

Tucker Farms currently grows a dozen or so varieties of NYS certified seed potatoes for various markets and uses. This quick guide focuses on the culinary features of our potato offerings. For more detailed information, see our quick guide for growers and our potato variety description pages at www.tuckertaters.com

Adirondack Red (named by Steven and Thomas Tucker during 2004 field trials for Cornell University)

- A low starch, moist (waxy) potato with deep maroon skin and shallow eyes. Red flesh is flecked with white
- Tubers are pleasing to the eye, uniformly oblong with shallow eyes, reminiscent of California Long White, except for the color. Specific gravity is 1.067
- Preferred use is for salads, home fries, casseroles, soups, and stews. When baked, roasted, steamed, Adirondack Reds will be moist
- They do not slough when boiled, will hold shape salads and home fries
- Nutrition: Very high in antioxidants, especially anthocyanins
- Its pleasing pink color provides opportunities for unusual presentations



All Blue (Having been around for more than 120 yrs, it has more synonyms than any variety in North America)

- A relatively starchy (mealy-dry) all-purpose potato
- Skin is bright, somewhat shiny 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 is 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
- Very high in antioxidants, especially anthocyanins



Baltic Rose (syn. Baltik Rouz, Red Gala)

- A relatively new 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
- It is a tablestock variety for the fresh market. It has already become a favorite in Europe where yellow-fleshed potatoes are prized
- Specific gravity is 1.069 to 1.073. It cooks firm, waxy, moist. It does not slough after boiling, and it has excellent flavor
- Best when boiled, roasted, steamed, or in salads, soups, stews, casseroles. Baked and mashed, they will tend to be moist



Blackberry (a new purple-purple variety released by Dr. David Douches, Michigan State University in 2019)

- A new mid-season purple-skinned, purple-fleshed variety
- Specific gravity runs from 1.065 to 1.076
- Tubers are uniformly round with shallow eyes. Skin is smooth, dark purple, occasionally displaying white splashes around eyes
- Flesh is deep purple, occasionally displaying white splashes ranging from spectacularly large to tiny flecks
- Excellent flavor. They will cook mid-dry, somewhat mealy, making them a general-purpose potato
- They are best prepared roasted, fried, boiled, mashed, French fries and chips. Dark purple color is retained after cooking and those splashed with white against the purple are striking. Opportunities for exotic presentations abound
- They are very high in antioxidants (anthocyanin)



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
- Very good flavor. 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



Caribou Russet (a new russet variety from the University of Maine 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. Shape is uniformly long and slightly flattened, larger tubers may have pronounced eyebrows. Flesh is white. Intermediate eye depth and predominately apical distribution
- Specific gravity is 1.083. Texture after cooking is mealy, dry. Will slough when boiled
- Good baked, mashed, and process fry qualities. Boiling qualities are inconsistent
- Flavor is better than Russet Burbank and Russet Norkotah



Lamoka (the most widely grown chipping potato grown in the United States)

- A starchy (mealy), mid-dry, high specific gravity potato bred for the potato chip market, but we find it is 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 runs from 1.077 to 1.082
- Cooking: It does not slough when boiled. Its pale-yellow color will not turn grey after boiling



Reba

- An all-purpose round white 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 is 1.076. It cooks firm, moist and does not slough
- Does not slough or darken after boiling
- Excellent flavor—one of the highest rated in taste tests



Red Maria

- A waxy round red potato preferred for boiling, mashing, salads, casseroles, soups, and stews. Baked, roasted, or steamed, they 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 are excellent
- Presentation: Same as any red-skinned potato



Red Prairie

- A new round red variety from Wisconsin
- It is a general-purpose variety bred for the tablestock and fresh markets
- 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
- Excellent flavor. 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 yellow fleshed general purpose tablestock variety from Germany
- Tubers are medium to large, oval to oblong, with smooth yellow skin, shallow eyes with yellow coloration at base
- Specific gravity is 1.063 to 1.070 meaning they will be moist. Texture after cooking will be waxy, firm. They will not slough. Minimal discoloration after cooking
- They have excellent flavor and are best used for soups, salads, gratins, home fries. Baked or roasted, they will be moist. Mashed, they may be a little gluey
- They are high in antioxidants (carotenoids)



Superior (In commercial production for more than 60 yrs, it is still highly regarded with well-known performance)

- An all-purpose potato on the mealy (dry) side of the range. Originally released for chipping, it is excellent mashed, baked and for chipping. Some consider Superior a standard for baked potatoes. It is also good scalloped, steamed, fried and 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 is 1.078 to 1.081
- Cooks firm, dry. May slough after boiling



Upstate Abundance

- An 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 is 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. Kids love creamer-sized Upstate potatoes. They consider them 'kid sized' potatoes and pop them straight into their mouths

