



# Fiesta Fest

2011

CELEBRATING A VALLEY TREASURE

# CALIFORNIA FIGS

Simply Beautiful | Simply Delicious



- **THINK CALIFORNIA.** When you think figs, think California. California produces 100% of the nation's dried figs and 98% of the fresh figs under the best growing conditions and highest quality standards in the world.
- **THINK HEALTH.** California Figs offer unmatched nutrition and unmatched flavor. California Figs are the only fruit that provides an excellent source of dietary fiber. Just three to five dried or fresh figs provide five grams of dietary fiber, and they are rich in antioxidants.
- **THINK DELICIOUS.** Absolutely nutritious; positively delicious. Luscious fresh and dried figs provide unique flavor notes ranging from deep earthy tones reminiscent of Pinot Noir to the buttery-nuttiness of Chardonnay. There are five major varieties of figs grown in California and each variety has its own, one-of-a-kind flavor.

Black Mission (dried/fresh). Purple and black skin with a deep earthy profile like a fine Cabernet.

Calimyrna (dried/fresh). Pale yellow skin with a buttery and nutty taste like a Chardonnay.

Kadota (dried/fresh). Creamy amber skin with a light flavor like a Sauvignon Blanc.

Brown Turkey (fresh). Light purple to black skin with robust flavor like a Pinot Noir.

Sierras (dried/fresh). Light-colored skin with a fresh, sweet notes like a Riesling.

California dried figs are available year round, while fresh figs are available mid-May through mid-December.

Signup for our California Figs newsletter and Friend us on Facebook.



Visit [www.californiafigs.com](http://www.californiafigs.com) and [www.calfreshfigs.com](http://www.calfreshfigs.com) for more nutrition and varietal information about California Figs, as well as delicious recipes and usage tips for enjoying this Simply Beautiful, Simply Delicious fruit.

## Restaurants



### Bella Pasta Italian Restaurant

7033 N Cedar Avenue, Fresno, CA 93720  
559.325.5525  
www.bellapastausa.com

Family-owned and operated since opening in 1991, Bella Pasta specializes in Northern and Southern Italian cuisine. Our mission is to satisfy our guests, serve the highest quality of food and preserve the heritage of old Italy.



### Deangelo's Authentic Italian Cuisine

2000 E Childs Avenue, Merced, CA 95341  
209.383.3020  
www.deangelosrestaurant.com

De Angelo's Restaurant uses the freshest ingredients available from around the world, and takes advantage of the abundance of fresh local produce. With chef/owner Vincent DeAngelo, we are committed to giving our customers the finest dining experience imaginable.



### Erna's Elderberry House

48688 Victoria Lane, Oakhurst, CA 93644  
559.683.6800  
www.elderberryhouse.com

"I have the simplest of tastes, I only want the best" sums up the exquisite experience of dining at Erna's Elderberry House where culinary magic combined with the commanding view of the Sierra Nevada Mountains make this a destination you'll want to explore.



### Flemings Prime Steakhouse & Wine Bar

639 East Shaw Avenue, Fresno, CA 93710  
559.222.5823

www.flemingssteakhouse.com/locations/ca/fresno  
As our name implies, our menu features the finest in prime beef, augmented by a tempting variety of chops, seafood, chicken, generous salads, inventive side orders and indulgent desserts. Our celebrated wine list, boasts some of the finest wines in the world.



### Love & Garlic

90 East Escalon, Suite 127  
Fresno, CA 93710  
559.438.8677  
www.loveandgarlic.com

Love & Garlic, Event Design & Catering Services, features California, Mediterranean and global cuisines. Voted California Restaurant Association Best of the Valley 2008 Best Caterer, chef and founder Nancy Vajretti's passion for dynamic foods and artistic presentations are evident in her eclectic stylish and unique tablescapes.



### Limón Restaurant

7735 N. Blackstone Avenue, Suite 112  
Fresno, CA 93720  
559.435.1015  
www.limonfresno.com

Peruvian cuisine offers hints of flavor from around the globe, Latin-infused dishes with whispering influences of India, China and Japan.



### Max's Bistro & Bar

1784 W Bullard Avenue  
Fresno, CA 93711  
559.439.6900  
www.maxsbistro.com

Max's Bistro & Bakery is the premier dining and gourmet deli location in the Central Valley. Executive Chef Scott Sauer has created a menu ranging from delicate to hearty in the French-inspired California cuisine style. Max's also boasts an impressive and ever-changing wine menu with varietals from around the world.



### Slates

7455 N. Fresno Street, Suite 103  
Fresno, CA 93720  
559.256.4141  
www.slates-restaurant.com

Delicious food in an atmosphere of timeless elegance is what you will find at this one-of-a-kind central valley restaurant. An ever-changing menu of fresh local produce and coastal fish with prime angus selections complement our seven year award-winning wine list.



### Trelia Restaurant

438 Clovis Avenue, Suite 4  
Clovis, CA 93612  
559.297.0783  
www.treliarestaurant.com

Trelia is a small, upscale restaurant in "Old Town" Clovis, specializing in regional American cuisine, with a focus on local products.



### Twist

7835 N. Palm Avenue, Suite 106  
Fresno, CA 93711  
559-436-9900  
www.twistlounge.com

The finest venue in California's rich Central Valley featuring the very best of atmosphere, music, cuisine, and people, Twist is a hybrid of the current trend in traditional and shared plate social dining.



### The Vineyard Restaurant & Bar

605 South I Street  
Madera, CA 93637  
559.674.0923  
www.vineyardrestaurant.com

The Vineyard, a casual dining house, serves "wine country style" food influenced by the family's Italian heritage. A popular meeting spot for families and business travelers as well as for the local farmers, winemakers and agri-business community.

## Food Purveyors



### Bravo Cheese Factory

36005 Highway 99, Traver, CA 93673

559.897.4634

[www.bravofarms.com](http://www.bravofarms.com)

Bravo Farms specializes in 100% handmade cheese using the finest natural ingredients.



Central Valley

### Central Valley Healthy Snacks

2909 W. Main St., Suite C, Visalia, CA 93291

559.624.1233

[www.cv.ac.com](http://www.cv.ac.com)

### The Chef's Helper

1465 Tollhouse Road, Clovis, CA 93611

559.322.1900

[www.chefshelper.com](http://www.chefshelper.com)

The Chef's Helper sells high-end meats and accessories for the barbecue enthusiast, caters local events, and sells specialty foods in wine-tasting rooms.



