

FIG VARIETY PHOTOGRAPHIC IDENTIFICATION DATABASE PROPOSAL

In order to build upon the work accomplished by Dr. Ira Condit in the February 1955 Hilgardia publication of "FIG VARIETIES: A MONOGRAPH", I propose creating a digital photographic database to be used as a tool for variety identification.

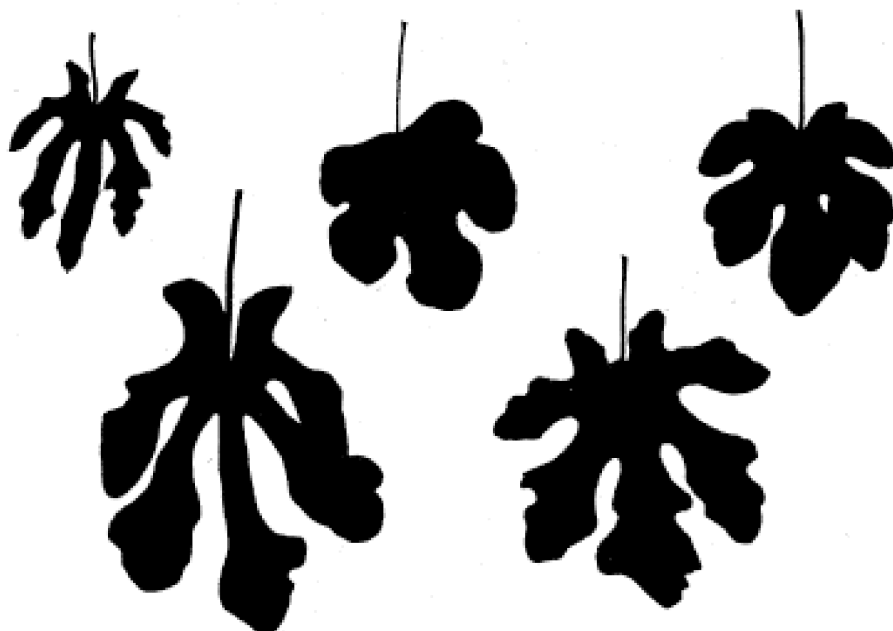
In 1955 Condit used words to describe each variety but was limited by available technology and cost considerations in how many photographs he could include. With computers, digital photography, and the Internet we are now able to take advantage of the "picture is worth 1,000 words" philosophy and create a visual tool for variety identification. My observations indicate that each variety can be identified by a photo "Fingerprint" composed of a representative fruit, both whole and sliced, and leaf.

While Condit organized his Monograph by the four types of *Ficus carica*, "Caprifigs", "Smyrna type Figs", "San Pedro type Figs", and "Common type Figs", one needs to know which type the variety is before being able to identify it! In 1903 Hugh Starnes used five leaf types as an organizational tool to identify varieties. Although both fruit and leaf characteristics can vary by microclimate and growing conditions, Starnes' methodology appears to me to be a good starting point for developing the tool. Following are photographs of leaves and Breba crop fruit (Profichi crop of "Gillette") of several from my Fig Variety collection, organized by Starnes' leaf type and Condit's fruit color characteristics together with Condit's synonyms and written descriptions of each.

If you would like to participate in this project by providing similar photographs of the varieties in your collection, please contact me for specific instructions of how to do the photographs. Visit my website: <http://sites.google.com/site/kiwifruitsalad2> kiwibobg@yahoo.com

