

FGCU Food Forest

Plant Database

Mulberry (*Morus nigra* & *Morus rubra*)

Origin: *M. rubra* is native to eastern North America; *M. nigra* is native to southwest

Description: Red and Black Mulberry are deciduous trees that can reach 40 ft. tall at full maturity. The light to dark green leaves are large, alternate, and broadly cordate.

Uses: Food and medicine. Fruit can be eaten raw. Young leaves are edible when cooked. Wood can be used for smoking meats. Attracts wildlife such as birds, opossums,

Harvest: April to May in Florida; year-round for everbearing varieties.

Flower: April to May in Florida; year-round for everbearing varieties. Flowers are small

Tolerance: High drought and cold tolerance.



General Description: Red Mulberry (*M. rubra*) and Black Mulberry (*M. nigra*) are medium-sized deciduous trees that can reach up to 40 ft. tall at full maturity. They have large, broadly cordate leaves with a light to dark green color, and alternate phyllotaxy. Flowers are small and inconspicuous. *Dwarf Everbearing* varieties have smaller leaves and fruit, and don't grow taller than 15 ft.

- **Native Origin:** Red Mulberry (*M. rubra*) is native to eastern North America and Black Mulberry (*M. nigra*) is native to southwest Asia.
- **General History:** Red Mulberry (*M. rubra*) is native to eastern North America, and Black Mulberry (*M. nigra*) is native to southwest Asia. Native Americans used Red Mulberry for food and medicine for thousands of years before Europeans arrived. Black Mulberry spread

throughout Asia and the Middle East in ancient times. By the 17th century, Black Mulberry had naturalized throughout Europe, and by the early 1900s both Red and Black Mulberry were common in home gardens throughout eastern North America. The FGCU Food Forest contains multiple specimens of the native Red Mulberry, Dwarf Everbearing, Tice, and Pakistan cultivars.

- **Distribution:** Tropics and subtropics worldwide.
- **Season of Harvest:** April to May in Florida; year-round for everbearing varieties.
- **Culinary Uses:** Fruits are edible raw or can be made into a jelly, jam, or a variety of pastries. Native American tribes treated urinary tract infections with an extract made from Red Mulberry roots. The sap can be used on skin to treat ringworm. The bark can be steeped into a tea and ingested to loosen stools and rid oneself of intestinal worms. Root bark can also be used to cure a wide range of illnesses.

Mulberry	
Scientific Classification	
Kingdom:	Plantae
(unranked):	Angiosperms
(unranked):	Eudicots
(unranked):	Rosids
Order:	Rosales
Family:	Moraceae
Genus:	<i>Morus</i>
Species:	<i>M. nigra</i>
	<i>M. rubra</i>

Sources

<http://edis.ifas.ufl.edu/fr326>

<http://www.bonitaspringstropicalfruitclub.com/mulberry/>

<https://en.m.wikipedia.org/wiki/Mulberry>

https://en.m.wikipedia.org/wiki/Morus_rubra

<http://edis.ifas.ufl.edu/pdf/FR/FR32600.pdf>

https://en.wikipedia.org/wiki/Morus_nigra

<http://www.eattheweeds.com/mulberry-glucose-controlling-hallucinogen-2/>

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