

# P.I. NEWS

The Pistachio Industry Newsletter • Volume 11 • October 2017

## Pistachio Growers' Association Inc - Annual General Meeting Report

The Annual General Meeting of the Pistachio Growers' association Inc was held on Thursday 21st September 2017 at the Waikerie Hotel, Waikerie, SA.

### Election of Committee:

The following people were elected/re-elected to the Executive Committee:

Chris Lee	President
Barbara Isaacson	Secretary
Dennis Lambert	Committee Member
Ryan Norton	Committee Member

Ryan Norton was a new election and is the Group Horticulture Manager at CMV Farms.

Andrew Hobbs stood down from the Executive Committee due to other work commitments.

### Voluntary Contributions:

The members ratified the recommendations of the Executive Committee that the voluntary contribution for

- both 2017 and 2018 be retained at 9 cents per kilogram,
- 2017 be split with 2 cents being provided to the Pistachio Collective Industry Fund and that 7 cents be retained by the PGAI,
- 2018 be split with 8 cents being provided to the Pistachio Collective Industry Fund and 1 cent be retained by the PGAI.

### Membership Fee:

The members ratified the recommendation of the Executive committee that the membership fee for 2018/19 be retained at \$165 (GST inclusive).

### 'PIT' Group Project:

The symposium held on the 21st September 2017 was the last meeting prepared as part of the 'PIT' Group project.

Project PS13003 concluded on the 30th September 2017 after three years of activities.

Thanks to those members who submitted a survey form. The information gathered will be most useful in setting up a new program in 2018.

A full report of the project will be presented in the next newsletter.

### Website:

Substantial information has been placed on the PGAI website including videos of the presentations given at various symposia/farm walks since 2013. Thanks to James Simpfordorfer for making these available.

Currently Craig Feutrill is updating a range of sections.

If growers require the appropriate passwords please contact Trevor Ranford -

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### International Almond and Pistachio Symposium

The International Almond and Pistachio Symposium will be held during the period 5th to 9th November 2017 at the Grand Chancellor Hotel, Hindley Street, Adelaide.

More details about the program and registration can be found at the following link: <http://www.isap2017.com.au/>

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Pistachio Growers' Association

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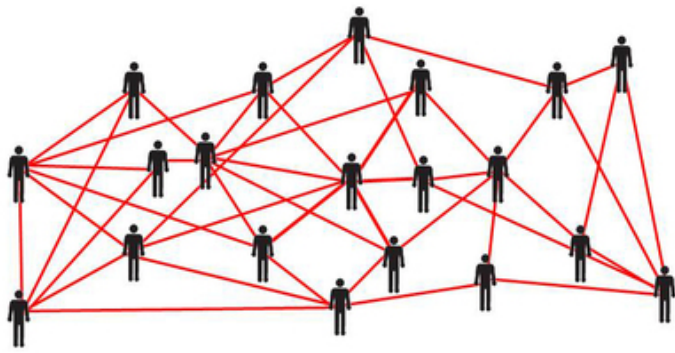
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# BETTER RESPONSES TO BIOSECURITY BREACHES



New ways to improve how we respond to pest and disease outbreaks have been found by social science researchers at the Plant Biosecurity CRC.

"By looking closely at the kind of human networks that are involved in pest and disease responses, from national committees down to farmers on the ground, we can better target capacity and support rules-of-behaviour that actually fit the requirements of the diverse tasks involved," said Plant Biosecurity CRC project leader Dr Cathy Robinson from CSIRO.

A team of Plant Biosecurity CRC researchers used novel statistical network methods to analyse data from the 2010 Australian myrtle rust incursion, focusing on the working groups and committees that form during responses to biosecurity outbreaks.

"The logistical challenge of coordinating natural resource management actions across large scales is typically complicated by the diversity of stakeholders' interests," said report lead Dr Ryan McAllister from CSIRO. "Devising a plan is difficult. Getting diverse stakeholders to agree and stick to a plan is harder still."

The researchers found that two factors make all the difference; coordination and collaboration.

"Coordination is pretty straightforward - it refers to the logistical and practical actions involved," said Dr McAllister.

