



6 July: Noyon, Picardy
Marché des Fruits Rouges

Noyon has been at the centre of the red fruit trade since the 10th century. Local farmers bring their strawberries, raspberries, redcurrants, blackcurrants and cherries, and a prize is awarded for the best display of fruit. There are games, cookery demonstrations and heaps of juicy goodies to buy including jams, syrups, coulis and compotes.
www.noyon-tourisme.com



11-13 July: Cavaillon, Provence
Fête du Melon

This lively weekend party in France's melon capital brings together farmers, restaurateurs and artisans around a cluster of markets and exhibitions. Everything that has anything to do with melon is presented over three days of festivities, animated by street bands. Local restaurants serve special menus, and this year there will even be a parade of wild horses and a bull run in the streets.
www.melondecavaillon.com



Feast OF FRUIT



20 July: Caromb, Provence
Fête de la Figue

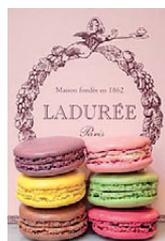
After an approximate 10,000 visitors last year, the town of Caromb is set to host another big celebration, with the spotlight on the special black fig of the region called *Noire de Caromb*. Visitors can buy fig plants, take part in jam contests and taste the fruit in raw and cooked forms. Locals dress in costume and parade with traditional musical instruments, and a talk is given on the fig's medicinal properties.
www.confrefiefigue-caromb.com



There are plenty of juicy jewels to be had this month, whether you're drinking, snacking or out and about

13 July: Concèze, Limousin
Fête de la Framboise

Having cultivated raspberries since the 1950s, this tiny village hosts thousands of people to pick their own and taste raspberry-inspired wines, granitas and champagne cocktails. Visitors can enjoy traditional street entertainment and picturesque scenery while gawping at the star of the show: a giant raspberry tart, of which many hands make light work.
www.tourismelimousin.com



Ladurée have produced a limited-edition macaron in a new summer peach flavour – the two shells are sandwiched together with mouthwatering vineyard peach jam. Available until 29 August at £1.75 each. Other seasonal flavours include blackcurrant violet, minted strawberry and green apple.
www.laduree.com



La Ferme du Lacaj, at Penne d'Agenais in Lot-et-Garonne, was taken on by the Pourcel family in 1937 and is a specialist producer of Agen prunes. The vast plum orchards are now certified as organic. As well as an array of chutneys, compotes and, of course, the prunes themselves (sold *mi-cuits*), Claire and Patrick sell an *apéritif*



made from these sticky fruits. Blended with local red wine, plum brandy and a secret ingredient handed down several generations, its unctuous prune flavour can be enjoyed on its own or with foie gras, blue cheeses, strawberries and dark chocolate desserts. 16% ABV, €14.90 for 75cl.
www.fermedulacaj.com