

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



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 (a favorite among market gardeners, organic, natural, 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 (a favorite among market gardeners, organic, natural, 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: 1.079. A mid-dry, mealy, general purpose potato; makes excellent French fries and potato chips
- Production advantage: High yield of good-sized tubers, microscopic hairs on leaves and stems deter leafhoppers, aphids, and flea beetles
- Market: Tablestock and fresh markets: Farmers' markets, farm stands, organic and natural growers, home gardeners



Lamoka (the #1 chipstock variety 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



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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: Tablestock, chipstock; a superlative, reliable yellow-flesh variety. Market as for Yukon Gold



Magic Molly (a deeper purple flesh color 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: Specialty tablestock, fresh market: Farm stands, home gardeners, CSAs, boutique restaurants. Magic Molly has more antioxidants (anthocyanins) than most purple-fleshed varieties



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 with shallow eyes; size tends to run smaller than Norland Dark Red
- 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
- 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. Highly regarded distinctive flavor. High in nutrition: antioxidants, vitamin C, potassium



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
- Market: Fresh market tablestock and chip processing, farmers' markets, farm stands, CSAs, 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 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



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 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, field trialed as NY150

- A new mid-late season, round-white for the fresh market consumption
- Skin is bright white with slight netting; flesh is bright white
- Tubers 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
- Outstanding culinary characteristics. Its superlative flavor and creamy texture 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