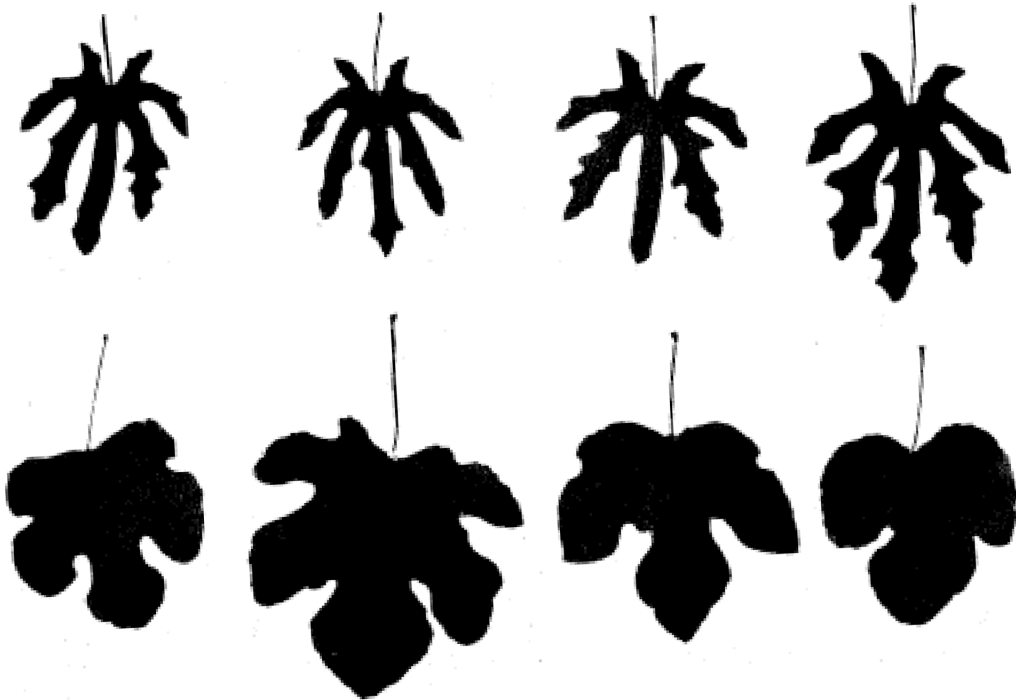
The 5 leaf types proposed by Hugh Starnes in 1903:

PLATE IV – LEAF TYPES



1. "Okra Leaf" Group.
2. "Grape Leaf" Group.
3. "Maple Leaf" Group.
4. "Spoonbill" Group.
5. "Oak Leaf" Group.

PLATE V – Leaf Types – Groups I and II.



Upper Row – Group I, “Okra Leaf” Type – Dalmatian, Magnolia, White “Smyrna” and Reed’s No. 1, respectively.

Lower Row – Group II, “Grape Leaf” Type – Brown Turkey, Golden Narbus, E. Round Violet and Celestial, respectively.

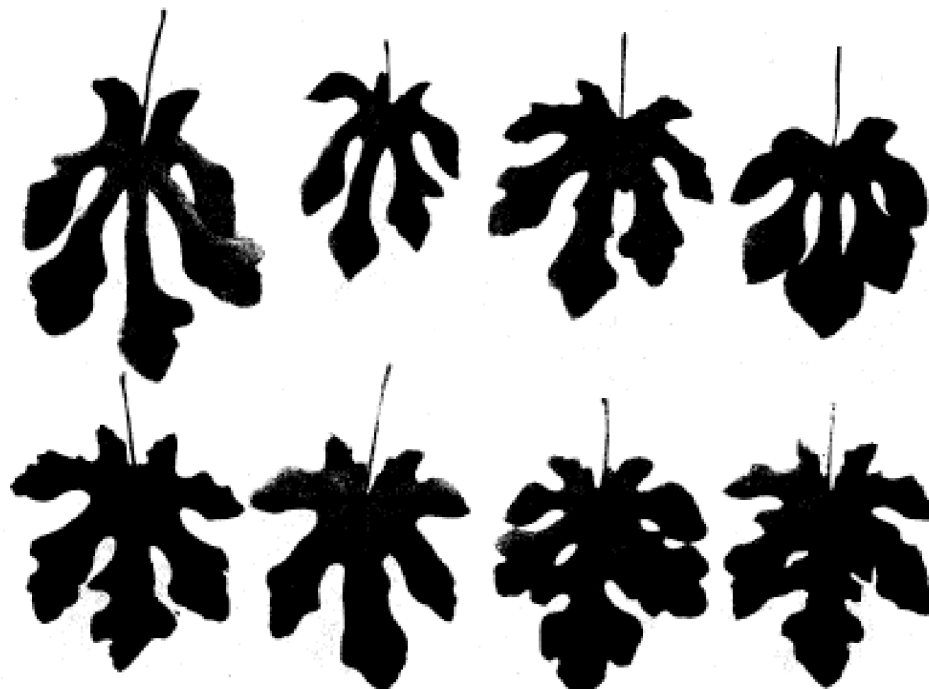
PLATE VI – Leaf Types – Group III.