### Doug-Out Cookies

7450 N. Fresno Street, Fresno, CA 93720

559.437.0931

[www.doug-out.com](http://www.doug-out.com)

Doug-out Cookies specializes in cookies, scones, muffins and cupcakes.

### Fabiano's Coffee

521 West Fairmount Avenue, Fresno, CA 93705

559.221.1712



### Fiscalini Cheese

7206 Kiernan Avenue, Modesto, CA 95358

209.545.5495

[www.fiscalinicheese.com](http://www.fiscalinicheese.com)

Fiscalini specializes in all natural farmstead cheeses.



Neighborhood Market

### Fresh & Easy Neighborhood Markets

8059 N Cedar Avenue, Fresno, CA 93720

559.439.1598

[www.Freshandeasy.com](http://www.Freshandeasy.com)



### Madera Community Hospital Catering

1250 E Almond Avenue, Madera, CA 93637

559.675.5459

[www.maderahospital.org](http://www.maderahospital.org)



### Rosetti's Fine Foods Bakery and Biscotti House

3 Railroad Avenue, Clovis, CA 93612

559.323.6450

[www.rosettis.com](http://www.rosettis.com)

Rosetti's Fine Foods brings the highest quality Italian desserts prepared The Old World Way, perfect for holiday entertaining and make wonderful gifts for friends and family all year round.



### The Rue and Gwen Gibson Farm Market at California State University Fresno

2385 E Barstow Ave., M/S AG 85

Fresno, CA 93740

559.278.4511

[www.fresnostatefarmmarket.com](http://www.fresnostatefarmmarket.com)

Fresno State and the Rue and Gwen Gibson Farm Market are truly unique and educate the future agriculture leaders in the Central Valley.



### Sierra Nut House

3034 E. Sierra Avenue, Fresno, CA 93710

559.299-3052

[www.sierranuthouse.com](http://www.sierranuthouse.com)

Fresno's best source for premium dried fruit, nuts, candy, gourmet foods and more!



### Sparrow Lane

P.O. Box 642, Keyes, CA 95328

866.515.2477

[www.sparrowlane.com](http://www.sparrowlane.com)



### We Olive

716 West Shaw Avenue, Fresno, CA 93704

559-320-0370

[www.weolive.com](http://www.weolive.com)

We Olive strives to be the best place to experience the finest California Olive oils and other olive products from around the world.



### Whole Foods Market

650 West Shaw Avenue, Fresno, CA 93704

559.241.0300

[www.wholefoodsmarket.com/fresno](http://www.wholefoodsmarket.com/fresno)

Whole Foods Market sells only the highest quality natural and organic products.



### You Sweet Thing Jellies

P.O. Box 642, North Fork, CA 93643

559.877.7671

[www.ystjelly.com](http://www.ystjelly.com)

## Entertainment

### Face Painting by Lovette Hurtado

559.859.4756

E-mail: [hurtadofarms@yahoo.com](mailto:hurtadofarms@yahoo.com)

### Fresno Petanque Club

4750 N. Fresno St, Fresno, CA 93710

559.787.2321

[www.fresnopetanque.com](http://www.fresnopetanque.com)

### Mile High Karate

6486 N Fruit Ave, Fresno, CA 93711

559.433.7148

## Wineries



BIRDSTONE WINERY

### Birdstone Winery

9400 Road 36, Madera CA 93636  
559.970.2060  
www.birdstonewinery.com



### Carica Winery

2301 Monarch Street, Alameda, CA 94501  
510.729.0376  
www.caricawines.com



### Cru Winery

20146 Road 21, Madera, CA 93637  
559.673.6372  
www.cruwinecompany.com



### Ficklin Vineyards

30246 Avenue 7 1/2, Madera, CA 93637  
559.661.0075  
www.ficklin.com



### Fresno State Winery

2360 Barstow Ave, Fresno, CA 93740  
559.278.4867  
www.fresnostatewinery.com



### Quady Winery

Po Box 728, Madera, CA 93639  
559.673.8068  
www.quadywinery.com



### San Joaquin Wine Co.

21801 Ave. 16, Madera, CA 93637  
559.673.0066  
www.sjwineco.com



### Twin Pomegranates

26704 Ave 8, Madera, CA 93637  
559.358.1254  
www.twinpomegranates.com

### water2wine

1295 Shaw Ave, Suite 106, Clovis Ca 93612  
559-298-9463  
www.water2wine.us



### California Fig Advisory Board

### California Fresh Fig Growers Association

600 West Shaw, Suite 300  
Fresno, CA 93704  
559.243.8600  
www.californiafigs.com  
www.calfreshfigs.com  
Contact: Karla Stockli  
E-mail: kstockli@californiafigs.com

### DeBenedetto Fruit Co.

P.O. Box 9760; Fresno, CA 93722  
559.276.2400  
Contact: Maury DeBenedetto Jr.  
E-mail: mauryjr@earthlink.net



### Fig Garden Packing, Inc.

P.O. Box 13157; Fresno, CA 93794-3157  
559.271.9000  
www.figgardenpacking.com  
Contact: Debra McWilliams  
E-mail: debra@figgardenpacking.com



### J. Marchini Farms

12000 E. Le Grand Rd.; Le Grand CA 95333  
559.665.2944  
www.jmarchinifarms.com  
Contact: Marc Marchini  
E-mail: marc@jmarchinifarms.com

### Mesple Farms

7443 N. Millbrook Avenue; Fresno, CA 93720  
559.439.0104  
Contact: Paul Mesple  
E-mail: Mesple@sbcglobal.net



### Stellar Distributing

21801 Ave. 16 #101; Madera, CA 93637  
559.664.8400  
www.stellardistributing.com  
Contact: Casey Hollnagel  
E-mail: casey@stellardistributing.com

## The Fig Industry



### The Specialty Crop

2985 Airport Drive; Madera, CA 93637  
559.661.8253  
Contact: Kevin Herman  
E-mail: kherman@speccrop.com

### Valley Fig Growers

2028 S. Third Street  
Fresno, CA 93702  
559.237.3893  
www.valleyfig.com  
Contact: Jennifer Niadna  
E-mail: jniadna@valleyfig.com



### Western Fresh Marketing

1930 Howard Rd # 117;  
Madera, CA 93637-5155  
559.662.0301  
www.westernfreshmarketing.com  
Contact: Chris Kragie  
E-mail: chris@westernfreshmarketing.com



# Lamb, Fig and Fontina Cheese Pot Stickers

Recipe by Slates, Fresno, California

## INGREDIENTS

### *Fermented Black Bean Sauce*

2 cups water  
2 cups rice wine vinegar  
2 cups soy sauce  
8 ounces fermented black beans,  
washed and drained  
Sriracha; to taste

### *Pot Stickers*

1 pound ground lamb  
8 ounces ripe fresh California figs, chopped  
8 ounces Fontina cheese, cubed  
Pinch of salt  
Dash of pepper  
1 package wonton wrappers  
¼ cup cornstarch  
2 tablespoons water  
Olive oil and canola oil, mixed together;  
as needed  
Ripe fresh California figs; sliced for garnish.

