OCTOBER 2026
VOLUME 1, ISSUE 1

A QUARTERLY NEWSLETTER

Premier Truffles

TRUFFLE DOGS • FORAGING • FOOD • COMMUNITY

PACIFIC NORTHWEST

Curiosity Leads to Extraordinary Places.

Dogs. Truffles. Foraging. Community.

BETTER DOGS. HEALTHIER FORESTS. RICHER LIVES.



Different Dogs. Same Adventure.

Welcome to the First Premier Truffles Newsletter!

Premier Truffles began with Lagotto Romagnolo, but our world has grown far beyond one breed. This quarterly newsletter is for anyone interested in truffle dogs, Pacific Northwest truffles, foraging, wild foods, and the forests that connect all of them.

Each issue will bring together practical truffle-dog training, stories and observations from the field, seasonal mushrooms and other wild foods, recipes, classes, puppies and dogs, and discoveries from the Pacific Northwest.

Whether you hunt with a Lagotto, another breed or a mixed-breed dog – or you simply love foraging and learning what is beneath your feet – you belong here.

Grateful for this Community

GOOD DOGS. GREAT TRUFFLES. BRIGHTER DAYS.

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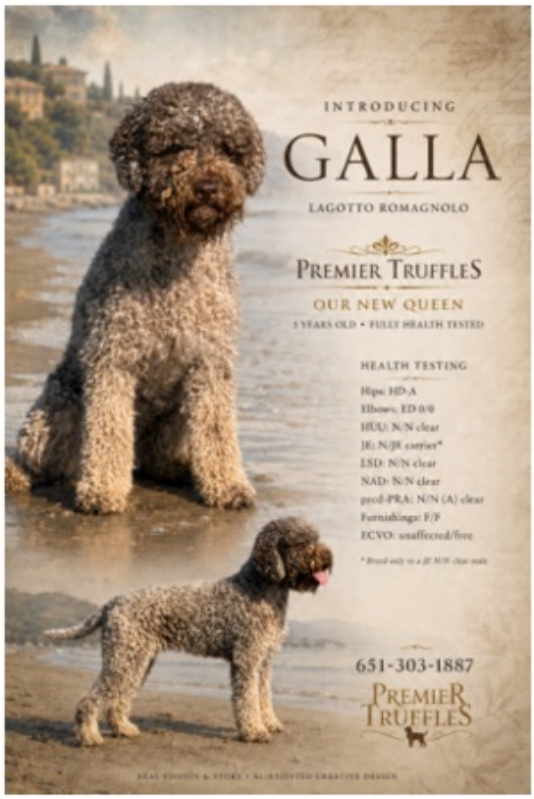
PEOPLE • PLACES • DOGS
WILD FOODS • A BRIGHTER TOMORROW

Puppies & Dogs at Premier Truffles



Growing the Premier Truffles breeding program

This fall, Premier Truffles is welcoming a few new breeding girls. Galla, a fully health-tested Lagotto Romagnolo from Germany, is confirmed to arrive in October. Each new dog will be introduced after she arrives, settles in and has been evaluated.



Young Adults Coming in October

Young Lagotto Romagnolo are expected to join Premier Truffles this October. Individual photographs, profiles and availability will be shared after they arrive and we have had time to evaluate their temperaments, personalities and needs.

Placement is based on the individual dog's best fit with the new family - not simply on who asks first.

Available Puppies & Dogs

This recurring newsletter section may include current puppies, anticipated litters, young adults, retired adults, or dogs expected to become available after evaluation.

MEET OUR AVAILABLE DOGS

Their Story Started Here

Premier Truffles Dogs — Bred for Truffles, Ready for So Much More

Real dogs. Real people. Real possibilities.

Truffle dogs change lives. Here's proof.

THIS ISSUE:

Hazelnut

From Premier Truffles Puppy to Gluten-Detection Dog

Hazelnut, a Premier Truffles puppy, has grown into an incredible gluten-detection dog, helping her family navigate the world more safely and confidently.

