Thornless Loganberries

Rubus loganobaccus

A medium-large, reddishpurple fruit that grows like a trailing blackberry plant. Loganberry is a hybrid of a red raspberry and a blackberry and can usually be used interchangeably for either in recipes.

Loganberries have a high Vitamin C content and a little tart due to high acidity but prized for use in pies, juice, canning and even wine making.

Developed in Santa Cruz by horticulturist James Logan in 1883. Fruit resembles blackberry except for dark red raspberry color. Thornless mutation was selected in 1933.

Loganberries tend to be more sturdy, disease, and frost resistant than other berries.

Ripens: Mid-June to August

Cold hardy to U.S.D.A. Zone 6.







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