

Fly, dog or pig? In search of truffles

In the Var region of Provence, most truffle growers own private land on which they plant oak trees and inoculate the tree's roots with the fungal spores. At the Domaine de Majastre in Bauduen, tourists are also shown how to hunt for truffles with a sniffer dog. In principle, all dog breeds are suitable for training as a truffle tracking dog, tells us "Trufficulteur" Tangay Demachy. This was not always the case, because even before 1949, keeping dogs was too expensive for many truffle hunters. The animals had to be fed throughout the year. The farmers therefore relied on flies. The little fly was an effective indicator of truffle occurrence. Flies like to lay their eggs in places that are free from grass and plants due to the mycelium of the truffle fungus. In summer flies linger long over barren, often rocky spots near trees, then that spot is marked and looked for truffles there later in the year. After the Second World War, truffle hunting became more professional. Plantations of oak trees were planted and fenced off to protect against wild boar and thieves, and dogs were used from then on. Unlike a well-trained and obedient dog, a truffle pig is difficult to control. It is greedy and the truffle farmer has to be careful that the pig does not eat the truffle itself. In addition, a pig on a leash is extremely conspicuous. Anyone who goes for a walk with a pig draws attention to themselves and may reveal their best finds.

material

Our work is inspired by human encounters and repeated culinary discoveries. Which format do you need? A report with news value, an entertaining report, a short travel tip or a picture gallery? At the international photo agency Alamy you can see all the [photos by Georg Berg](#) on the subject of truffles / start of the season in Aups / truffle market / truffle hunt with sniffer dog / truffles being processed / truffles in the kitchen. Clicking on one of the pictures below leads directly to the agency picture.

Photos on the subject of truffles / truffle hunting

Truffles are among the most valuable edible mushrooms. Production in the northern hemisphere is around 70 tons per year. Truffle growers are increasingly struggling with drought on their plantations and have to water their trees in summer. An oak tree does not develop truffle fungi on its roots until it is ten years old. Hover your cursor over a photo to see more information.



Texts on the subject of truffles, black, Tuber melanosporum

On the subject of black truffle, winter truffle, Tuber Melanosporum, we offer extensive photo material and texts from a trip at the beginning of the truffle season to the Rhone - Alpes - Cote Azur region in the Var department in France. The content of the topic can be expanded to include the following aspects:

- [Truffle cultivation \(host plant, cycle, truffle cultivation on a plantation\)](#)
- [The Aups Truffle Syndicate](#)
- [Culinary aspects \(traditional truffle dishes, processing of truffles\)](#)
- [Truffles – visit to a global player](#) on the international truffle market

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