival.com](http://www.oregontrufflefestival.com)

The Oregon Truffle Festival celebrates the magnificent Oregon truffles as they reach the peak of ripeness in their native soil. It is the first festival of its kind in the English-speaking world, 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. Only at the Oregon Truffle Festival can you:

- Experience multiple course truffle dinners prepared by some of this region's most renowned chefs
- Drink Oregon's finest wines paired with our magnificent native truffles
- Chase truffle dogs on the hunt
- Savor a Truffle Marketplace with its wealth of local artisan foods, truffle tastings and truffle cooking demonstrations
- Meet people from all over the world who share a passion for all things truffle
- Participate in the Truffle Growers' Forum - the only opportunity for North American truffle farmers to meet and learn from each other and engage with the world's experts.

The Festival keynote address, open to all package holders and participants in the Truffle Growers' Forum, will be presented by Dr. Ian Hall (New Zealand) and Dr. Alessandra Zambonelli (Italy), two of the authors of the new book *Taming the Truffle*, "the most comprehensive practical treatment of this gastronomic treasure to date". *Taming the Truffle* will be available to Festival attendees several weeks before it will be available in bookstores. For more information on the book, go to Timber Press.

For more information about the festival, contact the festival organizers Leslie Scott, Charles Lefevre, and Steven Remington at voicemail/fax 1.503.296.5929.

## Le Cirque Bids High for Monster Truffle

October 17, 2007

[http://nymag.com/daily/food/2007/10/le\\_cirque\\_bids\\_high\\_for\\_monste.html#more](http://nymag.com/daily/food/2007/10/le_cirque_bids_high_for_monste.html#more)

It hasn't been a great growing season for white truffles, but the *pezzonovanti* who frequent **Le Cirque** (151 East 58th Street, New York) won't let that bother them. Owner Sirio Maccioni has somehow managed to acquire a mammoth one-pound truffle recently unearthed in Italy. Sirio submitted the winning bid of \$7,000 for the gigantic tuber, the biggest of its kind found in several years. Sirio's son Mauro Maccioni, who runs the restaurant along with



his father, was thrilled: "Truffles are very scarce this year, so to find such a pristine, large one is really amazing. It's a gem. It's almost a shame to eat it!"

## Truffle Prices Up as Italian Summer Ruins Crop

By Malcolm Moore in Rome

November 01, 2007

<http://www.telegraph.co.uk/news/main.jhtml?xml=/news/2007/11/01/wtruffles131.xml>

A long, dry summer has resulted in a bleak year for Italy's prized white truffle. Gourmets in Alba, the white truffle capital of the world, are aghast at soaring prices, which have reached £500 per 100g. A plate of tagliatelle al tartufo bianco - pasta with raw truffle shavings - now costs up to £38 in restaurants in Milan.

Truffle-hunters say there are less than half as many truffles to be found this year as there were in 2006.

"According to our experts, it is going to be a difficult year for the harvest of white truffles," said a spokesman for Coldiretti, the agricultural union. "We can only hope more will flower towards the end of the month."

The white truffle is a fungus, from the Tuber genus, which grows on the roots of oak, hazel, poplar and beech trees in northern Italy. It can also be found in Croatia, on the Istria peninsula. Last year, Gordon Wu, a property tycoon from Hong Kong, paid a record £60,000 for a 3.3lb white truffle from Alba.

The high prices have also dimmed the chances of finding white truffles on the menus of London's restaurants.

Andrea Rossano, one of the largest exporters, said restaurants are holding off in the hope that prices will come down later in the season. "It could be that the situation improves in the next few weeks, now that it has started raining," he said.

This year's grape harvest was also lean, but wine producers said the hot weather had increased the sugar content of the grapes. "We don't have the exact data yet, but it is now almost certain that Italy will produce around 20 per cent less wine than last year. So little wine has never been produced before in Italy," said Angelo Gaja, one of the country's most important winemakers. "However, a general optimism prevails about the quality," he added.

