

A PANOPLY OF POTATOES

Every nation has its favorite potato varieties. Those pictured here are among the types you're most likely to see in the United States, whether at the supermarket or the farmers' market. Regardless of variety, though, potatoes differ greatly in flavor, texture, and even appearance, depending on where and how they are grown.

1. LA RATTE A creamy French variety, introduced to America fairly recently, with pale gold flesh and a subtle hazelnut flavor.

2. ALL BLUE A moist, earthy-tasting potato,

whose dark blue hue changes to lavender in cooking (some other blues can turn gray).

3. BABY About the size of a gumball; a result of dense planting that thwarts tuber growth. Often seen at farmers' markets.

4. LONG WHITE A supermarket staple from California; nutty flavor and medium starch.

5. NEW Supermarket "new" potatoes are merely small mature potatoes. True news are freshly dug, with feathery, uncured skins, and available seasonally at farmers' markets.

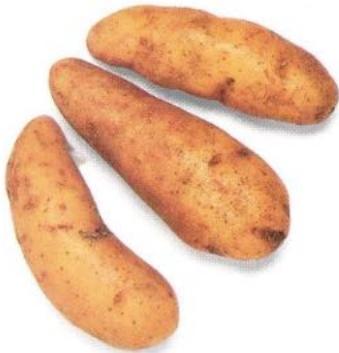
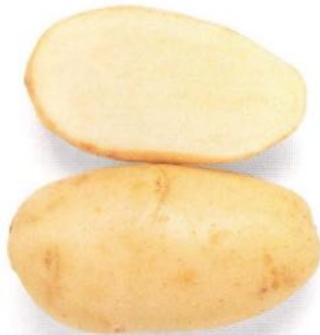
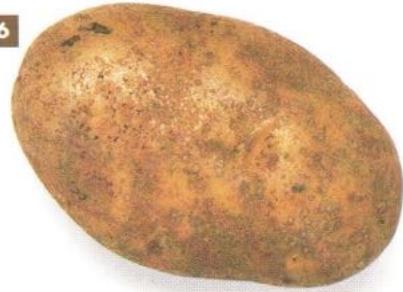
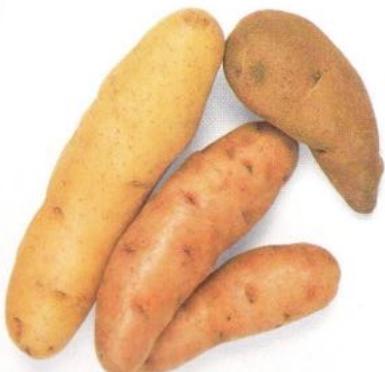
6. RUSSET BURBANK The original of today's

starchy russet potatoes (the Idaho standard); the best potato for baking. The dense brown dappling of the spud's skin is called russetting.

7. RED NORLAND A standard supermarket red potato, with white, smooth, waxy flesh.

8. FINGERLING Any small, elongated potato, e.g., the silky russian banana (top left); the starchy swedish peanut (top right); and the milky-tasting ruby crescent (bottom two).

9. YUKON GOLD Developed in Canada in the 1980s; creamy and butter colored; now one of America's favorite all-purpose potatoes.

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