

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

- A relatively moist (waxy) all-purpose potato. Good for mashing, roasting, steaming, homefries, salads, etc. Baked, it will be moist
- Skin is dark blue/purple; flesh is purple flecked with white
- Tubers are round to oval, slightly flattened with moderately shallow eyes. Large sizes will have enormous eyebrows
- Specific gravity: 1.073. Cooks moist but firm; excellent flavor, “rich and nutty”
- Cooking: Purple flesh color fades to lavender when boiled, but holds color when steamed, roasted and microwaved. Opportunities abound for unusual color combinations
- Nutrition: Very high in antioxidants, especially anthocyanins



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: 1.06 to 1.07, avg. 1.067. Holds its shape for salads and homefries
- Cooking: preferred for salads, homefries, 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, but yet all-purpose. It is good for baking, roasting, steaming, chipping
- 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
- 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
- Cooks to a flaky moist texture
- Nutrition: Very high in antioxidants, especially carotenoids.



King Harry

- A starchy (mealy) potato according to its specific gravity. We find it an excellent all-purpose potato. It is our favorite for French fries. It is superb when roasted and steamed. It is good boiled, baked, sautéed, microwaved
- Skin is white to faint yellow; flesh is white
- Tubers are mostly round, slightly flattened, deep eyes at apical end



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™

- Specific gravity: 1.080. A mid-dry, mealy, general purpose potato; makes excellent French fries
- Cooking: Flesh does not grey (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 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. We think those loving mealy (floury) high starch potatoes will love Lamoka



Lehigh

- An all-purpose potato, which we especially recommend for boiling, but which is also good for baking, roasting and steaming. 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: Moderate (1.077 to 1.082)
- Cooking: It does not slough or turn grey after boiling



Magic Molly

- A relatively mealy (dry) all-purpose potato in the true sense of the phrase
- 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
- Cooking: Color does not fade when boiled. Excellent baked and boiled and everything in between. Great roasted or as homefries
- Nutrition: Very high in phytonutrients: Anthocyanins are higher than broccoli and spinach



NY150

- An all-purpose potato with superlative flavor and creaminess
- Skin is bright white with slight netting; flesh is bright white
- Tubers are consistently round with well distributed shallow eyes
- Specific gravity: 1.079
- 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 does not slough or darken after cooking



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. 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: 1.074 to 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: 1.070. 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 good
- Presentation: Same as any red-skinned potato



Salem

- A waxy potato, excellent for boiling, mashing and baking. Baked, it will be moist, but still 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 (*probably has the best flavor of any potato you will find*)



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

