

HOW TO TRANSPLANT A POTTED FIG TREE

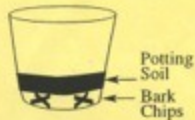
1. Remove fig tree from present pot.



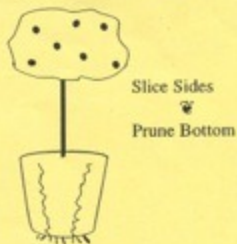
2. Drill hole in new pot. Place pine bark chips in bottom of pot approximately 1" to 2" depending on pot size.



3. Place potting soil mix on top of bark chips.



4. Root prune sides and bottom of fig tree.
Slice roots on side carefully with sharp knife.
Prune bottom with pruner.



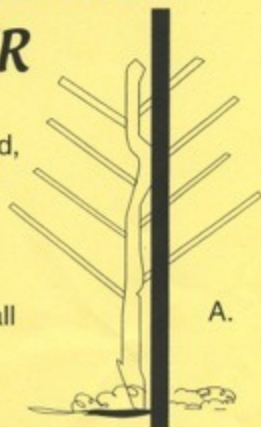
5. Place tree on top of soil. Fill in sides all around with potting soil and tamp down.



6. Put granular lime on top. Water gently.

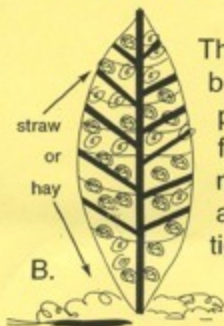
HOW TO WRAP FIG TREE FOR WINTER

Around November 15th to Thanksgiving when all leaves and figs fall or are removed, tie all branches with strong twine from bottom to top. Put a wood stake along side main stem so it sticks out 3" above top.

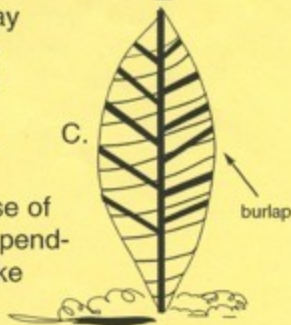


A.

Then pack straw or hay inside all branches so it's packed full to protect fig tree from cold and freezing. Use more twine if needed. Pile some straw or hay around the base of tree. Then tightly wrap burlap around tree from top to bottom and tie with heavy twine to secure.



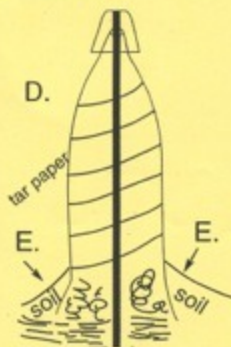
B.



C.

burlap

Dig a little troth around base of fig tree about 12" away, depending on size of tree. Now take **TAR PAPER** not plastic and start wrapping fig tree from bottom to top, tightly with heavy twine. When you get to top of fig tree, make sure you leave a 2" diameter hole at top. Your wooden stake should stick out about 3" so you can rest metal pail on it. Now bank soil around base of tar paper so cold air and mice do not get in. (see E.)



D.

E.

E.



POT CULTURE CARE OF FIG TREES

**PLEASE READ AND FOLLOW
INSTRUCTIONS CAREFULLY.
DO NOT IMPROVISE.**

1. Place pot in full sun on a hard surface (patio—wood deck or patio block)
2. Water gently 2 times a day from May through September.
3. Fertilize with miracle gro once a week until September. (2 tablespoons per gallon)
4. **DO NOT PUT SAUCERS UNDER POTS.**
5. Put 1/2" to 1" of Granular Limestone on top of soil 2 times a year. May and again around August 15th. Always remove old granular limestone. Size of pot determines the amount of limestone.
6. Transplant fig tree about every 2 years. Root prune side and bottom of pot. Put bark chips in bottom of pot. Use a good potting soil mix that contains perlite-vermiculite and peat moss. Also Drill at Least 40 to 80 1/4" holes in bottom of pot for proper drainage.

Some of our customers do not have the time to water their fig trees 2 times a day and they for some reason do not like the "Look" of the granular lime on top of the potting soil. For these customers the "option is", after you put your **Granular Limestone** on the potting soil, add an Inch of **Pine Bark Chips** to the top of the limestone.

