

TUCKER FARMS, INC.
G A B R I E L S , N E W Y O R K
Home of the Great Adirondack Corn Maze™ and TuckerTaters™

Tucker Farms currently grows thirteen varieties of NYS certified seed potatoes for growers in various markets. We hope this serves as a quick guide to these varieties. For more detailed information on physical and production characteristics and culinary uses, please consult the Potato Variety Description section of our webpage: http://www.tuckertaters.com/p_descriptions.html

Adirondack Red (a specialty, boutique variety)

- Early-mid-season specialty variety for fresh market
- Deep maroon red skin with shallow eyes. Red flesh is flecked with white
- Tubers are beautiful, uniformly oblong with shallow eyes, reminiscent of California Long White, except for the color
- Specific gravity: 1.06 to 1.07, similar to Chieftain. Cooks moist, waxy
- Production advantage: Medium yield. Very attractive tubers
- Market: Fresh, tablestock. Farm stands, market gardeners, home gardeners, CSAs



Baltic Rose (syn. Baltik Rouz, Red Gala)

- A relatively new (2019) German variety with red skin speckled with whitish flecks and deep yellow flesh, shallow eyes. Tubers are attractive oval to oblong, medium-sized, though some can get quite large
- Specific gravity is 1.069 to 1.073. It cooks firm, waxy, moist. It does not slough after boiling, and it has excellent flavor
- Production: Very high yielding (12 to 18 tubers per plant), highly resistant to PVY, PLRV, rhizoctonia, common scab, blackleg. Resistant to golden nematode race Ro1, potato wart disease pathotype D1, late blight, wrinkled mosaic, leaf curl, very few pickouts, store well, long dormancy
- Market: Tablestock for the fresh markets. It has become a favorite in Central Europe



Blackberry (a new purple-purple variety released by Dr. David Douches, Michigan State University)

- A new (2019) mid-early season purple-skinned, purple-fleshed, all purpose variety
- Tubers are uniformly round with shallow eyes. Skin is mostly smooth, dark purple, but occasionally displaying white splashes around eyes, flesh is deep purple, occasionally displaying white splashes ranging from spectacularly large to tiny flecks
- Specific gravity runs from 1.065 to 1.076
- Production: Yields well (higher with irrigation), high tuber-set (ten tubers per plant with 1:3 ratio Size A to B), low incidence of internal defects, keeps well
- Market: Dual purpose tablestock/chipstock for gourmet restaurants & chip processing, food stores, farm/roadside markets, home gardeners. Chips well directly from field and from long-term storage



Brodie

- Relatively new late-season chipping potato that can also be used for tablestock
- Specific gravity is 1.071 to 1.088, so its texture after cooking will be dry (mealy)
- Tubers are round to oblong with buff-colored skin, moderately smooth skin texture, shallow eyes. Flesh is bright white
- Markets: Brodie is a dual-purpose potato: While bred as a chipstock, it has also gained traction in the markets as a tablestock variety
- Culinary: It has good flavor and is excellent for potato chips. Good for mashing, baking and roasting. Can be used as a thickener in soups, stews, and gratins. When boiled they will slough, cubed for salads and homefries, they will not hold their shape



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Caribou Russet (a new russet variety from the University of Maine released in 2015)

- Dual-purpose mid-to-late season russet variety developed for climate of SE Canada and NE US. It is suitable for tablestock, fresh markets and fry processing
- Tubers are tan to light brown in color, lightly-russeted, except around the eyes which have white highlights. Shape is uniformly long and slightly flattened. Large tubers may have pronounced eyebrows. Flesh is white. Intermediate eye depth with predominately apical distribution.
- Specific gravity is 1.083 (0.002 higher than Russet Burbank in ME).
- Production advantage: After many decades of not growing russet varieties for various reasons, we found it acceptable for our growing conditions. It has relatively few throw-outs, and second growth is at a minimum. Keeps well in storage, even though dormancy is relatively short
- Market: Acceptable for tablestock, fresh market and chipstock markets
- Culinary: Good baked, mashed, and process fry qualities. Boiling qualities are inconsistent. Flavor is better than Russet Burbank and Russet Norkotah



Lamoka (one of the highest rated chipstock varieties in the US, though we also recommend it for baking and roasting)

- Smooth skin with some netting; white flesh
- Tubers are mostly round, slightly smaller than Atlantic, moderately shallow eyes
- Specific gravity: 1.088 (lower in Southern states), a mid-dry, mealy tuber
- Production advantage: High yield, excellent chip-color out of cold (44 °F) storage, long dormancy—one week longer than Atlantic, few external/internal defects
- Market: The most popular chipping variety with long-term storage potential to replace Snowden. It is also a good mealy table variety for roasting and baking



