

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 fourteen varieties of NYS certified seed potatoes for various markets and purposes. We hope this serves as a quick guide to our offerings. For more detailed information, especially disease resistance and susceptibilities, please consult the Potato Variety Description section of our webpage: www.tuckertaters.com

Adirondack Blue

- Mid-season specialty variety for tablestock and chipstock
- Skin is purple; flesh is purple flecked with white
- Tubers are round to oval, slightly flattened shape with moderately shallow eyes. Large sizes will have enormous eyebrows
- Specific gravity: 1.074. Cooks moist but firm; excellent flavor
- Production advantage: Earlier season and higher marketable yield than All Blue. Flesh color is all purple. Will chip, but not from 45 °F storage
- Market: Specialty markets, esp. farm stands, CSAs, boutique restaurants



Adirondack Red

- 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. Farm stands, home gardeners, CSAs, boutique restaurants



All Blue (All Blue has more synonyms than any other variety in North America. See www.tuckertaters.com)

- Very late-season specialty heirloom variety
- Skin is purple. Flesh is purple flecked with white and a distinctive white vascular ring
- Small tubers are round; large tubers, oblong to cylindrical; moderately shallow eyes
- Specific gravity: medium high, 1.079. Cooks mid-dry, mealy
- Production advantage: Reliable, medium yield, drought tolerant, a good keeper
- Market: Specialty fresh/table markets. Small tubers are sold as baby blues when graded to Size B or Creamers. Terra Chip uses them for their famous purple chips



Daisy Gold (already a favorite among garden market, organic and CSA growers)

- Mid-late season
- Yellow-skinned with bright yellow flesh, much yellower than Yukon Gold
- Tubers are oval to oblong with shallow eyes
- Specific gravity: medium 1.071 to 1.073. Cooks mid-dry, mealy
- Production advantage: Far higher marketable yields without any of the problems associated with Yukon Gold
- Market: Specialty fresh/table markets. Large tubers with brilliant yellow flesh. High in antioxidants (carotenoids). Excellent flavor. A great all purpose potato



King Harry (another favorite among garden market, organic and CSA growers)

- Early-mid-season tablestock variety of special interest to organic and other growers wishing to minimize the use of insecticides
- Skin is white to faint yellow; flesh is white
- Tubers are mostly round, slightly flattened, deep eyes at apical end
- Specific gravity: 1.08. A mid-dry, mealy, general purpose potato; makes excellent French fries
- Production advantage: High yield of good sized tubers, microscopic hairs on leaves and stems deter leafhoppers, aphids, flea beetles and some CPB
- Market: Fresh market, Farmers' markets, organic growers, home gardeners



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Lamoka (presently, a focus of the chipping industry, though we also recommend it for baking and roasting)

- A new late-season chipstock variety
- Smooth skin with some netting; white flesh
- Tubers are mostly round, slightly smaller than Atlantic, moderately shallow eyes
- Specific gravity: 1.079 (0.004 lower than Atlantic), 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: Highly promoted as a chipping variety with long-term storage potential to replace Snowden, but can be used as a mealy table variety, good for roasting and baking



Lehigh (a far higher-yielding alternative to Yukon Gold without its 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: A superlative, reliable yellow-flesh variety. Market as for Yukon Gold



Magic Molly (a deeper purple variety than most, but which does not fade during cooking)

- Mid-late season specialty tablestock variety from Alaska
- Skin color is deep purple, almost black; flesh is deep purple with white flecks
- Tubers are long to oblong to cylindrical with well-distributed, medium depth eyes. Tiny tubers are like fingerlings, larger tubers are like All Blue
- Specific gravity: 1.079
- Production advantage: Medium yield, but mostly marketable tubers. A good keeper
- Market: Tablestock, fresh markets: Farm stands, home gardeners, CSAs, boutique restaurants. Magic Molly has more antioxidants (anthocyanins) than most purple-fleshed varieties



NY150

- Mid-late season, round-white for specialty tablestock and chipping markets
- Skin is bright white with slight netting; flesh is bright white
- Tubers are consistently round with well distributed shallow eyes
- Specific gravity: 1.079 avg., 0.011 less than Atlantic
- Production advantages: Large quantities of very attractive, consistently round, small tubers. Strong skin set, even before senescence. Very few pickouts. Excellent storage/dormancy; two weeks longer than Atlantic
- Outstanding culinary characteristics. Its superlative flavor and creaminess has resulted in a cult following in Ithaca, Lake Placid and Niskayuna, NY where it was test marketed before release. Despite its high gravity, it is an all purpose potato which does not slough or darken after cooking



Peter Wilcox, syn.: Purple Sun, Blue Gold

- Med-early to mid-season specialty tablestock variety
- Skin is purple; flesh is bright yellow with occasional purple flecks
- Tubers are round to oblong in shape; size tends to run smaller than Norland Dark Red, shallow eyes
- Specific gravity: 1.076 to 1.082, much higher than Norland Dark Red and Chieftain. Cooked texture will be mid-dry, mealy rather than waxy



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- Production advantages: Yields about same as Norland Dark Red, excellent emergence, long dormancy—a good keeper in storage
- Market: Specialty fresh market, Farmers’ markets, boutique restaurants, home gardeners. High in nutrition: antioxidants, vitamin C, potassium. Highly regarded distinctive flavor

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, chips well out of 45° F storage, a good keeper
- Market: Fresh market tablestock, chip processing, farmers’ markets, home gardeners



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 pickouts 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



Salem

- Mid-season fresh market, tablestock variety
- Skin is smooth, white to buff, slightly netted; flesh is cream-colored
- Tubers are uniformly round to oblong, mostly round, slightly flattened with shallow eyes
- Specific gravity: 1.069, same as Monona. Cooks moist, waxy, but yet an all purpose potato, excellent flavor
- Production advantages: High yield, reliable, tubers size early. Few pickouts or internal defects. Keeps well in storage
- Market: Fresh market, tablestock, farmers’ markets, market gardeners



Superior

- 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 pickouts 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