"Stakeholders agree on what actions to take and instructions are followed, more or less without objection. Communication can be succinct and shared goals achieved without too much trouble."

"Coordination is needed to implement actions, but isn't useful when making hard decisions or complex plans."

"Collaboration on the other hand involves working together to develop decision-making processes as part of the partnership. In collaboration, relationships need to be more in-depth, you need to build trust and work in an agreed way - it's a requirement for good coordination."

The research team tested the mix of coordination and collaboration for various groups, depending on whether their role was to produce high-level decisions, make plans for on-the-ground action, or implement actions on-the-ground. Interviews provided some context on stakeholder behaviour.

They found more evidence of denser, overlapping stakeholder interactions - generally associated with collaboration - at national scales, where higher-level, strategic decisions tend to be made.

"Problems arise when one part of incursion response thinks it is only in the business of coordination, while another thinks it is only in the business of collaboration. Effective responses need a better mix of both swift action and informed debate," said Dr McAllister.

"By understanding the different types of interactions across environmental governance challenges, differences of opinion can be made constructive and efficient," said Dr Robinson. "Leaving them unmanaged causes delays we can ill afford during time-critical operations such as biosecurity responses."

The paper *Balancing collaboration with coordination: Contesting eradication in the Australian plant pest and disease biosecurity system* was published in the International Journal of the Commons. McAllister, R.R.J. et al., (2017). 11(1), pp.330-354. DOI: <http://doi.org/10.18352/ijc.701>

**More info:** [www.pbcrc.com.au/](http://www.pbcrc.com.au/)

**Video:** <https://vimeo.com/188238686>

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## Is Subsurface Drip Irrigation the Way to Go?

Researchers at the Kearney Agricultural Research and Extension Center (KARE) in the USA are encountering positive results using subsurface drip irrigation in some of their fruit trials. Historically, growers have not been big proponents of subsurface drip, but researchers are experiencing more uniform fertility and production with their irrigation program.

Becky Phene, Staff Research Associate at KARE, noted how subsurface drip can provide more finely tuned irrigation to crops. "It can be managed on a day to day basis, based on the needs of the crop. So, hopefully not too much irrigation, too much water, and not too little."

One of the major components for success using subsurface irrigation is frequency. "We totally advocate high-frequency irrigation with subsurface drip. High-frequency meaning, multiple irrigations every day during the season," said Phene. Fruit trees approaching full maturity at KARE are scheduled for 11 irrigation cycles a day, at 13 minutes per cycle on days with high evapotranspiration.

Researchers have also found that high-frequency irrigation keeps the area closest to the tubing wet enough to help combat root intrusion. "And as you move out radially

throughout the root-zone, it's going to be a little drier, but you're also going to go into a more optimal soil moisture level," Phene said.

Subsurface drip irrigation might not work for every farming operation, but growers who have automated irrigation systems in place may find that it is a viable option. Many organic growers are showing interest in subsurface irrigation programs as they keep the soil surface dry, helping to control weeds.



# HARVESTING:

## Mechanical Harvester Advances to Improve Pistachio Removal Efficiency



Faced with a possible loss of harvesting efficiency when shaking large circumference pistachio trees, machine fabricators have upped their game.

"They are making them more robust and have improved the shaking patterns," says University of California researcher Louise Ferguson.

Known for her work in the mechanical harvest of table olives, Ferguson was funded by the California Pistachio Research Board to work on alternative harvest techniques to improve the harvesting percentage of pistachio nuts.

What has not changed since she began her research with a direct contact harvesting head is the challenge of removing a high percentage of in-shell split nuts from very mature pistachio trees.

A limited trial in 2009 showed that traditional shaking left an average of 38 percent of the in-shell split nuts per tree. Later trials showed improvement with experimental shakers which averaged 96 percent, but only in trees with a trunk circumference of less than 50 inches.

In larger trees, the efficiency rates for all shakers tested decreased.

Hermilo Esquivel, manager with Erick Nielsen Enterprises (ENE) in Orland, Calif., says their shaker operators are able to change the shake pattern frequency to be more effective with larger trees. ENE manufactures pistachio harvesting equipment and also operates a custom harvesting business at Orland.