For some people the chips are "**More Attractive**" and they only have to **Water Once A Day**. Be sure if you go with the chips to give a "**Good Watering**." When you water on real hot days, water twice.

BELLECLARE NURSERY

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NO GUARANTEE ON FIG TREES—FIG TREE QUESTIONS, ASK FOR "CHRIS"

1. NEVER SPRAY WATER ON FIG LEAVES
2. DO NOT PUT FIG TREES IN AREA WHERE A SPRINKLER WILL SPRAY WATER ON LEAVES.
3. NEVER PUT SAUCERS UNDER POT.
4. NEVER ADD GRANULAR LIME ON TOP OF OLD GRANULAR LIME
5. NEVER USE REG. POWDER LIME OR PELLETIZED LIME ON FIG TREES.
6. IF YOU FORGET TO WATER YOUR FIG TREE THAT'S IN A POT FOR 3 DAYS OR MORE, YOU MUST TAMP DOWN THE SOIL AROUND THE SIDES OF POT SO THAT WHEN YOU CONTINUE TO WATER THE WATER WILL STAY IN POT.
7. DO NOT PUT FIG TREES IN SHADE. THEY MUST BE IN MAXIMUM SUN, SOUTH OR WEST FROM 10AM TO 6PM.
8. ANTS: ANTS LIKE TO CLIMB FIG TREES WHEN THE "HONEY" COMES OUT THE EYE OF CERTAIN VARIETIES OF FIG TREES. TO CONTROL ANTS NEVER SPRAY THE FIG TREES, BUT SPRAY IN AREA AROUND THE FIG TREES WITH LIQUID DIAZINON (2 TABLESPOONS PER GALLON). TREAT AN AREA 6 FOOT AROUND TREE AS A BARRIER. THIS CAN BE DONE WITH A WATERING CAN.
9. BIRDS & SQUIRRELS: TO KEEP BIRDS AND SQUIRRELS OUT OF FIG TREES WE SELL A PLASTIC NETTING WHEN FIGS ARE STARTING TO RIPEN ON MEDIUM SIZE TREES. ON LARGE TREES WE SELL A PRODUCT CALLED "BIRDS AWAY" WHICH KEEPS BIRDS OUT OF TREES WHEN APPLIED PROPERLY YOU TIE 2 FOOT STRIPS ON TOP BRANCHES OF TREES ON ALL SIDES OF FIG TREE.
10. RUST FUNGUS: RUST-COLORED SPOTS APPEARS ON UNDER SIDES OF LEAVES. TOP SIDES OF LEAVES ARE DARK BROWN SMOOTH SPOTS. INFECTED LEAVES TURN YELLOW AND DIE PREMATURELY. START SPRAYING AT 3 WEEK INTERVALS WITH "COPPER SULPHATE BORDEAUX MIX." USE 3 TABLESPOONS PER GALLON. SPRAY TOPSIDE AND UNDERSIDE OF LEAVES. REMOVE INFECTED LEAVES AND ANY LEAVES THAT FALL TO GROUND. FOLLOWING SPRING SPRAY INFECTED TREE AT 3 TO 4 WEEK INTERVALS.
11. IRON CHLOROSIS: YELLOWING OF LEAVES, IRON DEFICIENCY. FOR TREES OVER 3 FEET. USE 1 CAP FULL PER GALLON, PER 2 FOOT OF HEIGHT. WATER PLANTS BEFORE APPLYING MIXTURE TO ROOT ZONE. AFTER APPLICATION WATER LIGHTLY. DO NOT APPLY IN DIRECT SUN, EVENINGS IS BETTER.
12. PRUNING: BEST TIME OF THE YEAR TO PRUNE YOUR FIG TREE FOR SHAPE IS JULY. WHENEVER YOU CUT OR PRUNE MAKE SURE YOU CORTERIZE THE CUT WITH "GRANULAR LIME" TO STOP THE BLEEDING. FALL PRUNING IS NOT RECOMMENDED BECAUSE YOU ARE CUTTING OFF YOUR "BREBA CROP" WHICH IS NEXT YEARS FIRST CROP OF FIGS.
IF YOU HAVE AND "OLD FIG TREE" IN THE GROUND THAT HAS BEEN GROWING BY LEAPS & BOUNDS AND IS GETTING OUT OF HAND, THEN YOU HAVE TO PRUNE IT BACK IN THE FALL. TO GIVE IT A NEW PRODUCTIVE SHAPE, BUT YOU'LL HAVE TO SACRIFICE THE BREBA CROP NEXT YEAR, BUT YOU WILL HAVE A BIG FALL CROP IN SEPT-OCT.