“Maple Leaf” Type: Upper Row – White Ischia, amorphous form of same, San Pedro and White Marseilles, respectively.

Lower Row – White Neyreil, Madeline, Hirta du Japon and Black Ischia (transition), respectively.

PLATE VII – Leaf Types – Groups IV and V.



Upper Row – Group IV, “Spoonbill” Type – White Adriatic, Black Provence, Blue Genoa (?) and Du Roi, respectively.

Lower Row – Group V, “Oak Leaf” Type – Brunswick, Black California (?), White Four Season and Pregussata, respectively.



Clockwise from upper right, leaves of: “Afghan Caprifig”, “St. Anthony”, Unknown, “Negronne”, and “Greek Black”.

The following photographs on a square background are approximately 30.5cm x 30.5cm (12x12 inches) actual size. All Figs shown are Breba crop except “Gillette”, however Main crop photos are also necessary for the database to work effectively.



1 – OKRA LEAF TYPE “STELLA”

This “Stella” leaf photo was taken on November 1, 2008 and added to the OKRA LEAF TYPE as it more closely resembles that type than “Negronne”. Color reflects the fact that the tree is about to shed its leaves and enter dormancy.

Starnes 1903 says:

Group I.—OKRA LEAF Type (Plate V).

In general the leaf of this type is small, the foliage scanty and the trees of the different varieties composing it (if indeed, there is more than one) of slow and weak growth. The leaf is seven-lobed—the two ribs nearest the base forming distinct “back-spurs”; lobes long and slender, with deeply cut sinus; margin of lobes irregularly incised. Petiole rather short and slender. Members of group:

Dalmatian, Magnolia, White “Smyrna,”
Reed’s No.1, Reed’s No.5, Reed’s No.6.

All of these varieties, however, seem to be identical in every particular and absolutely synonymous.

Condit 1955 lists the following varieties:

Dalmatia (P.I. No. 102,010) = Brunswick, 417
Dalmatia—See Du Japon, 412
Dalmatian = Brunswick, 416

Dalmatian—See Ragusa, 413
Magnolia = Brunswick, 416, 417

White Smyrna = Blanche, 372 Lattarula = Blanche, 374

And notably no varieties by the name of “Reed’s”!

Du Japon. Described by Simonet et al. (1945) as a variety that closely resembles Dalmatia and Blanche Navello. Two crops are produced. Brebas large to very large, elongated-pyriform. Second-crop figs medium, pyriform, greenish yellow in color; quality mediocre.

Ragusa (syn. Ragusaine). Described briefly by Duchartre (1857), Du Breuil (1876), and Eisen (1888, 1901), as a light-green fig of fair quality, introduced from Dalmatia into France. Introduced into California by G. N. Milco, under the name Dalmatian. It was tested at the California Experiment Stations, and was found at Tulare to resemble “the Smyrna of California, and the Brunswick, except that it is more flattened and one-sided in shape.”

These discrepancies between Starnes and Condit illustrate that Varietal confusion accompanied the Fig for over 50 years, and likely for centuries! Unfortunately this confusion continues today. My hope in photographing “Stella” was that it might lead to identifying a previous name for the variety rather than the dead end I seem to have wandered into.