## PROCEDURE

### *Fermented Black Bean Sauce*

In small bowl, whisk water, vinegar and soy sauce together to mix well. Stir in beans, and add sriracha to taste. Set aside or store in refrigerator.

### *Pot Stickers*

In mixing bowl, combine lamb, figs and cheese; season with salt and pepper and mix well. In small sauté pan, sauté mixture and adjust seasonings. With No. 60 scoop or 1 tablespoon measure, divide and scoop mixture into individual wonton wraps. Mix cornstarch with water to make slurry, and with pastry brush, brush onto edges of wrap. Fold wrap and press edges together with a fork.

In large saucepan, heat lightly salted water to boiling and cook pot stickers in small batches until done, about 5 minutes, each. Drain. In large sauté pan, heat oils to very hot and sauté pot stickers until lightly browned, turning once. Drain on paper towels.

Serve hot with Fermented Black Bean Sauce for dipping, and garnished with fresh fig slices.

*Makes: 12-15 Pot Stickers*

# Dark Chocolate and Fig Terrine

Recipe by Erna's Elderberry House, Oakhurst, California

## INGREDIENTS

### *Dark Chocolate Cake*

¾ cup plus 2 tablespoons butter  
12 ounces bitter-sweet chocolate  
6 eggs  
1 ¾ cups sugar  
1 tablespoon vanilla extract  
1 ½ cups plus 2 tablespoons flour  
1 teaspoon salt

### *Fig Filling*

5 cups sliced fresh California figs,  
assorted varieties  
Juice of 1 lemon  
2 vanilla beans  
1 cup sugar  
¼ cup brandy

## PROCEDURE

### *Dark Chocolate Cake*

Preheat oven to 350°F. Line 9x13-inch baking pan with buttered parchment paper. In top of double boiler over boiling water, melt butter and chocolate. In small bowl, whisk together eggs, 1 ¾ cups sugar and vanilla extract. In large mixing bowl, stir flour and salt together; stir in egg mixture and, then, melted butter-chocolate mixture. Mix to combine well; turn into prepared baking pan, and bake at 350°F for 25 minutes until done. Set aside to cool.

### *Fig Filling*

In large bowl, toss figs with lemon juice, vanilla beans, 1 cup sugar, and brandy. Let stand for 1 hour while cake cools. Line 2-quart terrine mold or 9x5x2-inch nonreactive loaf pan with buttered parchment. Cut cake crosswise into 3 pieces about 4 x 9-inches and layer 1 piece in bottom of prepared parchment or pan. Spoon about ½ of the figs on top; add another piece of cake and spoon on remaining figs. Top with third piece of cake and cover loosely with a piece of plastic wrap. Weight with pie weights or other heavy item, and let stand in refrigerator, overnight.

### *To serve*

Remove weights and plastic wrap; invert terrine onto serving plate and carefully remove parchment. Cut crosswise into slices and serve.

*Serves 12*

# Fig Balsamic-macerated California Figs with Brie

Recipe by We Olive, Fresno, California

## INGREDIENTS

12 ounces fresh or dried California figs  
2 ounces Panacea Fig Balsamic Vinegar  
1 round (about 1 pound) triple cream Brie  
Plain whole wheat crackers; as needed

## PROCEDURE

Remove stems from figs and divide into quarters, lengthwise. In container with cover, pour vinegar over cut figs and toss to coat well. Cover and let stand in refrigerator overnight.

### To serve

Warm Brie to room temperature and spoon fig mixture on top. Divide into 12 wedges and serve on crackers.

Serves 12



## Fig Facts:

*Yummy + versatile = California Figs! Top chefs serve them in salads, stuff them in specialty cheeses, wrap them in the finest meats and cook in sauces that pair with scrumptious grilled proteins, especially beef, pork and lamb.*

# Tangy Lemon Honey Fig Chicken Wings

Recipe by Madera Community Hospital, Madera, California

## INGREDIENTS

### Chicken Wings

1 pound chicken wings  
¼ teaspoon seasoned salt  
⅛ teaspoon ground white pepper

### Lemon Honey Sauce

2 tablespoons butter or margarine  
2 tablespoons onion, minced  
2 tablespoons minced garlic cloves  
3 cups chicken stock \*  
¼ cup fresh lemon juice  
¼ cup honey  
7 ounces dried California figs,\* chopped  
¼ cup parsley, finely chopped  
1 cup vegetable oil

## PROCEDURE

### Chicken Wings

Coat wings generously with seasoned salt and pepper; let stand in refrigerator for several hours.

### Lemon Honey Sauce

Melt butter in 2-quart saucepan; sauté onions and garlic until golden. Stir in stock, lemon juice, honey and figs; heat and simmer until reduced by half. Turn into food processor with metal blade and process until syrupy; set aside.

### To serve

In skillet, heat oil to hot; add Wings and cook, turning occasionally, until done (internal temperature 165° F).\* Transfer to serving bowl. Reheat Sauce and pour over Wings; toss to coat, evenly. Serve hot, sprinkled with parsley.

### Notes:

1. Use homemade stock if available or canned low sodium chicken broth.
2. Calimyrna variety figs preferred.
3. Wings may be cooked in deep fryer; or, for lower fat content, arranged in nonstick baking pan and baked at 350°F; or grilled until done (internal temperature 165°F).
4. Make an extra batch of sauce for dipping.

Serves 4

# Applewood Bacon-Wrapped California Fig On-A-Stick

Recipe by The Vineyard Restaurant and Bar, Madera, California

## INGREDIENTS

1 strip Applewood Smoked Bacon  
1 fresh California fig  
¼ teaspoon goat cheese  
1 teaspoon honey  
Cracked pepper, to taste  
Large wooden toothpick or skewer

## PROCEDURE

Preheat oven to 400°F. Wash fig and cut in half, lengthwise, about half way from stem toward bottom. Push cheese into opening and press together. Wrap with bacon and insert stick. Arrange on rack on oiled baking pan, and bake at 400°F for 8 to 10 minutes or until bacon is golden brown and crisp. Drizzle with honey and cracked pepper. Serve warm.

