



POTATO VARIETIES

- KENNEBEC** Oblong shape; shallow eyes; smooth buff skin; white flesh. Mid-season; Good storage; good table and chipping variety. “All Purpose”
- KATAHDIN** Round shape. Late season; Excellent storage; good boiling variety; shallow eyes; smooth buff skin; white flesh. “Starchy”
- RED PONTIAC** Oblong to round shape; medium deep eyes; dark red, smooth, or netted skin; white flesh. Late season; short storage; fair boiling; excellent baking variety. “Waxy”
- RED CHIEFTAN** Similar to Red Pontiac except: smoother skin, shallower eyes. Early to late mid-season; excellent storage; good boiling; excellent baking. “Waxy”
- YUKON GOLD** Oval shape; shallow, pink eyes; yellowish-buff finely flaked skin; light yellow flesh. Mid-season; excellent storage; good boiling and baking. “All Purpose”
- IRISH COBBLER** Round shape; deep eyes; buff skin; white flesh. Early season; good boiling. “All Purpose”
- SUPERIOR** Round shape; medium shallow eyes; buff light flaky russet skin; white flesh. Early mid-season; fair storage; excellent chipping and good cooking. “All Purpose”
- RED NORLAND** Medium oblong shape; shallow eyes; smooth, red skin; white flesh. Early mid-season; good storage; a fair cooking variety. “Waxy”
- RUSSETT** Long and very smooth shape; shallow and numerous eyes; heavy dark russeted and netted skin; white flesh. Mid-season; good storage; good for baking. “Starchy”
- ALL RED** Round; cranberry skin with rosy, red swirl flesh; Holds its color during cooking. Best boiled or steamed. High yielding; disease resistance. Early. “Waxy”
- FRENCH FINGERLINGS** Tall, spreading plants produce tubers with pink skin and yellow, red-flecked flesh. This variety is known for its gourmet-quality flavor and is best boiled or roasted. Tubers are larger and more oval in shape than Russian Banana, and are resistant to common scab. “Waxy”

(Over)



Starchy vs Waxy vs All Purpose

Potatoes fall into two important categories that impact the outcome of your dish: starchy and waxy (plus a category that lies somewhere in between those two).

Starchy: Like the classic Idaho or Russet, these potatoes are (obviously) high in starch and low in moisture. They are fluffy, which makes them great for boiling, baking and frying. But they don't hold their shape well, so they should be avoided in dishes like casseroles, gratins, and potato salads.

Waxy: Like Red Bliss or New Potatoes, these have a low starch content and are often characterized by a creamy, firm, and moist flesh that holds its shape well after cooking. They are typically great for roasting, boiling, casseroles, and potato salads.

All-Purpose: These potatoes have a medium starch content that fall somewhere in between the starchy and waxy potatoes. They're a true multi-purpose potato, and therefore can be used for just about any cooking application. A classic example is the Yukon Gold.

Season length is based on the potatoes' growing period, not when to plant:

Early Season	-----	85-90 days
Mid-season	-----	90-100 days
Late Season	-----	110-120 days