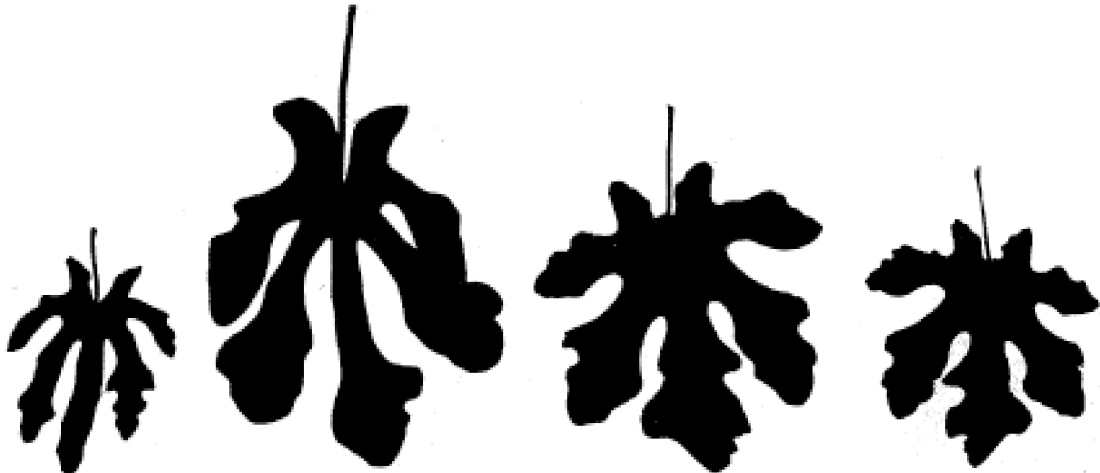
“BRUNSWICK” LEAF



“VASHON VIOLET” LEAF

Both photos above are 45cm in actual length. It appears to me that “Brunswick could fit into any of: 1– OKRA , 4 – SPOONBILL, or 5 – OAK LEAF where Starnes placed it. This shows the

need for possibly expanding the leaf categories either as indicated by Alex Hart or by developing categories that include a range of leaf forms.

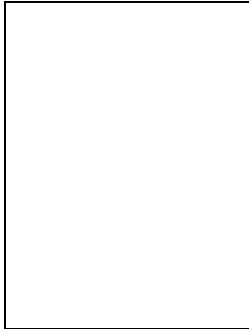


1 - OKRA

4 - SPOONBILL

5 - OAK LEAF

"BRUNSWICK"



"BRUNSWICK" flipped opposite hand



1 – OKRA LEAF TYPE “NEGRONNE” aka “BORDEAUX”

For lack of a better Okra leaf type in my collection, I placed “Negronne” in this type.

Bordeaux (syns. Angélique Black or A. Noire, Petite Figue Violette, Albicougris, according to Eisen, Figue de Bordeaux, Violette, Violette de Bordeaux, Figue Poire, Petite Aubique, Figo Aubiquoun, Negronne). (**Condit page 424**).

Bordeaux is similar to Ischia Black, but differs from it in leaf and fruit characters. Leaves of Ischia Black are small, nonlobed or 3-lobed, surface dull; those of Bordeaux are medium, 3- to 5-lobed, deeply cleft, surface glossy. Duhamel described the leaves of Violette as smaller than those of Blanche, and divided deeply into five parts or lobes, with the borders markedly dentate. Figs of Ischia Black do not have the peculiar thick and crooked stalk that is characteristic of the Bordeaux fruit stalk. The small, immature fruits of both varieties show a distinctive early coloration of a reddish-brown hue, in contrast to fruits of Franciscana (Mission), which change to a black color just before reaching full size and maturity. The following description is from trees which have fruited at Riverside since 1930, and at Fresno in the season of 1953.

Tree rather dwarf in comparison with trees of Franciscana or Dottato; terminal buds violet-purple to brown in color. Leaves with upper surface glossy; base truncate to shallowly cordate; middle lobe narrowed toward its base, lateral lobes broad; margins coarsely serrate.

