

# *Technical Guide*

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**for Importing  
Northwest U.S. Chipping Potatoes**



# Technical Guide For Importing Northwest U.S. Chipping Potatoes

*(Sponsored by the Washington State Potato Commission, Washington State Department of Agriculture,  
Oregon Potato Commission, Oregon Department of Agriculture,  
Idaho Potato Commission, Idaho Department of Agriculture,  
United States Potato Board, and USDA Federal-State Marketing Improvement Program)*

The three Northwest States—Idaho, Oregon, and Washington—comprise one of the largest potato growing regions in the world. While they are best known for their fresh table and processed products, particularly frozen French fries, they also grow high quality potatoes for chips and other snack foods.

This guide is designed to provide information about chipping potatoes grown in the Pacific Northwest and how to preserve their unique qualities during shipment to Japan and other overseas markets.

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# 1. Geography of the Pacific Northwest

## Growing conditions

In 90 percent of the potato growing areas of the Northwest, natural climate conditions are ideal for maximum tuber quality and yield per acre. Ideal combinations of sun, warm days, cool nights and mineral-rich volcanic soil make perfect conditions for potato farming.

On the west side of the Cascade Range, rainfall is for the most part adequate to sustain agriculture. However, on the east side of the Cascades, some areas only receive 15.2 cm (6 inches) of rain per year. Potato farmers use progressive land and water management practices to supplement the rainfall. With deep-water wells, rivers and the Columbia Basin Reclamation Project, irrigation water is abundant and can be precisely regulated and applied.



## Climates of various growing areas

### Idaho

Idaho produces potatoes in three distinct regions. Rainfall averages 30.1 cm (11.9 inches) annually in the southwestern part of the state while the south-central and southeastern regions receive 27.9 cm (11.01 inches) and 31.6 cm (12.4 inches), respectively.

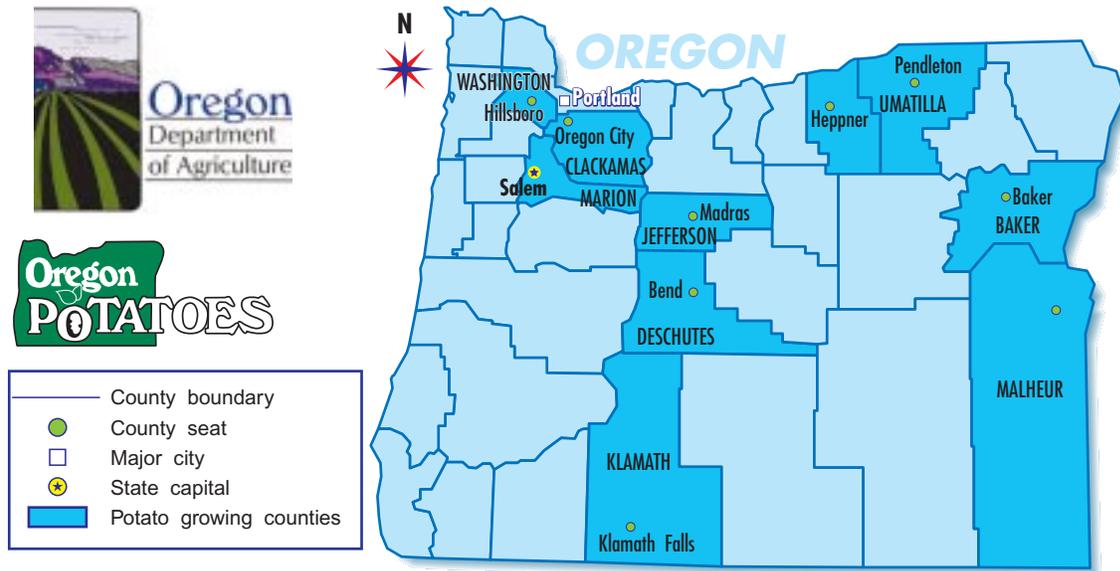


- County boundary
- County seat
- Major city
- ★ State capital
- Potato growing counties



