time renders it unnecessary to water them frequently. In the succeeding spring, they should be removed to the nursery, and trained to a stem; the more luxuriant branches being carefully pruned, to prevent their too rapid growth; and in the course of about four years, they may be finally transplanted to the place where they are destined to remain.

Mulberry-trees thrive best in a light, rich soil, and an open situation; for, if they stand too near houses or other buildings, or contiguously to shady trees, their fruit seldom attains to maturity. It will, however, according to the experience of MILLER, be of considerable advantage to defend them from the west, and south-west winds, by trees, or walls placed at a small distance.

The fruit of this species, if eaten before it be thoroughly ripe, is very astringent; but its syrup affords an excellent gargle, for mitigating inflammations of the throat, and ulcers of the mouth. The berries when perfectly mature, are grateful to the taste; they produce both cooling and laxative effects, while they contribute to allay thirst. Their juice is employed to impart a dark tinge to liquors and confections, which stain the fingers as well as linen, of a red colour, that is very difficult to extract. Spots of this kind, however, may be removed from the hands by verjuice, the acid of sorrel, and that of lemons; but, for linen, the best method is to wash the stained part with warm water, and to dry it with the vapours of sulphur, which immediately remove the spot.

The fruit of the common mulberry-tree, when properly fermented and prepared, yields a pleasant vinous liquor, known under the name of mulberry-wine. Considerable quantities of these berries are likewise consumed in the cyder counties, particularly in Devonshire, where they are mixed with apples, &c. in making a delicious beverage, called mulberry-cyder. For this purpose, the ripest and blackest mulberries are selected, and the expressed juice is added to the cyder, in such a proportion as to impart a perceptible flavour. The liquor thus acquires a very pleasant taste, as well as a deep red colour, similar to that of the finest Port-wine, both of which continue undiminished by age.

The bark growing on the root of the Common Mulberry-tree, has an acrid bitter taste, and is a powerful cathartic.

MULBERRY-TREE, or *Morus*, L. a genus of exotics, comprising seven species, of which only the *nigra*, or Common Mulberry-tree, is cultivated in Britain, on account of its black fruit.

It is propagated both by layers, and by cuttings, which last are preferable; because, when judiciously selected, and properly managed, they will speedily strike root. For this purpose, the cuttings ought to be taken from shoots of the preceding year, with one joint of the two years' wood at the bottom, and to be set towards the end of March, in beds of rich light earth, which should be pressed closely around them. If they be placed beneath glasses, their growth will be remarkably promoted; but if the young plants be exposed to the air, it will be necessary to shelter them from the severity of winter, with moss; a precaution, which at the same

hence it has been successfully used as a vermifuge, particularly in cases of tania, or of the tape-worm: the dose is half a drachm of the powder, or a drachm of the infusion. The wood of the tree is yellow, tolerably hard, and may be applied to a variety of uses in turnery and carving. It is however, necessary to steep it in water before it sworked: in order to remove the tough and fibrous bark, which is capable of being converted into a strong cordage,

ropes, and brown paper.

There are several other species of this tree (particularly the alba, or White Mulberry) which are cultivated to a considerable extent on the continent, for their mucilaginous leaves, that afford a most grateful food to silkworms; but, as various unsuccessful experiments have been made with a view to introduce their culture into Britain, they are seldom raised, excepting by way of ornament, in the hothouses of the curious. It deserves, however, to be stated, on the authority of BECHSTEIN, and other continental writers, that the last mentioned species is better calculated to withstand the effects of severe frosts than the common Mulberry-tree; that it is, therefore preferably cultivated in the northern parts of Germany, for instance, Saxony, Brandenburg, Pomerania, and Prussia; where it thrives with uncommon luxuriance, if planted in a moderately rich, though sandy soil; and if properly sheltered from the cold north winds. This observation is amply confirmed by the considerable quantities of raw silk an apply to the considerable quantities of raw silk an apply that the present the considerable considerable quantities of raw silk and the considerable quantities of raw silk and the considerable co nually produced in the Prussian dominions from the leaves of that tree, which afford the most proper nutriment to silk-worms.

The white mulberry-tree thrives in the United States, and in Connecticut is much cultivated. The tree grows rapidly, and has been recommended for hedges. Cattle however are so fond of the leaves, that great care would be requisite to preserve the young trees from their depredations.