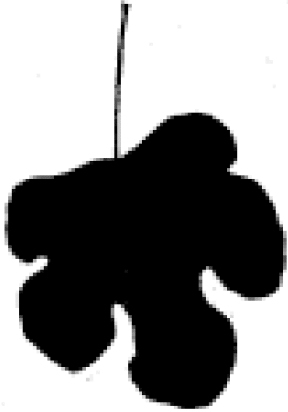
Breba crop fair to good; figs medium, up to 2-1/2 inches long and 1-3/4 inches in diameter, pyriform, with thick, gently tapering neck; average weight 36 grams; stalk variable, often thick or swollen toward body of the fruit, not straight, but commonly curved or bent at an angle, as mentioned above, up to 3/4 inch long, sometimes cracked or split on one side, the crack extending from stalk into the neck; ribs prominent, well elevated; eye medium, scales same

color as body, which is purplish black; meat white, tinged with violet; pulp strawberry, rich; quality very good. (Plate 25, D.)

Second-crop figs small to medium, up to 1-3/4 inches long and 1-1/2 inches in diameter, spherical, or pyriform to obovate, often oblique; average weight 27 grams; neck missing, or when present, short and thick; stalk up to 5/8 inch long, peculiarly curved, as in brebas as shown by Condit (1941a, fig. 4, E), purplish in color; eye medium, open, scales purple; color purplish black on both body and neck; bloom commonly on basal half of fruit, but not on body or apex, characterized by Eisen (1901) as "a distinct and fine blue bloom confined to the neck, ending sharply halfway to the equatorial"; white flecks large, scattered, eventually masked by dark body color; skin somewhat glossy, purplish black when fully mature; meat white; pulp strawberry, fairly rich in flavor. (Plates 10; 25, E.)

Caprifid specimens much the same, somewhat larger in size; pulp dark strawberry, subacid in flavor; seeds numerous.

This variety is inferior to Franciscana (Mission) for commercial planting, on account of smaller size of fruit; good for home planting, as tree is dwarf and prolific in fruit production.



2 - GRAPE LEAF TYPE "GILLETTE" aka "CROISIC"

Croisic (syns. Saint John, Cordelia, Pingo de Mel, Gillette).

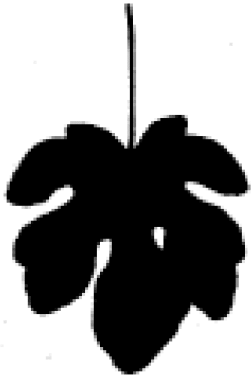
Tree vigorous and productive; leaves medium to large, mostly 5-lobed; sinuses medium, narrow; base subcordate.

Profichi medium or above, up to 1-3/4 inches in diameter, pyriform with distinct neck; ribs prominent, with surface often somewhat corrugated; eye fairly large, with yellowish-green scales; color greenish yellow; interior white; edible pulp insipid, lacking in sugar; staminate flowers few, generally lacking in pollen.

Mammoni crop scanty in interior valleys but fair in cool, coastal climates; figs much the same as profichi.



"GILLETTE" (Profichi crop, forms on previous year's leaf nodes, matures late August to early September, the Profichi crop is the only crop that forms on "GILLETTE" in Puget Sound Region!)



3 – MAPLE LEAF TYPE



“LATTARULA” aka “BLANCHE” (See Starnes Plate VI “White Marseilles” leaf)

Blanche (syns. Blanche d'Argenteuil, Blanche Ronde, Grosse Blanche Ronde, Blanche Hâtive, Blanquo, Argentine, Blanche Fleur, Royale, Versailles, Blanquette and **Madeleine** of some authors, Marseilles, **White Marseilles**, Marseillaise White, White Naples, Pocock, Ford's Seedling, Raby Castle, White Standard, White Smyrna, Quarteria, Vigasotte Bianco). (**Condit page 372**).

The variety designated "Lemon" in most of the southeastern United States is identical with Blanche. See descriptions of Lemon by Starnes and Monroe (1907) and by Gould (1923).

