

of the fig caneva

Thursday April 19
20.30

hall "the cheese" - Spilimbergo pn

lagoladelgusto

actors in the scene from 10 April to 5 June
2007

program

known to the fig

with bassoon and trombone of Jules and Paul Dreosto

"Chanson balladée"

Guillaume de Machaut (1300-1377)
Motses Orlando
Duo Bogar (1874)

by dell'Ass. Music "G.
Tomat of Spilimbergo

"Archestrato of
Recipes in Moral" by

Peri del Vazquez
Montalban
Leonardo da Vinci

involved

Sandro Mutton *President of
and enhancement of the Consortium*

*the cool dark brown for the
presentation of the*
Canevium *protection*
John Coalha

*history and uses of
fig*

with tasting Guided

musical greetings

"Choral" Dietrich
Buxtehude (1637-1707)
Mozart
György

recipe

Bread with figs

Wash the figs, open them and boil them in water for 10 'and repeat the operation by changing at least two times

the water sugar from the product.

When it is very dry at the end, grind in thin pieces.

(Mainly using flour), water and yeast, adding the ground at the rate of about 150g/Kg.

Bake as usual.

Rolls of black fig

Time required 15

'- doses for 4

8 slices of breast of veal cut into approximately 4 mm thick with slicer

2 figs blacks large cut in half

(alternatively syrups Figomoro by Caneva well drained)

70 gr bread garttugiato

1 egg yolk

8 slices of Prosciutto di San Daniele

half onion, one of grated nutmeg, a teaspoon of lemon juice,

salt, pepper, extra virgin olive oil

Remove the stalk figs and divide by four along the length.

Mix the breadcrumbs and egg yolks,

lemon and a little of nutmeg, salt and pepper.

Soak the slices of fig and arrotolatevi around then, the first slice of breast of veal and then, above, a slice of prosciutto di San Daniele, stops everything with a toothpick.

Cook, without attacking the meat in a pan with very little oil in

which have made some imbiondire 'onion and then remove.

Serve with fresh green salad, or salad of tomatoes and cucumbers to coast,

Accompany a red

wine: cabernet or

Franconia.

Associazione MusicAle

Gottard Tomat

*school of
music and
choral*

Giulio Dreosto

It was closer to the music through the training course followed by

cultural band "harmonies" of Sedegliano singing in

the association from 2003 he started attending the school of Spilimbergo

Udine following courses with important

trombonists as Antonello Mazzucco, Sergio

Barnett and Casper Swenberg. It is part of four years in the orchestra of winds in Udine Conservatory,

various events such as the FAI (Fondo per l'Ambiente Italian), the awards evening

took part in

the PNI (National Innovation Award) at the "Teatro Giovanni da Udine" edition of the festival "The Sound of Places" and the concert offered by the City of Udine.

Paul Dreosto

The first approach to music was in the band "harmonies" of Sedegliano in 1997.

2003 comes into Conservatory "J.

Tomadini in Udine to the school with the bassoon.

From four years ago part of the orchestra in several events including the outstanding "FAI (Fondo

for the training of bassoon players of great importance as Valentino Zucchiatti, Aigiz Velasquez.

Paolo Calligaris, Sergio Azzolini bassoon for the modern and Claudio Verh for bassoon

Baroque. Recently she passed the audition held at the Conservatory "J.

Tomadini to participate in "Texas Music Festival" to be held

in Houston in June.

figomoro

The cultivation of black fig, locally called "figomoro" is widespread in

Joint Caneva remote times, as shown by many testimonies

found. The special microclimate of

these foothills, Apennine foothills and the plains of the Veneto-Friuli, the diversity of salts me-

tion of the subsoil,

location of plants on slopes also give the fruits, of the area

unique quality and organoleptic characteristics, such as to make it famous

and so sought after.

His honor is historically recognized, so to have constituted a

main food for his energy and medical, particularly

all in times of famine or "difficult."

From the fourteenth to the nineteenth century, and thereafter until a few years ago, his

presence was known in the Serenissima Republic of Venice, in Belluno and in the

PATAVINO where there is now in local markets, thanks to a commercial

ing a work of true lovers of the flavors. "

The plants

are often very cultivated, often on the ground, sometimes, more often spontaneous,

born at random in the grass in slope or in areas inaccessible.

In the area were surveyed over 900, it is estimated that the number

more just exceeding 1000 units, which, by weight, about 800 quintals mean

product.

With this background, and the will of the people,

the idea of establishing a committee to oversee, safeguard and promote the production

tion, identifying the way forward so that it may offer

as a collector of an entire system in which the Community expresses the pro-

prie total possibilities, enlarging with other similar experiences

be found at home.

The FIG (Ficus Carica) belonging to the family of moraceae originates

Syria, Mediterranean, by the Phoenicians who used it as the main food. It is widespread in China and India, but especially in the basin of the Me - during their trips to sea and therefore treated

the plant in different places

Today we

recently, a broad band extending from Persia to the Canaries and more in the southern America of the South American geographic sources found in Egypt and dating back many centuries before the birth of Christ, the state well known in Babylon.

Homer, nell'Odissea quotes it three times.

