

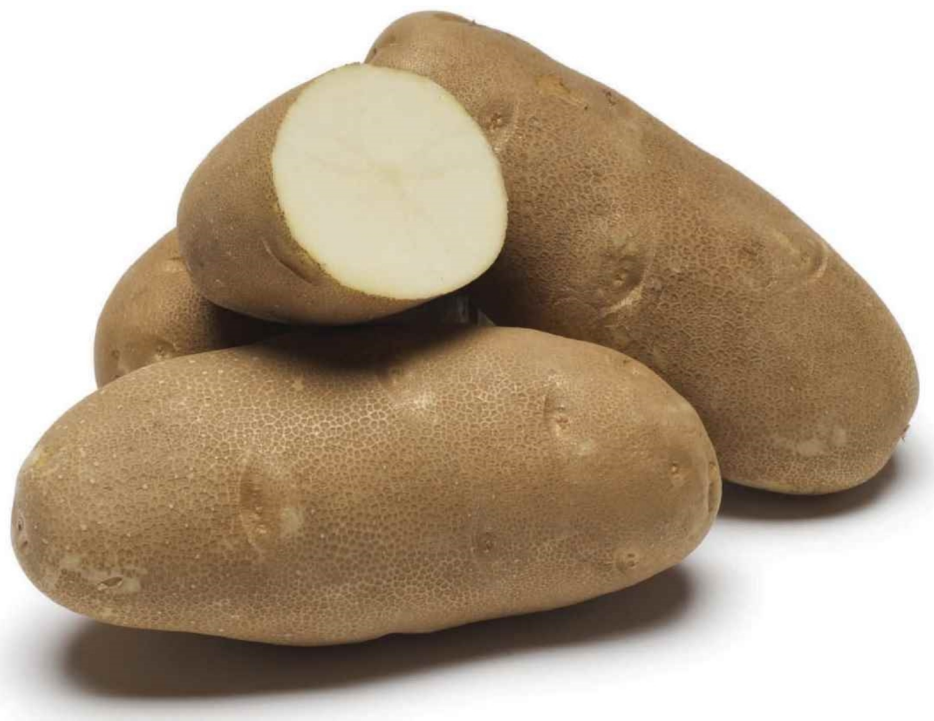
Owyhee Russet

A new russet with excellent grade and processing qualities

- Yield & Grade
- Great Processing
- High Specific Gravity
- *Fusarium* Resistant
- A89384-10 x A89512-3

Disease Ratings

Early dying	mod resistant
Common Scab	resistant
Fusarium Dry Rot	resistant
Soft Rot	mod resistant
PLRV	mod susceptible
PVY	mod susceptible
Net Necrosis	mod susceptible
Late Blight Foliar	susceptible
Late Blight Tuber	susceptible
Early Blight	mod resistant
Corky Ringspot	susceptible



Owyhee Russet, known as AO96160-3 prior to release, is a mid to late season russet variety with good appearance and processing quality. It produces reasonable yields with a high percentage of U.S. No. 1 tubers with relatively good size uniformity. It has high specific gravity, light fry color, few sugar ends, and few internal and external tuber defects. It is resistant to common scab and *Fusarium* dry rot and has moderate susceptibility to PVY and PLRV.

Spacing: In Klamath Falls, when managed for seed production, 6 inch spacing resulted in the highest yields and the highest percent No.1.

Storage:

Owyhee Russet is a medium length dormancy variety, overall about 30 days shorter than Russet Burbank (RB). Two year averages indicate at 48°F, **Owyhee Russet** has a dormancy of 95 days, 110 days at 45°F and 145 days at 42°F. **Owyhee Russet** has moderate *Fusarium* dry rot potential. In two years of disease testing, means for **Owyhee Russet** were 12% decay (severity) and 56% incidence compared to 9% decay and 31% incidence for

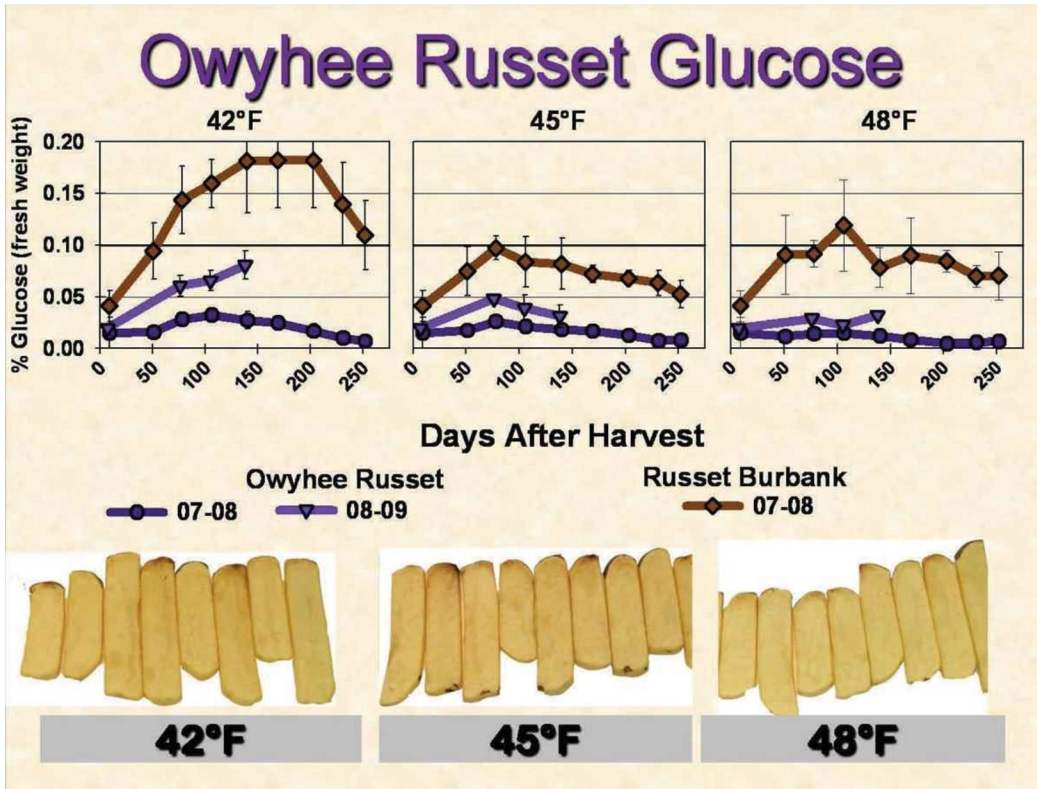
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RB. Weight loss is moderate and it was 1.5 – 2 times higher than in RB.

Percent glucose in **Owyhee Russet** remains low in storage, peak concentrations were 0.05% fresh weight (fwt) at 42, and <0.02% fwt at 45 and 48°F in two years of testing. Percent sucrose was similar to slightly lower in **Owyhee Russet** than in RB, values ranged from a high of 0.12% to a low of 0.07% fwt. Stem end fry color remained at ≤ USDA 1 throughout the 9-month storage period at the 45 and 48°F, ≤ USDA 2 at 42°F in two storage seasons of testing. Mottling, a dark, uneven coloration which can occur in fried products, scored at a moderate to mild level at 42°F, and mild to none at 45 and 48°F.



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

Weakness:

Owyhee Russet is susceptible to damage and yield loss from metribuzen.

