



Ficus 'Olympian'

Won the Retailers' Choice Award at the 2014 FarWest Show! **'Olympian'** is a ultra cold hardy fig & absolutely delicious. This fig produces very sweet fruits with thin purple skin with a red to violet flesh. Discovered by retired biologist Denny McGaughy, he named it after the city where he found it in a sheltered location. Denny worked with Malli Aradhy, a geneticist with the U.S. Department of Agriculture's National Clonal Germplasm Repository to conduct DNA test to find out if it was a known cultivar. It did not match any of the 200+ figs in the repository. It appears Denny has found a unique heirloom variety that produces well in cool & coastal climates.

Plant Highlights

- Hardy to Zone 6!
- Proven hardy in Pacific North West
- Very reliable
- Very sweet, purple fruit

Why Figs?

Figs make a welcome addition to home container gardens and landscapes. They can be grown as a tree or pruned and grown as a bush. They fruit on the current year's growth. This allows the plant to fruit even if it froze to the ground during winter months. If the plant is to be grown in cold climates it is recommended to be grown as a bush. These are all self-pollinating varieties that will fruit in containers. Fruit can be eaten out of hand, dried, baked, frozen, and used in preserves.

HEIGHT:
4 - 8 Feet

ZONE:
6 -10

FEATURES:

- Award Winning
- Self-fertile
- Easy to Grow
- Fast Growing
- Low Maintenance

PURPOSE:

- Aesthetics/Decor
- Food Production
- Health

BLOOMS:

- Summer

COMMERCIAL MARKET:

- Process
- Local or You Pick
- Fresh

HABIT:

- Deciduous

FRUITING SEASON:

- Fall
- Spring
- Summer

APPLICATIONS:

- Edible Garden
- Mixed Combos
- Containers
- Patio & Garden
- Espalier

EXPOSURE:

- Full Sun
- Partial Sun



Figgy Focaccia

Ingredients

1 medium-size red onion
3 tablespoons olive oil, divided
Coarse sea or kosher salt and freshly ground pepper to taste
Plain cornmeal
1 pound bakery pizza dough
8 fresh figs, halved
1 tablespoon fresh rosemary leaves

Preparation

1. Preheat grill to 350° to 400° (medium-high) heat. Cut onion into 3/4- to 1-inch slices. Brush onion slices with 1 Tbsp. olive oil, and season with sea salt and freshly ground pepper to taste. Grill onion slices, without grill lid, 3 to 4 minutes on each side or until tender and lightly charred.
2. Preheat oven to 425°. Lightly dust work surface with cornmeal. Stretch dough into a 10- to 12-inch oval on work surface. Place dough, cornmeal side down, on a greased baking sheet; drizzle with remaining 2 Tbsp. olive oil. Rub oil into dough. Arrange fig halves and grilled onion over dough, pressing lightly. Sprinkle with rosemary and salt and pepper to taste.
3. Bake at 425° on lowest oven rack 15 to 20 minutes or until golden.