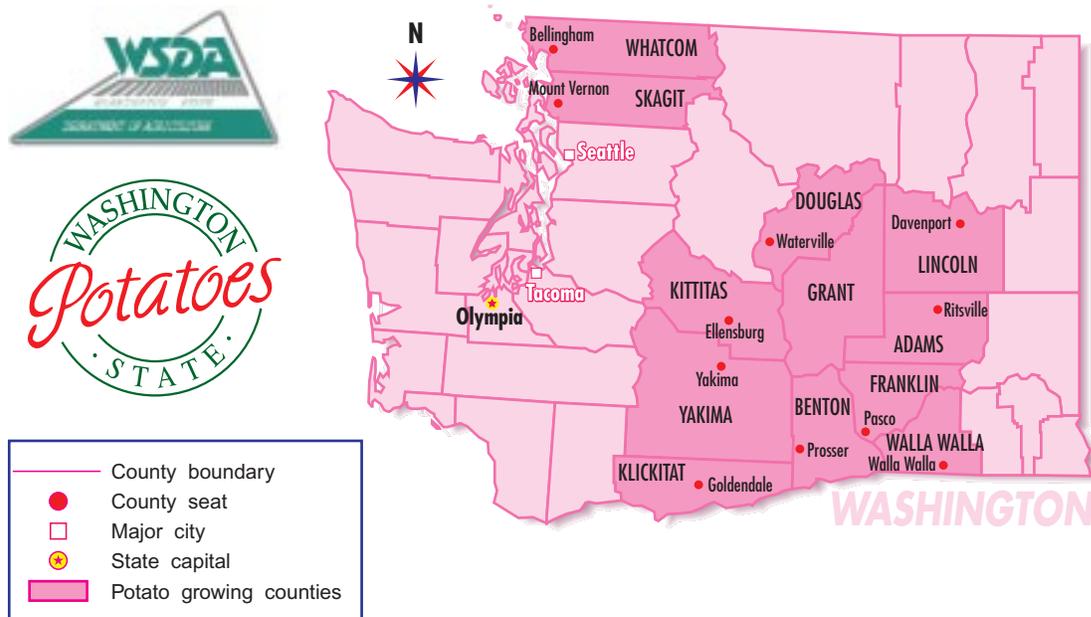
## Oregon

Oregon potatoes are grown in five geographical regions—the Columbia Basin of north-central Oregon, the Treasure Valley (Malheur County) in the extreme east, central Oregon, Klamath County adjacent to California and in the Willamette Valley of western Oregon. Rainfall averages approximately 25.4 cm (10 inches) annually in central Oregon, Malheur County, and the Columbia Basin. Klamath County receives about 33.0 cm (13 inches) and the Willamette Valley approximately 99.4 cm (39.1 inches) per year, mostly in the winter.



## Washington

Chipping potatoes grow in three distinct regions. The marine climate north of Seattle in the Skagit Valley averages 82.1 cm (32.3 inches) of precipitation annually. In contrast, the Columbia Basin and Yakima Valley receive only 20.8 cm (8.2 inches), mostly in the winter.



## 2. Chipping Varieties

The major chipping potato varieties grown in the Northwest are NorValley, Pike, Snowden, Atlantic, Chipeta, Gemchip, and Norchip. New varieties being considered are Dakota Pearl and Ivory Crisp.

### IVORY CRISP

Ivory Crisp was selected from the progeny of a cross between ND292-1 and TND 22-2. It was released by the Agricultural Experiment Stations of Idaho, Oregon, Washington, North Dakota, and the USDA in 2001. It is a mid-season variety with specific gravity ranging from 1.090 to 1.095. Tubers are round, white, and medium in size. It is a dependable chipper from long-term storage. Ivory Crisp has variable yield performance, but it has very few internal defects. This cultivar chips directly from cold temperatures without reconditioning. A desirable feature of Ivory Crisp is that it has very consistent chipping quality from year to year.



### PIKE

Pike was released jointly by Cornell University and the Pennsylvania Agricultural Experiment Station in March 1996. It resulted from a cross between the Allegheny and Atlantic. Pike has a specific gravity comparable to Atlantic and the ability to produce light-colored chips after 7°C storage. It has scab resistance comparable to that of Superior and is golden nematode resistant. It is a full-season variety, somewhat earlier than Snowden.

Tuber flesh is white. Dormancy is about two weeks longer than Katahdin and Atlantic and three weeks longer than Superior. Pike is distinguished by its excellent chip color from 7°C storage, high specific gravity, and excellent resistance to common scab. It is also resistant to Race R01 of the potato cyst nematode (*Globodera rostochiensis*).

The primary use of Pike is for processing into potato chips. It is of most interest where high specific gravity, good chip color from cold storage, and scab resistance are important. It is not well suited for tablestock use due to a tendency toward after-cooking darkening and sloughing.



## SNOWDEN

Snowden was released in 1990 by the University of Wisconsin. Snowden is a full-season variety, with a vigorous and full vine growth. Tubers are round, slightly flattened, and the skin is slightly netted.

Snowden has a high specific gravity and above-average yields. It should be grown under irrigation, as needed. Chip quality is very good at storage temperatures above 45°F. Storage quality is good.



## ATLANTIC

Atlantic is a medium-maturing cultivar released by United States Department of Agriculture at Beltsville, Maryland, in 1976.

Atlantic is primarily noted for its light chip color. It is considered a good choice for baking. It has a wide adaptability to a diverse range of irrigated growing conditions. With high yield potential, high specific gravity, and uniform tuber size and shape, Atlantic is the standard variety for chipping from the field or from very short-term storage.

