

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 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 Red

- A low starch, moist (waxy) potato
- 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: 1.067. Holds its shape for salads and home fries
- Cooking: preferred for salads, home fries, casseroles, soups, and stews. When baked, roasted, steamed, Adirondack Red will be moist
- Nutrition: Very high in antioxidants, especially anthocyanins
- Its pleasing pink color provides opportunities for unusual presentations



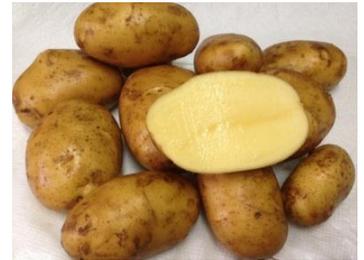
All Blue (All Blue has more synonyms than any other variety in North America. See www.tuckertaters.com)

- A relatively starchy (mealy-dry) potato, yet all-purpose
- Skin is purple. Flesh is purple flecked with white and a distinctive white vascular ring distinguishing it from most other purple-fleshed varieties
- Small tubers are round; large tubers are cylindrical to oblong; moderately shallow eyes
- Specific gravity: 1.079. Cooks mid-dry, mealy
- Cooking: Excellent sautéed, steamed, roasted, mashed & microwaved. Great in gnocchi, au gratins, and salads. Color fades to lavender after boiling, chips will be bright blue
- Nutrition: Very high in antioxidants, especially anthocyanins



Daisy Gold

- A true all-purpose potato: Superlative when boiled, mashed, baked, fried, and roasted. Makes awesome hash browns. Excellent flavor
- 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
- Preferred uses: Great boiled, mashed, baked, fried, and roasted. Makes awesome hash browns. Cooks to a flaky moist texture. Excellent flavor
- Nutrition: Very high in antioxidants, especially carotenoids.



King Harry

- A starchy (mealy) all-purpose potato
- Skin is white to faint yellow; flesh is white
- Tubers are mostly round, blocky, slightly flattened, deep eyes at apical end
- Specific gravity: 1.080. Cooks mid-dry, mealy
- Preferred uses: It is our favorite for French fries, but It is also superb when roasted and steamed. It is good boiled, baked, sautéed, microwaved. Its flesh does not darken after boiling



Lamoka

- A starchy (mealy), mid-dry, high specific gravity potato bred for the potato chip market, but we find it suitable for baking, roasting, grilling and steaming
- Skin is smooth with bright appearance, but some netting, flesh is white with no secondary colors
- Tubers are mostly round with moderately shallow eyes, but which may become elongated or pear-shaped in larger sizes
- Specific gravity: 1.079. Cooks mid-dry to dry (mealy)
- Cooking: Flesh does not grey (darken) after cooking. Bred as a chipping variety, but it bakes and roasts quite well. We know one executive chef who uses it to make pizza dough. Those who love mealy (floury) high starch potatoes will love Lamoka



Lehigh

- A mid-dry all-purpose potato, especially recommended for boiling, but which is also good for baking, roasting and steaming. Excellent for soups, stews, mashing, or fries. Lehigh also makes a mean potato salad
- 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: 1.077 to 1.082
- Cooking: It does not slough when boiled. Its pale-yellow color will not turn grey after boiling



Magic Molly

- A relatively mealy (dry) all-purpose potato in the true sense of the phrase. Skin color is a deep purple, almost black; flesh is a striking deep purple with white flecks
- Tubers are long to oblong to cylindrical with well-distributed, medium depth eyes. Small tubers are fingerling-like, larger tubers are oblong like All Blue
- Specific gravity: 1.079
- Cooking: Color will not fade when boiled. Excellent baked and boiled and everything in between. Great roasted or as home fries
- Nutrition: Higher in phytonutrients, anthocyanins and other antioxidants, than spinach and broccoli



Peter Wilcox, syn.: Purple Sun, Blue Gold

- A relatively starchy all-purpose potato with a highly-regarded distinctive flavor. Skin is purple; flesh is bright yellow with occasional purple flecks
- Tubers are round to oblong in shape with shallow eyes
- Specific gravity: 1.076 to 1.082
- Cooking: Texture will be mid-dry, mealy. Takes longer to cook than other varieties. Thin skin may burn when baked. Skin will turn dark when pan-fried
- Uses: Firm, but not waxy, whether roasted, boiled, or sliced into wedges and fried or roasted. Very good fried, boiled, roasted, chipped. Good baked. Excellent as French fries or hash browns. It was bred specifically for its flavor and antioxidants, and we suggest this will be among the best tasting potatoes you have ever put in your mouth
- Nutrition: Very high in phytonutrients: Antioxidants, vitamin C, potassium



Reba

- An all-purpose potato good for baking (not too dry, not too moist), boiling, mashing, chipping, potato salads
- Skin is bright white to buff; flesh is bright white
- Tubers are round to oval to oblong with shallow to medium eyes
- Specific gravity: 1.076. It cooks firm, moist and does not slough
- Cooks firm, moist. Does not slough or darken after boiling
- Excellent flavor—one of the highest rated in taste tests



Red Maria

- A waxy potato preferred for boiling, mashing, salads, casseroles, soups, and stews. Baked, roasted, steamed, it will be moist
- 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: 1.069. Cooked it will be moist, waxy, but still all-purpose
- Cooking: It remains firm and does not grey or darken after boiling. Does not slough. Its boiling and cooking scores were excellent
- Presentation: Same as any red-skinned potato



Salem

- A waxy potato, excellent for boiling, mashing and baking. Baked, it will be moist, but very flavorful. Also good for roasting, casseroles, soups, stews, and potato salads
- 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
- Cooks moist (waxy) with a creamy texture and a yellowish cast. Does not darken after boiling but may slough. Highly rated, distinctive flavor (*makes superlative mashed potatoes*)



Superior

- A highly-regarded all-purpose potato on the mealy (dry) side of the range. Excellent mashed, baked and chipped. Some consider Superior a standard for baked potatoes. Also good scalloped, steamed, fried, roasted
- 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: 1.078 to 1.081
- Cooks firm, dry. May slough after boiling



Upstate Abundance, formerly NY150

- A new all-purpose potato with superlative flavor and texture
- Skin is bright white with slight netting; flesh is bright white
- Tubers are smallish consistently round with well distributed shallow eyes
- Specific gravity: 1.079
- Outstanding culinary characteristics: Its great flavor and creaminess have resulted in a cult following in Ithaca, Lake Placid and Niskayuna, NY where it was test marketed before release. Despite its high gravity, it does not slough or darken after cooking. It is extremely versatile, it is perfect for soups, stews, roasting, boiling, mashing, chips, steamer bags and salt potatoes. As creamers, kids love them as 'kid sized' potatoes. They pop them straight into their mouths

