

Foraging Wild Edibles Creates a Business

An Interview with 'The Truffle Temptress'

BY OLIVIA OLIVIA
THE PORTLAND OBSERVER

Recently the Portland Observer had the pleasure of catching up with the owner of the Temptress Truffles Wild Edibles, Elan Hagens. She answered some of our questions on running her own local business and the quest to find the "diamond of the kitchen" - truffles!

I remember you said you went to school here in Portland and how it instilled the love of foraging and growing food in you. What was the name of that school again? And what specifically did you love the most about it?

Now it's called Sunnyside Environmental School, but at the time it was called the Environmental Middle School. The thing that I loved most was that we were able to mix with students from all over the city and spent the major-

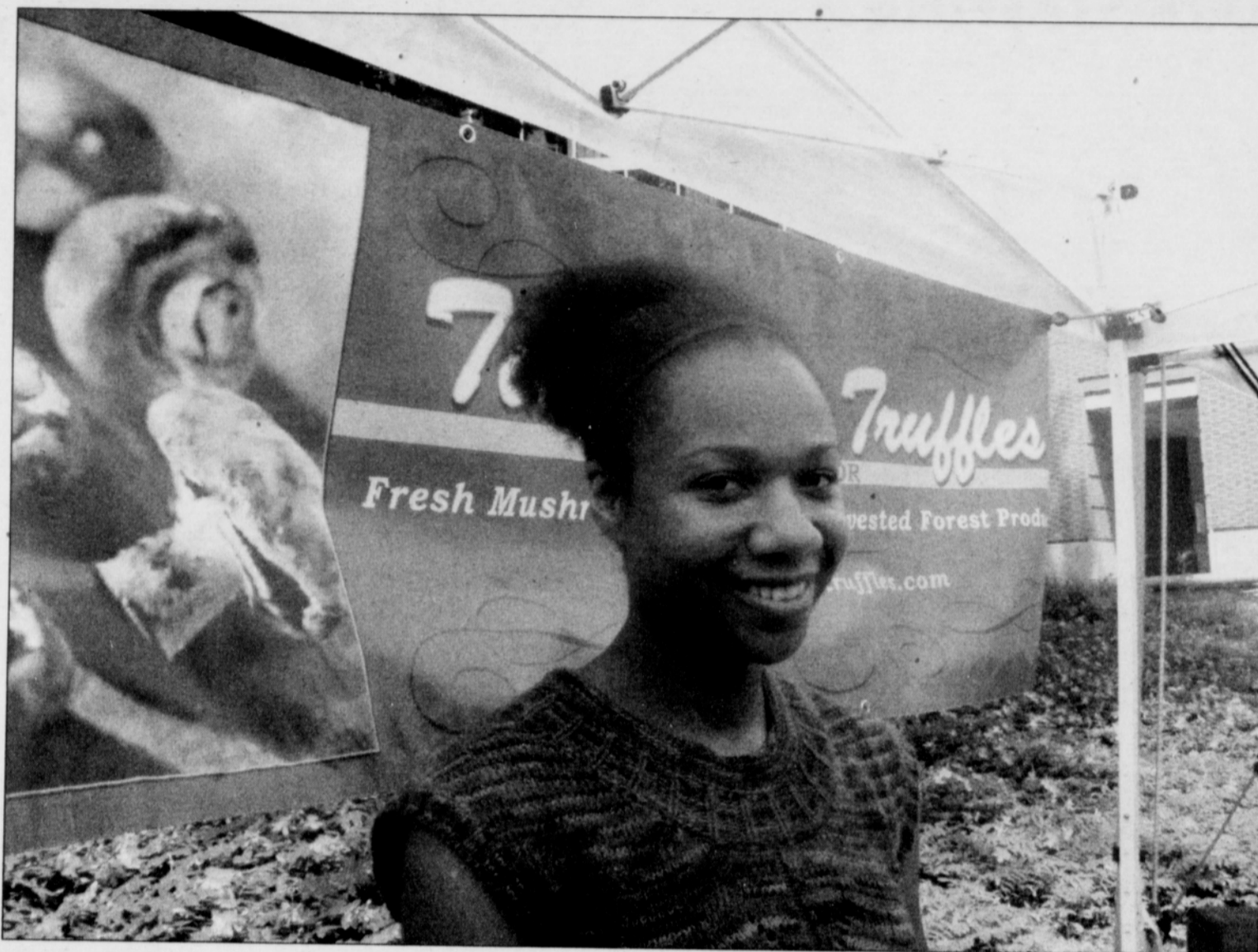


PHOTO BY OLIVIA OLIVIA/THE PORTLAND OBSERVER

Elan Hagens, owner of the Temptress Truffles, sells naturally growing delicacies from the Pacific Northwest like Pacific Gold Chanterell mushrooms, truffles and other wild edibles, during a Saturday's Farmer's Market at Portland State University.

ity of our class time outdoors. We also participated in statewide environmental projects and Native American cultural studies.

Obviously different seasons come and go when you're foraging - what's in season now? And what's your favorite sea-

son for foraging?

Right now we are in the most bountiful time of the year. In the Northwest, fall is a prime forag-

ing season as this brings forth our state mushroom, the Pacific Golden Chanterelle. You can also find boletes, lobster mushrooms, chicken of the woods, Matsutake, cauliflower mushroom and several other edible species of fungi. My favorite season for foraging is fall, although truffle season starts in November.

The name is the Truffle Temptress so I'm assuming you love truffles or might know a lot about them. What makes truffles so special and so hard to find? Do you prefer black truffles or white truffles?

The reason why truffles are hard to find is because unlike the majority of fungi it never grows above ground. They live among the roots of fir and oak trees. And because they are underground, it's beneficial and sustainable to use animals to sniff them out for you. Particularly dogs, even though historically moths have been used in France and Italy. The main reason animals are used is that they find truffles that have ripened and have a strong scent. Some

continued ▼ on page 10

WE STAND UP FOR WHAT WE BELIEVE IN!

OUR FUTURE

It is our primary goal as a labor union to better the lives of all people working in the building trades through advocacy, civil demonstration, and the long-held belief that workers deserve a "family wage" - fair pay for an honest day's work.

OUR FAMILIES & OUR COMMUNITIES

A family wage, and the benefits that go with it, not only strengthens families, but also allows our communities to become stronger, more cohesive, and more responsive to their citizens' needs. Our ongoing efforts to establish Area Standard wages and benefits knows no boundaries of race, creed, color, gender, beliefs, or country of origin.



Pacific Northwest
Regional Council
of
CARPENTERS

www.nwcarpenters.org