Serves 1



## Fig Facts:

*Ounce-for-ounce, California Figs provide a nutritional punch that is unmatched by any other fruit. In addition to an excellent source of dietary fiber, figs contribute essential vitamins and minerals, including iron, calcium, potassium, magnesium, vitamin B6, and copper to the diet.*

# Fig and Goat Cheese Filo Tart

Recipe by Doug-Out Cookies, Fresno, California

## INGREDIENTS

4 ounces filo pastry sheets, thawed  
2 ounces butter, melted  
1 carton (5.5 ounces) Soigon spreadable goat cheese  
4 tablespoons whipping cream  
Sea salt and freshly ground black pepper; to taste  
15-18 fresh, ripe California figs, quartered  
1 Soignon goat cheese log (180grams, 6.3 ounces)  
4 tablespoons honey

## PROCEDURE

Preheat oven to 350°F. Lightly butter an 8-inch aluminum tart tin with removable bottom; then, spread 1 sheet of filo pastry flat on bottom of tin; brush lightly with melted butter, and repeat for all filo sheets. Mix spreadable goat cheese and cream together with a fork; season to taste with salt and pepper, and then, spread on pastry. Arrange quartered figs evenly on top. Slice cheese log, crosswise into 36 slices and cut each slice in half; arrange between figs on top of pastry.

Bake at 350°F for 20 minutes; then, drizzle with honey. Return to oven and bake 10 to 15 minutes, more, or until top is glazed and golden. Serve warm or at room temperature with a crisp green salad.

Serves 6

# Chocolate-Dipped Figs with Almonds

Recipe by Whole Foods Market, Fresno, California

## INGREDIENTS

24 (about 8 ounces) plump dried California figs\*  
2/3 cup (about 4 ounces) finely chopped, un-salted, toasted almonds  
1-1/4 cups semi-sweet chocolate chips

## PROCEDURE

Line a large baking tray with parchment paper; set aside. Transfer almonds to a wide, shallow dish; set aside. Reshape figs by rolling between your hands to return to natural teardrop shape; set aside. Melt chocolate chips in small saucepan over medium-low heat or in top of double boiler over hot water, stirring constantly, until melted and smooth, about 5 minutes. One at a time, holding fig by the stem, carefully dip about halfway in chocolate. Drain any excess, and roll in almonds. Let stand on prepared baking tray. Repeat for all figs and set aside until chocolate is set, about 2 hours, or chill in refrigerator for about 20 minutes, and store in a cool, dry place at room temperature.

Note: Any dried California fig is delicious with chocolate, but the light colored Calimyrna variety provides a nice flavor combination.

Serves: 24

# Black Mission Fig and Prosciutto Pizza

Recipe by Trelia Restaurant, Clovis, California

## INGREDIENTS

### Caramelized Shallots

2 tablespoons butter  
5 shallots (about 1/2 pound), peeled and sliced thin  
1 tablespoon molasses  
1 teaspoon sugar  
2 tablespoons sherry vinegar  
Salt and black pepper; to taste

### Dough for 1 large (15- or 16-inch) pizza

8 ounces fresh California Mission figs, sliced  
1/4-inch thick  
8 ounces fresh California Calimyrna figs, sliced  
1/4-inch thick  
Olive oil; as needed  
Honey; as needed  
Salt and fresh ground black pepper; to taste  
1 cup Caramelized Shallots (Recipe above)  
2 ounces goat cheese, crumbled  
1 tablespoon coarse cornmeal  
10 slices prosciutto  
1 tablespoon Parmesan, grated or shaved  
Sprigs of arugula  
2 teaspoons balsamic glaze

## PROCEDURE

Preheat pizza stone or heavy baking pan in 500°F oven for 30 minutes or more.

For Caramelized Shallots, heat butter in large saucepan and cook shallots until caramelized. Stir in molasses, sugar and vinegar; season to taste with salt and pepper. Continue to cook and stir until all liquid has been absorbed. Set aside to cool.

Then, on lightly floured work surface, roll or stretch pizza dough to about 1/4-inch thick. Spread figs on sheet pan or tray; drizzle with olive oil and honey, then season with salt and black pepper. Set aside.

To assemble pizza, brush crust generously with olive oil and spread Caramelized Shallots over all. Arrange sliced figs about 1/2-inch apart on top of shallots and season lightly with salt and black pepper; sprinkle goat cheese evenly. Sprinkle hot stone with cornmeal and arrange pizza on top. Bake, 10 to 15 minutes at 500°F or until cheese and edge of crust are lightly browned. Remove from oven and transfer to cutting board; let stand and cool slightly. Then, cut into wedges, and garnish with sliced prosciutto, arugula, Parmesan and balsamic glaze.

Makes: 1 large (15- or 16-inch) pizza

Serves: 8

# California Mission Fig and Fudge Cookie Sundaes

Recipe by Chef Robert Del Grande, RDG Bar + Bar Annie, Huston Texas | Presented by California Fig Advisory Board, Fresno, California  
Photo on back cover.

## INGREDIENTS

### Mission Fig and Fudge Cookies

2 ounces unsweetened baking chocolate, grated  
2 tablespoons butter  
¾ cup all-purpose flour  
3 tablespoons cocoa powder  
1 teaspoon baking powder  
¼ teaspoon salt  
2 eggs  
2 cups granulated sugar  
½ teaspoon vanilla extract  
½ cup powdered sugar  
16 dried California Mission figs, divided

### California Fig and Caramel Sauce

1 ½ cups caramel sauce  
6 dried California Calimryna figs, stems removed and chopped  
1 quart walnut ice cream or 1 cup chopped toasted walnuts mixed with 1 quart vanilla ice cream

## PROCEDURE

For cookies, combine chocolate and butter in small bowl and place over warm water or microwave on low until melted. Stir until smooth and set aside. Sift flour, cocoa powder, baking powder and salt together in mixing bowl and set aside. Measure eggs, sugar and vanilla into another bowl; whisk or beat vigorously until mixture is smooth and pale in color. Add melted chocolate mixture, sifted dry ingredients and 8 coarsely chopped figs; mix together well. Chill until firm.