He says adjustments can be made by machine operators during the shaking process as they determine what works best for each tree. Depending on the age of the orchard at harvest, shakers can be set up to improve harvest efficiency.

Besides the modifications in the harvest machinery, growers are addressing the trunk size challenges by decreasing the height of the tree and performing selected pruning cuts to maintain a more upright growth pattern in the scaffold branches. Topping and selected hand cuts can improve light interception and tree shape.

Ferguson says some pistachio growers are also attempting 'circle tying' young trees to train major scaffold branches more upright.

There is no data that this type of training either enhances or hampers the shaking process, Ferguson says. There is a bonus however as it keeps the fruit within the catch frame of the harvest machinery.

The theory is that the more upright the tree the higher shaking efficiency. Nuts growing closer to the vertical axis of the tree are more likely to come off than nuts growing on lateral branches and much more likely than nuts on low-hanging branches.

The tree training can be done the first seven years after planting with light mechanical pruning beginning in the fourth or fifth years. Hedging depends more on the growth of the trees if they meet across the row. Trees should be shaped for the space available, says Ferguson.

Tree spacing has not changed for the dominant Kerman pistachio variety, but Ferguson says it could for some newer varieties including Lost Hills and Golden Hills which are more upright.

Looking at the thousands of acres of new pistachio trees planted across California, Ferguson is also thinking about how to harvest the earliest nut crops before the trees can tolerate mechanical harvest. She is referring to 4-6 year-old-trees that bear some fruit but are not mature enough to handle shaking. This is where her direct contact harvesting head might work, Ferguson says.

The direct canopy contact head is modeled after the original 'Studer' style shaking head used in mechanical olive harvesting trials. The vibrating rubber-clad fiberglass rods rake through the branches shaking nuts off as the head moves across each tree. The passively pivoting head moves along the sides of the trees and reaches toward the centers to remove the nuts.

**ACKNOWLEDGEMENT: Cecilia Parsons, Western Farm Press, USA**

## VALUE ADDING:

# 80 Proof Pistachio Bourbon is One 'Wicked Harvest'



### Jim and Gloria Zion wanted top-shelf bourbon to give added value to their pistachios

For California and Arizona pistachio growers Jim and Gloria Zion, pairing the tasty nut with Kentucky bourbon and wine is perhaps as much about adding value to the popular crop as it is a passion.

While the process is a bit of a trade secret, Jim says the outcome is Kentucky bourbon with a unique flavor profile that makes it a premium product.

The idea was borne almost three years ago as Jim was having a discussion with Steve Thompson, owner of Kentucky Artisan Distillery, over a topic passionate to both of them - pistachios and bourbon. The discussion led to the possibility of doing something with pistachios in an alcoholic beverage. Jim did not simply want another flavored product; rather something that could sit on the top shelf in a bar.

Two years later, Wicked Harvest was born. It's a blend of pistachios infused in Kentucky bourbon, finished in wine barrels, with a smooth and lasting finish with a unique flavor.

The wine barrels were Gloria's idea. She's a wine connoisseur who readily admits bourbon was not her thing. She now prefers a glass of whiskey at the end of the evening over that second or third glass of fine wine.

"I've never been a brown spirit drinker and I never intended to even try these iterations," she said of early batch samples created in Kentucky.

### Adding value

Jim has long looked for different ways to add value to pistachios. He wanted to move beyond the roasted, salted snack nut idea to something completely different. He's tried other products he didn't think would work with consumers, but that didn't deter him.

"Almond growers have done a great job at creating value for their product," he said. "You can't go down a grocery store aisle and not find something with almond in it, so I started to wonder about pistachios."

Consumers seeking American pistachios are currently limited to how they can consume U.S. pistachios. While the snack nuts in a bag can be easily found in the grocery store, some processors have taken to making paste and ice cream, but nothing yet with the volume seen with almonds, walnuts and peanuts.

**"If you look at the trajectory of almonds over the past 40 years, pistachios are growing exponentially faster," he continued. "I think we'll see progression and movement in this industry quite rapidly."**

The American pistachio industry could be on the cusp of improving its reach into grocery store aisles as the industry faces the possibility of producing one billion pounds of nuts in 2018,

Jim says. This rapid growth in production could put the industry at “critical mass” and allow further product development by the large food manufacturers, he believes.

