Blackberry / Bramble –

Rubus fruticosus (Rose Family - Rosacea)



A Bramble is a perennial plant (lives more than 2 years).
In its first year, a new stem grows vigorously to its full length of 3–6 m (in some cases, up to 9 m), arching or trailing along the ground; it does not produce any flowers. In its second year, the cane becomes a flowering and fruiting stem with small side branches. It flowers May-September.

Edible uses

The blackberries can be eaten straight off the bush and ripen from August to November. The berries can also be used to make jam, pies, syrup and puddings. There are customs that the fruit should not be eaten after Michaelmas Day (11th Oct) because during that night the Devil goes by and spits (or urinates) on every bush. Young edible shoots can be harvested in the spring, peeled and used in salads.



Blackberries are very high in anti-oxidants and high in vitamins, particularly C & K and minerals.

Medicinal uses

The root-bark and the leaves are astringent (drying, tightening) amongst other qualities. They make an excellent alternative medicine for dysentery, diarrhoea, haemorrhoids and cystitis.
Orally, they are used to treat sore throats, mouth ulcers and gum inflammations. A tea of the leaves is useful as a gargle in treating thrush and also makes a good general mouthwash. A medicinal syrup is also made from Blackberry, using the fruit and root bark in honey for a cough remedy.

Other uses

The stems can be used as rope. It is said that three strands of bramble plaited will hold the weight of an adult. Obviously you'd want to strip the prickles off first! Fibre can be removed from the stem and used to make twine.
Fruit can give a purple to dull blue dye.
Trees will often grow in the middle of a clump of blackberries, the prickly stems protecting them from rabbits and deer.



