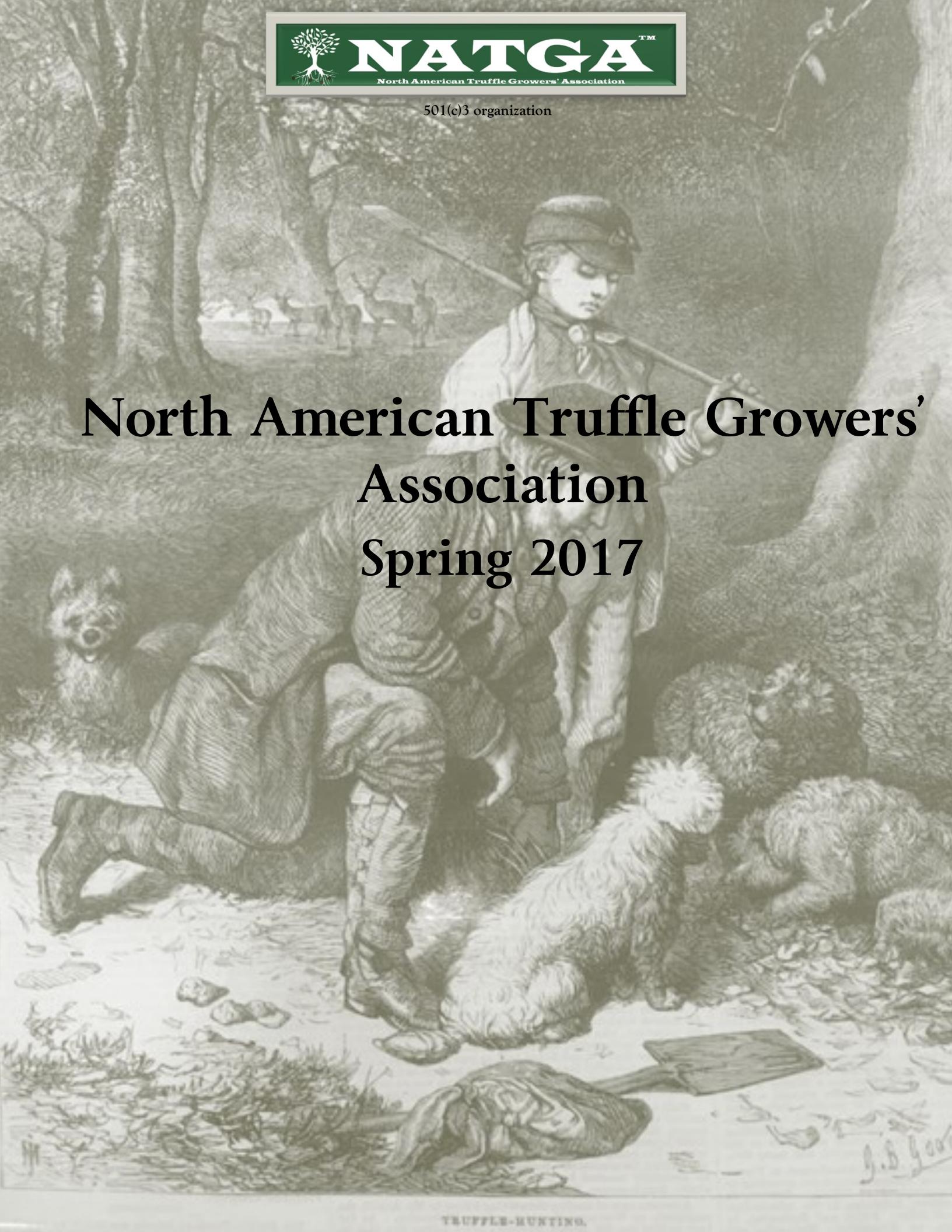




501(c)3 organization

A detailed black and white engraving of a scene from a book. In the center, a man wearing a wide-brimmed hat and a coat is kneeling on the ground, holding a long wooden pole or stick. He appears to be examining something on the ground. Two dogs are around him: one is lying down to the left, and another is sitting to the right. In the background, there are several deer standing in a clearing. The overall style is that of a 19th-century illustration.

# North American Truffle Growers' Association

## Spring 2017

## A Letter From the President



Well, another truffle season has come to a close and we are ( I'm sure) deeply engrossed in the tasks to prepare for the next season. We want to congratulate all who produced this year including Nancy Rosborough, Mary Hughes and David Vermillion, Bob and Ann Lee ( with the help of Franklin, Gavin and Dusty Garland) , and of course Anne Mitchell. News is coming in from the west coast that more farms are starting to produce there including Kendall Jackson Winery, and Pat Long in Oregon. If I missed anyone please let me know because we want to shout it from the rooftops! Every new farm that goes into production spurs on the rest of us and is a boon for our tiny industry here in the US.

## Your Executive Committee

**President—Olivia Taylor      Vice President- Vitaly Baron  
Secretary—Miriam Skinner      Treasurer- Caryl Talcott**

# Featured Farm

## Jump Mountain Vineyard

Article and photos courtesy of Mary Hughes and David Vermillion



Jump Mountain Vineyard and Truffle orchard lies on the western edge of the Shenandoah Valley of Virginia. Owners David Vermillion and Mary Hughes planted a one-acre orchard of filbert trees and holly oaks in October 2007. Before planting, they had extensive soil testing done by Alex Blackburn, a local soil scientist, to determine the most favorable locations for the orchard and vineyard. The orchard was planned for the best soils on the property, primarily composed of Dyke and Shottower.

