

**NINKASI BREWING COMPANY**

WATER HOPS MALT YEAST

Partnering with Oregon Natural Meats, Ninkasi Brewing Company upcycles spent brewers grain to help promote a sustainable local food supply. Look for Oregon Natural Meats and Ninkasi Beers at many fine retailers throughout Eugene!

Yeast gets reused in the beer making process. Malt is upcycled to local farmers to be used as feed.

**ENJOY NORTHWEST LOCAL**

**DRINK NORTHWEST**

**EAT NORTHWEST**

NINKASIBREWING.COM  
NORTHWEST LOCAL

ALSO BROUGHT TO YOU BY  
**EUGENE Weekly**



JOHN VALLS

# TELLING THE TRUFFLE'S TALE

Annual Oregon festival features tastings, lectures and demos BY AMANDA BEDORTHA

**N**ow in its sixth year, The Oregon Truffle Festival features all things truffle, including tastings, demonstrations, lectures and classes. Though many of this year's events are already sold out, truffle enthusiasts and those curious about tasting and learning more about the native fungus can attend the festival's MarketPlace event on Sunday, Jan. 30.

Truffles are a rare, exquisite and expensive indulgence primarily found in European countries like France and Italy. But Oregon is quickly gaining recognition for being one of the top spots for harvesting some of the world's finest and most delectable truffles. Recognized for their distinct aroma and taste, truffles described by a wealth of adjectives, ranging anywhere from "alluring" to "forest floor."

Attendees at the Jan. 30 MarketPlace shindig, located at the Valley River Inn, will experience five hours of truffle events, including tastings, artisan foods, fresh truffles, a truffle dog demonstration and a lecture series. "Truffles are not a fad," says festival organizer Leslie Scott. "Having gone to truffle festivals in Europe, everyone celebrates truffles everywhere they are found."

Here in Oregon, the festival will celebrate its native culinary ingredient by brining a taste of the old and new world to attendees through educational materials that highlight sustainable farming and the protection of truffle habitat. "We have this glorious native ingredient," says Scott. "It's authentically Oregon."

In addition, attendees will learn about the role truffles play in Oregon's history. "What's important to me is telling the Oregon experience, as well as that of the old world," says Scott. Part of that history includes the recent use of dog hunters to find the ripest and freshest truffles in Oregon.

Truffles can be harvested by the human hand, but it is our canine friends who are able to detect a truffle at its peak ripeness. The truffle dog demonstration will show how these animals are trained to sniff out truffles specific to Oregon. The state's native species of truffles include two white varieties and one black, each of which is relatively widespread and easy to harvest.

Another highlight of this year's event is "SLOW: The Taste of Authenticity." In partnership with the Jordan Schnitzer Museum of Art, this Friday night event will feature art by Douglas Gayeton, a photographer whose work highlights the daily pleasures of growing, harvesting, preparing and savoring seasonal food. Also included in the night's festivities are Alessandro Mondello and Danilo Bernardino of Italy's most active truffle association, Mondo Tartufo. Mondello and Bernardino will engage attendees with a lively discussion of sensorial analysis, focusing on the complex flavor notes of truffles as they ripen.

According to Scott, truffles are a powerful olfactory experience when they are shaved and served over oil. Because truffle aromas are fat soluble, they can easily impart an aromatic accent to butter, oils and eggs, among other foods. During the festival, attendees will discover a variety of methods for cooking with truffles as well as having a chance to sample truffle dishes prepared by renowned chefs.

Admission is \$15, though for \$20 one can savor all aspects of the MarketPlace event as well as receiving a commemorative Oregon Truffle Festival Riedel wine glass and wine tastings featuring eight of Oregon's wineries. Participating vendors include Marché Provisions, Rogue Creamery and many more. ■

The event runs from 11am to 4pm; for more information about the Oregon Truffle Festival, visit [www.oregontrufflefestival.com](http://www.oregontrufflefestival.com)

**THANK YOU EUGENE!**

**BEST OF EUGENE 2010-2011**

**The Bier Stein**  
BOTTLESHOP & PUB

**VOTED BEST SELECTION OF BEER ON TAP**  
• 2005 • 2006 •  
• 2007 • 2008 • 2009 •  
**2010**

Over 1,000 Bottled Beers for you to choose from!  
345 E. 11th Ave. Eugene  
541-485-Bier  
[www.thebierstein.com](http://www.thebierstein.com)

**June**  
restaurant & bar

comfort food & cocktails  
from the creators of restaurant el Vaquero

open nightly at 5:00  
happy hour 5:00-6:00  
closed Mondays

7:00 am coffee & bistro

7 days a week  
private parties, catering & conference space

**junejoint.com**  
1591 Willamette  
541.485.6242