



FOR IMMEDIATE RELEASE

Fig Enthusiasts Invited to the 2026 FigMamma Farms Fig Festival in Tiverton, RI

TIVERTON, RI – Fig lovers from across New England are invited to gather for an afternoon celebrating one of the world’s oldest cultivated fruits, the fig at the 4th Annual Figmamma Farms Fig Festival, hosted by Firefly Figs in Tiverton, Rhode Island. Join us for a fun day of learning and networking on Saturday, September 12, from 2:00 PM – 5:00 PM.

Are you an experienced collector, a backyard gardener or just curious about growing figs, this family-friendly event offers a unique opportunity to learn from passionate and regional fig growers while connecting with fellow enthusiasts. Come explore the greenhouse, meet fellow fig enthusiasts, discover new cultivars and celebrate the incredible community that has grown around this amazing fruit.

The mission of the Fig Festival is simple: to bring together the fig-growing community for an afternoon of education, friendship and the shared passion of cultivating exceptional fig trees. Attendees will have the opportunity to exchange ideas, ask questions, discover new varieties, and learn practical growing techniques from local experts who have spent years mastering the art of fig cultivation in the Northeast.

“This festival isn’t just about buying trees—it’s about building a community where growers of every experience level can learn from one another and celebrate a fruit that has connected cultures for thousands of years.”, says Sandy Pavao Pinareta of Fig Mama Farms of Taunton, MA. Planting your very first fig tree or already having an established orchard, you’ll leave with new knowledge, new friends and perhaps even a new favorite fig variety.

Festival highlights include:

- Educational talks and demonstrations by experienced regional fig growers *(listed below)*
- Opportunities to purchase over 150 rare and unusual fig tree varieties from three local growers

- Fig-inspired baking contest, fig tree raffle and white elephant fig tree auction
- Fig Fruit Tasting Contest & Best Fig Recipe Contest
- “Biggest Leaf in Town” Competition — *Bring your largest fig leaf for a chance to earn the title*
- An opportunity to meet fellow fig lovers from across the region

All Day Events:

Joel Swan will be available for interactive Q&A sessions with attendees at the festival. As a certified URI Master Gardener and the current East Providence High School Science Department Chair, Swan brings a powerhouse of agricultural & educational expertise to this year's event. With a distinguished 27-year career as a science teacher and a decade of specialized experience in horticulture & aquaculture, he offers unparalleled insights into local cultivation. Backyard gardener looking to perfect your fruit harvest or a curious enthusiast eager to learn about sustainable farming and figs, Swan's wealth of practical knowledge makes his time a can't-miss highlight of Fig Fest 2026.

Harvey Correia will be available for Q&A's from 2:00pm to 4pm.

Vendor Square:

Batista Bakery

Boba Wave - RI's First Bubble Tea Food Truck

Dreamberry Fields - Blueberry Syrups, Jams, baked goods: galettes, muffins, tarts, cookies & T-Shirts

Farm Stand at Clarks - Honey

Firefly Mandalas - Eco-Art in the Barn Studio

LaRose Chocolates - Artisanal chocolates

Maggie's Healing Path - Herbal Fig Tea, Massage & Pain Creams, Protective Creams & Moisturizers

Neptune's Harvest - Organic Fertilizer

Northeast Organic Farming Association of RI - Information & Events

Round Hill Ranch - Goat Milk Body Care & Soaps

Rustic Sugar Hollow - Stuffed Cookies, Brownies, Cinnamon & Sweet Rolls

Salt Air Lines - Aprons, Linens and Table Goods

Spoon & Board - Tree to Table Goods

The Cheese Wheel Village Store - Cheese and more

Tiverton Farmers Market - Information and events

2:30-3:00pm

Figs & Friends: An Introduction to Freire Figs. Meet the faces behind Freire Figs, Joe & Meggan Freire. Pull up a chair & get inspired as they share their story & learn about what they do in Little Compton. They will be answering the most common fig-growing questions as they break down the basics and share their journey of fig growing in Little Compton, RI. [Freire Figs](#)

3:00-3:30pm

Organic Gardening Powerhouse - Learn all about Neptune's Harvest:

A trailblazer in eco-agriculture and organic plant nutrition, Ann Molloy, co-owner and director of sales and marketing at Neptune's Harvest and a VIP event sponsor will be dropping in with lots of valuable information and products. Based out of Gloucester, Massachusetts, Neptune's Harvest is widely recognized for its sustainable mission, utilizing 100% of wild-caught North Atlantic seafood byproducts to create premium, zero-waste organic fertilizers. Neptune's Harvest utilizes a unique, proprietary cold-enzymatic process that keeps vital nutrients, amino acids & natural vitamins intact. Highly praised by fig & fruit growers for improving soil health, increasing drought resilience and enhancing the flavor profile and yield of homegrown fruits. Festival attendees will have the opportunity to learn how incorporating these sustainable ocean-derived products can dramatically improve their own fig tree architecture, root health and seasonal harvests.

3:30-4:00pm

Community of a Thousand Fig Lovers:

Learn more about Sandy Pavao-Pinarreta, founder of FigMamma Farms, Taunton, MA and her journey in the fig world. Sandy planted her first fig tree over 30 years ago, but the real fig fever didn't set in until about 10 years ago. What began as a growing collection quickly turned into a passion for propagation—and, as Sandy likes to say, “once she started making fig babies, she had to find homes for them!”

That passion grew into FigMamma Farms, workshops, open houses, and annual fig celebrations dedicated to sharing knowledge and building community—one fig at a time. Today, Sandy's collection has grown to more than 300 fig varieties, including rare and unique cultivars from around the world. For the past four years, she has opened her collection to fellow growers through educational workshops, annual open houses, and Fig Fest.

A longtime resident of Taunton, Massachusetts, Sandy grew up in the Orchards of Taunton and has deep roots in the local farming community. Outside the fig world, she is a Registered Nurse with decades of experience, including hospice nursing—a career centered, much like FigMamma Farms, around caring for people and building connections. What started with one fig tree has grown into a community of thousands of fig lovers—and Sandy is still happily propagating, teaching, sharing...and finding homes for all those fig babies. [Figmamma Farms – Figs, Figs, Figs](#)

4:00-4:30pm

Stick around for the largest leaf contest winners, bake contest winners, fig auction & fig raffle winners at the main tent.

4:30-5:00pm

Fig-Growing Obsession Nationwide:

Harvey Correia, founder of Figaholics and part of the third-generation Correia farming family in California, has been growing figs since 1999. He will be sharing his journey and his love of figs. What began as a family collection grew into an orchard of approximately 400 fig varieties, making Figaholics a trusted resource for rare fig collectors across the country. Through his educational videos, variety evaluations and legendary annual cutting sale, Harvey has helped fuel the fig-growing obsession nationwide. In fact, we believe he may be single-handedly responsible for creating thousands of additional Figaholics across America! We are incredibly honored to welcome Harvey Correia to Fig Fest 2026 as our featured guest speaker. [FIGAHOLICS](#)

Pre-registration closes September 11th, 2026 at [FigMamma.com](#)

Suggested parking/donation day of is \$5.00, cash preferred

Sponsored by the Tiverton Farmers Market, The Bay Magazine, Northeast Organic Farming Association, Neptune's Harvest, The Cheese Wheel Village Store & Green Matters - Taunton.

Date & Hours: Saturday, September 12 from 2:00 PM – 5:00 PM.

Location/Hosting: Firefly Figs, 630 Neck Road, Tiverton, RI 02878

Contact: Meredith Brower, 401-474-1064, FireflyFigs@gmail.com