

Old fig Varieties in the talmud:

Difra- makes two crops a year, difra in greek “difourus”- means giving two crops a year.

In arabic Dafour means the Brebas that were oiled.

The difra figs 1st crop had good demand but the second crop had bland taste.

there is no description of the variety.

Fall (late) figs-”saifuni” Samfuni” “Sitvani”- low quality crop that ripens late in the season.

there is no description of the variety.

Kailit- sourced from kaila in judea -high quality green fig with impressive size from which dried fig were produced. It says that when eating a ripe fig a person can get drunk and also a wine was made from it.

In the Talmus it is written that one cannot eat this fig during temple pray.

It is a white rich fig with thick skin that helps preserving it for long journey.

Botsrit- green fig suitable for drying, not of high quality, shrt shelf life. originally from batsra in Iraq.

Bnot Seva (Sbayi?)- high quality fig, green-white color. they were frequently brought to the tower temple. theis variety also gave Brebas. Authour Mokadesi (985 BC) said there are thee varieties in the Plastin region- Tin Eltamri, Tin Elsabayi and Tin eldamaski. The Sbayi variety could conserve something from Bnot Seva variety grown in Israel in the past.

Belosphein- used for cooking only but no good as fresh. Possible that this variety was a good pollinator for the Bnot Seva variety.

Bnot Shuah- non edible fig that ripens every seven years.

Persian- grown in north Israel and ripened every two years. maybe not a fig at all.

Tzamia Katia- Breba variety, could be another fruit and not a fig.

Fig varieties in the Roman time

In the roman era there were alot of varieties but not alot of information was found about them in the Talmud:

Mariscan- good for shallow ground with high clay-chaulk content and pourus.

African- originated from south africa.. Kato described that the varieties: african, herculian and Saguntine are producing late winter crops. but kolumela says that kalkidian, fulcan, lidan, klastrutian, astrophian, rhodian, lubi and tiburian can give fruit 2-3 times a year. so by kolumela this variety gives 2-3 crops. Of high quality and exquisite.

Waro wrote that in italy this variety like many other was brought to propagated in Italy by seeds since it was hard to root , among them: chian, calcidian, lidan, african and other species. felinius said that the african is preffered upon other varieties and should be planted like herculian, Saguntine,winter and telian in rich soils to produce well.

Herculanean- could be originated from hercalineum in Rome which was burried in vulcan ash in 79Bc with pompeii when mount vesuvius erupted. could also be named after the person who brought it to rome.

a fall -winter fig.

Saguntine- meaning blood, could be called by the red color or by name of origin were it grew in Italy.

Black Tellanian- high quality black fig with long neck.

Livian- 2-3 crops a year high quality green fig used for drying too.

Chalcidian- from Africa

Chian-

Fulcan-3 crops fig

Callistruthian-

Astropian-

Rhodian

Libyan-could be originated from libya.

Tiburnian

Indian-drooping branches that airlayer themselves to the ground creating a circular tree around the base. It is possible to live inside as peasants did. the leaves are very big inhibiting light to the figs making them small.

could be a sycamore or another ficus. the fruits grow on the bark of the tree.

Carian/ caricas- brought from Syria- small fig. felinius says that many varieties in Italy were brought to Syria. the variety need to be peeled since it was thick but was fine for drying-preservation.

Egyptian- Felinius says that in egypt there is a fig that in shape it resembles a mulberry tree. and the fruits grow on the bark and not on branches. could be a sycamore. the fruit will ripen only if it is cut with a metal hook -after three days the fruit will be edible. when the fruit is picked another fruit comes out so that the tree gives 7 crops a year. felinius says that African and cyprian were big . Maybe a unknown ficus variety.

Cyprian-Felinius says that the tree is similar to egyptian is grown in Crete and is probably a sycamore.

Sed ficus Rubro- Purple fig.

Farti Sapore-pretty sparrow-probably a green fig suitable for the mountain dry air.

Alexandria Delicatae- small black fig called by its origin from greece-egypt. the fig is has a depressed shape with a whitish depression between the neck and body of fig.- high quality fig. the fig was grown near mount ida proximate to troya.

Pompei- named after the person that brought it to rome (pompius?) green fig with thick skin good for drying.

Mariscis- fig with stains on the skin. tree has a long unilobed leaf.

Herculanea- originated from herculaneum(shore city near camagna not far from Napoli, destroyed in the vesuvius eruption in 79.

Albicerata- green fig

Aratia alba-depressed fig could be from island of alba near piombino or near mount albain the latium region in Italy.

Porphyritis-purple fig could be a pollinated by Popularis Dicta.

Popularis Dicta- peoples fig- polinator for porphyritis-non edible probably.

Chelidonia-ripens near winter

Onas- grown in tarantum originated from south asia. very sweet good for drying.

Mariscas- will produce well in tough soil too.

Hibernas- black fig with long neck

Laconico-from laconico-sparta (greece). probably a breba variety

Ruminalis- grown in Rome -named after the wolf that grew her children rumus and romulus under the tree.