WE REALIZE THAT "POT CULTURE" GROWING OF FIG TREES IS NOT FOR EVERYONE. THE BENEFITS OF GROWING FIG TREES IN POTS ARE:

1. YOU DO NOT HAVE TO WRAP THEM IN FALL, AND WORRY THAT THEY WILL DIE DURING WINTER.
2. YOU CAN CONTROL THE HEIGHT AND GROWTH.
3. YOU CAN PLACE THEM WHERE THERE IS "MAXIMUM SUN."
4. IN NOVEMBER YOU CAN PUT THEM IN A GARAGE FOR THE WINTER WITHOUT THE HASSLE OF WRAPPING THEM. YOU ONLY HAVE TO "WATER THEM" ONCE A MONTH THRU APRIL. THE AREA MUST BE DARK AND AWAY FROM WINDOWS. IF YOU HAVE WINDOWS IN GARAGE COVER THEM WITH A "BLACK PLASTIC GARBAGE BAG" SO CONSTANT LIGHT DOES NOT SHINE IN. YOU CAN OPEN DOORS TO TAKE YOUR CAR OR SNOW BLOWER IN OR OUT.
5. ALSO BY CONTROLLING THE HEIGHT OF YOUR FIG TREE YOU GET TO EAT ALL THE FIGS. VERY TALL TREES IN THE GROUND LOSE 40% OF THEIR FIGS TO OVER RIPENING AT THE TOP, THAT THE BIRDS FEAST ON OR FALL.

IF "POT CULTURE GROWING" IS NOT FOR YOU THEN PLANT IT IN THE GROUND AS FOLLOWS:

1. SUNNY SPOT, WITH MAXIMUM SUN 10AM TO 6PM.
2. DO NOT LET "FIG TREE" GROW MORE THAN 7 - 8 FEET MAXIMUM, SO YOU GET TO HARVEST ALL THE FIGS.
3. WATER ONCE A DAY IN GROUND, BUT DO NOT LET SPRINKLER SYSTEMS PUT WATER ON LEAVES. GROUND WATER ONLY.
4. PRUNE FOR SHAPE IN LATE JUNE OR JULY, CORTERIZE CUTS WITH GRANULAR LIME STONE.
5. NOVEMBER, WHEN LEAVES START TO FALL, YELLOW OR BROWN FROM LATE FROSTS, NOW IS THE TIME TO CAREFULLY WRAP FOR WINTER FOLLOW INSTRUCTION FOR FIG WRAPPING.

UNCOVERING FIG TREES OR BRINGING OUT FIG TREES FROM GARAGE IN SPRING

EVERY SPRING IS DIFFERENT, SOME ARE EARLY, SOME ARE LATE.

SPRING FROSTS ARE THE SAME, EARLY AND LATE. IT IS IMPORTANT YOU LISTEN TO "WEATHER REPORTS" WHEN UNCOVERING OR PLACING YOUR FIG TREE OUTSIDE TOO EARLY. AROUND THE 15TH OF APRIL TO THE 30TH OF APRIL YOU'RE FIG TREE IN THE GARAGE WILL START SHOWING "SIGNS OF LIFE", BUDS START SWELLING, LEAVES START GROWING, AND IN SOME CASES FIGS START FORMING. DURING THIS PERIOD YOU MAY BRING YOUR FIG TREE OUTSIDE THE GARAGE ON SUNNY DAYS TO ACCLIMATE AND HARDEN OFF. BUT YOU MUST BRING IN AT NIGHT SO NO FROST SETTLES ON LEAVES. YOU CAN DO THIS UP TO AROUND MOTHERS DAY WHICH IS AROUND MAY 15TH.