## Ducketts' Truffliers

In 2000, Grant and Beatrice Duckett began planning and development of the Ducketts' Truffliers on Vancouver Island. Today they look forward to their new Romagna truffle dogs to assist in locating the prized Black Perigold Truffle.



The Ducketts' are pleased with their trees' performance; all seedlings were grown from hardy B.C. seed stock and inoculated with Black Périgold Truffle. They are currently experimenting with

inoculating willows. They would also like to advertise, one Italian Romagna Truffle Dog for Sale, 6 month old male, not neutered, all shots up-to-date. To contact the Ducketts, email Betty at [duckett@bcsupernet.com](mailto:duckett@bcsupernet.com).

## Quality Assurance for Tuber-Inoculated Seedlings

Truffle Association of British Columbia (TABC)

Truffles are the fruiting bodies of a fungus that forms an ectomycorrhizal (ECM) association with tree roots. The Périgord black truffle (*Tuber melanosporum*) was originally produced in France and Italy in truffle and oak orchards on calcareous soil. Techniques for successful Périgord black truffle production have been developed, tested and shown to be successful in New Zealand, Australia, and parts of the US.

Since the initial inputs are relatively high when establishing a truffle orchard, and the returns are delayed by up to 10 years, it is essential that *T. melanosporum* mycorrhizas remain dominant on the host. It is therefore critical that experienced and trained personnel examine fruiting bodies, mycorrhizas, and DNA sequences of the fungus before inoculated seedlings are planted and while the mycorrhizas develop in the orchard. This will ensure that the fungus is correctly identified and that it dominates on root systems at time of establishment and throughout the orchard over time. It is also essential that soil characteristics are monitored for pH, organic matter, major and minor nutrients, especially calcium, nitrogen and phosphorus, key elements that are critical for mycorrhiza development.

## Inoculated Stock

As part of the TABC research and demonstration project, the truffières will be planted with 1-2 year old seedlings (mostly *Coryllus avellana* and some oaks, *Quercus robur* and *Q. ilex*) inoculated with *Tuber melanosporum*. The seedlings must appear healthy (no wounds or malformations, good apical buds, single stem, no root malformation, good root development). To be acceptable, inoculated seedlings must have 50% of root tips colonized by *Tuber melanosporum*, less than 30% of root tips

colonized by other mycorrhizal fungi, but 0% colonization by other *Tuber* species.

## Mycorrhizal Colonization

For stock used in the TABC research and demonstration project, mycorrhizal colonization will be assessed 1) just before outplanting, and 2) after outplanting. We will assess the fine roots using morphological and molecular approaches to determine the species of ECM fungi and their relative abundance.

Pre-outplanting, we will sample 20 seedlings per lot (lot = specific host + fungus + inoculation event + growth conditions combination) to determine ECM colonization. All seedlings to be planted will be assessed; these seedlings must all meet all of the criteria listed above.

The number of post-outplanting plants to be sampled will be 5 per truffière. Field sampling will occur at the end of the growing season but before winter. For the first year, we will sample by carefully excavating 3 main roots emanating from the stem in different directions and removing 15 root tips per main root. These samples will be kept cooled, transported to the lab and assessed within days.

Dr. Dan Durall, UBC-Okanagan, will carry out the assessment of the roots for mycorrhizal colonization. The roots will be gently washed free of potting medium or soil, placed into a tray in water, cut into 2 cm lengths, thoroughly mixed, and sub sampled. A total of 200 root tips will be evaluated per seedling for mycorrhizal status and ECM species under 400X or 1000X magnification either as the whole root tip or fungus only (done by peeling the mantle from the root tip) and classified according to the detailed procedure described by Goodman et al. (1996). Representative tips of each morphotype will be used for molecular analysis of fungal species. Molecular analysis of *Tuber* ECM from each truffière will be carried out. DNA will be extracted from ECM, amplified with fungal-specific primers, and sequenced.

