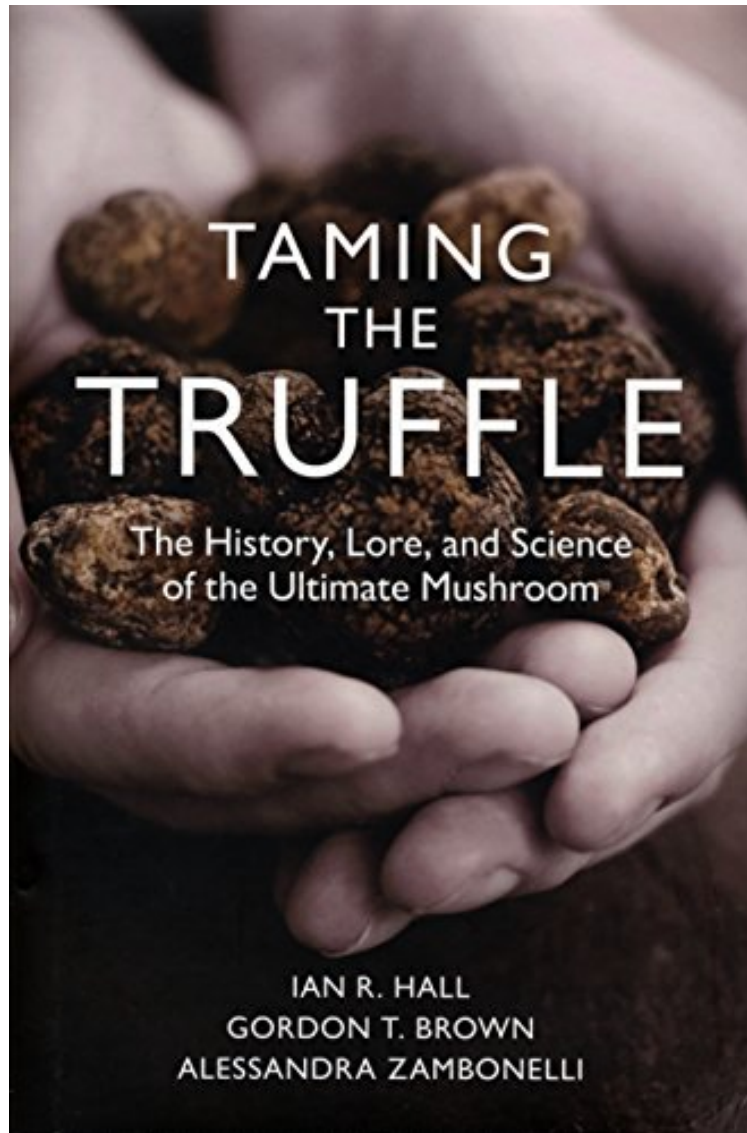


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## Taming the Truffle: The History, Lore, and Science of the Ultimate Mushroom

*Gordon Brown, Ian R. Hall, Alessandra Zambonelli*  
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#140666 in Books Hall, Ian R./ Brown, Gordon T./ Zambonelli, Alessandra 2008-01-04Original language:EnglishPDF # 1 9.33 x .94 x 6.38l, 1.74 #File Name: 0881928607304 pages | File size: 60.Mb

**Gordon Brown, Ian R. Hall, Alessandra Zambonelli : Taming the Truffle: The History, Lore, and Science of the Ultimate Mushroom** before purchasing it in order to gage whether or not it would be worth my time, and all praised Taming the Truffle: The History, Lore, and Science of the Ultimate Mushroom:

0 of 0 people found the following review helpful. Beautiful BookBy Richard WeberThis book is beautifully presented

through excellent printing, and wonderful photographs. It is superbly researched in dealing with the science of truffles and their distribution. If you want to know about truffles, in principle, this is the book to have. If you're thinking about undertaking truffle culture in North America, this book will not be much help. It has much to say about how people have been successful in Europe and New Zealand but essentially nothing about the U.S. This is unfortunate as there are a number of successful truffieries in Oregon, North Carolina and Tennessee. It would have been good to talk about their efforts/methods. The book would have been more helpful if the authors had captured some of the experience and wisdom embodied in Dr. Charles Lefevre of New World Truffieries. He's the preeminent North American truffle expert. 0 of 0 people found the following review helpful. Five Stars By Mr. Ronald E. Hubbard excellent book 0 of 0 people found the following review helpful. Five Stars By Joe from bp Amazing, well write book. I would recommend it for anyone that wants to learn anything technical about truffles.