This is where he sees creating a Kentucky bourbon with pistachios that can be helpful in getting people to think outside of the box about the different ways to incorporate a nut that has earned the American Heart Association seal for heart health.

**“I’d like people to start thinking about the different ways to use pistachios in products,” Zion says. “We’re trying to value-add and break out of the mold.”**

Over the past two years, the Zions enlisted friends and fellow pistachio growers to taste-test various iterations of Wicked Harvest Bourbon, including the annual American Pistachio Growers convention and other social gatherings to allow people to sample different formulas of the bourbon to see what they liked.

Different formulations included blends from 80 proof to about 110 proof. They settled on an 80 proof blend.

“You could run your car on that stuff,” he joked of the higher-proof bourbon.

### Making liquor

If growing and processing food products didn’t offer enough regulatory oversight for the Zions to navigate, getting into the alcohol business was a new educational adventure.

“People have suggested we write a book called, ‘oh, so you want to be in the alcohol business,’” he said. “There’s a lot that goes into this, including licensing, government approvals, and labels.”



While whiskey can be made of wheat, barley or rye, Kentucky bourbon must be at least 51 percent corn stored in newly-charred oak for a minimum of two years, he says.

“We stuck with Kentucky bourbon because no one does bourbon better than Kentucky... Basically Kentucky does three things well - horse racing, basketball and bourbon,” he says.

Starting with Kentucky bourbon, the Zions wanted a product that wasn’t just flavored but infused the actual pistachio kernel into the process. Because nobody else does this, getting the Alcohol and Tobacco Tax and Trade Bureau to understand that this wasn’t merely a flavored whiskey was an arduous process, but they prevailed.

They also ran into some challenges naming the product as the word “wicked” in Wicked Harvest is used elsewhere by other makers. After a few iterations with the word “wicked” in it, and a phone conversation with another company with the same word in its product, Jim says they came to an agreement that neither would attempt to create a product like the other.



*Credit: Olaf Bender/Thinkstock*

### Marketing

It’s one thing to make a product; it’s a whole other process to get consumers to buy it. That’s Gloria’s mission.

With the self-proclaimed title “director of first impressions,” she travels the Central Coast and other parts of California offering Wicked Harvest to select locations. The goal isn’t to have it in the large box stores or retail chains, but to have it in venues that help create value for the top-shelf product.

Wicked Harvest is already in more than 30 locations in the Central Valley and on the Central Coast, she says.

Their bourbon is more than a product, but a story, she says. Part of the story includes pointing to the finishing process - that whole pistachios in used wine barrels are used to enhance the flavors, instead of simply adding artificial flavors into the process.

She also talks about “the perfect trifecta” of Kentucky aged bourbon, quality U.S. pistachios and fine wine barrels in creating a smooth, long finish.

“We envision this bourbon as an excellent ingredient in craft cocktails as well as straight up,” she continued.

Individual pistachio growers may soon become part of this story as the Zions think of ways to incorporate their story onto labels of Wicked Harvest.

While the process has been educational and rewarding for the Zions, Jim’s goal remains - pushing the envelope on what can be done with American pistachios.

“The hope is for folks to see what we’re doing and think, ‘If they can do that with pistachios then what can we do with them or other nuts,’” he says.

## GLOBAL PISTACHIO MARKET REPORT 2017-2021:

### Prevention of Development of Aflatoxin is one of the Biggest Challenges - Research and Markets

The global pistachio market to grow at a CAGR of 5.26% during the period 2017-2021.

Global Pistachio Market 2017-2021, has been prepared based on an in-depth market analysis with inputs from industry experts. The report covers the market landscape and its growth prospects over the coming years. The report also includes a discussion of the key vendors operating in this market.

The latest trend gaining momentum in the market is a surge in demand for organic snacks. People are focusing more on healthy eating these days. There has been an increase in the incidence of diseases caused due to ignorance of food safety and eating unhealthy. With the increased level of awareness among the individuals, people now prefer to eat healthily and are trying to prevent health issues such as obesity, high cholesterol, and food poisoning.

