

Potato Varieties For 2022

**Prairie Hardy – Prairie Dome Potato Approved for Growing on the Prairies!
Potatoes Grown in Saskatchewan, they Thrive in the Prairies.**

REDS

AC Peregrine Red

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

High yielding variety with very round, uniform and smooth shaped tubers. Excellent red colour!
Our best potato for long storability, much better than Norland.

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 may 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 a good white color after cooking.

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!

WHITES

Goldrush

Maturity: Late season (100 – 120 days)

It is a long, white fleshed potato with a golden brown skin with shallow eyes. As a baked potato, its texture and taste is difficult to match, but can also be used 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 great for French fries.

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.

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.

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YELLOWS

Adora

Maturity: Mid Season (80 to 100 days)

A high yielding variety with round to oval tubers with smooth yellow skin and light yellow flesh. A good keeper with long dormancy. Keeps its color well when cooked. Nice texture.

Bintje

Maturity: Late season variety (100 – 120 days)

A high yielding variety with smaller tubers, smooth yellow skin and light yellow flesh. A very smooth texture potato, it converts even the toughest non potato consumer! Excellent boiled, remarkable baked!
Susceptible to late blight. A good storage potato.

Warba

Maturity: Early (70 to 80 days)

A quick sizing variety with deep pink eyes. Yellow flesh and bright yellow skin. Good for baking or boiling. Very early potato. Moderate storability. A good tasting early yellow 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!

SPECIALTY or GOURMET

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. Higher in antioxidants than red, white or yellow skinned potatoes. If you can only grow one, this is a good choice!

Purple Viking

Maturity – Mid season (85 – 100 days)

Viking is a high yielding, oblong round, shallow eyes, smooth purple skin with very white flesh. Tubers size early and size rapidly! Viking has some drought resistance and can tolerant adverse weather conditions. Very white and tasty as a mashed potato, 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!

Russian Blue

Maturity – late season (100 – 120 days)

A long season variety, Russian Blue has a brilliant purple colour on the inside and a dark purple skin. Great presented on a dish with yellow and red skinned potatoes. Definitely a conversation piece with company!
Very high in antioxidants!

Courtesy of Prairie Dome Potatoes