



Timely Topics from Texas Cooperative  
Extension  
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## ***Celeste Figs***

*By David Rodriguez*

The Celeste fig is a small brown-to-purple fig which has a tight closed eye and a very sweet taste. The bush is vigorous, large, productive and the most cold-hardy of the common fig varieties grown here in San Antonio. The Celeste bush should not be pruned heavily, for this can reduce the crop. For more information on figs, visit the [plantanswers.com](http://plantanswers.com) web site.



Figs are beginning to ripen now all over town. Delight your family with your own homemade jam! Here is a quick and easy recipe.

### ***Fig Jam***

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2 quarts chopped fresh figs (about 5 pounds)  
3/4 cup water  
6 cups sugar  
1/4 cup lemon juice

To prepare chopped figs, pour boiling water over figs, let stand 10 minutes. Drain, stem and chop figs. Measure and add 3/4 cup water and sugar to figs. Slowly bring to boiling, stirring occasionally until sugar dissolves. Cook rapidly until thick. Stir frequently to prevent sticking. Add lemon juice and cook 1 minute longer. Pour, boiling hot, into hot Ball jars. Adjust caps. Process 10 to 15 minutes. Yield about 5 pints.

***David Rodriguez is***

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