CREAMER POTATO

Creamer potatoes are varieties of potatoes harvested before they mature to keep them small and tender. They are generally either Yukon Gold potatoes or Red potatoes, called gold creamers or red creamers respectively, and measure approximately one inch in diameter.

The skin of creamer potatoes is waxy and high in moisture content, and the flesh contains a lower level of starch than other potatoes, which makes it suitable for boiling.

There is ongoing research into the optimal production of creamer potatoes.

Potatoes were extremely valuable to ancient Incas. Not only consuming potatoes as food staple, potatoes were actually worshipped and buried with the dead. Calling them "papas", this name is still used today. Small and tender creamer potatoes are harvested in the early stages of growth before the potatoes reach maturity. Gold Yukon or Red potatoes are generally the choice varieties for creamer potatoes.

Versatile creamer potatoes can be roasted, boiled, fried, baked, fried or cooked in a microwave oven. Creamer potatoes are great when used for potato salad, or can be added to casseroles, soups and stews. Smother in flavorful sauces with pearl onions and fresh peas. To prepare, rinse well with water; no need to peel. To store, keep cool in a well-ventilated area. Do not refrigerate.

Thought to have origins in the west-central mountainous regions, potatoes are believed to have been first cultivated in South America three to seven thousand years ago and probably had been growing wild long before, according to food historians. South American natives, purple potatoes had their beginning in Peru, Ecuador and Argentina.

Creamer potatoes can be used as a German potato salad appetizer, in which a small creamer potato is hollowed and then filled with the fresh potato salad made from the scooped out potato.

The average American eats just under 140 pounds of potatoes every year. That means every American consumes almost 17 pounds of potato chips, over 50 pounds of fresh potatoes, two pounds of canned potatoes, 13 pounds of dehydrated potatoes, and about 55 pounds of frozen potatoes every single year.

The potato is a relative of tobacco and the tomato. Potatoes require less water to grow than other staple foods such as wheat, rice and corn. The potato is the most important non-cereal crop in the world, and fourth most important crop overall. Only corn, wheat, and rice are more important. In the US, potato products are the second most consumed food overall, trailing only dairy products.

Up until about 200 years ago, the French believed that potatoes caused leprosy. Marie Antoinette wife of Louis XV was known to wear potato blossoms as a hair decoration.
The potato, which originated in Peru, took a long journey to reach North America. The Spaniards took it back to Spain in the 16th century; from there it made its way to Italy and northern Europe, then to Bermuda and the Virginia colonies of North America.

During the Alaskan Klondike gold rush, (1897-1898) potatoes were practically worth their weight in gold. Potatoes were so valued for their vitamin C content that miners traded gold for potatoes.

In 1952, Mr. Potato Head was born, and was also the first toy to be advertised on television.

Instant mashed potatoes (dehydrated potatoes) were introduced commercially in 1955. Just add milk.

Potatoes and lettuce are the two most popular fresh vegetables in the U.S.

Apples should never be stored near potatoes. They give off ethylene gas, which causes potatoes to sprout.

Mr. Potato Head was the first toy to be advertised on TV. A potato is about 80% water and 20% solid.

“French Fries” were introduced to America when Thomas Jefferson served them at a Whitehouse dinner, which created quite a stir. Little did Jefferson know what an impact the French Fry would have in America.

The largest potato grown was 18 pounds and 4 ounces according to the Guinness Book of World Records. It was grown in England in 1795.

Potatoes are environmentally friendly. They’re cheap and ridiculously easy to grow, and don’t require massive amounts of fertilizer. This makes them a perfect crop for farmers in the developing world, who can easily grow a nutritious food in adverse conditions.

The world’s largest potato chip was produced by the Pringle’s Company in Jackson, TN in 1990. It measures 23 x 15 inches.

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