



## Potato Varieties Grown in the U.S.

Variety	Skin color	Flesh color	Characteristics	Availability
All Blue	Purple	Purple	Consistent flesh, smooth skin, great for salads	Year-round
Alpha	White	Yellow	Smooth skin	September – March
Amandine	Gold	Gold	Teardrop shape, creamy texture	September – March
Anna Cheeka's Ozette	Gold	Yellow	Floury, waxy flesh, nutty flavor, best steamed	September – March
Atlantic	White	White	Good for boiling, baking, French fries, and chips	Year-round
Austrian Crescent	Yellow	Yellow	Smooth skin, good for salads, steaming and boiling	August – March
Bintje	Yellow	Light Yellow	Excellent flavor, good storage, oblong shape, thin skin	August – May
Bliss Triumph (aka Red Bliss)	Red	White	Creamy texture, great taste	September – March
Blue Pride	Purple	White	Waxy texture, skin darkens to grey when cooked	September-March
CalRed	Red	White	Bright, shiny skin	September – March
CalWhite (aka White Rose)	White	White	Firm, waxy texture, smooth skin	August – March
Caribe	Purple	White	Makes light fluffy mashed potatoes, great for boiling and steaming	August – April
Carola	Yellow	Light Yellow	Taste of new potato, good storage, good for baking, mashing, hashing and boiling	August – April
Charlotte	Yellow	Yellow	Crescent shape, good for salads	September – March
Chieftain	Red	White	Color retention when cooked, good for boiling	July – March
Cranberry Red (aka All Red)	Red	Red	Smooth skin, great for salads, steaming and boiling	August – April
Criolla	Yellow	Yellow	Best boiled or roasted in skin	October – April
Dark Red Norland	Red	White	Waxy texture, round shape, good for boiling	August – April
Desiree	Red	White	Waxy texture, performs well in all cooking	August – March
Durango Red	Red	White	Round shape, deep skin color	September – March
Early Ohio	Red	White	Oblong shape	August-March
Elba	White	White	Round shape, good for baking and boiling	October – April
Fontenot	Red	White	Waxy texture, best steamed	September-March
French	Purple/Pink	Yellow	Thin, satin skin, very moist, buttery flavor	September – March
German Butterball	Yellow	Yellow	Smooth, thin skin, round shape, buttery earthy flavor	August – May
Huckleberry	Red	White	Mild flavor	August – March
Irish Cobbler	White	White	Mealy texture, good mashed	September – March
Island Sunshine	Yellow	Yellow	Flaky texture, bright skin	August – March

Variety	Skin color	Flesh color	Characteristics	Availability
Ivory Rose	White	White	Good for baking	August – March
Kennebec	White	White	Elliptical or oblong in shape with smooth skin, good for boiling, baking, French fries, and chips	Year-round
Klondike Rose	Red	Yellow	Smooth, buttery texture	May – September
Maris Piper	Yellow	Light Yellow	Great for mashing	September – May
Mazama	Red	White	Oval shape	August – March
Molli	Yellow	Yellow	Oval shape	September – March
Onaway	White	White	Tender skin, moist flesh, good for baking, boiling, and frying	October – April
Princess Laratte	Gold	Yellow	Chestnut flavor, firm texture, smooth when pureed	September – March
Purple Chief	Purple	White	Typical baking potato shape, good mashed	September-March
Purple Peruvian	Purple	Purple	Knobby, irregular shape, mealy texture, earthy flavor, good for baking, boiling, and steaming	September – March
Red LaSoda	Red	White	Good storage, round shape	August – March
Red Norland	Red	White	Smooth skin, oblong shape, good for boiling, frying and baking	Year-round
Red Thumb	Red	Red	Brilliant skin	August – March
Rose Finn Apple (aka Ruby Crescent or Rose Fir)	Red	Yellow	Waxy, firm texture, lends to roasting, good as a thickener	August – April
Russet Burbank	Brown	White	Long and cylindrical shape, good for boiling, baking, French fries, and chips	Year-round
Russet Norkotah	Brown	White	Long and smooth shape, good for boiling and baking	Year-round
Russian Banana	Yellow	Yellow	Banana shape, waxy, firm texture, good for salads, baking, boiling, and steaming	August – April
Russian Blue	Purple	Purple	Oblong shape, good for roasting and baking	July – March
Sangre	Red	White	Dark skin, good for steaming and boiling	September – March
Satina	Yellow	Yellow	Smooth skin, color retention when cooked	September – March
Shasta	White	White	Good for baking, boiling, and frying	August – March
Shepody	White	White	Long shape, good for boiling, baking, and French fries	Year-round
Snowden	White	White	Good for boiling, baking, and chips	Year-round
Superior	White	White	Good for boiling, baking, French fries, and chips	Year-round
Swedish Peanut (aka Butterfinger)	Light Russet	Yellow	Teardrop shape, nutty flavor, firm when cooked, high starch content	October – April
Vivaldi	Yellow	Yellow	Color retention when cooked	May – September
Warba Pink-Eye	White	White	Pink veins in flesh, good for baking and boiling	September – March
Winema	Red	White	Round shape	August – March
Yellow Finn	Yellow	Yellow	Sweet flavor, good storage, bright, moist flesh, best baked	August – March
Yukon Gold	Yellow	Yellow	Starchy waxy texture, smooth skin, buttery flavor	Year-round

Information provided by the United States Potato Board. For additional requests, please contact Amy Flynn, Fleishman-Hillard, at 916-492-5345 or amy.flynn@fleishman.com.