Her story is a beautiful example of how the strong foundation, early scent work and enrichment she received at Premier Truffles opened the door to a life of purpose — far beyond the truffle patch.

> *"Hazelnut is not only an amazing medical detection dog, she's also our adventuring buddy, snuggle partner and constant source of joy."*
>
> — Pete and Nadine



Hazelnut — Doing what she loves.



Hazelnut – Beloved family member, amazing working dog.

The Premier Truffles *Difference*

What Comes With Our Puppies & Stays With Our Dogs

- **Puppy Culture** — Early socialization for confident, well-adjusted dogs.
- **Early Truffle-Scent Work** — A strong foundation in scent and problem solving.
- **Temperament Evaluation** — Thoughtful matching for the right homes and future roles.
- **Lifetime Truffle-Dog Training Support** — We're with you for the journey.
- **Sibling Truffle Hunt** — A special shared experience *before they go to their new homes.*
- **Annual Two Weeks of Pet Care** — When available and scheduled in advance.
- **A Lifelong Community** — Ongoing support, education and a family of like-minded truffle dog enthusiasts.



Extraordinary Beginnings. Lifelong Possibilities.

READ HAZELNUT'S FULL STORY →

From the truffle patch to a brighter tomorrow.

PREMIER TRUFFLES®
LAGOTTO ROMAGNOLO

"We don't just raise truffle dogs. We help start extraordinary journeys."

FROM THE TRUFFLE PATCH

Oregon's Hidden Treasures

Healthy Forests. Brighter Tomorrows.

Oregon's Four *Native* Culinary Truffles

These four native Oregon species are the truffles most recognized for culinary use. They are distinct from European truffle species that are now also being cultivated in parts of the Pacific Northwest.



Oregon Black
Leucangium carthusianum

Typical Season
September – February

Rich, earthy aroma. A favorite among Oregon truffle hunters.



Oregon White
Tuber oregonense

Typical Season
October – February

Fragrant and complex. Highly prized.



Oregon Brown
Kalapuya brunnea

Typical Season
September – February

Earthy, nutty aroma. A wonderful native species.



Oregon Spring White
Tuber gibbosum

Typical Season
January – June

Milder, delicate flavor. Often found in spring.

350+ Native Truffle Species

More than 350 native truffle species have been documented in Oregon. The four above are the familiar culinary species, but they are only a small part of what lies beneath our forests.

Other native truffle species may be encountered at different times throughout the year. Much remains to be observed, identified, and understood — and that's what makes truffle hunting so exciting.

Same Forests. So Many Discoveries.



What Makes a Truffle Culinary?

Aroma is one of the biggest clues.

If a truffle smells good, I'm going to use it. I'll infuse with it, and yes, I'd shave it over finished food. If it doesn't smell good, I wouldn't. There's a much bigger world of truffles out there than the four we already know.

Your nose is a clue, not an ID.

The dog does not decide whether a species is culinary. The dog tells us that something is there.



Hunting With All Your Senses

The dog has the extraordinary nose. We learn to use everything else.

Look
Notice subtle signs in the forest floor — terrain, tree species, soil, and disturbances.

Listen
Be aware of the forest, your dog, and changes in their behavior.

Feel
Learn the texture of soil and duff. Notice how the ground responds.

Smell
You may catch subtle earthy aromas, especially with experience.

Watch Your Dog
Read body language — a change in pace, focused sniffing, or precise digging.

Know the Habitat
Pay attention to tree species, terrain, soil type, and seasonal timing.

Be Present
Truffle hunting is a partnership — with your dog, the forest, and the land.

Responsible Field Practices

Dig carefully and minimize disturbance. Fill in all holes and restore the duff. Leave no trace.

- Handle truffles gently.
- Respect the forest, landowners, and wildlife.
- Take only what you will use.
- Help keep truffle habitats healthy for generations to come.