According to the report, one of the major drivers for this market is Health benefits associated with pistachios. Pistachio is one of the healthiest nuts with low-fat content as compared with other nuts. The increased focus on healthy and safe eating is one of the major concerns in today's hectic lifestyle. People are turning toward eating natural foods instead of unhealthy processed foods. Nuts are being preferred as one of the best snacking options.

Further, the report states that one of the major factors hindering the growth of this market is contamination of pistachio by aflatoxin. Pistachios can sometimes be contaminated with a harmful carcinogenic substance known as aflatoxin. Aflatoxin is produced by fungi that affect several tree nuts, including pistachio. It can occur at any stage of farming, harvesting or production. The prevention of development of aflatoxin in pistachio is one of the biggest challenges for the pistachio market.

#### Key Vendors:

- Germack Pistachio Company
- Oh!Nuts
- Santa Barbara Pistachio Company
- The Wonderful Company
- WeGotNuts.com

#### Other Prominent Vendors:

- Hellas Farms
- Keenan Farms
- Fresh Nuts
- Pistachio Provenance
- KraftFoods
- Ready Roast Nut Company
- Specialty Food Association



#### Key Topics Covered:

- Executive Summary
- Scope of the Report
- Research Methodology
- Introduction
- Market Landscape
- Market Segmentation by End Use
- Market Segmentation by Distribution Channels
- Market Segmentation by Product
- Geographical Segmentation
- Key Leading Countries
- S Decision Framework
- Drivers and Challenges
- Market Trends
- Vendor Landscape
- Key Vendor Analysis

For more information about this report visit [https://www.researchandmarkets.com/research/hzrhs7/global\\_pistachio](https://www.researchandmarkets.com/research/hzrhs7/global_pistachio)

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# Pistachios Push Kern County Crop Values to No. 1



## New leader

Kern County Agricultural Commissioner Glenn Fankhauser credited more than pistachios for the positive year in his county, though he admits that had pistachios and cherries not seen the success they did, his gross value could have been significantly different and may not have pushed his county into the top spot.

Cherry yields per acre were up 250 percent on total acreage that fell 11 percent in 2016. The total crop saw a three-fold increase over last year's production to nearly 28,000 tons.

Kern's rise to first place comes as the San Joaquin Valley's southernmost county also leads the state in pistachio and almond production. About 40 percent of the state's pistachio crop and 20 percent of America's almond production happens in the county. This compares to 23 and 20 percent, respectively, in Fresno County, and 13 and 3 percent, respectively, in Tulare County.

Kern County leads California in the production of pistachios, and because of that now leads the state in gross agricultural value at over \$7.1 billion.

## Crops

Pistachios and cherries credited with pushing Kern County crop values to tops in the state

A record pistachio crop and a general downturn across much of the rest of California's agriculture sector gave Kern County the push it needed to crack the top-spot among farm counties in the United States in 2016.

In short: Kern County is now No. 1.

In order, the top three are:

- Kern County: \$7,187,944,340 (up 6 percent)
- Tulare County: \$6,370,212,600 (down 8 percent)
- Fresno County: \$6,183,960,100 (down 7 percent)

Though these figures can sometimes become bragging rights for local officials - and certainly Kern will have them as this has never happened before - the real story isn't in the total figure as much as it is in the trends reflective among California agriculture.

Of the San Joaquin Valley counties reporting so far this year; only Kern is higher. The remainders are down as much as 14 percent, as was the case in San Joaquin County, due to generally softer commodity prices.

- Grapes and almonds, Kern's top-two commodities, are each valued at over \$1 billion.
- Citrus is a close third at well over \$800 million in gross value. Citrus acreage was off 3,000 as per-acre yields fell over 4 percent, dragging total production down by 9 percent and overall value down 11 percent to \$824 million.
- Pistachio yields in Kern were up 350 percent per acre in 2016 as poor weather the previous year led to a crop failure across the state. Growers harvested an average of 3,240 pounds per acre in 2016, compared to 720 pounds the year before.  
This pushed the county's total pistachio production to over 178,000 tons for a gross value of over \$769 million.
- Total almond production was up 31 percent on 7,000 more acres (217,000 total bearing acres). Kern County growers harvested 518 million pounds of almonds.  
Per-acre yields rose 26 percent as prices were off 33 percent to the grower, putting the total value of Kern County's almond production at nearly \$1.3 billion.
- Blueberries had a positive year in Kern County as growers boosted acreage by 29 percent and saw their price climb 17 percent.  
Per-acre blueberry yields were up 25 percent, which boosted total production over 61 percent. This helped move the commodity into the top-20 list with a value of nearly 33 million.

