

FIRST INTERNATIONAL TRUFFLE CONFERENCE 3-4TH FEBRUARY 2007 IN BRIVE AND CHARTRIER-FERRIÈRE (CORREZE, FRANCE)

Following the success of the French *National* Truffle fair in Chartrier-Ferrière in 2003, with around 4000 visitors for such a small village, higher authorities and I.N.R.A. organised the First *International* Truffle festival and conference in 2007. Researchers from seventeen countries contributed to the conference updating the audience of officials, truffle researchers and French truffle growers of their latest results. For three days, we enjoyed gourmet meals, each dish with truffles, 2 truffle markets, and a truffle gala with 800 personal invitees with much pomp and press. Given the season, we explored many dishes with *Tuber Melanosporum* and *Tuber brumale* orchestrated (for 800 gourmets*7 truffle dishes!) and prepared by the 'Club International des Toques Blanches'.

Joining the various federations of growers or gourmet of truffles, is joining a family, with dining, and fairs, officials dressing up in their best cloaks and hats. Dining includes tasting of treasured wine. Many wine growers are also producers of truffles, each presenting their wine with the history of the château and their production.

I had to be reminded of the honour given to me when I first was invited to join the Federation of *Tuber uncinatum* growers and attend the Chapter meal in 2005 (La Confrerie de la Truffe de Bourgogne). I was placed at the head of the table between the president (Mr. Francois Beaucamp) and the greatest French researcher (Dr. Gerard Chevalier) from I.N.R.A. (French DEFRA equivalent). Mr. Francois Beaucamp helps governments set-up the necessary regulations for this precious food, hunting, trading and preparing to create serious new industries.

Joining the group of international researchers in 2007 was even a higher honour. It seems to mean an

'official recognition of the value of my research to the International Truffle researchers' from France, China, New-Zealand, USA...(by country alphabetical order) (fig 2). I was invited as an official representative of the United Kingdom (Grande Bretagne) researchers at the International Conference, next to Dr.Chevalier, who represented France, and who requested each researcher for their contribution (Fig 1).



Figure 1: Marie French and Dr. Gerard Chevalier



Figure 2 Truffle researchers by country- ~Fete Internationale de la Truffe February 2007

A short presentation was given about each country's potential as truffle possible production, and an update of the truffle research findings that may be useful for growers throughout the world. Each researcher is restructuring their paper focusing on items chosen by Dr. Gérard Chevalier to compile a book, which will be the only type of book of this type, in French with English summaries covering both wild truffle areas and truffle orchards.

Notes:

Fig 1&2- The official conference picture, and Marie French from Grosol in attire to ensure that there is no confusion as to which country she represented. Given that each truffle producer group had a formal attire style, the bowler hat to represent 'country life' and "UK traditions"(Grosol trade-mark), seem to be most suitable.

The festival, dishes and conference pictures are on our Swiss Colleague website:

<http://www.confriedelatruffedebourgogne.asso.fr/>

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French press summary copied from <http://www.cabrive.com/cab-51.html>

«Les plus belles des truffes à Charrier-Ferrière»



Figure 3: La Fête Internationale de la Truffe est l'occasion de se retrouver autour du "diamant noir".

En février 2003, le Causse Corrèzien avait été l'instigateur de la première Fête Nationale de la Truffe, attirant près de 4 000 visiteurs. Les 2 et 3 février dernier, à Charrier-Ferrière et à Brive-la-Gaillarde, en partenariat avec la la Communauté d'Agglomération de Brive (CAB), la première Fête Internationale de la Truffe, organisée par le Causse Corrèzien, avec le concours de la ville de Brive et du Conseil Général de la Corrèze, a fait passer de l'ombre à la lumière « le diamant noir de la cuisine » que chantait Brillat-Savarin. Marché primé sous un chapiteau à Charrier-Ferrière, colloque avec la participation de producteurs à la CCI du Pays de Brive, dîner de gala et spectacle à l'Espace des Trois Provinces, à Brive, avec la Confrérie du Diamant Noir et le Club International des Toques blanches... Mais aussi marché au gros à Brive, démonstration de cavage de chiens truffiers, dégustation de brouillade aux truffes sous l'égide de l'Académie de cuisine française, etc. Une explosion de fragrances exaltantes et des sommets atteints par la Tuber melanosporum.

General Information:

<http://www.truffe-de-bourgogne.com/>

<http://www.truffiere.org/>

<http://www.richerences.fr/confrerie.html>

<http://www.conf-truffe.com/>