

## List of Potatoes – 1<sup>st</sup> OSU Potato Tasting Day – October 26<sup>th</sup>, 2006



### **Jacqueline Lee:**

An oval/oblong table stock selection with a high tuber set. The tubers have the bright skinned, smooth and attractive appearance that is typical of many European cultivars. The tubers have very low incidence of internal defects and good baking quality. The strength of this selection is its strong foliar resistance to the US8 genotype of late blight. Vine maturity is similar to Snowden



### **Yukon Gold:**

An attractive, yellow-fleshed, potato cultivar. Primary use is for the fresh market. It is particularly suited for baking, salad and soup. Yukon Gold may process if fried directly from the field, but not following cold storage



### **POR02PG26-6:**

Yellow-fleshed with red-eyes experimental advanced clone from Oregon variety development program. Primary use is for fresh market.



### **Klamath Pearl:**

These petite potatoes, grown in Oregon's outstanding potato climate, are harvested young to capture peak freshness and flavor. They're white inside, tender and very moist. Perfect for roasting and delicious in salads.



### **Russian Banana:**

Yellow fleshed fingerling type potato with a high tuber set of 15 to 20 small tubers per plant. Low yielding variety; medium dormancy period; good storability; medium specific gravity. semi-mealy texture; very good for boiling, baking and frying; excellent salad potato.



**Red Gold:**

Round to oval; smooth to slightly flaky, pinkish red skin; medium deep eyes, uniform; Medium yielding variety; high number of tubers per plant; medium-small size; short dormancy; medium specific gravity. moist flesh texture; good for boiling and baking; acceptable chipping quality at harvest.



**AC97521-1R/Y**

Bright Yellow fleshed with red skin from Colorado breeding program is good for boiling & baking.



**CO97233-3R/Y**

Red skin & yellow fleshed round to oblong tubers from Colorado breeding program is good for boiling & baking.



**POR01PG45-5**

Bright purple skin with rich yellow flesh from Oregon variety development program is good for boiling & baking.



**POR00PG4-1**

Attractive splash of red skin and yellow fleshed advanced cultivar from Oregon is suitable for fresh market.



### **POR03PG80-2**

Oregon advanced selection with purple skin & yellow flesh is good for fresh market.



### **CO97226-2R/R**

A Colorado selection with red skin and red flesh is good for fresh market.



### **POR01PG22-1**

An Oregon selection with banana shaped tubers and red flesh color is good for fresh market.



### **All Red**

Red skin and pinkish-red flesh, smooth skin and shallow eyes. Makes a very attractive potato salad and is delicious steamed or boiled.



### **Red Thumb**

Brilliantly red skin really shines in the sun. Roasting, frying, or boiled.



**ALL Blue**

Most Popular blue fleshed cultivar, bakes well and makes colorful chips. When boiled, the color turns to a light blue. Frying or baking keeps the darker purple color. It has an earthy potato taste and will add color to any dish. Try the All Blue and a white flesh potato mixed together as morning hash browns. Yum!



**POR01PG16-1**

A long purple fleshed potatoes good for baking, salad or boiling from Oregon.



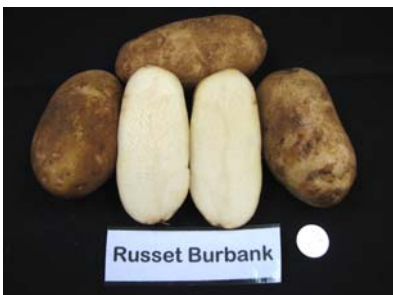
**OR00068-11**

Round purple fleshed potatoes good for baking, salad or boiling from Oregon.



**OR00068-29**

Purple fleshed potatoes with high folic acid from Oregon.



**Russet Burbank**

The variety is the standard for excellent baking and processing quality. Plants require conditions of high and uniform soil moisture and controlled nitrogen fertility to produce tubers free from knobs, pointed ends and dumbbells. It is a good long-term storage potato for table-stock and processing.



### **Defender**

Defender plants produce high yields of long, white-skin potatoes with proportions of starch and sugar that make the tubers well-suited for processing into frozen potato products. In addition, Defender potatoes can be sold fresh in the produce section of supermarkets. It has a high level of resistant to late blight.



### **Premier Russet**

A new released russet variety from tri-state program with excellent fries & fresh market. It has a high level of resistant to Potato Virus Y (PVY).



### **AO96141-3**

Advanced long russet selection from Oregon with excellent processing & fresh market potential. It has a high level of resistant to late blight.