



**Recipes Compiled by Jerry M. Parsons, Ph.D.
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About Figs

When Cato advocated the conquest of Carthage, he used as his crowning argument the advantage of acquiring fruits as glorious as the North African figs, specimens of which he pulled from his toga as exhibits in the Roman Senate. These fruits have become so popular in America that many varieties (purplish, brownish and greenish) are grown in profusion. Even when shipped, they must be tree ripened.

Fresh figs are very different from the dried ones we get from Smyrna and our South. They are ripe when soft to the touch and overripe when sour in odor, indicating a fermentation of the juice.

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| <u>Stuffed Fresh Figs</u> | <u>Canned Figs</u> |
| <u>Poached Figs</u> | <u>100-Year-Old Fig Preserves</u> |
| <u>Fig Preservatives</u> | <u>Fig Pudding</u> |
| <u>Fig Jam</u> | <u>Mom's Fig Preserves Cake</u> |
| <u>Fig Spice Cake</u> | <u>Fig Cake</u> |
| <u>Almond and Fig Filling</u> | <u>Candied Figs</u> |
| <u>Baked Fig Pudding</u> | <u>Quick-And-Easy Fig Preserves</u> |
| <u>Miss Margaret's Fig Ice Cream</u> | |

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