

POTATO COMPARISON CHART



Variety	Skin Color	Flesh Color	Shape	New Potatoes [†]	Storability	Culinary Uses
Early Season						
Dark Red Norland	Red	White	Round/Oblong	Very Good	Good	Roasted, Boiled
Purple Viking	Purple/Pink	White	Round/Oval	Good	Excellent	All Purpose
Red Gold	Lt. Red	Yellow	Round	Excellent	Fair	Roasted, Boiled
Early/Midseason						
Adirondack Blue	Purple	Purple	Oblong	Good	Fair	Chips, Roasted, Baked
Natascha	Yellow	Yellow	Oval	–	Excellent	All Purpose
NEW Red Port	Red	White	Round	Good	Good	Roasted, Boiled
Yukon Gold	Yellow/Buff	Lt. Yellow	Round/Oval	Good	Good	All Purpose
Midseason						
Blackberry	Purple	Purple	Round/Blocky	–	Fair	All Purpose
Gold Rush	Russet	White	Oblong	–	Good	Baked, Fried
Caribou Russet	Russet	White	Oblong	–	Good	Baked, Mashed
Satina	Yellow/Buff	Yellow	Round/Oval	Fair	Excellent	Boiled, Mashed
Kennebec	Buff	White	Round/Oblong	Fair	Excellent	All Purpose
Strawberry Paw	Red	White	Round/Oval	Fair	Excellent	Roasted, Boiled
Late Season						
Elba	Buff	White	Round	–	Excellent	Roasted, Boiled, Baked
Pinto Gold	Red/Yellow	Yellow	Oval/Fingerling	–	Excellent	Roasted
German Butterball	Yellow	Yellow	Round/Oblong	–	Excellent	Baked
French Fingerling	Pink	Yellow	Fingerling	–	Good	Roasted, Boiled
Magic Molly	Purple	Purple	Fingerling	Fair	Good	Roasted, Boiled

[†]Uncured potatoes harvested before they are fully grown. Sometimes called “baby” potatoes, they are often smaller, sweeter, and more tender than their mature counterparts.