At Crisfield, Maryland, and at Cape Charles, Virginia, trees of Marseilles are neither vigorous nor productive. Near Portland, Oregon, this variety ranks first among the figs tested for home and orchard planting. A Portland nurseryman, B. R. Amend, in his catalogue for the season of 1942, describes this variety as Lattarula (Italian honey fig), a name suggested by some visitors from Italy. As described elsewhere, however, the Italian variety Lattarola has red, not white, pulp.

Trees of Blanche are slow-growing, fairly dense, with green terminal buds. Leaves medium, 3- to 5-lobed; surface glossy above; upper sinuses of medium depth, narrow, lower sinuses shallow; base subcordate, sometimes auricled; margins crenate; mature blades often affected by necrotic spots (plate 13). The following description of fruit is from specimens grown at Riverside since 1930.

Breba crop fair; figs medium or above, up to 2 inches in length and 1-7/8 inches in diameter, turbinate, with broad, rounded apex; neck thick and short, or absent; stalk slightly curved, 1/4 inch long; ribs few, inconspicuous eye medium, open, scales chaffy, erect at maturity; flecks very small and inconspicuous, green rather than white; bloom delicate; color light green; pulp and meat white; seeds large, conspicuous; quality fair to good.

Second-crop figs much the same as brebas, except for smaller size; average weight 30 grams; shape spherical to oblate, mostly without neck; stalk up to 1/2 inch long. Flavor fairly rich and sweet; quality fair as a fresh fruit, of light weight and poor quality when dried; susceptible to fruit spoilage. (Plates 8; 26, A.)

Caprification has little effect upon size and color, either of skin or pulp. Figs produced at Portland, Oregon, and in coastal districts of California, are usually larger in size and more oblate in shape than those just described. Near Paris the second crop of Blanche matures in warm seasons only.



“DESERT KING” aka “KING”

King. The exact origin and identity of the King fig have not been determined. About 1930, cuttings from a fig tree growing near Madera, California, were planted by Sisto Pedrini, Western Evergreen Company, at Los Altos and at San Francisco. The young trees produced such excellent fruit that hundreds of plants were propagated and distributed in Pacific Coast states and elsewhere by the King Fig Plantation, San Francisco. See account by Brooks and Olmo (1949). The King tree is exceptionally prolific of the breba crop, which often sets three to five or more fruits close together, somewhat like the crop of certain caprifigs. At Riverside, and in most other inland districts, the majority of second-crop figs shrivel and drop for lack of caprification, a fact which places this variety in the San Pedro group of figs. In cool, coastal

