

Potato Varieties For 2010

AC Peregrine Red

Maturity: late season variety.(100 - 120 days)

High yielding variety with very round, uniform and smooth shaped tubers. Excellent red colour! Does not turn dark or 'slough' with cooking. Our best potato for long storability, much better than Norland. AC Peregrine Red is licensed exclusively to the Saskatchewan Seed Potato Growers Association, Saskatchewan's own potato.

AC Ptarmigan

Maturity: Very early season (55 - 70 days)

A very early maturing variety, oval with smooth buff skin and cream flesh. It is a high yielding potato, outperforming almost all in the higher latitudes (Northern Saskatchewan and Northern Alberta). **Our Barbecue potato!** Plant in late April to early May and dig by mid to late June! Excellent as a baked potato. Good storability and an excellent alternative to Kennebec as it does not 'green' as easily in storage.

Caribe

Maturity: Mid season variety (85 - 100 days)

Purple skinned, creamy white fleshed tubers. Great as mashed, good baked. Will lose its purple skin colour when baked. High yield with very large tubers. A very popular potato for gardeners. Good all around potato. If you can only grow one, this is a good choice!

Goldrush

Maturity: Late season (100 – 120 days)

It is a long, white fleshed potato with a golden brown skin. As a baked potato, its texture and taste is difficult to match, but can also be use mashed or in stews. I've even been told it is good for perogies! Goldrush is resistant to hollow heart and to scab. It is also used as a processing potato.

Kennebec

Maturity: late season (100 - 120 days)

Fair yielding, fast growing, oblong, smooth creamy buff skin with shallow eyes and white flesh. Good to excellent for boiling, baking, chipping, and french frying. Tubers green rapidly when exposed to light.

Norland

Maturity: Early season (70 - 85 days)

A good yielding, early maturing variety with shallow eyes, oblong to round medium sized bright red skinned attractive tubers with white flesh. Norland is good as a general purpose potato (baked or mashed). If mashed, it will have a grey color known as after cooking discoloration. To prevent this after cooking discoloration, put a teaspoon of vinegar in the boiling water when cooking. Norland potatoes have a short dormancy period.

Red Pontiac

Maturity: late season (100 - 120 days)

A good yielding, late maturing, drought tolerant variety with attractive red skinned. Red Pontiac have deep eyes on the tuber. Fair boiling and baking quality. Tubers have good white color after cooking.

Russet Burbank (Netted Gem)

Maturity: late season (100 - 120 days)

A high quality, late maturing variety with russet skinned and shallow eyed tubers. Excellent baking and french fry quality. Russets are a potato that stores well. A consistent adequate supply of moisture is required for uniform growth.

Sangre

Maturity: late season variety (100 - 120 days)

Dark red skinned variety with white flesh. A high yielding variety! Sangre has a good storability with a medium to long dormancy period. It rarely exhibits hollow heart and has a moderate tolerance to drought. Excellent for boiling and baking. No after cooking discoloration.

Viking

Maturity: mid season variety. (85 - 100 days)

Viking is a high yielding, oblong round, shallow eyes, smooth red skin with very white flesh. Tubers size early and size rapidly! Viking has some drought resistance and can tolerate adverse weather conditions. Very white and tasty as a mashed potato! Viking are also good as a baked potato. Our gardeners love this potato for its taste, for the large size of potato it produces and for its moderate storability. A very popular potato!

Yukon Gold

Maturity: mid season variety (85 - 100 days)

Yukon gold have yellow skin with shallow pink eyes and light yellow flesh. It is a moderate producing potato that does not produce well in drought conditions. Good for boiling and can be baked. Yukon gold have moderate storability (better than a Norland, not as good as a Goldrush). A highly prized potato for makers of perogies!

Courtesy of Prairie Dome Potatoes