Found Something Unusual?

Help Us Learn More About Oregon's Native Truffles

If you find a truffle that looks different from the familiar culinary species, please document it carefully.

HOW TO PHOTOGRAPH AN UNUSUAL TRUFFLE

1. Cut the truffle in half with a sharp, non-serrated knife.
2. Set one half cut-side up and the other half cut-side down.
3. Take a clear, sharp photo in good natural light.



Cut-side down (showing exterior) | Cut-side up (showing interior)

- Note the date and general location (GPS if possible).
- Record habitat (tree species, soil type, terrain).
- Include size, color, texture, aroma, and any unusual features.
- Consult an expert for identification before considering it for culinary use.

REPORT AN UNUSUAL TRUFFLE →

EXPLORE OREGON NATIVE TRUFFLES →

ROOTED IN OREGON

RECIPES • SPECIES INFORMATION • HABITAT • IDENTIFICATION • OUR TRUFFLE STORY

More to Learn. More to Discover.

Truffo & Vita

Same forest. Different perspectives. A better tomorrow.

ADVENTURES • TRAINING TIPS • A LITTLE WISDOM



Find It, Don't Eat It

A TRUFFO & VITA MOMENT

Truffles are irresistible to our dogs — and for good reason! They smell amazing, But we want them to find truffles for us, not eat them. With the right training, your dog can learn to indicate and leave the truffle for you.

5 TIPS TO KEEP YOUR DOG FROM EATING TRUFFLES

1. **Start on leash** – Keep your dog on leash while teaching the find-and-leave routine so you can calmly control the space around the truffle.
2. **Learn their tell** – What does your dog do when they find the scent? Sit? Lie down? Paw? Bark? Freeze and stare at the spot? Every dog may communicate differently. Decide what tell you want — or learn to recognize the one your dog naturally offers — and reward it consistently.
3. **Bring high-value treats** – Have something extra special on hand that is more rewarding than the truffle.
4. **Trade, Don't Grab – or Gulp!** – Calmly trade the truffle for the reward. Don't turn the find into a tug-of-war, a chase, or a gulp festival.
5. **Reward away from the hole** – Move several feet away from the find before giving the reward so your dog learns to leave the truffle behind.



FIND IT → TELL ME → LEAVE IT → GET PAID

FIELD NOTES BLOG — NEW EVERY TWO WEEKS

More training tips, truffle stories, recipes and real-life adventures await on our Field Notes Blog.

Truffo & Vita bring you practical truffle-dog training, recipes, foraging, seasonal finds, dog and forest safety, and lessons from the field.

READ THE FIELD NOTES BLOG →

Dogs Forests Greater Things

DOGS • TRUFFLES • NATURE • GOOD LIVING

A Richer World, One Truffle at a Time.

2027
TRUFFLE CLASSES
Beginning January 2, 2027



Ready to start working with your dog toward finding truffles?

Premier Truffles beginning classes are designed to give you and your dog the foundation you need to begin finding truffles together. Each three-hour class is divided into three parts:

Good Dogs Find Great Things

1

HOUR ONE
WHERE TO HUNT



Classes are held in the greenhouse. Learn where Oregon truffles grow, how to identify promising habitat, tree species, truffle seasons, what to look for, and how to obtain permission for public and private property.

2

HOUR TWO
TRAINING YOUR DOG



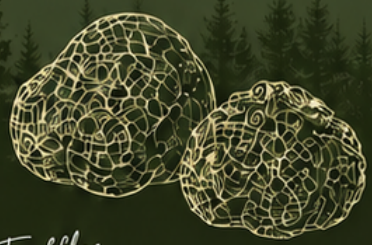
We'll work on scent imprinting and teach your dog that finding truffles is a game worth playing. You'll learn how to build the indication, reward correctly, and begin working as a team.