Lehigh (a far higher-yielding alternative to Yukon Gold without the latter's well-known problems)

- Mid- to mid-late season fresh market, tablestock, and chipstock
- Buff skin color with yellow at base of eye; pale to moderate yellow flesh
- Tuber shape is mostly round to oblong, slightly flattened, moderately shallow eyes. Very attractive
- Specific gravity: Moderate (1.077 to 1.082), slightly less than Atlantic. Cooks moist but firm, will not slough
- Production advantage: Yields medium to high—far better than Yukon Gold. Is not susceptible to hollow heart or breakdown in storage. Chips well out of storage. A perfect yellow-fleshed variety for the Northeast
- Market: Tablestock, chipstock; a superlative, reliable yellow-flesh variety. Market as for Yukon Gold



Reba

- Mid to late season tablestock and chipstock
- Skin is bright white to buff; flesh is bright white
- Tubers are round to oval to oblong with shallow to medium eyes
- Specific gravity: 1.074 to 1.076. A general purpose potato
- Production advantages: Med-high yield of attractive, marketable tubers, a good keeper, chips well out of 45° F storage, few pick-outs
- Market: Fresh market tablestock and chip processing, farmers' markets, farm stands, CSAs, home gardeners



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Red Maria (a far higher-yielding alternative to Norland Dark Red)

- A late-season round-red tablestock variety
- Skin is deep red with light to deep netting; flesh is white to slightly off-white
- Tubers are uniformly round with medium shallow eyes
- Specific gravity: 1.070. Cooked it will be moist, waxy, but still all-purpose
- Production advantages: Red Maria has all of the advantages of Norland Dark Red plus more. It yields high, 112% of Chieftain; it sets heavy with large tubers, though high in the hill; it has few pick-outs and internal defects. It is a good keeper—3 weeks longer than Chieftain
- Market: Fresh market, tablestock; after more than 65 field trials, it is already preferred by many organic growers



Red Prairie (its claim to fame is its robust skin-set and that it holds its skin color in storage)

- A new (2016) mid-late season, high yielding round red variety from Wisconsin
- Tubers are attractively shaped round to long, but mostly round to oblong, with smooth skin, shallow eyes, no eyebrows. Flesh is light cream-colored off-white
- Specific gravity is 1.060 to 1.069, so texture after cooking will be moist, waxy
- Production advantages: Out yields Dark Red Norland by 100 cwt/a, robust skin set and keeps its color in cold storage. It stores well. Resistant to hollow heart. Few pick-outs
- Markets: Gaining traction as a round red in tablestock and fresh markets
- Culinary: Best used in soups, stews, casseroles, salads, home fries. Baked or roasted, they will be moist. Will not slough after boiling



Soraya

- A mid-late season general-purpose variety from Germany
- Tubers are medium to large, oval to oblong with smooth yellow skin, deep yellow flesh, eyes are shallow yellow coloration at base
- Specific gravity is 1.063 to 1.070. Texture after cooking will be waxy, firm. They will not slough. Minimal discoloration after cooking
- Production advantages: High to very high yielding, stores well, long dormancy. Resistant to many common diseases. Tolerates heat and drought conditions
- Market: General-purpose yellow variety for tablestock and fresh markets
- Culinary: They have excellent flavor and are best used for soups, salads, gratins, home fries. Baked or roasted, they will be moist



Superior (an old-line variety from Wisconsin)

- Well-known and well-regarded early season tablestock and chipstock
- Skin is buff with deep netting; flesh is white; eyes are shallow
- Tubers are round to oval to oblong; smooth shaped, uniform size
- Specific gravity: Medium (1.07 to 1.096, avg. 1.076). Cooks firm, dry. Makes superior mashed potatoes
- Production advantages: Moderate yield potential with few pick-outs and internal defects. A venerable variety with well-known characteristics. Ships to fresh market straight out of the field. Chips well out of 50 °F storage
- Market: Early season fresh market tablestock, chip processing, market gardeners, CSA growers



Upstate Abundance

- Mid-late season, round-white for fresh market consumption
- Skin is robust, bright white with slight netting; flesh is bright white
- Tubers run on the small side, are consistently round with well-distributed shallow eyes
- Specific gravity: 1.082 avg. (0.009 less than Atlantic)
- Production advantages: Large quantities of very attractive, consistently round, small-sized tubers. Strong skin set, even before senescence. Very few pick-outs. Excellent storage/dormancy; two weeks longer than Atlantic. Excellent keepers in storage
- Market: Currently, a fresh market tablestock variety with outstanding culinary characteristics, but with potential as a chipstock variety

