

MULBERRY.

MULBERRY (*Morus*), a genus of trees of the natural order *Moraceae*, natives of temperate and warm climates, with deciduous leaves, unisexual flowers in short, thick spikes, a 4-parted perianth, containing either four stamens or one pistil with two styles, the perianth of the female flowers becoming succulent and closing over the small pericarp, the whole spike coalescing into an aggregate fruit.—The COMMON M., or BLACK M. (*M. nigra*), is a native of the middle parts of Asia, but was introduced into the south of Europe more than a thousand years ago, and is now almost naturalised there. It is a low tree, much branched, with thick rough bark, and broad heart-shaped leaves, which are unequally serrated, and very rough. It is cultivated in the middle parts of Europe, and succeeds well in the south of England, but in the northern parts of Britain it requires a wall. The perianth and stigmas are roughly ciliated, and the fruit is of a purplish-black colour, with dark red juice, fine aromatic flavour, and subacid sweet taste. The fruit is much esteemed for dessert; an excellent preserve and a pleasant light wine are made of it. The tree often produces its fruit in prodigious quantity. The wood is employed in cabinet-work, but is not of much value. The leaves are sometimes used for feeding silk-worms. The Black M. lives long; trees still existing in England are known to be more than 300 years old. It is propagated by seed, by suckers, by layers, or by cuttings. It succeeds best in a rich light soil.—The WHITE M. (*M. alba*) is a native of China, and has been there

planted from time immemorial for the sake of its leaves, which are the best food for silk-worms; on which account also it has been cultivated in the south of Europe since about 1540. In North America it does not succeed further north than lat. 43°, being somewhat more impatient of frost than the Black Mulberry. The perianth and stigmas are smooth; the fruit is almost white, and is much less palatable than that of the Black M., although in this respect there is great difference among the



Common Mulberry (*Morus nigra*); fruit, leaf, and female flower.

many varieties. A rob made of it is useful in sore throat. The best variety for feeding silk-worms, on account of its rapid growth and abundant leaves, is that called the PHILIPPINE MULBERRY. In India, the White M. is treated as a bush, and cut down twice a year; the shoots, stripped of their leaves, being thrown away, although the bark has long been used in China and Japan for making paper. It grows readily from cuttings. The root has a considerable reputation as a vermifuge.—The RED M. (*M. rubra*), a native of North America, abounding particularly on the lower parts of the Missouri, endures severe frosts much better than either of the preceding, and is therefore preferred for cultivation in some parts of Europe. Its fruit is deep red, and almost as pleasant as the Black Mulberry. The wood is much more valuable; being fine-grained, strong, and adapted even for ship-building. The tree attains a height of 60 feet or more.—The INDIAN M. (*M. Indica*) has black fruit of a delicate flavour, and the leaves are extensively used for feeding silk-worms in China, Cochin-China, and Bengal.—*M. atro-purpurea* has been introduced into India from China for feeding silk-worms. *M. Mauritiana*, a native of Madagascar and Mauritius; *M. celtidifolia* and *M. corylifolia*, Peruvian species; *M. Tatarica*, a native of Central Asia; *M. levigata*, the species most common in the north of India; and *M. Cashmeriana*, a native of Cashmere, produce pleasant fruit. *M. dulcis*, a native of the north of India, is said to be superior in flavour to all others.

The PAPER M. (*Broussonetia papyrifera*) differs from the true mulberries in having the female flowers collected in a globular mass. The tree is of moderate size, or, in cultivation, a bush of 6—12 feet high; with leaves either simple or lobed, a native of India, Japan, and the islands of the Pacific Ocean, but now not uncommon in pleasure-grounds in Europe and North America. The islanders of the Pacific cultivate the Paper M. with great