

There are literally hundreds of fig varieties, but only about half a dozen are grown commercially in California. The following varieties are grown, dried and packaged for the consumer and the industrial market:

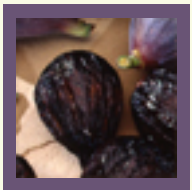
The Calimyrna Fig



Noted for its delicious nut-like flavor and tender, golden skin, the Calimyrna fig is the popular favorite for eating out of hand. As the name implies, the Calimyrna is the California version of the Smyrna fig, which was imported by a San Joaquin Valley grower.

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The Mission Fig



Named for the mission fathers who planted the fruit as they traveled north along the California coast, the Mission fig is famous for its distinctive flavor. The fresh fruit exhibits a deep purple shade which darkens to a rich black when dried, making this fig an esthetic, as well as an edible, delight in all recipes.

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The Kadota Fig





The Kadota fig, the American version of the original Italian Dattato, is thick-skinned and possesses a beautiful creamy amber color when ripe. Practically seedless, this fig is a favorite for canning and preserving as well as drying.

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The Adriadic Fig

Transplanted from the Mediterranean, the Adriatic fig is the most prolific of all the varieties. The high sugar content, retained as the fruit dries to a golden shade, make this fig the prime choice for fig bars and pastes.