To determine whether *Tuber melanosporum* is present, the mycorrhizas will be compared morphologically with published descriptions of mycorrhizas (Agerer 1987-2002, Rauscher et al. 1995). DNA sequences will be compared with sequences of correctly identified *Tuber melanosporum* sequences in Genbank (<http://www.ncbi.nlm.nih.gov/>) and with the in-house sequence database that we create from purchased or donated specimens.

## References

- Agerer R, ed (1987-2002) Colour Atlas of Ectomycorrhizae, 1st-12th del., Einhorn-Verlag, Schwäbisch Gmünd
- Goodman, D.M., Durall, D.M. and Trofymow, J.A. 1996. Describing ectomycorrhizae. In Concise descriptions of North American ectomycorrhizae. Edited by D.M. Goodman, D.M. Durall, J.A. Trofymow and S.M. Berch. Mycologue Publications, Sidney, BC.  
[http://www.pfc.forestry.ca/biodiversity/bcern/cde/index\\_e.html](http://www.pfc.forestry.ca/biodiversity/bcern/cde/index_e.html)
- Rauscher, T., R. Agerer, and G. Chevalier. 1995. Nova Hedwigia 61: 283-296.

## Truffles Trigger Gourmet Gold Rush

By Nick Heath

26 October 2007 08:35

<http://new.edp24.co.uk/>

Truffles are a delicacy that grace the world's top tables and can command a price more than ten times that of silver. Now Norfolk's (in the United Kingdom) fertile soils have been pinpointed as a treasure trove for the "black diamonds" that promises to spark a gourmet gold rush to the region.

Internationally recognised truffle expert Marie Anne French has chosen the market town of Watton as her base to transform East Anglia into one of the world's foremost producers of the gastronomic delight. Forget pigs rooting around in the French soil, Mrs French says that East Anglia's chalky, well mixed earth is the perfect bedrock on which to build an industry of truffle growers. She named the Watton area as an unlikely truffle hotspot following months of research and after uncovering three of the fungi and eight growing sites locally in September.

Truffles are highly prized for their extraordinary aromatic nutty flavour and fetch a hefty price, with the black truffle *Tuber uncinatum* having sold for up to £820 a kilo and a large white truffle recently fetching £30,000. The scaled fungi, renowned for their aphrodisiac qualities, grow underground, with four dark edible species found in the UK that sprout from the roots of oak, beech, hazel and other trees.

Not only will her business GroSol help people uncover the luxury nibbles beneath their feet, but she will also provide trees inoculated with truffle spores and training on how and when to harvest them using specially taught dogs. "I want to generate an industry around here and encourage farmers and landowners to be able to produce tonnes of truffles," she said dressed in her trademark bowler hat. "There is a world market ready and a growing 'home gourmet market'. There will be people out there who already have them growing in their gardens - they just

need to know what to look for. It is a crop for wet years, so it can be a buffer for when other crops are down and the ideal environment for it is the strips that farmers often leave at the side of their fields."

Despite their high price tag, she says truffles are no longer the preserve of the privileged. "Eating a truffle is a unique experience, the flavour and the smell of it is taken in through the eyes, nose and mouth; it is an event that you do not forget," she said.

Her business will survey potential truffle-growing sites for suitability but she said that a large producer would need about three hectares of land. Visit [www.grosol.co.uk](http://www.grosol.co.uk) for more information.

## Chef to Face NT\$3 Million Fine for Truffle Smuggling

Saturday, October 27, 2007

The China Post news staff

<http://www.chinapost.com.tw/>

TAIPEI, Taiwan -- A top French chef in Taiwan may face a fine of over NT\$3 million for smuggling some 3 kilograms of white truffles (see photo) into Taiwan from Italy, according to Taipei's customs office. Chang Chen-min, who is deemed the No.1 cooker of French cuisine in Taiwan and serving at Les Sens restaurant in Taipei, allegedly brought in 3 kilograms of white truffles when returning from a trip to Italy in late September, without reporting the precious product to the customs office.

