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Ficus carica 'Brown Turkey'

- Posted by [Chris](#) on May 2, 2008 at 11:00am
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In the past couple of weeks I have planted, along with some assistance from the kids, several fruit trees and shrubs. Working for a nursery sure has its benefits. I bought an apple, plum, cherry and a fig along with some blueberries. Of all the fruit we have acquired I am most excited about the fig. I chose the Brown Turkey variety.

Hardy in USDA Zones 8-10, however with winter protection the Brown Turkey fig can be grown successfully in Zone 5. Even if frozen in the winter it will die back to the ground and can re-sprout from the ground and still produce a crop the following summer. For best production plant in part sun to full sun areas with well drained soils. Mulch liberally with organic material. Figs tolerate pruning and are often pruned heavily in the dormant season, controlling size and increasing fruit production.

Most cultivars of fig trees produce two crops, a spring crop on last season's growth, and a summer or fall crop on new wood. Allow the figs to ripen on the tree before you pick them. Fresh figs have a very short shelf life, extend the benefits of figs by drying or even [making some jam](#).

Check out this video on caring for figs:

About



[Chris](#) created this social network on [Ning](#).

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3 Comments

Comment by [Janet Jinkner](#) on January 13, 2009 at 1:42pm

I have a couple small kadota figs. Haven't harvested anything from them yet, but I have the recipe to use when I DO get a harvest.

Dried candied figs

5 lbs fresh figs (washed and well drained)

1 lb sugar

1 pint water (short pint)

Combine all ingredients and cook for 1 hour for 3 days in a row, allowing to rest between cooking times. Cook until syrupy. Try to not break the figs. You want whole figs.

(Dehydrator)

Place figs on racks and dry for about 2 1/2 days or until done.

(Oven) Place on foil-lined cookie sheet and place in oven (preheated to low then turned off before putting figs in.) Warm oven and turn figs every day until dry. Takes about 4 to 5 days.

I have also made fig wine. it turned out pretty well.

Comment by [Chris](#) on January 13, 2009 at 1:46pm

Thanks for the recipe, I'll give it a try!

Comment by [amygwh](#) on January 14, 2009 at 9:40am

Just be aware that, around here anyway (NW Georgia), ripening figs attract hornets and wasps, so I would avoid planting a fig tree near a door or busy walkway. I also have a brown turkey fig; because it is in a fairly shady area, I don't get the massive quantities of figs that some of my friends do, but I really enjoy what I get.

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