# Germany Biggest Buyer of Iranian Pistachio



Germany was the main destination of Iran's pistachio, as it imported 3,063 tons of pistachio worth \$40 million from Iran, in the first five months of the current fiscal year (started March 21).

Over 61% of Iran's exported pistachios were dispatched to Germany, Iraq, Kazakhstan, the UAE, India, Spain and Russia, Trend News Agency reported.

However, the Islamic Republic of Iran Customs Administration's official statistics indicate that Iranian pistachio exports' value decreased by 40% to earn \$198 million and the volume of exports also decreased by 45% to reach 19,000 tons during the five months, compared with the same period of last year.

Iran exported pistachio to 59 countries, including Yugoslavia, Jordan, Armenia, Argentina, Uzbekistan, Australia, Slovakia, South Africa, Afghanistan, Albania, United Kingdom, Ukraine, US, Italy, Bahrain, Brazil, Belgium, Bulgaria, Bangladesh, Pakistan, Tajikistan, Thailand, Taiwan, Turkey, Turkmenistan, Tunisia, Libya, South Korea, Moldova, China, Romania, Japan, Singapore, Sweden, Switzerland, Serbia, Oman, France, Kyrgyzstan, Qatar, Canada, Kuwait, Lebanon, Poland, Lithuania, Malaysia, Egypt, Vietnam, Netherlands and Hong Kong.

ISNA quoted Mahmoud Abtahi, chairman of the board of directors at the Iranian Pistachio Association, as saying that the amount of pistachio production in Iran in the last fiscal year halved to 180,000 tons, which is the main reason behind the decline in export this year.

Head of Iran Pistachio Association, Mohsen Jalalpour, said every year between 8,000 and 12,000 hectares of Iran's pistachio orchards are lost because of water shortage and soil salinity.

"Land under pistachio cultivation in Iran is currently close to 350,000 hectares while during the 2000s, the figure stood at more than 400,000 hectares," he was quoted as saying by Eranico.

Kerman Province in southeast Iran is the country's biggest producer of pistachio. The province once accounted for 70% of Iran's pistachio production, but now produces only 30% of all the pistachio grown in the country due to the severe water crisis.

"Pistachio is currently cultivated in 19 provinces across the country, all of which are more or less facing the same issues," he said.

Both Jalalpour and Abtahi estimate this year's production to stand around 230,000 tons, of which Jalalpour expects some 150,000 tons worth \$1.5 billion will be exported to register an 11% and 25% growth in weight and value respectively compared with last year when 135,000 tons worth around \$1.2 billion were exported.

According to Jalalpour, who is a former chairman of Iran's Chamber of Commerce, Industry, Mines and Agriculture, Iran is the second biggest producer of pistachio after the US and top exporter of the commodity.

Deputy Minister of Industries, Mining and Trade Mojtaba Khosrowtaj said Iran supplies more than 50% of the world pistachio market.

## Iran's Pistachio Exports During 5 Months to Aug. 22

Country	Volume (tons)	Value (million \$)
Germany	3063	40
Iraq	2444	25
Kazakhstan	1652	14
UAE	1512	16
India	1150	11.7
Spain	952	7.6
Russia	839	7.3

## Fig and Pistachio Crostata



Picture: Sarah Lucy Brown

### Make our unfussy, rustic Italian fig tart

"I was really interested, and refreshed, recently to see that top French chef Sebastian Bras had asked to have his three Michelin stars removed. For me, food is about nourishment and comfort and sharing and flavour. I'd rather chow down on a big bowl of stew and dumplings than spend an evening eating foraged flowers and worrying whether I'm using the right fork.

The best kind of cooking comes from the heart, and the pressure of trying to maintain the almost impossible level of perfection required to stay the best of the best must really take its toll on professional chefs in top kitchens. Good on you Sebastian.

