

FIGS & JUJUBES FOR COOLER BAY AREA CLIMATES

For hotter areas, figs listed here also grow well and ripen sooner (except for Osborne).

This list was compiled by Idell Weydemeyer from personal experience (garden is in El Sobrante, overlooking San Pablo Bay), friends' growing information, catalogs, CRFG articles, lectures, etc. Southern California CRFG information is from *Fruit Gardener* articles. The figs labeled BERKELY will produce in very cool parts of the Bay Area. If you have information to add to this, please let me know. 510-223-6291 or iwgarden@earthlik.net.

FIGS

Figs produce better in cooler areas if placed on a warm south facing wall or are surrounded by paving. If the summer is cooler than normal, figs ripen later (if at all) and are not as sweet. They generally require around 100-300 chill hours. Figs freeze at 12-15 degrees Fahrenheit.

- Beall** - large, red-brown skin, white to amber pulp, rich, similar to Brown Turkey but sweeter
- Black Jack** - probably a seedling of Black Mission; very large, purple fruit with strawberry colored flesh, juicy & sweet, heavy producer, mid into late season. Natural dwarf easily kept 6-8 ft, grows well in pots. S California CRFG says poor on coast
- Black Ischia** (also Boujasotte Noire or Nero Cesar or Scavello or Brogiotto Nero, Barnisotte)-almost identical to Violette de Bordeaux, can take more cold, need more heat than in El Sobrante
- Conadria** - is a cross by Dr Condit of White Adriatic and caprifig; large, yellow-green skin, reddish pulp, rich flavor, mildly sweet, prolific, good fresh & dry, two light crops, but in cooler areas, late crop only. Vigorous tree. S California CRFG author says excellent in cooler areas
- Desert King** (also King, White King) large green-white skin with strawberry flesh, rich flavor, large fruit, summer crop and sometimes a smaller crop in fall. Prune only lightly & occasionally since figs grow on 2nd year wood, self fruitful, a San Pedro type. Grows as far north as British Columbia, early, good for BERKELEY
- Excell** (Excel) - a Dotatto type hybrid by Condit, greenish-yellow skin, amber pulp, no neck, excellent flavor, main crop only, mid-season ripening. Todd Kennedy said good in BERKELEY, not as much heat required as other UC Riverside hybrids
- Green Ischia** (also Green Ischau or Verte or New Verte) - small to medium greenish skin with violet-red pulp, excellent fresh or dried, fine flavor, mid season, tough skin, birds do not damage as readily because of color and skin, can be heavy or shy bearer. Smaller tree. Todd Kennedy says is good in BERKELY, similar to Black Mission but not quite as sweet
- Jelly** (also Mary Lane, Mary Lane Seedless) - large, yellow-green skin, yellow pulp, tiny seeds, ripens late. One S California CRFG author says good on coast, another says is not
- Len** - seedling of Brown Turkey, black-brown skin with red pulp, very productive, sweet, smallish figs
- Mission** (also Black Mission, California Black, California Large Black, Franciscan, Franciscana, Negra) - came early to California from Spain. Large purplish-brown fruit, red flesh. Large tree, usually sweet on coast
- Grosse Monstreuse** (also Monstreuse, Peter's Honey) - green-tinged violet skin, dark strawberry flesh, rich, very sweet, shy bearer but outstanding quality, main crop only, late. Medium to large tree. Needs less heat than Adriatic
- Osborne Prolific** (also Osborne, Neveralla, Hardy Prolific, Rust and some say Archipel) - large fruit with purple-brown skin, amber pulp, sweet flavor, can prune to any shape. S California CRFG author says poor on coast, Todd Kennedy says good on coast and in BERKELEY. This fig does not do as well in hot areas.
- (OVER)

FIGS & JUJUBES FOR COOLER CLIMATES (continued)

St Anthony - medium to large, yellow fruit, ridges, tender & sweet, ripens for almost 3 months, originally from Dr Ballard's collection

Violette de Bordeaux (also Beer's Black, Petite Figue Violette, Bordeaux, Negronne) - small purplish-black with strawberry center, rich flavor, small figs, late ripening. Two crops but usually only fall crop on coast. Slow & weak grower, leaves deeply cut

White Adriatic- (also Adriatic, Grosse Verte, Italian Strawberry, Fico di Fragola, Nebian, Strawberry, Ventura, Verdone Hybrid Strawberry, Verdone Adriatic, Verdone) greenish-yellow skin, light strawberry pulp, rich flavor, late to bear, no early or breba crop. Does well in coastal areas if warmer summer, produces for Clark Cassady in RICHMOND flatland.

White Genoa (also White Naples, Genoa)- early fruit, very sweet, long bearing. Todd Kennedy says fig with green-yellow skin and yellow or pink pulp, producing two crops is the original and correct fig for this name; one sold by L.E Cook has a red interior with only a main crop and is very late. Large tree. Todd says produces in BERKELEY, Gretchen Sanders in South Bay says White Genoa has fair flavor. S California CRFG author says is best one on coast

White Marseilles (also Lattarula, Latarulla, Italian Honey, Blanche, some say Lemon, Florentine) - green-yellow with honey colored flesh, sweet. Gretchen Sanders in the south Bay says it never fails to ripen, Todd Kennedy says good in BERKELEY

JUJUBES

Jujubes need only around 150 chill hours but require a lot of heat to ripen properly. They are tolerant of drought and are hardy to about -10 degrees (some say down to -30 degrees) Fahrenheit.

Li - one of two most commonly available. Reddish-brown, large, roundish, fruit, best fresh but can be dried. Fruit is larger than Lang (second most common variety) and ripens earlier (late summer, early fall in El Sobrante). Unlike Lang, Li can ripen off the tree so is better for cooler areas. Li also leafs out late, and is more spreading and thornier than Lang. Li is partially self-fruitful but has more fruit with a pollinizer. Some have fruited in the Puget Sound area.