

Some knights and a night to remember

Astoria Regatta at the Portland Rose Festival

PORTLAND — At the 2015 Portland Rose Festival ceremonies and parades, the 2015 Astoria Regatta Festival was well represented.

Astoria Regatta Festival co-presidents Kathy Koppen Dean and Kevin Leahy were “knighted” in the Royal Rosarian Honorary Knighting Ceremony held June 5 at the Oregon Courtyard Square. This honorary event has been taking place since 1920. Both presidents chose roses named after their mothers, Elizabeth

for Dean and Dolores for Leahy, to be planted in their honor.

At the Starlight Parade, which is the kick-off of Rose Festival week, the Astoria Regatta Festival Float — with the 2015 court on board, as well as 2014 Regatta Festival Queen Claire Helligso — won second place in the Festival or City Division, continuing the streak of wins in every parade the float has been entered into this year.

The 121st Astoria Regatta Festival, with the theme “Rockin’ on the River,” is being held Aug. 5-9. For a full schedule of events, go to www.astoriaregatta.com for information.



The Astoria Regatta float, accompanied by the Astoria Regatta Court, won second place in the Festival or City Division in the Portland Rose Festival Starlight Parade.



During the Rose Festival celebration in Portland, Astoria Regatta Festival co-presidents Kevin Leahy and Kathy Koppen Dean were knighted in the Royal Rosarian Honorary Knighting Ceremony.

Truffle dogs sniff out pungent fungus prized by foodies

By **TERENCE CHEA**
The Associated Press

CARNEROS, Calif. — The growing appetite for truffles is feeding demand for dogs trained to sniff out the pungent fungus prized by chefs and foodies.

As more landowners plant orchards in hopes of harvesting truffles, more dogs are being trained to detect the earthy delicacies, which take several years to ripen on tree roots underground.

“There is huge demand for truffle dogs right now,” said Alana McGee, co-founder of the Truffle Dog Company, which helps orchard owners search for truffles and trains dogs how to find them in orchards or in the wild.

“Truffle-hunting is right up their alley. It’s fun for the dogs. They get rewarded for using their noses, which is how they see the world,” she said.

On a recent morning, McGee’s dog Lolo, a brown and white Lagotto Romagnolo, sniffed for signs of Perigord and burgundy truffles on the roots of oak and hazelnut trees planted next to Robert Sinskey’s vineyards in Carneros, Calif.

Sinskey was the first Napa Valley winemaker to plant a truffle orchard five years ago and wants to be the first California grower to harvest truffles, hopefully next year. He plans to have McGee teach his dogs the art of truffle-hunting.

“I hope my dogs will finally be able to earn their keep,” Sinskey said. “It



Bill Collins follows his Italian water dog, Rico, while hunting for truffles at the Robert Sinskey Vineyards Truffle Orchard in Napa, Calif. America’s growing appetite for truffles is feeding demand for dogs trained to sniff out the prized fungi beneath the ground.

will be nice to see them actually work.” Lolo is an Italian breed commonly used to hunt truffles, but McGee said any dog can be trained. “It’s about working with the dogs’ personalities and different learning styles.”

In Europe, truffle hunters traditionally used pigs, but in recent years the job has gone to the dogs, which are easier to manage, less conspicuous and less likely to eat the tasty tubers or bite a hand trying to snatch one from its mouth.

Known as the diamonds of the culinary world, most black truffles come from Europe or Australia and cost \$800 to \$1,200 per pound, but supplies are shrinking while appetites are expanding worldwide, said Robert Chang, chief

truffle officer of the American Truffle Company.

“As people get richer all the time, the demand for truffles will continue to grow,” Chang said. “Ten years ago, you mention the word truffles, and people think, ‘Oh, it’s the chocolate truffles.’”

European black truffles, the ones most coveted for their powerful taste and aroma, are notoriously fickle. Few in North America have successfully harvested them, but many are trying because the crop could be highly profitable.

The American Truffle Company is working with dozens of landowners across the U.S. to grow European black truffles commercially. It’s still too early to judge their success since the orchards



Trainer Alana McGee works with her dog Lolo to search for truffles at the Robert Sinskey Vineyards Truffle Orchard in Napa, Calif.



Chef Ken Frank smells the aroma of a black winter truffle at La Toque restaurant in Napa, Calif.

ain’s first cultivated black truffle from fungus he planted in Leicestershire six years ago, using the same techniques their company is using in the U.S. and other countries.

In California’s wine-growing regions of Napa and Sonoma valleys, the American Truffle Company is working with several winemakers, including Sinskey, Rocca Family Vineyards, former Intel Corp. CEO Paul Otellini and most recently Peju Province Winery.

The trees don’t require much water, so they haven’t been affected by California’s record drought, which has forced farmers to tear out orchards and reduce crop plantings.

Napa Valley Chef Ken Frank, widely regarded as America’s top truffle chef, imports the delectable fungus from Italy, France and Australia. He loves the idea of serving fresh, locally grown truffles at his restaurant La Toque.

Heaven scent: Finding may help restore fragrance to roses

The Associated Press

NEW YORK — Shakespeare said a rose by any other name would smell as sweet. In fact, many kinds of roses today have little fragrance. But a new discovery might change that.

A study of roses that do have a strong scent revealed a previously unknown chemical process in their petals. It’s key to their alluring odor.

Experts said the finding might let scientists restore a pleasing scent to rose varieties that have lost it because of breeding for traits like color or longevity.

French scientists identified a gene that’s far more active in a heavily scented kind of rose than in a type with little odor. This gene,



Roses during preparations for the Philadelphia Flower Show at the Pennsylvania Convention Center in Philadelphia Feb. 26. AP Photo/Matt Rourke

which produces an enzyme, revealed the odor-producing process.

Results are reported in a study released Thursday by the journal Science.



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4TH OF JULY WEEKEND

★★★EVENTS★★★

FRIDAY, JULY 3-SUNDAY, JULY 5

OPEN SUNDAY: 10 A.M.-6 P.M. ★ MONDAY-SATURDAY: 10 A.M.-8 P.M.

- ★ Sidewalk Sale & Petting Zoo Fri. July 3rd-Sun. July 5th
- ★ Tsunami Skippers Jumprope Team Demo Sun. July 5th 1:00 & 2:00 P.M.
- ★ BBQ Ribs Special at Daisy May's Sandwich Shop

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Relay For Life of Clatsop County

Relayforlife.org/clatsopcountyor

Saturday, July 11 to Sunday, July 12

For more information, please contact Nancy Hillis, 361-578-2840.



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