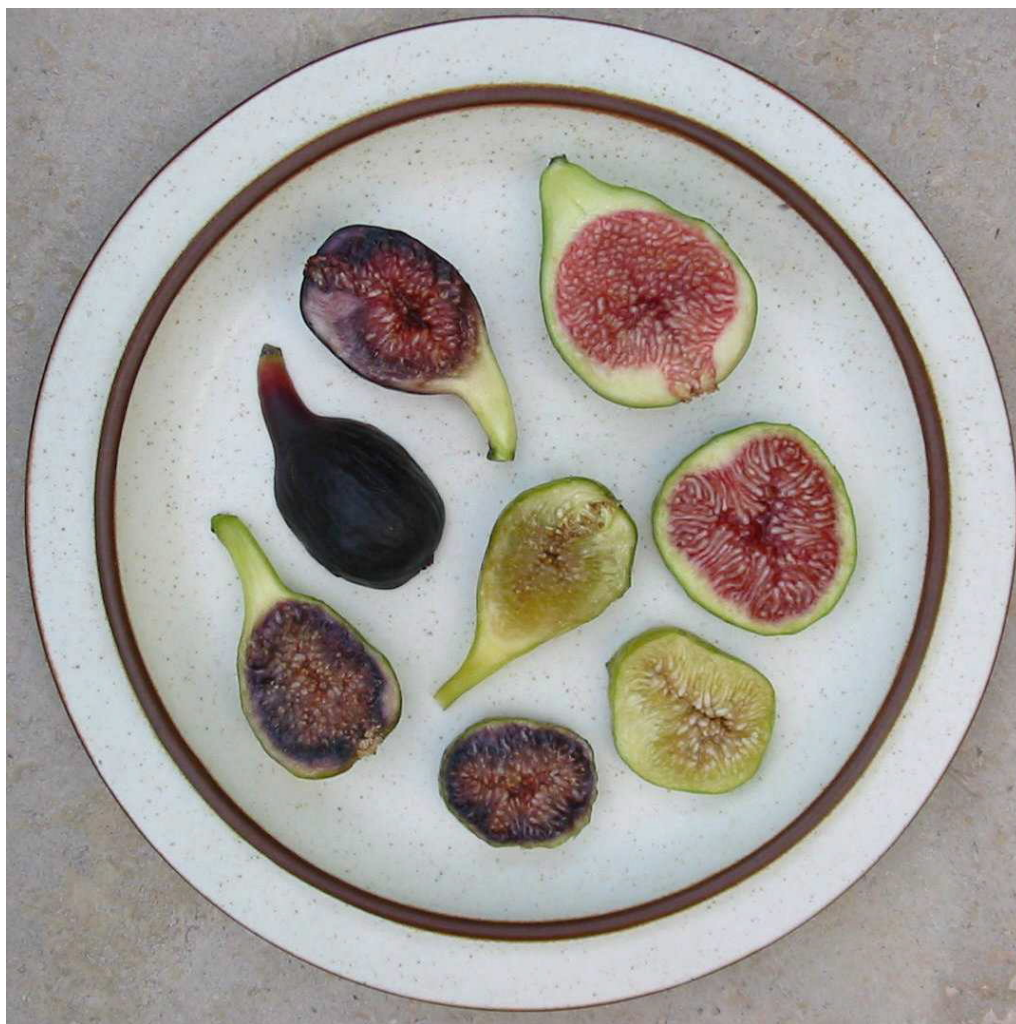
sections, a fair percentage of the crop matures by parthenocarpy, as explained elsewhere by Condit (1950). (Condit page 361).

Of all the varieties fruiting in the collection at Riverside, the King is unexcelled for the production of brebas. Branches of King trees should not be cut back heavily in winter, as this removes the fruit buds which normally produce a breba crop. A judicious thinning out of the older wood occasionally would seem to be the best procedure. The following description is of trees and fruit grown at Riverside since 1941.

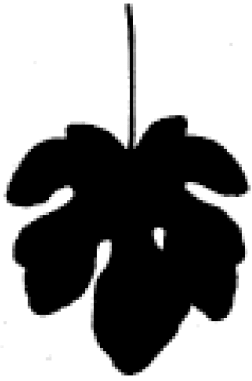
Tree moderately vigorous. Leaves medium, 3- to 5-lobed; base subcordate; lateral sinuses broad, shallow; upper surface somewhat glossy, rugose; margins shallowly crenate.

Brebas above medium to large, short-pyriform, often oblique, with or without short, thick neck; average weight 88 grams; stalk short; ribs present, but not prominent; white flecks variable, large and widely scattered in some, small and numerous in others; eye large, scales chaffy or straw colored, semi-erect; color green; bloom prominent; meat thin, white; pulp strawberry; flavor rich; quality excellent. (Plate 16, A.)

Second-crop figs uncaperified, medium, with or without short neck; color greenish yellow; pulp amber to very light strawberry; seeds few, tender, hollow. Caperified figs with stalk very short and no neck; average weight 45 grams; color dark green; pulp dark strawberry; flavor rich; quality good. (Plates 12; 16, B.)



Clockwise from top right: "Desert King", "Gillette", "Unknown", & "Negronne".



3 – MAPLE LEAF TYPE



“TILBURY’S TURKEY”



“TILBURY’S TURKEY”



"UNKNOWN FIG"



"UNKNOWN FIG"