

1 gal Olympian Fig



\$10.00

Ficus carica 'Olympian'

- Award-Winning Selection
- Compact Tree Easily Fits Small Space Edible Gardens
- Large Fruit is Deliciously Sweet with Striped Purple Skin and Red Flesh
- Fresh Eating, Drying and Canning
- Grow Two Crops a Year
- Fantastic, Large-Scale Foliage Provides Useful Screening in the Yard
- Self-Pollinating
- Cold Hardy to Zone 6
- Grow in the Ground, in Containers or Espaliered to a Fence or Wall
- Displays Deer and Pest Resistance
- **Enjoy them fresh on a cheese plate. Turn them into a dried snack for winter. Or, try your hand at crafting homemade Fig Preserves...it is so good!**
- **Use:** Introduced in 2014, the Olympian Fig produces truly huge, as large as a tangerine, purple skinned fruit with a very sweet red to purple flesh. Its cold hardy breba crop can ripen as early as May and is known to withstand temperatures into the teens. The plant itself is hardy down to zero degrees once well established even though it will freeze to the ground only to return in the spring and bear a crop of fruit the following summer. **Please be sure to read the Home Garden Figs article from UGA on our Plant Information Page on the website.**
- **Exposure/Soil:** Fig trees do best where they get at least 8 hours of direct sun per day. Once well established they are fairly drought tolerant but extended dry periods can cause leaf and fruit drop as well as early dormancy. A deep organic mulch will help to alleviate extremes in moisture levels, reduce nematode issues, as well as to reduce competition from weeds.
- **Growth:** They can grow up to 4-8 feet tall and wide.
- **Hardiness:** Zone 6-10; Tree.
- **Foliage/Pruning:** Deciduous. Each year for a few years, you'll want to prune up the inside of each tree. Make a good strategic pruning plan anytime of year. In early spring, before the new growth emerges, make your structural cuts. Eliminate inward-facing branches. The first few years will be spent establishing an open, vase-shaped structure. Select branches with strong crotch angles of 45-degrees. Always look to open up the center to air circulation and sunlight.
- **Flower/ Fruit:** This fig produces very sweet fruits with thin purple skin with a red to violet flesh. Pick your ripe figs when the texture starts to soften up. Gently tug upward and it should come off easily, when ripe. Fresh figs sweeten up the taste of many dishes, from savory meats to desserts. Go ahead and add them to smoothies with bananas.

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