



FIG · GARDEN
HOMEOWNERS
ASSOCIATION

FALL NEWSLETTER

PRESIDENT'S MESSAGE

By Louise Yenovkian

www.oldfig.org

Dear Friends and Neighbors:

Budget cuts! This has been a rough year for Fresno County and Old Fig has experienced the budget cuts and their impact first hand. The lack of being able to use the City One Call Center for graffiti abatement, the reduction of staff in County Code Enforcement Department, foreclosed properties in our own neighborhood...all have been ever present. While at times frustrating, I have found the County officials to be understanding and willing to address our issues, concerns, and needs as best as they can. The bright light at the end of the tunnel is beginning to appear with many new neighbors moving in and existing neighbors continuing to remodel. The appearance of a construction dumpster can add a smile to our day. It means hope and renewal. One thing is for certain – Old Fig has been around for almost a century and we will continue to press forward in making our fine neighborhood an historic landmark of Fresno.

This year we embarked on a very special project – the application of our very first Cal Trans Grant. To let you know how these things come about, I received a phone call out of the blue from Marta Frausto – Cal Trans Grants Coordinator. She started the conversation by telling me she read a quote of mine in the Fresno Bee in which the FGHA board was trying to beautify Old Fig and preserve it for future generations. She informed me that Cal Trans has grants that could be used for such planning and improvements and she would email the necessary documents. The rest is history as they say. We gathered together a committee of County and City Officials, the Ashlan Ave Beautification Committee made up of interested neighbors, Supervisor Anderson, and a few members of the FGHA Board. After this initial meeting, a few outstanding members of this committee – namely Karana Hattersley-Drayton, Keith Bergthold – City of Fresno, Lynn Gorman – County Dept Public Works and Planning- took the bull by the horns and wrote one of the most impressive grants I have seen published and submitted. It is with much gratitude that I applaud these folks for their countless hours of work. We have applied for a \$300,000 grant with a 10% matching. Not only did the City, County, and Old Fig come together in the preparation of this grant, we also came together with the agreement to pitch in \$10,000 each. We are awaiting the results. If Fig Garden is awarded this grant, it will allow us to move forward with our planning stage for preserving our neighborhood amidst the growth of the future. We will be looking at fundraising efforts for our \$10,000 matching of funds. If we are not successful in being awarded this grant - we have still come away with the knowledge that people in Fresno both City and County can indeed work together for the common goal of preserving a bit of Fresno history – being Old Fig Garden.

I would like to thank a very special former FGHA board member – Christopher Campbell - for his many years of service to the board and our neighborhood as well as Paul Gong who maintained our FGHA website. As always – a very special thank you to the current board members for their service and commitment.

- The Annual Fig Garden Homeowners Association Dinner will be held on Sunday, September 27. Barry and Becky Barisic have graciously offered to host this event again at their beautiful home on the northwest corner of Ashlan and Van Ness. We will be entertained once again by Craig VonBerg and his jazz combo. Craig is not only a musician but a neighbor as well. His combo adds to the atmosphere of the evening. The dinner will be catered by Cosmo Catering Co. and a fine meal is guaranteed. It is important to RSVP as soon as you receive the invitation.

- Christmas Tree Lane – Mark your calendar - The 2008 walk nights are Saturday, December 5 and Tuesday, December 15. Dean Alexander and his crew have been hard at work. He begins planning and holding meetings as early as February of every year.

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FIG GARDEN WOMAN'S CLUB

The Fig Garden Woman's Club will be hosting the following events:

Fall Card Party - Wednesday, October 28. For information please contact 559.436.8338

Fashion for You - Saturday, November 7. For information please contact 559.435.4347

The night of the "Christmas Tree Lane Walk". The Woman's Club will again be serving coffee and cookies to the walkers - December 5 and December 15.

All of the above events will be held at the Clubhouse located at 4550 N. Van Ness Boulevard.

Sicilian Torte

I call this an Anarchy Torte – as it can be made with so many different fruits and nuts. In the summer think peaches, blackberries, apricots, plums, cherries – choose two or three – slice stone fruits. Pit cherries. In the winter think apples, pears, dried fruits, nuts, bittersweet chocolate, etc. Be creative and choose a variety of fruits and nuts.

2 cups assorted fresh fruits, in thin slices (see note above)	½ cup superfine sugar, plus 2 tbs
¾ cup cake flour	¼ tsp finely grated lemon zest
¾ tsp baking powder	¼ cup EVOO
Pinch of salt	¼ cup milk
1 egg	½ tsp balsamic vinegar

- To serve: sweetened crème fraiche or vanilla ice cream
- Preheat oven to 350. Line the bottom of a 10" spring form pan with parchment paper, brush with oil and lightly flour.
- Gently toss prepared fruit with 1 tbs sugar and set aside. Combine flour, baking powder and salt in a bowl. Set aside.
- Using an electric mixer, beat the egg with the ½ cup of superfine sugar and until light, fluffy and pale in color. (This could take as long as five minutes.)
- Add EVOO, milk, vinegar. Beat until fully combined. Using a rubber spatula, fold in flour mixture.
- Pour batter into springform pan. Drop the fruits over batter. Sprinkle with remaining sugar. Bake 45-50 min until knife blade in center comes out clean.
- Eat warm with a dollop of sweetened crème fraiche or a scoop of vanilla ice cream.
- This recipe is from Wendy Carroll of Seasoned to Taste. Wendy is a local Personal Chef. She teaches cooking classes, both group and private and caters small events. For more details, visit www.seasonedtotaste.com

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