Atlantic tubers are smooth, white-fleshed, oval to round with light to heavy tan skin usually with a slight net. Eyes are shallow and well distributed. The cultivar is tolerant to scab and Verticillium wilt; resistant to pink-eye; and highly resistant to Race A of golden nematode, virus X and tuber net necrosis. Tubers are susceptible to hollow heart, blackspot, and shatter bruise but moderately resistant to growth cracks and resistant to second growth. Under severe, hot conditions, especially in sandy soils, tubers may have internal brown spot, i.e., heat necrosis.

Atlantic stores well if tubers are carefully harvested and not bruised. Susceptibility to bruising requires extra attention during harvest and handling into storage. Approach long-term storage for chips with extreme caution.



## CHIPETA

Chipeta was released in 1993 by the Agricultural Experiment Stations of Colorado and Idaho and the USDA. Chipeta is late maturing and produces a high yield of tubers with good quality. It is marketed primarily for chip stock.

Tubers are round to oval with white skin and white flesh. Chipeta is resistant to most internal and external defects including second growth, growth cracks, hollow heart, heat necrosis, and blackspot bruise. Tubers have moderately high specific gravity and accumulate fewer sugars in storage than most standard chipping varieties. It is resistant to leafroll-induced net necrosis, Verticillium wilt, and both foliar and tuber phases of early blight. Chipeta is susceptible to common scab and Fusarium dry rot. It has a tendency to produce large tubers under conditions of adequate moisture and fertility. Chipeta is considered a low-input variety and requires less nitrogen and water than many other chipping varieties.



## GEMCHIP

Gemchip was released in 1989 by the USDA and Idaho, Oregon, Washington and Colorado. Gemchip is medium to late in maturity with above-average yields. Primarily grown in the northwestern U.S. for chip processing.

Tubers are round to short oblong, smooth with shallow to moderately deep bud-ends. Skin is smooth but may have small scaly patches. Gemchip is higher yielding than Norchip and is similar to slightly higher in specific gravity. It is resistant to Verticillium wilt and growth cracks. It is susceptible to scab and shatter bruise and moderately susceptible to hollow heart and blackspot.



## NORCHIP

Norchip was tested and released by North Dakota State University in 1968. It is medium to early in maturity. Norchip chip color is good to excellent at harvest and after long-term storage. Tubers are moderately tolerant to common scab and potato flea beetle, but susceptible to late blight, *Verticillium* wilt, virus X, leaf roll, and spindle tuber. Norchip is highly susceptible to early blight. Tubers develop growth cracks, off types, and dumbbells when plants are stressed.



## DAKOTA PEARL

Dakota Pearl was released in 1998 by the North Dakota Agricultural Experiment Station. It is a mid-season cultivar that produces uniform, attractive tubers, and has resistance to cold sweetening. Tests indicate it has a yield potential slightly greater than that of NorValley and Norchip, but less than Snowden. It has a white, uniformly round tuber type with excellent yields and chips directly from 6°C (42°F) storage without reconditioning. Chip color from cold storage is on average lighter than that of NorValley.

## NORVALLEY

NorValley is a multipurpose, high-yielding, white-skinned cultivar suitable for processing into chips, dehydrated flakes, or for table use. It chips directly from long-term storage at 6°C without reconditioning. NorValley has wide adaptability and is suitable for production on irrigated or non-irrigated land and has a low incidence of hollow heart. NorValley was released by the North Dakota Agricultural Experiment Station on August 22, 1996.

The outstanding feature of NorValley is its ability to produce commercially acceptable chips directly out of 6°C storage without the need for reconditioning. Following seven months of storage at 6°C (averaged over three years), NorValley, Snowden, and Norchip had Agtron readings of 61, 54, and 48, respectively. Agtron values of 55 or higher indicate acceptable chip color.

NorValley may also be used for dehydrated flake production. Its chipping, table stock, and flake production qualities make NorValley a multipurpose cultivar. Tubers of NorValley are resistant to hollow heart, blackspot, and scab.

## Comparative Chip Color

The following chart lists the Chip Color (Agtron Values) of nine chipping varieties from three- and six-month storage at two different temperatures.<sup>1</sup>

Variety	48°F, 8.9°C		45°F, 7.2°C	
	3 Months	6 Months	3 Months	6 Months
Dakota Pearl	68 <sup>2</sup>	64	65	65
NorValley	69	64	62	65
Ivory Crisp	65	62	61	64
Pike	— <sup>3</sup>	60	— <sup>3</sup>	— <sup>3</sup>
Snowden	69	60	63	63
Atlantic	65	60	58	60
Chipeta	— <sup>3</sup>	59	— <sup>3</sup>	— <sup>3</sup>
Gemchip	— <sup>3</sup>	59	— <sup>3</sup>	— <sup>3</sup>
Norchip	65	62	59	58

<sup>1</sup>Data compiled from results at the USDA-ARS Potato ResearchWorksite in E. Grand Forks, MN, and from the Snack Food Association Regional Variety Trials.

