



**Downey Potato Farms**  
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## Our Potatoes

### **Shepody**

A long, medium-sized potato, the Shepody variety is excellent for boiling, baking and french fries while unsuitable for chipping. They have smooth to lightly-netted buff skin, medium deep eyes that are evenly distributed and white flesh. They are grown under medium-sized plants which feature a high yield and an early maturity.

### **Gold Rush**

Oblong to long with dark-brown russeted skin and numerous shallow and well-distributed eyes, Gold Rush potatoes are excellent for baking and boiling and very good for french fries if processed shortly after harvest. They feature a very white flesh and are usually smooth and quite uniform with very few internal or external defects. Its very white flesh, texture and excellent flavour make it an excellent choice for home or restaurant use.

### **Chieftain**

An oval to oblong potato, Chieftains are good to excellent for boiling, good for chipping at harvest and excellent for french fries. With their smooth, bright red skin, shallow to medium-deep eyes and white flesh, Chieftains are attractive in appearance, have a high yield from the plant and are widely adaptable for various uses.

### **Yukon Gold**

Oval and slightly flattened, Yukon Golds are very good for boiling, baking and french fries, but unsuitable for chipping. It features a finely flaked yellow/white skin that retains its colour when cooked. Yellow Golds have shallow, pink eyes, produce a medium to high yield from the plant and have an attractive appearance.

### **Superior**

An oval potato with creamy, white flesh, Superiors are excellent for chipping and fair to good for boiling, baking and french fries. Superiors feature a smooth to slightly netted skin with numerous medium deep eyes that are evenly distributed.

### **Cal Whites**

Ideal for baking, but because of their thin skin it is recommended that they're wrapped in foil and pierced to release the steam. Cal Whites cook fast and feature a sweet taste with skin that is quite edible. Ranging in size from a golf ball to a baseball, Cal Whites feature a flaky skin and a hard, white flesh.