



POTATO VARIETIES



Potato Variety Characteristics Preparation

Russets

Russet Burbank

Oblong, brown russeted skin. High solids (20-23%). Long, flattened with white flesh.

Most are processed for frozen French fries. Bake, French fry, mash, puree.



Russet Norkotah

Lower solids (~18%). Long to oblong, smooth. Shallow, bright golden eyes. Good looking, consistent size and shape.

Bake, mash, puree, boil, French fry early season only.



Ranger Russet

High solids, large, long, slightly flattened.

Bake, fry, often processed.



Whites

White Rose

Large, long, flattened. Smooth white skin, white flesh.

Boil, mash, bake, roast, scalloped/au gratin, soups, salads.



Cascade

Oblong, white smooth skin with some slight cracking.

Boil, mash, bake, roast, scalloped/au gratin, soups, salads.



Yellows

Yukon Gold

Oval, somewhat flattened. Yellow-white skin and flesh. Pinkish around eyes. Darker color than Yellow Finn.

Bake, boil, mash, French fry.



Yellow Finn

Flattened. Slightly sweeter than Yukon Gold.

Bake, boil, mash, French fry.



Provento

Round to oval. Light yellow flesh.

Bake, boil, mash, French fry.



Reds

Chieftain

Smooth, medium red skin, white flesh.

Boil, roast, steam, bake, scalloped/au gratin, soups, salads.



Norland

Oblong, smooth, slightly flattened, medium red skin.

Boil, roast, steam, bake, scalloped/au gratin, soups, salads.



Red La Soda

Smooth deep red skin at harvest, color fades with time. Round to oblong.

Boil.