With tablespoon or No. 60 scoop, divide and shape dough into balls and roll in powdered sugar. Arrange about 2 inches apart on parchment-lined baking sheet. Cut remaining 8 figs vertically into 4 thin slices each. Arrange one slice on each cookie and gently press down. Bake at 325°F for about 15 minutes. Cool on baking sheet and dust with additional powdered sugar.

For caramel sauce, heat sauce in 1-quart saucepan over medium-high heat. Remove from heat and stir in vanilla and chopped figs. Let stand.

To serve, scoop generous portions of ice cream into ice cream coupes or small serving bowls; spoon on Caramel Sauce and garnish with the California Mission Fig and Fudge Cookies.

Makes 2 1/2 dozen small cookies and 8 sundaes  
Serves 8-10



## Fig Facts:

*Indulge in California Figs and Chocolate! California Figs are rich in antioxidants, and are fat-, sodium-, and cholesterol-free. Go ahead and dip them in dark chocolate for an easy elegant summertime treat full on flavor and nutrition!*

# Dried Figs and Roasted Almonds

Recipe by Central Valley Healthy Snacks, Visalia, California

## INGREDIENTS

1 ½ cups (8 ounces) raw California almonds  
1 ½ cups (8 ounces) dried California figs

## PROCEDURE

Preheat oven to 170°F. Spread raw almonds in a single layer on baking sheet with sides. Bake at 170°F for 10 minutes, stirring or shaking pan several times to turn. Test doneness by breaking an almond, inside should be a golden brown and almond should taste roasted. Roast another 3 to 8 minutes until desired color and taste. Cool completely. Mix together with figs, and store in airtight container on kitchen counter or table for easy snacking.

Serves 8

# Caramelized Fig Tartlets

Recipe by Twist Restaurant, Fresno, California

## INGREDIENTS

### Dough

1 cup all-purpose flour, unsifted  
½ cup unsalted butter  
3 ounces cream cheese, softened  
¼ teaspoon salt

### Fig Filling

1 egg, slightly beaten  
½ cup dark corn syrup  
⅓ cup firmly packed dark brown sugar  
2 tablespoons unsalted butter, melted  
1 teaspoon vanilla  
Pinch of salt  
1 cup coarsely chopped fresh or dried  
California figs

## PROCEDURE

### Dough

Preheat oven to 350°F. In large bowl, mix flour, butter, cream cheese and salt together until dough forms a ball. Divide into 24 equal pieces; roll each piece into ball. Press into mini-muffin pans.

### Fig Filling

In bowl, stir together egg, syrup, sugar, butter, vanilla and salt until well blended. Stir in figs; then, divide and spoon onto pastry in mini-muffin pans, filling almost to the top. Bake at 350°F for 25 to 30 minutes, until set. Cool in pans. Decorate with chocolate drizzle, if desired. Store in airtight container at room temperature.

Serves 24

# Beef Tenderloin with Fig-Cocoa Glaze and Mission Fig Steak Sauce

Recipe by Chef Robert Del Grande, RDG Bar + Bar Annie, Huston Texas | Presented by California Fig Advisory Board, Fresno, California

## INGREDIENTS

### Fig-Cocoa Glaze

8 ounces dried California Mission figs, stems removed and quartered  
6 cloves garlic, peeled  
1 cup water  
2 tablespoons sugar  
2 tablespoons vinegar  
½ cup extra virgin olive oil  
1 tablespoon cocoa powder  
1 teaspoon salt  
½ teaspoon freshly ground black pepper  
1 tablespoon balsamic vinegar

### Mission Fig Steak Sauce

8 ounces dried California Mission figs, stems removed and quartered  
2 guajillo, ancho or New Mexico chiles, stemmed and seeded  
½ white onion, peeled and coarsely chopped  
4 cloves garlic, peeled  
1 bay leaf  
1 quart water  
1 chipotle chile canned in adobo or 1 tablespoon smoked chile sauce  
1 ½ teaspoons sherry vinegar  
1 ½ teaspoons salt  
1 teaspoon freshly ground black pepper  
2 ½ to 3 pounds fully-trimmed beef tenderloin

## PROCEDURE

For glaze, combine quartered figs and garlic in 1-quart saucepan. Stir in water, sugar and vinegar; bring to a boil and simmer gently for about 30 minutes or until figs are soft. Cool. Put into blender container and add remaining ingredients; process until smooth, adding water as needed to make a fairly thick paste. Store in refrigerator.

For steak sauce, combine quartered figs, chiles, onion, garlic, bay leaf and water in 2-quart saucepan; heat to a boil and simmer gently, about 30 minutes or until figs are soft. Cool. Turn into blender container and add remaining ingredients; process until smooth, adding water as needed to desired consistency. Store in refrigerator.

Preheat oven to 400°F. Rub tenderloin generously with Glaze and arrange on rack in roasting pan. Place in oven and roast at 400°F for 15 minutes. Reduce heat to 300°F and roast for 20 minutes more or until internal temperature is 145°F for rare to 160°F for medium. Let stand 10 to 15 minutes. Slice and serve with Mission Fig Steak Sauce on the side.

Serves 8-10

# Fig, Lemon and Honey Cheesecake

Recipe by Valley Fig Growers, Fresno, California

## INGREDIENTS

### Crust

1 cup graham cracker crumbs  
2 tablespoons granulated sugar  
3 tablespoons butter, melted  
1 cup stemmed, chopped Blue Ribbon Orchard  
Choice or Sun-Maid Calimyrna or Mission  
Figs

### Cheesecake

3 packages (8-ounces each) cream cheese,  
softened  
¾ cup granulated sugar  
¼ cup sour cream  
2 teaspoons grated lemon zest  
1 ½ teaspoons vanilla extract  
3 large eggs

### Sauce

½ cup water  
½ cup honey  
½ cup fresh lemon juice  
1 ½ teaspoons cornstarch  
1 tablespoon water  
1 cup stemmed, sliced Blue Ribbon Orchard  
Choice or Sun-Maid Calimyrna or Mission  
Figs

## PROCEDURE

Arrange rack in middle and preheat oven to 325°F.

### Crust

Mix crumbs with sugar and stir in butter. Turn into buttered 9-inch springform pan and press evenly over bottom. Bake 8 to 10 minutes at 325°F, till edges are golden. Remove from oven and spread figs evenly on top.

### Cheesecake

Beat cream cheese with electric mixer on medium-low speed until smooth, scraping bowl as needed. Gradually beat in sugar, sour cream, zest and vanilla. Beat in eggs, one at a time. Turn into pan covering figs completely. Bake on middle rack of oven at 325°F for 45 to 55 minutes, until center is almost set. Cool and chill for at least 4 hours or overnight.