Chang will see the truffles confiscated and face a fine some 3 to 5 times the net value, estimated at NT\$1 million (≈\$30,000CAN), of the inbound truffles, Taipei customs office said. Informed sources said that the white truffle or Alba truffle (*Tuber magnatum*) comes from the Langhe area of the Piedmont region in northern Italy, and most famously, in the countryside around the city of Alba.

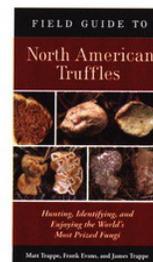
## Field Guide to North American Truffles

### FIELD GUIDE TO NORTH AMERICAN TRUFFLES

Hunting, Identifying, and Enjoying the World's Most Prized Fungi

BY MATT TRAPPE, FRANK EVANS, AND JAMES TRAPPE

- The first full-color illustrated guide to identifying North American truffles by their key features, including profiles of more than 80 species of truffles.
- Includes more than 80 photographs of rare and hard-to-find truffle species.



The TABC would like to know if members are interested in purchasing a copy of this guide.

For more info see [www.tenspeed.com](http://www.tenspeed.com)

Please email [Sue.Gordon@gov.bc.ca](mailto:Sue.Gordon@gov.bc.ca) if you are interested as there is a possibility of a discount for bulk orders.

## Web Sites of Interest to the Truffle Community

**Truffle Association of British Columbia**  
[www.bctruffles.org](http://www.bctruffles.org)

**New World Truffieres, Inc.**  
**Truffle Cultivation Specialists**  
[www.truffletree.com](http://www.truffletree.com)

**New Zealand Truffle Association**  
[www.southern-truffles.co.nz](http://www.southern-truffles.co.nz)

**North American Truffle Society**  
[www.natruffling.org](http://www.natruffling.org)

**Truffles UK**  
[www.truffle-uk.co.uk](http://www.truffle-uk.co.uk)

**Trufficulture**  
[www.oyamagardens.com](http://www.oyamagardens.com)

### Upcoming Local Events



*(Cut out for your fridge)*

#### November 24

#### Truffle Association of British Columbia Fall Meeting

Date – November 24, 2007  
Location – UBC Okanagan Campus, BC  
Call In Number – 1-866-596-5277  
Access Code – 9345247#  
More information will be posted at  
[www.bctruffles.org](http://www.bctruffles.org)

#### January 25 - 27

**3<sup>rd</sup> Annual Oregon Truffle Festival**  
For information see:  
[www.oregontrufflefestival.com](http://www.oregontrufflefestival.com)

### Ministry of Agriculture and Lands Personal Information Protection Policy

Effective January 1, 2004 the BC PIPA Act came into effect. Ministry of Agriculture and Lands has always taken great care in protecting the confidentiality and privacy of our customers, suppliers and vendors.

The ministry collects and uses personal information about individuals as needed and will only collect, use and disclose such personal information in a manner that would be considered reasonable under the circumstances.

**If you wish to become a member or submit an article for the next newsletter, please direct a phone call, letter, fax or email to:**

**Sue Gordon, Office Manager**

Ministry of Agriculture and Lands  
Access Centre - 5785 Duncan Street  
DUNCAN BC V9L 5G2

**Phone:** (250) 746-1210 **Fax:** (250) 746-1292

**Email:** [Sue.Gordon@gov.bc.ca](mailto:Sue.Gordon@gov.bc.ca)

### Truffle Association of British Columbia Membership Information

Memberships are yearly to be renewed by the end of April and mailed to:

Ministry of Agriculture and Lands  
Access Centre - 5785 Duncan Street  
DUNCAN BC V9L 5G2

Name:

\_\_\_\_\_

Business Name:

\_\_\_\_\_

Mailing Address:

\_\_\_\_\_  
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\_\_\_\_\_

Phone Number:

\_\_\_\_\_

Fax Number:

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Email Address:

\_\_\_\_\_

Do NOT make my email visible to membership

Web Site Address:

\_\_\_\_\_

Yearly Membership **\$20** \_\_\_\_\_

Yearly Family Membership **\$25** \_\_\_\_\_