Whether the worlds best truffles come from Piedmont or Prigord inspires impassioned debate, but the effects of dwindling supply and insatiable demand for the elusive mushroom are unquestionable: prices through the roof, intrigue and deception, and ever more intensive efforts to cultivate. As international mycologist Ian Hall and his colleagues have written, Attempts at taming the truffle, of ordering its growth and harvest, now span the globe, and there has been some success in unlocking the secrets of what French researchers have aptly referred to as la grande mystique. The secrets of when, how, and where to collect truffles have been passed from generation to generation since ancient times, but artificial cultivation remains the holy grail. Here, in the most comprehensive practical treatment of the gastronomic treasure to date, the art and science of the high-stakes pursuit come together. This extensively illustrated volume brings the latest research and decades of experience to enthusiasts and professionals alike, with coverage of the leading truffle areas including France, Italy, Spain, and Asia, and the newcomers: Australia, New Zealand, and the United States. The authors leaven their enthusiasm and expertise with wry humor, exploring the history and newest techniques. They describe in detail the commercial species and their host plants, natural habitats, cultivation, and maintenance, pests and diseases, and harvesting with pigs, dogs, truffle flies, and even the electronic nose. Production in truffle plantations can begin after only three years, but often the rewards may take more than a decade. So there is plenty of time to read and prepare, and no better resource than this one.

From Booklist Anyone whos ever tasted a fresh truffle appreciates firsthand the sensual, almost primitive, allure of this fungus unmistakable, powerful, penetrating perfume. Gourmets endlessly debate the relative virtues of Italys white truffle and Frances black truffle, but properly selected and prepared, either can gratify. Both the truffles rarity and the idiosyncrasy of its traditional harvesting with trained pigs or dogs to sniff out its underground lairs add to this mushrooms allure. Demand for truffles and a decline in the annual harvest have caused prices to skyrocket, leading to fraudulent marketing and to increasing attempts to cultivate truffles beyond their wild habitats. The authors survey Europes, Asias, and Americas truffles and distinguish each subspecies biological and culinary characteristics. They lay out the problems and the successes of commercial truffle production. This is technically detailed and abstruse data, but aficionados, chefs, and cooking students can learn a lot here about these lords of the fungi realm. --Mark Knoblauch Aficionados, chefs, and cooking students can learn a lot here about these lords of the fungi realm. Booklist Even if you dont crave growing truffles, this informative and highly readable book reveals the fascinating mysteries, lore, and biology of this ultimate food better than any other book in English. It is a paragon of science written for the interested layperson. Gastronomica The pleasure of truffles can be both gustatory and emotional; likewise, this book provides both substantial information and evocative folklore. Wine Spectator [The authors] reveal the state of the art and science of producing the ultimate mushroom in a splendidly interesting and informative way. . . . This book is outstanding. Inoculum This fascinating, lavishly illustrated volume. . . will keep the reader engrossed through site preparations, irrigation methods and, yes, the actual tasting of the truffle. Lavender Filled with high-quality color photographs. The prose matches the elegant pictures nicely, even humorously at times, and takes the reader through the history of truffle hunting and cultivation. . . . [It] would certainly attract all levels of mycologists from beginner through advanced, but it has the allure and witty prose to inveigle those who never imagined they could share our love and interest in fungi. Fungi A fascinating new book. Orange County Register You should buy this book. . . . It is pretty amazingly thoughtful and comprehensive and will surely become dirt-stained and probably also soiled by your truffle pig as you develop your empire. Really. Cornell Mushroom Blog I thoroughly enjoyed this book. It is a lovely, luxurious book with many pictures and drawings. That the authors have a wonderful sense of humor is evident in the writing. Journal of the Botanical Research Institute of Texas