

PORTLAND & EUGENE, OR

Groundbreaking culinary work

10th annual truffle festival features native and French varieties, and numerous events



Go truffle hunting with a trained truffle dog or bring your own canine for truffle-dog training sessions and an amateur truffle dog competition during the **10th Annual Oregon Truffle Festival**. Taking place Jan. 15-18 in the Portland/Yamhill area and Jan. 23-25 in the Eugene area, during the peak of Oregon's truffle-harvest season, the event has been described as "the first truffle festival in the English-speaking world."

Guest participants will include top Northwest chefs such as Vitaly Paley, Jason Wilson and Stephanie Pearl Kimmel, who will host wine-paired truffle dinners or participate in events such as "Walk on the Wild Side," featuring small-plate truffle dishes, wine and beer.

Festival attendees will have the opportunity to learn more about native, wild-growing

Oregon white and Oregon black truffles, as well as the French Périgord black truffle, which was first commercially harvested in Oregon's Willamette Valley in 2012. Truffles are

commercially cultivated by introducing the truffle fungus into tree seedlings, such as hazelnut trees; it takes several years for truffles to develop.

The festival will also include **cooking classes, winery luncheons, a Growers' Forum and an Oregon Truffle Marketplace.**

Contact: 503-296-5929; oregontrufflefestival.com.

—Kyle Jensen

Did you know? Oregon has a world-renowned, six-decade legacy of truffle research, and one of the greatest concentrations of truffle scientists and specialists in the world (oregontruffles.org/truffles_feasibility_final.pdf).

Clockwise from top: A trained truffle dog at work during last year's festival. Apple-and-jicama salad with hazelnuts and shaved Oregon white truffles. Foragers gather Oregon white truffles.

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