Agricultural Science

Potato Person

Grade Level: K-2
Classroom Time: 30 Minutes
Materials:
- Egg cartons
- Potatoes, raw
- Small branches
- Beans, corn or seeds
- Cardstock, cut into 2 inch wide strips

Objectives: To introduce children to the potato.
Teacher's introduction to the activity:
- Show students different types of potatoes – see handout.

Instruction:
1. Cut the cardstock into a length that, when taped end to end, forms a stand for the potato.
2. Cut an egg carton into individual cups.
3. Select two equally long branches for arms, and insert the branches on each side of the potato.
4. Use beans or seeds to form the eyes and mouth.
5. Decorate an egg cup, and use as a hat.
6. Corn silk, celery leaves, lettuce leaf, etc. may be used for hair.

Skills: Design and construction
Vocabulary: Potato, Eye of a potato
FRESH POTATO VARIETIES

Russels
This is the most widely used potato variety in the United States. High in starch, light and fluffy when cooked, russets are ideal for baking, mashing, frying and roasting.

Reds
With rosy skin and white flesh, red-skinned potatoes have a firm, smooth, moist texture well-suited for salads, roasting, boiling and steaming. Round reds are often referred to as “new potatoes;” but the term “new” technically refers to any variety of potato that is harvested before reaching maturity.

Whites
Round and long whites are medium in starch with a creamy texture. They hold their shape well after cooking and are so versatile that they can be used in most potato preparations.

Fingerlings
Firm, waxy and flavorful, these small, slender potatoes are finger-size (2-4 inches long) and come in different shapes and colors - red, gold, yellow and purple - with flavors like those of their larger potato cousins. Due to their small size, fingerlings cook quickly and their color and shape make for a welcome visual addition to any dish.

Blues/Purples
Originally from South America, blue and purple potatoes are new to the scene in the United States. They have a subtle nutty flavor with flesh ranging from dark blue or lavender to white. Microwaving best preserves color, but steaming and baking are also recommended.

Yellows
Widely used in Europe, yellow-skinned potatoes are becoming popular in the United States. Dense, creamy texture and golden color mean you can use less or no butter for lighter dishes.

United States Potato Board Web site: www.potatogoodness.com