Aristotle and Dioscorides says that those fruits, especially dried, were sought after commodity.

The Romans Cato, Brown, Columella and Pliny mention as a sacred plant, with

the city of Rome, the place under which they were found Romulus and Remus, adding further that when it died, the priests were planted another of the same quality.

The pipit coat that of the fig tree, and that the Holy Family fled from Bethlehem for the massacre of the innocent, the soldiers found hiding under the branches of a fig tree that came down to earth.

The production today is highly developed in Greece, Spain and Turkey, nations that have the largest global production both fresh and dried.

In Italy the number is an interesting collection, especially the most plants are almost always associated with spontaneous lives, to almond, citrus fruit, oil.

Fico is the nature

of which is, largely, smooth, gray bark in color, leaves large, rough, Leathery and pubescent alterne compiled and rade 3 7 rounded lobes.

and superficially, it is suitable for any soil system fruit that vary the nature of the climate and vegetation where even if a rule seems prefer deep soils, impervious and fresh.

The buds are inserted all'ascella, out

protected by two or three scales that open in flower, opening, damage rise to un'infiorescenza called SICON, formed by a receptacle Carno - so, provided with the forum, in position opposite to the

position on the branch there are only flowers unisessuali.

The floral apparatus is of particular interest because the flowers remain rin - closed in SICON, communicating with the outside through

protected by small scales that open when ripe fruit of false, false because the real ones are the thousands of grain that are in SICON surrounded by the most sugary of false fruit.

Today we know more than seven hundred species of tree, derived from the "ficus-carica", and the subspecies "sativa" (the fig household), while there is also the variety or wild caprifico "whose fruits are edible and stopposi.

The figs are generally divided into: Bianchi - usually green in color or more less pale - and Blacks - with color varying from brown to purple, the purple.

The domestic figs produce male flowers, long stamens and produce two types of fruit:

- Fioroni that are formed in the fall, mature in late spring the MAer and no flowers are sterile;
- fichi true: those that are formed in the spring, mature in late summer of same year and bring flowers fertile or infertile women depending on the variety.

One aspect concerns the delicate manipulation of SICON (fig) that are very delicate, with the delicate collection is necessary, the delicate and subtle. As you approach the right ripeness, in the variety concerned.

To ensure a longer term, once caught, you must refrigerate for few hours to 2-3 ° C and 90% relative humidity in order to block the maturazio - otherwise it would continue despite the detachment from the plant.

Drying, however may be initiated directly on, or after collection in a very ventilated.

Fig that occurs in 4-8 days, in the latter case the cut figs longitudinally into two halves require 12-16 days to be ready.

The fig tree (whose nutritional value has been enhanced recently by the discovery of particularly proteins that promote hormonal balance) is used as food, which is launched in various forms, mainly yourself as:

fresh produce, as the fig harvest;

produced by distillation (at a wonderful grappa);

processed products, jams,

fruit saces, figs tart, fresh syrup, pastries, but also baths, creams body, etc.;

dried products, which are the most significant trade, since last almost indefinitely sugar enriched in the dessicator.

The product, collection, contains 80% water and 21% sugar that are dried fivefold, while the aqueous solution is reduced to a third.

There is, besides the well-known, even a market for pharmaceutical companies for

the extraction of pure substances, such as calcium (milk for babies)

Beside this there is also the field of cosmetics that uses the interest

the export of calluses or warts, pectin etc. The FICINA (used for pharmaceutical purposes) is extracted from the leaves.

The plant comes into production by the 4th year, reaching its peak, (90-100 kg 20 °, in order to live even 100.

In ancient times was used to curdle milk in the production of formage - gi, and to make replacement for coffee (particularly known and used in Vienna).

In the product,

properties emollient and expectorant, food rich in potassium, calcium and magnesium.

The presence of these and good well as a natural laxative, regulates - gift suitable for athletes, women during pregnancy and menopause, children.

NUTRITIONAL VALUE per 100 g

Sugar content in 13G

Protein 3.5 g

Carbohydrates 58g

2.7 g fat

Energy value 1145 kj 270 kcal

Sodium 1.4 mg - Potassium 212 mg - 63 mg Calcium - Zinc 0.18 mg

Iron 0.4 mg - 20 mg Magnesium - 20 mg Phosphorus

PROCESSED PRODUCTS

The Consortium for the protection and enhancement of "FIGO MORO" by Caneva, in the preparation of its products (except baths), has used old recipes, adapted and updated to appeal recent dall'Universi - tà flavors at the SSICA Parma.

For these products as a production base

of each derivative used ONLY and variety: FIGO MORO from Ca - neva making lines:

The Figo ...

Concentrate

Jams, marmalades, SALSA

Liquid

LIQUEUR, CAMEL, IN CHILLI VINEGAR,
Baths

Figo

Syrup (I CANEVOTI),
caramel

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The photographic language of Paul Gallo takes us in
salt, unexpected, and often where the newspaper is sometimes estranging and enigmatic.
photography makes it very close and things distant, exotic and often remote makes things
more family members.

Paolo Gallo works with the writing of Slow Fire, The New, Welcome and many FVG
elsewhere.

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