

FARMER IN THE FIELD



APRICOTS, THE TASTE CALIFORNIA

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June 2008

Growing up in California I remember what the Santa Clara Valley looked like before it became Silicon Valley. A valley known for fruit farming there were apricot orchards everywhere. With California producing 95%+ of all apricots grown in the US, where did all the orchards go? You'll find many have moved to the San Joaquin Valley with the leading production area being Stanislaus County. But don't despair, there are still a few orchards scattered around the southern tip of the Santa Clara Valley. Luckily two of them are located in my neck of the woods, Hollister. B & R Farms and Gonzales Farms, AKA Cotking, grow a variety known as Blenheim and trust me, once you've had a Blenheim apricot you'll be hooked.

This smaller delicate fruit is packed with flavor. Blenheim ripen from the inside out so don't be fooled by their greenish appearance. You may be tempted to pass them by at the farmers market, but don't. Knowledgeable shoppers know they are the best eating apricots and superb for jams and desserts. They are great for drying, so when this very short season is over you'll still be able to experience the intense flavor of this wonderful fruit.

My favorite quick and easy apricot treat, broiled apricots. Using firm fruit wash and have apricots and place on a cookie sheet lined with foil. Top each one with a dollop of butter and one teaspoon of brown sugar. Place under the broiler until butter and sugar are melted and bubbly. Serve warm with vanilla ice cream, yum.

For more information on California Apricots visit:

www.califapricot.com

www.apricotproducers.com

www.brfarms.com

www.apricotking.com