

shire, and some other parts of England, to a sort of cyder rendered very palatable by an admixture of mulberry-juice in the making: they choose for this purpose the ripest and blackest mulberries, and pressing out their juice and mixing it with a full-bodied cyder at the time of the grinding and pressing, give just so much of it as adds a perceptible flavour. It is very worthy the attention of people who live in other counties, where strong and good cyder is made, that this renders it a sort of wine much more agreeable than any other English liquor, and might be brought into general use, to the great advantage of the dealer. The colour of this liquor resembles that of the brightest red wine, and the flavour of the mulberry never goes off. Phil. Transf. N<sup>o</sup> 133.

MULBERRY TREE, in *Botany*. See MORUS.

MULBERRY-Tree, in *Agriculture*, the common name of a tree of which there are several species, but those generally cultivated, are the white or silk-worm mulberry. For the cultivation of the mulberry-tree, see MORUS.

The ripe fruit of this tree abounds with a deep violet-coloured juice, which in its general qualities agrees with that of the other acido-dulces, allaying thirst, partly by refrigerating, and partly by exciting an excretion of mucus from the mouth and fauces; a similar effect is also produced in the stomach, where, by correcting putrefecency, a powerful cause of thirst is removed. This is more especially the case with all those fruits in which the acid much prevails over the saccharine part, as the currant, which we have already noticed; and to which the medicinal qualities of this fruit may be referred; but both these, and most of the other summer fruits, are to be considered rather as articles of diet than of medicine. The London College directs a syrupus mori, which is an agreeable vehicle for various medicines.

The bark of the root of the mulberry-tree has an acrid bitter taste, and possesses a cathartic power. It has been successfully used as an anthelmintic, particularly in cases of tænia. The dose is half a drachm of the powder. Woodville Med. Bot.

The more general cultivation of mulberry-trees in England might be of greater use than is at present supposed in many respects. In Devonshire they have a way of mixing mulberry-juice with their cyder in the making, and this makes the very best of all English vinous liquors.

And as to the great article of breeding silk-worms, though recommendation from the crown could not bring about the planting these trees in sufficient number for it in James the First's time, yet the trees have been found to flourish every where with us when properly planted, and the worms feed very kindly and work very well with us. When this manufacture was first attempted, the people of many parts of England, nay, and in some parts of the dampest places in Ireland, tried it, and always with success. The only thing that stopped the progress of so valuable a thing at that time, was the want of a sufficient quantity of mulberry-trees, and the scheme has been neglected ever since. Phil. Transf. N<sup>o</sup> 133.

The tree was always esteemed by the ancients for its delicious fruit, before the use of its leaves was ever found out. The Romans, in the height of their luxury, preferred it before all the foreign fruits; and Columella and the other ancients are very express in the methods of propagating it.

The fustick-wood, which grows plentifully at Campeachy, and is exported from Jamaica, is a species of the mulberry: as is also the China and Japan mulberry-tree, of the bark of which the inhabitants make paper; and in some of the islands of the south sea a kind of cloth is made of it.

MULBERRY-Blite. See BLITUM.

MULBERRY-Cyder, a name given by the people of Devon.