### Sauce

Combine water, honey and lemon juice in small saucepan. Heat and stir over medium heat to simmer. Mix cornstarch with water and stir into hot mixture; cook and stir a few seconds, just until thickened. Remove from heat and stir in figs; cool and chill until ready to serve.

### To serve

Run thin knife around edge of cheesecake to loosen and remove side of pan. Cut into wedges; transfer to individual serving plates. Divide and spoon sauce over. Garnish with thin slices of lemon, if desired.

Serves 10

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# Fig Turnover with Port Reduction and Honey Cream

Recipe by Max's Bistro and Bar, Fresno, California

## INGREDIENTS

### Fig Filling

4 cups water  
1 cup sugar  
3 cups chopped fresh California figs  
½ lemon, sliced  
1 sheet puff pastry

### Honey Cream

½ cup cream  
¼ cup sugar  
1 tablespoon honey  
¼ teaspoon vanilla

### Port Reduction

1 cup port wine  
2 dried figs, chopped

## PROCEDURE

For filling, heat water with 1 cup sugar till dissolved. Add chopped fresh figs, and simmer gently for about 1 hour until thick; cool. Flatten pastry to make 12-inch square; then cut into 3 by 3 to make nine 4-inch squares. Spoon 2 tablespoons filling into center of each square. Moisten edges and fold corner to corner, pinching together to seal. Arrange on baking tray lined with parchment, and bake for 15 minutes at 350°F until puffed and golden brown.

Meanwhile, combine wine and dried figs with sugar in small saucepan; heat and simmer till reduced by 2/3. Strain and set aside.

### To Serve

Whip cream with sugar until soft peaks form; stir in honey and vanilla. Divide and spoon onto 9 individual serving plates. Arrange turnovers on top and drizzle with port reduction.

Serves: 9

# Fresh Fig and Walnut Spread

Recipe by Fresh & Easy Neighborhood Markets, Fresno and Clovis, California

## INGREDIENTS

8 fresh California figs\*  
¼ cup walnuts  
¾ teaspoon salt  
1 tablespoon honey or to taste  
1 baguette

## PROCEDURE

Remove stems and cut figs in half, and turn into bowl of food processor with steel blade. Add remaining ingredients except baguette, pulse on high until desired smooth or chunky consistency.

To serve, cut baguette into 1/4-inch thick slices and toast in oven at 400°F for 5 to 6 minutes. Divide and spread fig mixture on top; arrange on platter or individual serving plates and serve at once.

## Note:

Black Mission variety California figs preferred

Serves: 10



## Fig Facts:

Add whole, chopped or pureed California Figs to a variety of baked goods, like cookies, bars, tarts and breads. You'll LOVE the results!

# Getting Figgy With It A Summer Salad with Figs and Fruit

Recipe by Sparrow Lane, Keyes, California

## INGREDIENTS

### Salad

5 cups baby greens  
5 cups chopped Romaine lettuce  
1 medium apple  
1 medium pear  
1 cup dried Black Mission figs, quartered  
1 cup fresh Calimyrna figs, quartered  
1 cup glazed walnuts or almonds  
6 ounces crumbled gorgonzola or goat cheese

### Dressing

½ cup Sparrow Lane Golden Balsamic Vinegar  
¼ cup Sparrow Lane Walnut Champagne Vinegar  
¼ cup extra virgin olive oil  
Kosher salt; to taste

## PROCEDURE

In large salad bowl, gently toss baby greens and Romaine together. Core and dice apple and pear into ½-inch pieces, and add to bowl along with figs and nuts; gently toss, again.

Whisk vinegars together; pour over salad and drizzle with extra virgin olive oil; toss to coat well and sprinkle with crumbled cheese.

Divide and arrange on 8 individual serving plates or pass bowl for self-service

Serves: 8

# Tri-Color Quinoa and California Fig Salad

Recipe by Sierra Nut House, Fresno, California

## INGREDIENTS

2 cups tri-color quinoa  
3 cups water  
1 tablespoon salt

1 cup chopped fennel bulb  
½ cup chopped green onions  
¼ cup chopped dill  
2 medium Fuji apples, diced  
½ cup sliced fresh Calimyrna figs  
½ cup sliced fresh Black Mission figs  
½ cup slivered toasted almonds

3 tablespoons sherry vinaigrette  
2 tablespoons fig balsamic vinaigrette  
½ cup olive oil  
1 tablespoon fennel seeds  
Garlic powder; to taste  
Salt and black pepper; to taste

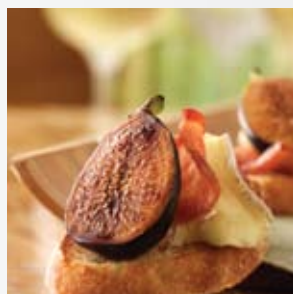
## PROCEDURE

Measure quinoa into large pot; add water and salt. Heat and boil for 15 minutes, until liquid is all absorbed. Cool.

In large salad bowl, combine fennel, green onions, dill, apples, figs and almonds. Add cooled quinoa and stir to mix thoroughly.

In small bowl, whisk together vinaigrettes, olive oil, fennel seeds, garlic, salt and pepper, to taste. Pour over quinoa mixture and stir together well. Chill and store in refrigerator until ready to serve.

Serves 8



## Fig Facts:

*Like fine wines, each fig varietal delivers a unique and delicious flavor to pair with your favorite foods. Try them all to find your favorites.*

# Tenderloin Fig Bouchée with Balsamic Reduction

Recipe by Flemming's Prime Steakhouse & Wine Bar, Fresno, California

## INGREDIENTS

1 ½ pounds trimmings from tenderloin  
or other meaty beef cut  
3 tablespoons black pepper  
1 teaspoon salt  
2 tablespoons butter  
1 cup minced shallots  
6 Fresh California figs, diced ¼-inch  
1 cup red wine  
1 cup heavy cream  
15 puff pastry 3-inch squares

## PROCEDURE

Melt butter in sauté pan over medium-high heat. Season meat with salt and pepper; add to pan with butter, and cook 10 to 12 minutes, until a dark crusty color. Add shallots and figs; cook 3 to 4 minutes more. Add red wine and reduce to half; then, add heavy cream and reduce to desired consistency. Measure 1 teaspoon meat mixture onto each pastry square, and fold to make a triangle. Place triangles on a baking sheet in a preheated 350° oven for 7 minutes.

