

Potato Varieties: Description and Use

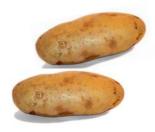
- <u>Kennebec</u> Oblong shape; shallow eyes; smooth buff skin; white flesh. Mid-season; good storage, good table and chipping variety.
- <u>Katahdin</u> Round shape; shallow eyes; smooth buff skin; white flesh. Late season; excellent storage; good boiling variety.
- <u>Red Pontiac</u> Oblong to round shape; medium deep eyes; dark red, smooth or netted skin; white flesh. Late season, short storage, fair boiling, excellent baking variety.
- <u>Red Chieftan</u> Similar to Red Pontiac except: smoother skin, shallower eyes. Early to late-midseason, excellent storage, good boiling, excellent baking.
- <u>Yukon Gold</u> Oval shape; shallow, pink eyes; yellowish-buff finely flaked skin; light yellow flesh. Mid-season, excellent storage, food boiling and baking variety.
- <u>Irish Cobbler</u> Round shape; deep eyes; buff skin; white flesh. Early season, good boiling and chipping variety.
- **Superior** Round shape; medium shallow eyes; buff light flaky russet skin; white flesh. Early mid-season, fair storage, excellent chipping and good cooking early in season.
- <u>Red Norland</u>Medium oblong shape; shallow eyes; smooth, red skin; white flesh. Early mid-season, good storage, a fair cooking variety.

<u>Norkotah</u>

<u>Russett</u> Long and very smooth shape; shallow and numerous eyes; heavy dark russetted and netted skin; white flesh. Mid-season, good storage, good for baking.

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

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





Making the world beautiful one flower at a time.