Admittedly I do like to push the boat out in my own kitchen occasionally, but more often than not I'm inspired by the little 'mom and pop' type places I've encountered on my travels.

This week I'm sharing my recipe for a rustic crostata pie, modelled on an Italian nonna's recipe I sampled in Umbria last October.

It was eaten, rather poetically, in the midst of a vineyard, surrounded by vines and looking out to the mountains.

Preceding dessert were more glasses of wine than I care to remember, a platter of cured meats and rustic bread, and a rough goose and pistachio terrine.

Usually crostata has a criss-cross pattern over the top but this version dispensed with tradition - the cook choosing making the best flavour over fancy decorative faff.

Buttery and short, the base fell apart in our mouths, giving way to jammy slow-cooked tiny late autumn plums. There was no cream, no final dusting of sugar, no fuss. Just a thin slice of pie, shot of coffee and bunch of moscato grapes draped across the table.

I've replaced the plums with figs, which are at their best around now. Look for fruit that's plump, unblemished and dark with a tiny bit of give."

(Serves 6-8)

### Ingredients:

For the frolla pastry:

- 100g caster sugar
- 100g unsalted butter
- 1 egg and 1 egg yolk (medium)
- 250g plain flour
- 100g butter

For the topping:

- Half a jar plum or fig jam
- 6 figs sliced thinly
- 60g pistachios, toasted and roughly chopped

### Method

- Combine the butter and sugar. Add the eggs and mix in. Mix in the flour and gently form into a ball.
- Wrap and rest in the fridge for a couple of hours.
- Flour a 12ins round pizza tray and preheat the oven to 190C. Roll out the dough quickly over the tray (you might need to flour the top a little) to about 1.5cms.
- Spread jam over the top and fold in the edges by 1.5cm to 2cms.
- Place the fig slices over the top and bake for 30 minutes.
- Scatter the nuts over the top and serve warm (not hot).

**Fig Crostata by Charlotte Smith-Jarvis.**  
<mailto:charlotte.smith-jarvis@archant.co.uk>

## Pork Belly, Pistachio and Cranberry Terrine Recipe



Photo: William Meppem

### Jill Dupleix's pork belly, pistachio and cranberry terrine.

A country-style terrine is remarkably easy to make, and needs only hot buttered toast or a crusty baguette and some pickles to make it special.

Time: 2 hours

Serves: 6

### Ingredients

- 1 kg pork belly, coarsely minced
- 300g chicken livers, trimmed
- 200g pork fat or bacon, diced
- 2 garlic cloves, finely grated
- 3 tbsp chopped parsley
- 1 tbsp thyme leaves
- 3 tbsp cognac, port or brandy
- 2 eggs, lightly beaten
- 2 tbsp cranberries
- 2 tbsp pistachios, shelled
- 1 tsp allspice
- 1 tsp paprika
- 1/2 tsp grated nutmeg
- 2 tsp salt
- 1 tsp pepper
- 10 rashers rindless bacon
- fresh herbs for serving

### Method

1. In a large bowl, mix the pork belly, chicken livers and pork fat with the garlic, parsley, thyme, cognac, beaten eggs, cranberries, pistachios, allspice, paprika, nutmeg and salt and pepper, mixing well with your hands. Cover and refrigerate overnight.
2. Heat the oven to 160°C. Lightly oil a 1.5 litre oval terrine or loaf tin and fill with the mixture, tamping it down to fill corners and leave no airholes. Cover the top with overlapping rashers of bacon, trimming the ends and tucking them in down either side.
3. Place the terrine in a roasting tray and add boiling water to the tray so it comes halfway up the outside of the terrine dish. Bake, uncovered, for 2 hours or until a meat thermometer registers 70°C.
4. Remove from the oven and cool for 1 hour. Cover with foil and weigh down with a heavy pan. Refrigerate overnight.
5. To serve, drain off any juices, clean up the edges, cut into thick slices and serve with mustard, pickles and bread.

### Tip:

Don't have a meat thermometer? The terrine is cooked when it has shrunk away from the sides and is swimming in its juices.

This recipe goes with Jill Dupleix's Ratatouille salad with olives and basil