Serves: 15

# Caramelized Onion, Fig and Goat Cheese Tartlets

Recipe by Chef Lia Fallon. | Presented by Birdstone Winery, Madera, California

Best when paired with Birdstone Winery's Dolcetto or Winemaker's Reserve Tempranillo

## INGREDIENTS

1 tablespoon olive oil  
2 cups thinly sliced onion (about 3 onions)  
1 tablespoon butter or butter substitute  
2 tablespoon brown sugar  
1 tablespoon balsamic vinegar  
4 frozen prepared 4-inch puff pastry tart shells  
8 ounces goat cheese, crumbled  
8 fresh California figs, sliced

## PROCEDURE

In heavy skillet, over low heat, heat oil and sauté onions, gently for 10 minutes or until very soft. Add butter, brown sugar and balsamic vinegar; continue to cook over low heat, stirring frequently, for 20 to 30 minutes until onions are very soft, caramelized and jam-like. Set aside to cool.

Preheat oven to 375° F. Divide onion mixture among pastry shells; top with sliced figs and crumbled goat cheese. Crimp edges of each tart in about 8 places to make free form; arrange on baking sheet. Bake 20 to 25 minutes at 375° F or as directed on package, until golden and crisp. Cool and serve.

Serves 4

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# Honey-glazed Lamb Chops with Fresh California Fig Salsa

Presented by CRU Wine Company, Madera, California

Pair with CRU Santa Lucia Highland Pinot Noir or Carmichael 'Jolie Fille' Central Coast Dry Rose

## INGREDIENTS

### California Fresh Fig Salsa

1 cup firm-ripe fresh California figs, diced  
1 fresh green onion, sliced  
1 medium tomato; peeled, seeded and coarsely chopped  
½ cup diced ripe fresh mango  
1 tablespoon finely chopped fresh mint  
1 clove garlic, minced  
1 jalapeño pepper, minced  
1 teaspoon grated lime peel  
1 tablespoon fresh lime juice  
½ tablespoon balsamic vinegar  
Salt and pepper; to taste

### Honey-glazed Lamb

1 ⅔ cups red balsamic vinegar, divided  
1 cup extra virgin olive oil  
Salt; to taste  
3 ½ tablespoons minced garlic  
3 ½ tablespoons chopped fresh rosemary  
5 tablespoons honey  
8 small lamb loin chops (4 ounces each)

## PROCEDURE

### Fig Salsa

Combine all ingredients and chill several hours to blend flavors.

### Honey-glazed Lamb

Whisk 1 cup vinegar and olive oil together; brush generously onto all sides of all lamb chops. Then, rub chops with salt, garlic and rosemary. Arrange in self-sealing plastic bag; close tightly and let stand in refrigerator for at least 6 to 36 hours.

Combine remaining ⅔ cup vinegar with 5 tablespoons honey; mix well. Remove lamb from plastic bag and discard marinade. Broil or grill lamb chops, basting frequently with honey-vinegar mixture, until medium (160°F).

Serve with salsa.

Serves: 8

# Italian Fig Cookies

*Presented by San Joaquin Wine Company, Inc., Madera, California*  
Irresistible when paired with San Joaquin's Dolce Dolly Late-Harvest Sauvignon Blanc.

## INGREDIENTS

2 ½ cups all-purpose flour  
½ cup granulated sugar  
¼ teaspoon baking powder  
½ cup shortening  
2 tablespoons butter  
½ cup milk  
1 egg, beaten  
1 ½ cups dried California figs  
¾ cup golden raisins  
¼ cup slivered almonds  
¼ cup granulated sugar  
¼ cup hot water  
¼ teaspoon ground cinnamon  
1 pinch ground black pepper  
Confectioners' glaze (optional)

## PROCEDURE

In large mixing bowl, combine flour, sugar and baking powder. Cut in shortening and butter until mixture resembles small peas. Stir in milk and egg until dough comes together. Divide into two pieces; wrap and chill for about 2 hours or until easy to handle.

Meanwhile, in a food processor or blender, process figs, raisins and almonds together until they are coarsely chopped. In a medium bowl, stir together ¼ cup sugar, hot water, cinnamon and pepper. Stir in fruit mixture; blend well. Cover and set aside.

Preheat oven to 350°F. On lightly floured surface, roll each piece of dough into a 12-inch square. Cut each piece 3 X 4 to make 12 squares.

Spread a heaping tablespoon of filling along one short side of each rectangle. Roll up from that edge. Arrange seam side down, on ungreased cookie sheet, and curve ends together. Snip outer edge of curve in 3 places.

Bake for 20 to 25 minutes at 350°F, until golden brown. Top with confectioners' glaze, if desired.

*Makes 12 bars*

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# Petite Fig and Orange Beignets

*Recipe by Cracked Pepper Bistro, Fresno, CA; Presented by Quady Winery*  
These tiny beignets are at their very best paired with Quady's Essensia Orange Muscat wine

## INGREDIENTS

### Beignets

1 package (2 ¼ teaspoons) dry active yeast  
1 ½ cups warm water (110°F)  
½ cup granulated sugar  
1 teaspoon salt  
2 eggs  
1 tablespoon fresh orange zest  
1 cup evaporated milk  
7 cups all-purpose flour, divided  
¼ cup shortening, softened

### Filling

2 cups finely diced fresh or dried California figs  
1 cup Mascarpone cheese  
1 cup goat cheese  
1 tablespoon orange zest  
1 quart vegetable oil; for deep frying  
¼ cup powdered sugar; for garnish

## PROCEDURE

### Beignets

In large mixer bowl, dissolve yeast in warm water. Add sugar, salt, eggs, orange zest, and milk; beat well. Add 4 cups flour, a little at a time, and beat until smooth. Beat in shortening and remaining 3 cups flour. Shape into ball; wrap in plastic wrap and chill overnight or up to 24 hours.

### Filling

In small bowl, mix ingredients all together; turn into pastry bag fitted with small plain tip and set aside.

### To serve

Roll out dough to ¼-inch thick. Cut into 2-inch squares. Fry in hot oil at 360°F (180°C). Drain on paper towels. Insert pastry tip into each beignet and squeeze bag to fill. Sprinkle with powdered sugar. Serve warm.

