

Potatoes at Moose Valley

All Blue

A stunning potato with deep blue skin and blue flesh. Once a novelty and now a mainstay of the specialty potato market. Has a soft, moist texture excellent for steaming and au gratin potatoes. Prepare with All Red and Katahdin for a genuine red, white, and blue potato salad!

Red Norland

An excellent choice for new potatoes! Outstanding red potato offers both great flavor and heavy yields. Medium to large tubers are oblong with moist, firm, white flesh. Best used for boiling, frying, and roasting. Specifically developed for northern growers and short seasons but found to be widely adaptable in many climates. Good keeper, but loses color intensity in long term storage. High resistance to scab.

Russet Burbank

The Idaho potato is the most widely grown potato in the US. Long heavy tubers with russeted skin and white flesh. Flaky texture is perfect for baked potatoes, fries and hash browns. Some resistance to blackleg, fusarium and scab. Excellent storage. (*Solanum tuberosum*)

Yukon Gold

A widely acclaimed star of European golden-fleshed potatoes, Yukon Gold has made a name for itself as one of our most popular sellers. Renowned for outstanding flavor and dry texture. Good for baking, boiling, and frying. Excellent keeper. (*Solanum tuberosum*)