
Rubus × *loganobaccus*

Scientific Name

Rubus × *loganobaccus* L. H. Bailey

Synonyms

Rubus loganobaccus L. H. Bailey, *Rubus ursinus* Cham. & Schltldl. var. *loganobaccus* (L. H. Bailey) L. H. Bailey, *Rubus ursinus* × *Rubus idaeus*.

Family

Rosaceae

Common/English Names

Loganberry, Phenomenal-Berry, Tayberry.

Vernacular Names

Chinese: Luo Gan Mei;

Danish: Loganbær;

Dutch: Loganbes;

Finnish: Boysenmarja, Jättivatukka, Loganinmarja;

French: Ronce De Logan, Ronce-Framboise;

German: Loganbeere;

Italian: Mora Di Rovò;

Japanese: Roogan Berii;

Portuguese: Amora-Framboesa;

Spanish: Mora Logan, Zarza De Logan, Zarza-Frambuesa.

Origin/Distribution

The loganberry, a hexaploid, is generally thought to be derived from a cross between the European red raspberry *Rubus idaeus* 'Red Antwerp' (tetraploid) and the American blackberry *Rubus ursinus* 'Aughinburgh' (octaploid) (Crane 1940). It was accidentally created in 1880 or 1881 in Santa Cruz, California, by the American lawyer and horticulturist James Harvey Logan (1841–1928). It is largely grown in Oregon and Washington in USA. It was introduced to the United Kingdom around 1899. It is cultivated in England and in Tasmania but has escaped and become a weed in Western Australia.

Agroecology

Loganberry is relatively cold-tender and thrives best in areas with mild winters and warm summers. It does best in full sun but requires partially shading during the hot summer. It prefers well drained, humus-rich, loamy soil and is best trained on a wire trellis or other structure.

Edible Plant Parts and Uses

Loganberries produce very large, maroon coloured berries that are edible raw but may be too acidic as fresh dessert. They make delicious syrup, preserves, jams, crumbles, pie fillings and wines. They can be processed into a nutritious health drink and also mixes well with Sherry wine.

Botany

A spreading or climbing shrub to 4.5 m high when growing on a natural support, through supporting vegetation. Primocane stems are terete, glabrous with soft prickles 3–6 mm long. Flowering stems arise from the leaf axils of the floricanes. Primocane leaves are imparipinnately compound, with 3, 5 or rarely (7) leaflets; the terminal leaflet is larger than the rest. Leaflets are sparsely pilose below, broadly-ovate, acute to acuminate tip, rounded bases and coarsely serrated margins and on 3–8.5 cm long petiole (Plate 1). Inflorescence are subcorymbose with 6–12 flowers. Sepals rarely with prickles. Petals 12–18 mm long by 7–9 mm wide, elliptic, white. Stamens shorter than styles. Fruit ovoid to oblong, aggregate fruit, initially green, ripening dark red (Plates 1 and 2) to dark maroon to purplish-black.

Nutritive/Medicinal Properties

Loganberry is a nutritious fruit and the nutrient composition of frozen loganberry per 100 g edible portion had been reported as: water 84.61 g, energy 55 kcal (230 kJ), protein 1.52 g, total lipid (fat) 0.31 g, ash 0.54 g, carbohydrate 13.02 g, total dietary fibre 5.3 g, total sugars 7.70 g, Ca 26 mg, Fe 0.64 mg, Mg 21 mg, P 26 mg, K 145 mg, Na 1 mg, Zn 0.34 mg, Cu 0.117 mg, Mn 1.247 mg, Se 0.2 µg, vitamin C 15.3 mg, thiamin 0.050 mg, riboflavin 0.034 mg, niacin 0.840 mg, pantothenic acid 0.244 mg, vitamin B-6 0.065 mg, total folate 26 µg, total choline 8.5 mg, vitamin A



Plate 1 Leaves of loganberry seedling



Plate 2 Developing loganberry fruits

2 µgRAE, vitamin A 35 IU, β-carotene, 21 µg, lutein + zeaxanthin 118 µg, vitamin E (α-tocopherol) 0.87 mg, vitamin K (phylloquinone) 7.8 µg, total saturated fatty acids 0.011 g, 16:0 (palmitic) 0.007 g, 18:0 (stearic) 0.002 g, total monounsaturated fatty acids 0.030 g, 18:1 undifferentiated (oleic) 0.028 g, 20:1 (gadoleic) 0.002 g, total polyunsaturated fatty acids 0.176 g, 18:2 undifferentiated (linoleic) 0.117 g and 18:3 undifferentiated (linolenic) 0.059 g (USDA 2011).

See also notes under *Rubus ursinus* × *idaeus* 'Boysenberry'.

Other Uses

Loganberry is used as a source of breeding material for the development of *Rubus* hybrids.

Comments

Refer also to notes on blackberries, *Rubus fruticosus* aggr. and *Rubus ursinus* × *idaeus* ‘Boysenberry’.

Selected References

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