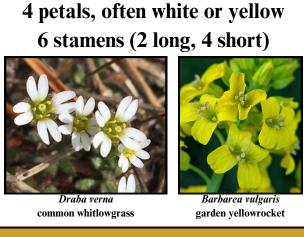
Mustards of New York City

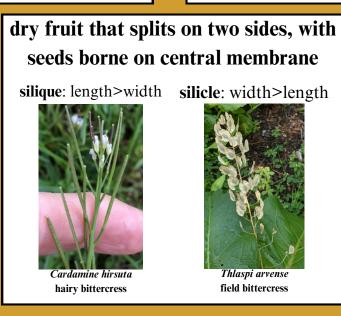
Lydia Paradiso, Graduate Fellow, NYBG

Brassicaceae, the Mustard family, is a large and diverse family with over 4,000 species found worldwide. Their characteristic, pungent odor, apparent when leaves are crushed, is produced by compounds called glycosinolates, which help the plant defend against herbivory. Many culinary vegetables hail from the Mustard family, including broccoli, cabbage, radish, turnip, and horseradish.

To recognize the Mustard family, look for the following:

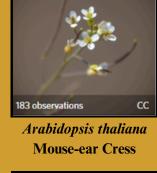






majority of these are introduced, including Alliaria petiolata (Garlic Mustard), a highly successful invasive plant, and Arabidopsis thaliana (Mouse-ear Cress), a diminutive plant utilized in many molecular biology experiments. Some common natives include Lepidium virginicum (Virgina Pepperweed), Rorippa palustris (Bog Yellowcress), and the coastal Cakile edentula (American Searocket).







Cardamine occulta **Nursery Bittercress**



Hedge Mustard



Rorippa palustris **Bog Yellowcress**



Cardamine impatiens

Narrow-leaved Bittercress



Sisymbrium loeselii False London-Rocket



Nasturtium officinale Watercress

29 observations Lepidium campestre

Field Peppergrass



Lobularia maritima





Two-Leaved Toothwort

Visit the following resources for more information!

Sweet Alyssum

New York Flora Atlas (https://newyork.plantatlas.usf.edu) NYC EcoFlora on iNaturalist (https://www.inaturalist.org/projects/new-york-city-ecoflora) Flora of North America (http://floranorthamerica.org/)

Interactive Key to the Mustards of New England (https://gobotany.nativeplanttrust.org/dkey/brassicaceae/)