3

HOUR THREE
FROM FOREST TO TABLE



Learn about Oregon truffles—from identification and handling to storage and getting the most from their aroma and flavor. We'll finish with a chance to taste Oregon truffles.



Truffles Connect Us to a Wilder World

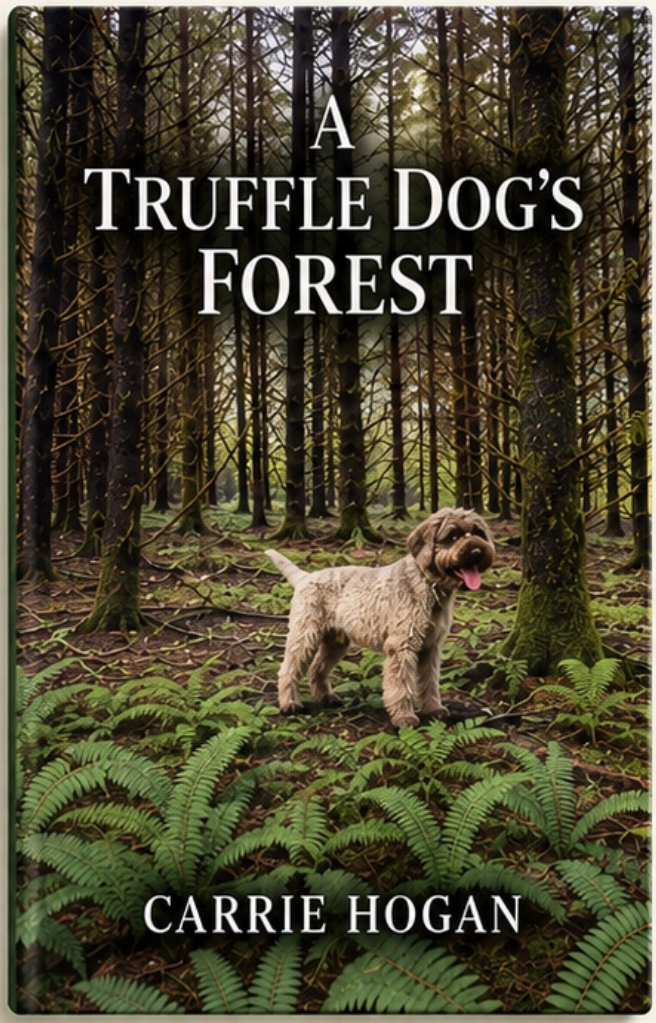
Classes begin Saturday, January 2, 2027.

11 AM – 2 PM

VIEW SCHEDULE

DISCOVER
FOREST FLAVORS
TRUFFLE DOGS
A BRIGHTER TOMORROW

$175 – one dog + one handler
Additional handler $50 | Maximum 4 dogs / 5 people



BOOK UPDATE

A Truffle Dog's Forest

TRUFFLES. DOGS. FORAGING. A RICHER LIFE.

A Truffle Dog's Forest is a celebration of the Pacific Northwest's incredible truffle diversity, the remarkable Lagotto Romagnolo, and the forests, foods, and experiences that connect them. Blending real-world knowledge with practical guidance, it's for truffle hunters, foragers, dog lovers, and anyone who finds joy in the natural world.

While the focus is on Lagotto Romagnolo, this book also welcomes other truffle dog teams. Because in the end, it's not just about the dog — it's about the forest, the food, the learning, and the life we build around it.

FROM FOREST TO PAGE

Stories, tips, training insights, foraging knowledge, recipes, and a deeper look at life with truffle dogs in the Pacific Northwest.

PRE-SALE INTEREST OPENS OCTOBER 1

Target print and shipping: December 10 – 15, 2026

I'm Interested in the Book ›

Sign up to be notified. No payment required now.

PREMIER TRUFFLES ONLINE

A recurring stop between newsletters

Our website is a growing resource with information on truffle dogs, training, foraging, upcoming classes, available puppies and dogs, and more. Check back often for new pages, blog posts, and seasonal updates.