*Makes: 5 dozen petite beignets*

*Serves: 20 (3 beignets each)*

# Fig Poppers

Recipe by De Angelòs Authentic Italian Cuisine, Merced, California

## INGREDIENTS

4 ounces (½ cup) cream cheese, softened  
1 ounce pickled jalapeño peppers, chopped  
(about 2 tablespoons)  
8 fresh California Black Mission figs  
Egg wash; as needed  
Bread crumbs; as needed  
Oil; for frying  
¼ cup hot pepper jelly; for dipping  
¼ cup ranch dressing; for dipping

## PROCEDURE

In small bowl, thoroughly blend cheese and peppers; transfer to pastry bag with small tip. Cut a slit in the side of each fig, and scoop out a little of the center to make a pocket. Insert pastry bag tip in slit, and fill pocket with cheese mixture. Dip in egg wash, and roll in bread crumbs. Fry in hot oil at 350°F until brown and crispy. Serve with hot pepper jelly and ranch dressing for dipping.

Serves: 8



## Fig Facts:

*California Figs lead the nutritional pack when it comes to fiber. Just three to five dried or fresh figs provide five grams of fiber, and are the only fruit that offers 20% of the Daily Value for fiber in one serving.*

# Lasagna with Figs and Pistachios

Recipe by Love & Garlic, Fresno, California

## INGREDIENTS

### Light Lemon Cream Sauce

½ cup butter  
½ cup flour  
3 cups hot chicken stock  
3 cups heavy cream  
1 bay leaf  
½ teaspoon fresh nutmeg  
½ teaspoon white pepper  
Salt and fresh lemon juice; to taste

### Lasagna

1 quart oven roasted fresh California Mission figs, quartered  
1 pound prosciutto\*, coarsely chop  
1 tablespoon extra virgin olive oil  
Balsamic vinegar; as desired  
½ teaspoon sugar  
Juice of ½ lemon

1 pound curly lasagna noodles\*  
1 cup shredded Gruyère cheese  
1 cup shredded Asiago Cheese  
8 ounces sliced Provolone cheese  
½ cup toasted pistachios, coarsely chopped  
Chopped basil; for garnish

## PROCEDURE

For sauce, melt butter 2-quart saucepan over medium flame. When butter foams, whisk in flour; cook and whisk for 3 minutes or until golden. Add chicken stock, and whisk until thickened. Stir in heavy cream, bay leaf, and seasonings; simmer for 5 minutes, more. Add salt and fresh lemon juice to taste, and simmer for another 2 minutes. Remove from heat, and set aside.

Preheat oven to 350°F. Line cookie sheet with parchment paper, and spread fig quarters and chopped prosciutto evenly on it. Drizzle with olive oil and vinegar; toss gently and, again, spread evenly. Then, sprinkle with sugar and squeeze lemon juice over all. Roast for 15 minutes at 350°F; set aside. In large pot, cook noodles in 8 quarts boiling water with 2 tablespoons salt; drain, and toss with olive oil. Set aside to cool.

In a lightly oiled 9 x 13-inch baking or lasagne pan, spread a thin layer of sauce evenly over bottom of pan. Cover with a single layer of noodles, overlapping by 1/2-inch. Sprinkle roasted figs and prosciutto evenly over all and scatter of nuts on top. Then, sprinkle Gruyère and Asiago cheeses on top; layer with Provolone slices. Spoon more sauce on top and spread evenly; arrange another layer of noodles over all, and repeat layers until ingredients are all used, ending with a layer of noodles, sauce, figs and nuts, topped with shredded cheeses and sprinkled with a few figs and nuts. Cover with foil and bake at 350°F for 35 minutes until bubbling all over. Allow to stand for 10 minutes; then, cut in squares and serve garnished with basil.

## Notes:

1. For vegetarian lasagna, omit prosciutto.
2. Substitute 4 sheets of pasta (9X12-inches each) for noodles, if desired.

Serves: 8

# Balsamic Fig Jam

Recipe by You Sweet Thing Jellies, North Fork, California

## INGREDIENTS

3-½ pounds ripe fresh California figs  
½ cup lemon juice  
¼ cup balsamic vinegar  
1 box (1.75 ounces) fruit pectin  
½ teaspoon butter  
7 cups sugar or equivalent sugar substitute

## PROCEDURE

Trim stem ends from figs, and finely chop or grind in food processor to measure exactly 5 cups prepared fruit. Turn into 6- or 8-quart saucepan. Whisk in lemon juice and balsamic vinegar. Stir in pectin and butter. Over high heat and stirring constantly, heat to full rolling boil. Stir in sugar. Return to rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat; with a metal spoon, skim and discard any foam.

Immediately, ladle into clean sterilized jars, filling to within ½-inch of tops. Carefully, wipe jar rims and threads. Cover with hot, sterilized lids and bands, screwing tightly. Invert and allow to stand on soft towel for 30 minutes or process in water bath for 10 minutes; remove and allow to cool. Check to be sure all are sealed before storing. Any jars that do not seal may be stored in the refrigerator.

*Yields: 5 to 8 half-pints*



## Fig Facts:

*Sliced or diced – California Figs make classic chutneys and jams, and add the perfect week and savory balance to your favorite salsas.*

# Biscotti Dipped Figs

Recipe by Rosetti Fine Foods Biscotti House, Clovis, California

## INGREDIENTS

1 pound fresh Figs quartered or 1 pound dried California figs  
1 pound Melt 'N Mold white or dark chocolate  
½ pound biscotti crumbs

## PROCEDURE

Cut figs into quarters or halves, or leave whole, if desired. Set aside on wax paper-lined tray or pan. Place chocolate in microwavable bowl; with microwave on medium, microwave for 30 seconds and stir; repeat until chocolate is melted, smooth and heated to 110°F. Do not over heat.

Dip fig pieces or whole into melted chocolate. Drain excess and roll in biscotti crumbs. Set aside on paper-lined tray or baking sheet till chocolate is set.

*Serves: 8*

# Fresno PÉTANQUE CLUB



## “FIGS AND BOULES”

Fresno Pétanque Club  
at the 8<sup>th</sup> Annual Fig Fest

### IT'S A FIG BOULES PARTY

Fresno Pétanque Club is America's fastest growing boules club. Our club is delighted to be a part of this great Fig Fest.

Pétanque (pronounced payTONK) is an outdoor bowling game played with steel balls about the size of a baseball. This sport started over 100 years ago on the French Riviera and is now played around the world in over 70 countries.

Fresno Pétanque Club members want to show you how to play this exciting game. Look for us playing around the Fig Fest grounds. We will give you an overview of the game and have you playing within 5 minutes.

**Warning: pétanque is an addictive game you will love.**

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