



Classic Russet

An alternative for Norkotah

- Early Yield
- High Yield US No 1's
- Attractive Tubers
- Excellent Culinary Qualities
- High Protein Content
- Blazer x Summit Russet

Disease Ratings

Verticillium	susceptible
Common Scab	mod resistant
PVY ^o	susceptible
PVX	very susceptible
PLRV	susceptible
Net Necrosis	susceptible
Late Blight Foliar	susceptible
Late Blight Tuber	susceptible
Dry Rot	mod resistant
Soft Rot	susceptible
Early Blight	mod susceptible
Corky Ringspot	mod susceptible
Root Knot	susceptible
Nema	

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Classic Russet, known as A95109-1 prior to release, is an early to medium maturing variety with early bulking potential and high yield. The oblong-long, medium-russeted tubers have higher protein content (22% to 32% greater) than those of standard potato varieties with moderate specific gravity and resistances to sugar ends, tuber malformations and most internal and external defects.

Based on 4 years of evaluations by taste panels, **Classic Russet** has shown excellent culinary qualities that are comparable to **Russet Burbank**—the industry standard for culinary quality. **Classic Russet** has both good potential for early processing and fresh markets, with the fresh industry viewing it as a replacement for **Russet Norkotah**—an early harvest, fresh pack variety widely grown in the U.S.



Management **

Important Considerations: **Classic Russet** typically produces a low tuber set (~ 1 less tuber/plant than R. Burbank) and has the potential for extremely large tubers. In-row spacing and nitrogen management are crucial to produce a profit making tuber size profile. In research trials with multiple varieties, **Classic Russet** appeared to be more susceptible to shatter bruise at harvest than most of the other varieties in the experiments. Until more is known about this variety, handle this variety as gently as possible to minimize potential bruising, especially during harvest and placement into storage.

Seed Size: 1.5 to 3 oz **Planting Depth:** 8 inches – top of seed piece to top of hill,
Row Spacing: 34 inches or 4 inches below level soil or 2 inches below furrow.

Early Harvest - Fresh Market: For harvest between mid July and mid August, (~ 100 to 130 Days After Planting), space **Classic Russet** at 8-9 inches in-row and fertilize with 200 - 250 lbs N/A, including pre-plant soil residual N. Approximately 125-150 lbs N (soil residual + applied) should be available at emergence in the root zone. Apply the remaining N throughout June and early July via overhead irrigation. N should be applied through the irrigation water so that petiole NO₃ is at or above 20,000 ppm and total soil N above 50 lbs/A at 60 DAP (mid June, end of tuber initiation). At approximately 90-100 days after planting (early July, early bulking), petioles should be around 12,000 ppm and soil N should be below 50 lbs/A. Petioles should be allowed to decline to <8,000 ppm at late bulking (approx. 125 DAP, end of July).

** (based on Columbia Basin Recommendations, adjust for local requirements)

Early Harvest – Process Market: For harvest between mid July and mid August, (~ 100 to 130 DAP), space **Classic Russet** between 11 to 14 inches in-row and fertilize similar to the recommendations for the early harvest fresh market (above).

Late Harvest – Fresh Market: For harvest between mid August - October (> 130 DAP), space **Classic Russet** between 6 and 8 inches in-row and fertilize similar to the recommendations for the early harvest fresh market (above), with the exception that for harvest later than mid September, growers may wish to maintain their petioles between 14,000 to 16,000 ppm at early bulking (90-100 days after planting, early July) and around 10,000 ppm at late bulking (approx. 125 DAP, end of July).

Late Harvest – Process Market: For harvest between mid August - October (> 130 DAP), space **Classic Russet** between 6 and 8 inches in-row and fertilize with 250 - 300 lbs N/A, including pre-plant soil residual N. Approximately 125-150 lbs N (soil residual + applied) should be available at emergence in the root zone. Apply the remaining N throughout June and early July via overhead irrigation. N should be applied through the irrigation water so that petiole NO₃ is around 23,000 ppm and total soil N above 50 lbs/A at 60 DAP (mid June, end of tuber initiation). At approximately 90-100 days after planting (early July, early bulking), petioles should be around 18,000 ppm and soil N should be below 50 lbs/A. Petioles should be allowed to decline between 12,000 and 15,000 ppm at late bulking (approx. 125 DAP, end of July).

Water management**

Irrigate similar to Russet Burbank. 75% to 85% ASM from full emergence until late bulking, reduce to 60% to 65% as vines start to senesce. Avoid excessive soil moisture from mid to late bulking as **Classic Russet** will display noticeable lenticel swelling under high soil moisture conditions.

Nutrient Management other than Nitrogen**

Nutrients should be maintained similar to the Russet Burbank recommendations in: Lang, N.S., R.G. Stevens, R.E. Thornton, W.L. Pan, and S. Victory. 1999. Nutrient Management Guide: Central Washington Irrigated Potatoes. Washington State University Experiment Station Extension Bulletin EB1882.

Storage:

Classic Russet has a shorter, natural dormancy than RB (20-45 days shorter, depending on temperature and year). On average, **Classic Russet** has a dormancy length of 155 days at 42°F, 130 days at 45°F, and 100 days at 48°F. *Fusarium* dry rot results indicate that this cultivar is similar in susceptibility to RB and thus classified as moderately resistant. Weight loss during extended storage was significantly higher than RB at all temperatures. However the differences between RB and **Classic Russet** were relatively small; on average **Classic Russet** was approximately 2 % higher in total weight loss than RB. Glucose concentrations at 42°F in **Classic Russet** increase steadily in storage and reach a maximum at ~150 days after harvest (DAH) of 0.15-0.20% fresh weight (FW), depending on the year. At both 45°F and 48°F, glucose increases at a much lower rate than at 42°F. Maximum concentrations were below 0.10% and occurred approximately 130 DAH in all years. Overall, the glucose and sucrose profiles over the three storage seasons were similar to RB. On average, mean stem end fry color was USDA 3 and 4 at 42°F, USDA 2 at 45°F and USDA 1 or below at 48°F. Mottling, which is a dark, thread-like coloration within the fries, was observed at a moderate level at 42°F, mild at 45°F and mild to none at 48°F. In summary:

- Medium length dormancy potato –
- If using, get CIPC on before 105 – 155 days after harvest
- Cure 55°F, then ramp to storage temp- 48°F – frozen processing
- Mottling – mild-moderate at 42-45F; little to no mottling was observed at 48F
- Dry Rot – Moderately Resistant

Weaknesses:

- Lower Specific Gravity
- Fry color from long-term storage; best used for processing directly from the field or from short-term storage
- Some hollow heart
- Some shatter bruise

Other Notes: Since this variety has early maturity and large tuber size. Seed growers may want to close the seed spacing and monitor size closely.

FRY COLOR RESULTS 02/06



The information contained within this flyer was supplied by researchers of the Northwest Potato Variety Development Program and their collaborators.