These soils are chiefly characterized by being very deep (more than 48" - 60" to bedrock) and well drained, formed in old alluvium derived from sandstone, limestone, shale and quartz. These soils are very fine, friable and contain many fine roots along with many small cobbles made of limestone and sandstone. The elevation is 1330' above sea level

Initially, they spread 10 tons of lime on "Mary's Folly," as the orchard site is affectionately called, which increased the pH to 7.9. In 2011 they spread 2 T more lime, raising the pH to 8.1. In 2013, the pH was still up at 8.0. 520 trees were purchased from Franklin and Betty Garland and planted according to the recommended spacing of 12' x 6'. The trees struggled at first but then in year five really started to grow rapidly. Mary and David took their then 5-year-old Scottish terrier up to Lisa Kennell at Gleneagle Kennel in Front Royal, VA, for training after hearing her speak at NATGA, and Mary then continued with the training techniques that Lisa taught her.

Amazingly it worked! Maggie found a few truffles in 2013. Since then the orchard has produced *Tuber melanosporum* sporadically. Despite pruning, the canopy of the orchard had grown to the point that the ground was deeply shaded. Mary and David consulted Marcos Morcillo (NATGA speaker at the 2016 meeting) when they attended the Micologica Forestal truffle tour in December, and he strongly advised them to remove every other row of trees. With heavy heart, they removed half the trees this winter and hope this will spur more consistent commercial level production in the 10-year old orchard. With increased exposure to sunlight and early spring cultivation of the soil as well as a truffle puppy-in-training, they hope to turn Mary's Folly into black gold!



Sources:

[https://soilseries.sc.egov.usda.gov/OSD\\_Docs/D/DYKE.html](https://soilseries.sc.egov.usda.gov/OSD_Docs/D/DYKE.html)  
[https://soilseries.sc.egov.usda.gov/OSD\\_Docs/S/SHOTTOWER.html](https://soilseries.sc.egov.usda.gov/OSD_Docs/S/SHOTTOWER.html)

# Burgundy and Bianchetto

*Tuber aestivum* and *Tuber borchii*



<http://www.aom/lmagourmet.c>



<http://theplantshop.com.au>

A lot of the focus of the NATGA organization has revolved around the Perigord truffle (*Tuber melanosporum*). There is a whole world of alternative truffles that could viable possibilities for US cultivation. This article will focus on two European species that are already cultivated in the US and have great potential for success, the Burgundy and Bianchetto truffle.

The Burgundy truffle (*Tuber uncinatum*) or the summer variety (*Tuber aestivum*) is an autumn harvested truffle. The harvest season for the burgundy truffle goes from September–December. The summer variety is harvested from May – October. It has a brown colored gleba and white veining. It is known for its mushroomy smell and nutty flavor. The burgundy truffle is cultivated in many of the same regions as the Perigord but the range of the Burgundy truffle spans further northward as it is more tolerant to colder temperatures. The burgundy truffle can be found as far north as the island of Gotland in Sweden. Oak and hazelnut trees are generally host trees for this species. In areas where the Perigord and the Burgundy truffles are grown simultaneously there is some evidence that the Burgundy truffle is more competitive and will eventually overtake an orchard. It is recommended that the two species not be cultivated in the same orchard. The hardiness of the Burgundy truffle in colder climates makes it an ideal candidate for cultivation in the US as an alternative to the Perigord in northern orchards. (Gordon Brown, 2007)

## Continued. . . . . . . . . .

The Bianchetto truffle (*Tuber borchii*) is a white Italian truffle not unlike the famous Piedmont truffle. The Bianchetto truffle originates in Italy and is quite common in areas such as Tuscany and Alba, but it ranges widely around Europe. It is a highly adaptable and tolerant. The season of this truffle is January -March. This truffle is known to have a similar aroma to its more famous and expensive cousin, *Tuber magnatum* pico (Italian White Truffle) but with a stronger garlicky flavor. These truffles do not get very large, the largest really only getting up to golfball size. There is not a lot of data on the relationship Bianchetto has when in competition with other *Tuber* species. Pine and oak are a common host trees for this species but it is not a particular species and has a range of possible host trees. With its high adaptability and traits so similar to the difficult to cultivate Italian white truffle, the Bianchetto is another excellent alternative truffle to cultivate in the US. (Mirco Iotti, 2010)

### Bibliography

Gordon Brown, I. H. (2007). *Taming the Truffle*. Portland: Timber Press inc.

Mirco Iotti, E. L. (2010). The ectomycorrhizal community in natural *Tuber borchii* grounds. *FEMS Microbiology Ecology*, 250 -260.

**Coming Soon!!!!!!!**

# **2017 NATGA Summer Meeting and Potluck**

**When: Saturday August 12th, 2017**

**Where: The Garlands**

**3020 Ode Turner Road**

**Hillsborough, NC 27278**

**12-4pm**

**Bring your favorite dish and your bath-  
ing suit ( THEY HAVE A POOL!)**

# Notice!

Anyone interested in a truffle orchard in North Carolina?



Mr. Grady Perry of Louisburg, North Carolina has a small orchard of truffle trees that he is interested in leasing or selling to any interested growers. The trees are 10+ year old hazelnuts that have been reported to have produced in the past. Mr. Perry has not looked in the past two seasons and could not report on more recent production.

It is of note that these trees do have EFB ( Eastern Filbert Blight), however the site is prime for replanting with oaks for future production.

For further information and any interested parties can contact

[Grady.Perry@wemc.com](mailto:Grady.Perry@wemc.com)

919-632-5909

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