- Learn about Lagotto Romagnolo
- Training tips & truffle information
- Upcoming classes
- Available puppies and dogs
- Foraging and truffle resources
- Field Notes Blog
- Join our community

Visit PremierTruffles.com ›



Lagotto Romagnolo Raised with Purpose on the Oregon Coast

RECIPES & FORAGING

Candy Caps: A Different Gift from the Forest

IN SEASON BEGINNING IN NOVEMBER





Candy caps have a maple-like aroma, yet they can lend a warm note to a savory ragù.

Tagliatelle with Candy Cap Mushroom Ragù

SERVES 4–6

INGREDIENTS

2 Tbsp olive oil
1 Tbsp butter
1 small shallot, chopped
3 garlic cloves, minced
1/2 lb ground pork or finely minced pancetta
1–1 1/2 Tbsp dried candy caps, powdered
1/2 cup dry red wine
one 28-oz can crushed tomatoes
1/2 cup stock
thyme
bay leaf
salt and pepper
12 oz tagliatelle
Parmigiano-Reggiano

DIRECTIONS

1. Soften shallot in olive oil and butter over medium heat until translucent.
2. Add garlic and cook for 1 minute.
3. Add pork and cook until browned, breaking it up with a spoon.
4. Stir in candy cap powder and thyme, and cook for 1 minute.
5. Add wine and reduce by half.
6. Add tomatoes, stock, and bay leaf.
7. Simmer 30–40 minutes, stirring occasionally, until thickened. Season with salt and pepper to taste.
8. Cook tagliatelle in salted water until al dente.
9. Toss pasta with the ragù and a little pasta water, and finish with Parmigiano-Reggiano.



Truffo & Vita

Truffo: "Vita, do Lagotto get to hunt candy caps?"

Vita: "I like candy caps, but candy caps are mushrooms. We find them, and you checks them."

Wild Places. Wild Foods. A Brighter Tomorrow.

What the Season May Bring

OREGON COAST • OCTOBER–DECEMBER

A seasonal look at the wild foods, fungi, and treasures the forest and coast provide.

Different Seasons. A Richer World.



Salal Berries

October–December

A classic Pacific Northwest berry with a deep, rich flavor.

How we use it:
Jams, syrups, baked goods, and sometimes dehydrated for later use.



Rose Hips

October–December

Tart, vitamin-rich hips full of flavor and immune-supporting nutrients.

How we use it:
Syrup, jellies, jam, and a traditional Scandinavian soup.



Queen Anne's Lace

October–December

A beautiful and useful wild plant with edible seeds.

How we use it:
Seeds can be used in cooking, added to breads, and in herbal preparations.



Candy Cap Mushrooms

October–December

Naturally sweet, with a maple aroma.

How we use it:
Fresh in savoy dishes, dried and powdered for sauces, pasta, and rubs.



Matsutake

October–December

A highly prized and aromatic mushroom with a distinctive spicy fragrance.

How we use it:
Sauté fresh, add to soups and rice dishes, or lightly dry to preserve the aroma.



King Boletes

October–December

A rich, meaty mushroom with excellent flavor and texture.

How we use it:
Sauté, dry for later use, or add to soups, sauces, and hearty autumn dishes.



Golden Chanterelles

October–December

A forest favorite with a delicate, fruity flavor.

How we use it:
Sauté, add to pastas, eggs, and sauces, or dry and preserve for year-round use.



Hedgehog Mushrooms

October–December

Mild, nutty, and very versatile.

How we use it:
Sauté, roast, or add to soups and creamy sauces. Also excellent dried and powdered.



Oregon Truffles

December–March
(with an early season for winter whites)

Hidden treasures beneath our feet.

How we use it:
Shave fresh over simple dishes, infuse oils and butters, or preserve for later. Each has its own unique aroma and flavor.

— The forest always offers something to those who pay attention. —

Good Food Grows in Wild Places.

