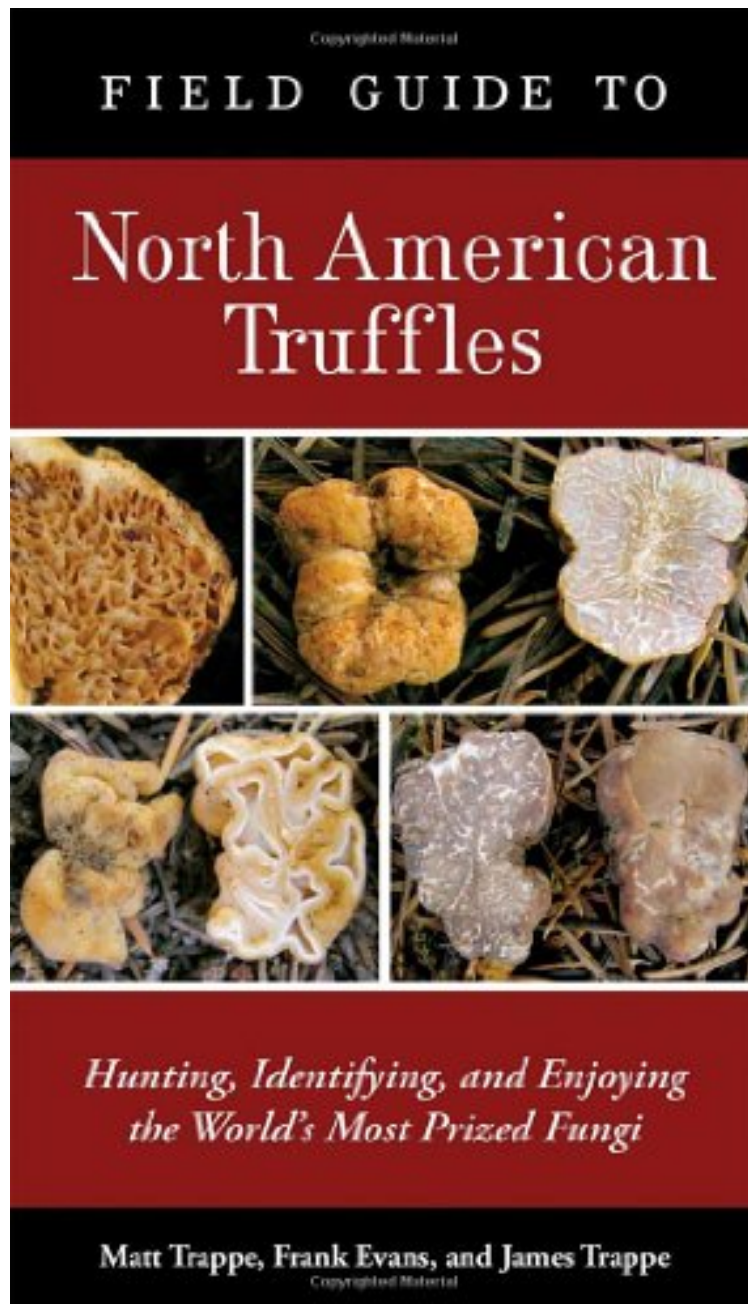


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# Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi

*Matt Trappe, Frank Evans, James Trappe*  
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The second most expensive food in the world after saffron, truffles are treasured, coveted, and savored for their mysterious and exotic flavor. This complete field guide shows chefs and fungi aficionados how to forage for and identify the wide variety of truffles that grow in temperate forests throughout North America. Written by expert horticulturalists who have studied, classified, and enjoyed truffles for decades, the FIELD GUIDE TO NORTH AMERICAN TRUFFLES makes these celebrated underground jewels accessible to all. The first full-color illustrated guide to identifying North American truffles by their key features, including profiles of more than 80 species of truffles. Includes more than 80 photographs of rare and hard-to-find truffle species. Features flavor profiles, delectability index, and culinary tips for each species. Perfect size for carrying in a pocket or daypack.Reviews"It's the first book of its kind, complete with photographs, cross-sectional views of indigenous truffle varieties, guides to seasonal availability, and foraging tips for hundreds of kinds of truffles (both the edible and inedible kinds), as well as tasting notes and cooking tips."-Saveur

From the Publisher\*The first full-color illustrated guide to identifying North American truffles by their key features, including profiles of more than 80 species of truffles. \*Includes more than 80 photographs of rare and hard-to-find truffle species. \*Features flavor profiles, delectability index, and culinary tips for each species. \*Perfect size for carrying in a pocket or daypack.About the AuthorFRANK EVANS, a founding member of the North American Truffling Society, lives in Portland, Oregon. JAMES TRAPPE, PhD, serves on the faculty of Forest Science at Oregon State University and works with the Australian government as a specialist in truffles and other forest fungi. He lives in Corvallis, Oregon. MATT TRAPPE has served as the Trufflemaster for the North American Truffling Society since 1998. He leads monthly truffle forays near his home in Corvallis, Oregon.