Medlar

Mespilus germanica

Code: TREE-AD4A3CD74B9B5F7 **Location:** XIM University Campus **Local / Vernacular name:** ଦମଡଲାର

Botanical Details

Leaf habit: he medlar tree is deciduous, meaning it sheds its leaves annually. Its foliage turns attractive shades of yellow, red, or orange in autumn before leaf drop, a typical feature of many temperate fruit trees. Flowers / Fruits: The medlar produces white to pale pink flowers with five petals that bloom in late spring. These hermaphroditic flowers are pollinated mainly by bees. They develop into brown, rounded pome fruits that are hard and acidic at first and become edible only after a process called bletting—a form of over-ripening that softens the flesh and reduces astringency. Native range: Mesphil us germanica is native to western Eurasia, particularly parts of southeastern Europe, southwestern Asia, and regions around the Black Sea. From these origins, it has been cultivated and spread across Europe and other temperate areas for thousands of years.

Uses & Importance

Ecological: The medlar tree contributes to local ecosystems by providing nectar and pollen for bees and other pollinators during its late spring flowering period. Its leaves and structure offer habitat and shelter for insects and birds. As a fruit-bearing tree, it also plays a role in seed dispersal by animals that eat and transport its fruit.

Medicinal: Traditionally, various parts of the medlar tree—including its leaves, bark, and fruit— have been used in herbal remedies. The fruit contains antioxidants, vitamins, and organic compounds that have been studied for potential health benefits such as anti-diabetic, antibacterial, and antioxidant effects. Though widely used in folk medicine, many of these uses are still being scientifically explored.

Cultural: Medlar fruit has a long cultural history, especially in ancient Greece and Rome, where it was cultivated as a valued fruit. During medieval times in Europe, it was a common winter fruit and features in literature and folklore, sometimes being associated with symbolic meanings relating to maturity and decay. It is also used in jams, jellies, and desserts, and its historical association with traditional cuisine remains part of its cultural value

Location

GPS: 20.15860192, 85.76535449

Directions: https://www.google.com/maps/dir/?api=1&travelmode=walking&destination=20.15860192%2C85.76535449