ALWAYS LEAVE YOUR FIG TREE TIED UP WHEN YOU PUT IT IN THE GARAGE SO YOU DO NOT BREAK THE BRANCHES WHEN YOU MOVE IT OR PASS BY IT IN THE GARAGE. ALSO "SOME PEOPLE" LIKE TO LEAVE THE FIG TREE OUTSIDE AFTER MAY 1ST. WHEN WEATHER IS STARTING TO LOOK GOOD. IF YOU LEAVE IT OUTSIDE AT NIGHT YOU MUST COVER IT EACH NIGHT WITH A PLASTIC GARBAGE BAG SO FROST DOES NOT SETTLE ON THE "TENDER NEW GROWTH". BUT YOU MUST REMOVE PLASTIC BAG EVERY MORNING. WHEN THERE IS NO MORE CHANCE OF FROST YOU CAN STOP THIS PRACTICE.

UNCOVERING FIG TREES IN THE GROUND

WEATHER PERMITTING YOU CAN START REMOVING PAIL AND TARPAPER AROUND APRIL 15TH TO APRIL 30TH. YOU MAY ALSO REMOVE BURLAP WEATHER PERMITTING (NO SNOW OR UNSEASONABLE FREEZING TEMP) BUT LEAVE FIG TREE TIED UP SO INCASE THERE IS NIGHT TIME FROST PREDICTED YOU CAN COVER OR PLACE A LARGE PLASTIC BAG OVER FIG TREE AT NIGHT AND REMOVE IN MORNING.

NOTE: IT IS IMPORTANT TO REMOVE PLASTIC BAG IN MORNING TO PROTECT TENDER GROWTH.

Ernestine DiPaola's
Fig Apricot Rum Cake

Chiffon Cake

- 1 cup egg whites
- 2 cups sifted all-purpose flour*
- 1-1/2 cups sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 5 egg yolks—3/4 cup water
- 1/2 cup vegetable oil
- 3 tablespoons grated orange peel
- 1 teaspoon vanilla extract
- 1/2 teaspoon cream of tartar

Rum Syrup

- 1-1/2 cups sugar
- 1-1/2 cups water
- 1 unpeeled medium orange
- 1 unpeeled lemon
- 1 cup amber rum

Apricot Glaze

- 1 cup apricot preserves
- 1 tablespoon lemon or orange juice

For Garnish

- 1 can whole kadota figs drained
- 1 can whole peeled or halved apricots, drained and pitted
- 1/2 cup walnuts
- 1 cup heavy cream, whipped

1. To make cake: Let egg whites warm to room temperature in large bowl of electric mixer for approximately 1 hour.
2. Preheat oven to 325°. Sift flour with 1-1/2 cups sugar, baking powder and salt into large bowl. Make well in center.
3. Add, in order: oil, egg yolks, 3/4 cups water, orange peel & vanilla, beat with wooden spoon until smooth.
4. In large bowl of electric mixer, at high speed, beat egg whites with cream of tartar until stiff peaks form when beater is slowly raised.
5. Pour egg-yolk mixture gradually over egg whites; with rubber spatula or wire whisk, using an under and over motion, gently fold into egg whites just until blended.
6. Turn into ungreased 10" tube pan; bake 55 minutes, then increase temperature to 350°; bake 10 minutes longer, or until cake tester inserted into center comes out clean.
7. Invert pan over neck of bottle, let cake cool completely (about 1-1/2 hours)
8. Meanwhile, make rum syrup; In medium saucepan, combine sugar with 1-1/2 cups water; bring to boiling, stirring until sugar is dissolved. Add orange and lemon slices. Boil uncovered until syrup measures 1 cup. Remove from heat, add rum.
9. With cake tester, make holes about 1" apart, in top of cake in pan. Pour warm syrup over cake 1/3 cup at a time. Let stand at room temperature 1 hour, or until all syrup is absorbed.
10. Make apricot glaze: In small saucepan, melt preserves over low heat, stir in lemon or orange juice; strain
11. Carefully loosen cake from pan, invert onto wire rack; then turn, topside-up onto serving plate. Brush glaze over top and sides of cake. Refrigerate.
12. To serve: Garnish cake with figs, apricots and nuts. Serve with whipped cream.

*Note: sift flour BEFORE measuring