<u>Heirloom Fig Tree Care</u>



LETIZIA - A dense, multi-stemmed plant with deeply lobed green leaves and brown fruit. One of the most ornamental of the fig family. Cold hardy to zone 6. Grows 6-8 feet tall. From Italy.



OLYMPIAN - Ultra cold hardy & absolutely delicious. This fig produces very sweet fruits with thin purple skin and a red to violet flesh. Cold hardy to zone 5. Grows 4-8 feet tall. From the state of Washington.



BLACK MISSION – A high quality variety with 2 rounds of crop, including an early, strong breba crop on the previous year's shoot growth. Produces dark skinned fruit with a strawberry colored interior. This fig is cold hardy to zone 8. Grows 10+ feet tall. From Mediterranean.



ISCHIA - A productive yellow-skinned, sweet, succulent fruit that measures up to 2" in diameter with a reddish interior. Delicious fresh or dried. Produces two crops a year. Grows 10+ feet tall. This fig is cold hardy to zone 7. From the Mediterranean.

Depending on your zone, figs can survive outside, all year around, whether you chose to plant it in the ground or a container.

Zone 5 & 6, container grown figs will need to be put in a dark spot in your basement, garage or shed after the leaves drop in the Fall. The plant will be considered dormant at that point and only need watered once a month. They can also keep their leaves over the winter if grown in a warm sunny indoor location.

Zone 5 &6, ground based figs, will need extra warmth for winter. To do so, in the fall, wrap it in burlap/tarp (or similar) and fill it with dried leaves.

If planting in a container, consider a pot 2 or 3 times the size of what it came in. That way it won't need transplanted for a few years. Also, consider a light weight pot or one that is on wheels to help you move it indoors in zone 5 & 6.

It likes FULL SUN, but can take some shade.

You can **prune** it so that it stays at a height of your preference or you can let it grow to the height noted above. If you prune, it is best to do so in late winter just before growth begins.

Know Your Roots suggests an all-natural potting soil, but anything in range 6 or 6.5 will do well. Once a year, utilize a layer of compost as mulch. To **fertilize**, a seaweed or fish emulsion once a month during growing season is ideal.

Water regularly; if you let containers dry out completely, the figs may lose their leaves. The leaves will regrow, but it stresses the plant and lessens fruit production.

Harvest your fruit as soon as they soften. They stop ripening when they are removed from the tree, so they are best eaten fresh or stored in the fridge for up to a week.

Figs are commonly eaten fresh, dried or turned into a jam. Enjoy!