Forest & Sea Apothecary

Nature Provides. We Preserve. You Enjoy.

A SISTER COMPANY OF PREMIER TRUFFLES

BOTANICALS • FORAGED GOODS • NATURAL WELLNESS

From the misty forests to the rugged coast, Forest & Sea Apothecary creates small-batch botanical products inspired by the natural abundance of the Pacific Northwest. Each product is crafted with care and offered to support a more natural, grounded life.



Deep Relief Magnesium Lotion

$38

A soothing, fast-absorbing lotion made with magnesium and select botanicals. Feels wonderful on tired muscles, hands, and feet — perfect after a day in the woods, on the beach, or in the garden.

Soothe • Restore • Recover



Ghost Pipe Tincture

$38

A small-batch tincture made from wild-harvested ghost pipe (*Monotropa uniflora*). A traditional botanical, respected for its long history of use.

Tradition • Plants • Connection



Ghost Pipe Tincture with Plant Material

$38

A blend of our ghost pipe tinctu combined with carefully prepare ghost pipe plant material. Intend for external use and traditional preparations. Do not ingest plant material.

Tradition • Foraging • Natural

SHOP FOREST & SEA APOTHECARY ›



About Ghost Pipe

Ghost pipe (*Monotropa uniflora*), also known as Indian Pipe, is a rare, non-photosynthetic forest plant. It contains no chlorophyll and receives its nourishment through a unique relationship with underground fungi. Often found in the cool, shaded forests of the Pacific Northwest, ghost pipe has long captured the attention of herbalists, nature lovers, and seekers of quiet wisd

Traditional & Reported Uses

Ghost pipe has been used traditionally and is reported by many to support:

- Pain and physical discomfort
- Toothache (topical preparations)
- Headaches
- Emotional balance
- Anxiety or nervous tension
- A sense of calm and relaxation
- Sleep support
- Times of transition or grief

These uses are based on traditional knowledge and personal reports passed down through generatio They are not intended to diagnose, treat, cure, or prevent any disease.

Important Safety Information

t been well studied in humans. Its safety, appropriate use, possible and effectiveness have not been established. Do not use as a substitute nedical care. Consult a qualified healthcare provider before use, especially if pr nursing, taking medication, or managing a medical condition.
Keep out of reach of children.

Resize

Good Dogs Lead to Great Places ♡

Premier Truffles

TRUFFLE DOGS • FORESTS • FOOD • COMMUNITY

Same Wilder Places. New Stories. ♡

Stay Connected

to the Premier Truffles Community

From forest floors to kitchen tables, there's always something new to discover.

Get the updates that interest you:

- ☐ **Field Notes Blog (Biweekly)**
  Truffle-dog training, foraging, recipes, seasonal finds, and stories from the forest.
- ☐ **Premier Truffles Quarterly**
  Our seasonal newsletter with Premier Truffles news, classes, puppies, truffles, products, recipes, and more.
- ☐ **Both, Please!**
  Yes, I'd like to receive both *Field Notes* and the Quarterly Newsletter.

STAY CONNECTED →

One signup. Your choice. Always good stuff.
We respect your inbox and never share your information.



Oregon Truffles — Buying & Selling

Have Oregon truffles to sell? Looking to purchase fresh Oregon truffles?

Premier Truffles connects with hunters, landowners, chefs, and truffle enthusiasts throughout the season. Availability changes quickly and quality matters — we're interested in mature, aromatic Oregon truffles that have been carefully harvested and handled.

Local Truffles Local People A Stronger Community ♡

SELL YOUR TRUFFLES →

LOOKING FOR TRUFFLES →

Let's Stay in Touch

Follow along for more truffle dogs, foraging, and behind-the-scenes moments at Premier Truffles.

Community Inspires Conservation ♡

Contact Us

The best way to reach us is through the contact form on our website.

VISIT PREMIERTRUFFLES.COM →

PREMIER TRUFFLES