<sup>2</sup>Agtron Values of 55 or greater indicate light-colored potato chips.

<sup>3</sup>—data not available.



## 3. Handling/Storage

Potato growers in the Pacific Northwest have the climate, soil, equipment, and technologies to produce the highest quality chipping potatoes in the U.S. Harvesting and handling equipment and storage facilities to maintain high quality are available and skillfully utilized. Harvesting and handling equipment is managed to minimize tuber damage by operating them at designed capacity based on identified optimal operating rates. To minimize tuber damage, soil is conditioned by light irrigation. Harvest for storage potatoes occurs when tuber temperatures are between 50° and 60°F (10° and 15.5°C). Freshly harvested potatoes are allowed to suberize for approximately two to four weeks at 58°F (14.4°C). During this period, excess sugars are pre-conditioned out of the tuber before the temperature is dropped (1/2 degree/day) to a holding temperature range between 48-52°F (8.9-11.1°C). CIPC sprout inhibitor is applied early in storage (but after wound healing) to prevent breaking of tuber dormancy.

When a potato is stressed, starch is broken down to sucrose (12-carbon sugar) and eventually to the reducing sugars glucose and fructose (6-carbon sugars). It is these reducing sugars that cause chip darkening when potato chips are fried. Potato storages in the Washington/Idaho/Oregon area are modern facilities using the latest technologies to minimize sugar content of stored potatoes. A temperature of 48-52°F (8.9-11.1°C) is used to maintain a low concentration of free sugars. Ventilation is controlled to permit approximately 18 to 21 cfm per ton of potatoes. This allows for sufficient oxygen to keep the potatoes from being stressed. Relative humidity is maintained at 90 to 95% to reduce shrinkage, pressure bruising, and loss of tuber texture.

A CMM (chemical maturity monitoring) technique to monitor and control sugar levels in potatoes during growth and storage is employed (Sowokinos and Preston, 1988). This technique utilizes the YSI, model 2700 Select, Industrial Sugar Analyzer. Both the concentrations of sucrose (desire 1 mg/g or less) and glucose (desire 0.35 mg/g or less) are monitored to ensure a stress-free storage environment. Chip color and sugars are monitored bimonthly to verify that the potatoes shipped are of the highest quality.

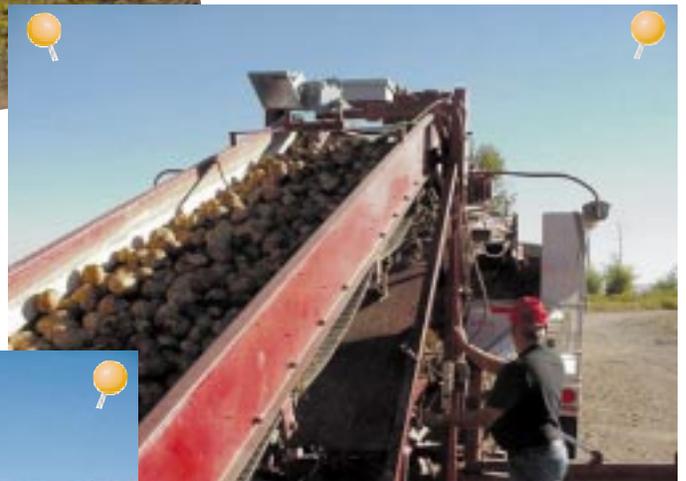
### The following are key inputs for producing good yields of high-quality chipping potatoes in the Pacific Northwest:

- Optimal operation of cutting edge harvest and handling equipment for minimal bruise and mechanical injury.
- Pre-harvest soil moisture conditioning to aid harvest and maintain tuber quality.
- Tubers harvested at pulp temperatures of 50-60°F to prevent sugar build-up, shatter bruise and other injury.
- Modern, well-managed storage facilities.
- Tubers suberized 2-4 weeks at approximately 58°F (14.4°C) to heal wounds, lower sugar levels.
- Following suberization and wound healing, storage temperature is dropped approximately 0.5°/day to final holding temperature of 48-52°F to avoid sugar build-up.
- CIPC sprout inhibitor applied early (after wound healing) to delay dormancy break.
- Ventilation optimized at up to 18 to 21 cfm/ton to maintain tuber health.
- Relative humidity held at approximately 90-95% to prevent dehydration, shrinkage, pressure bruise, and loss of texture.
- Chip color and sugars monitored bimonthly to insure highest quality at shipping.

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## Chipping Potato Harvest in the Pacific Northwest

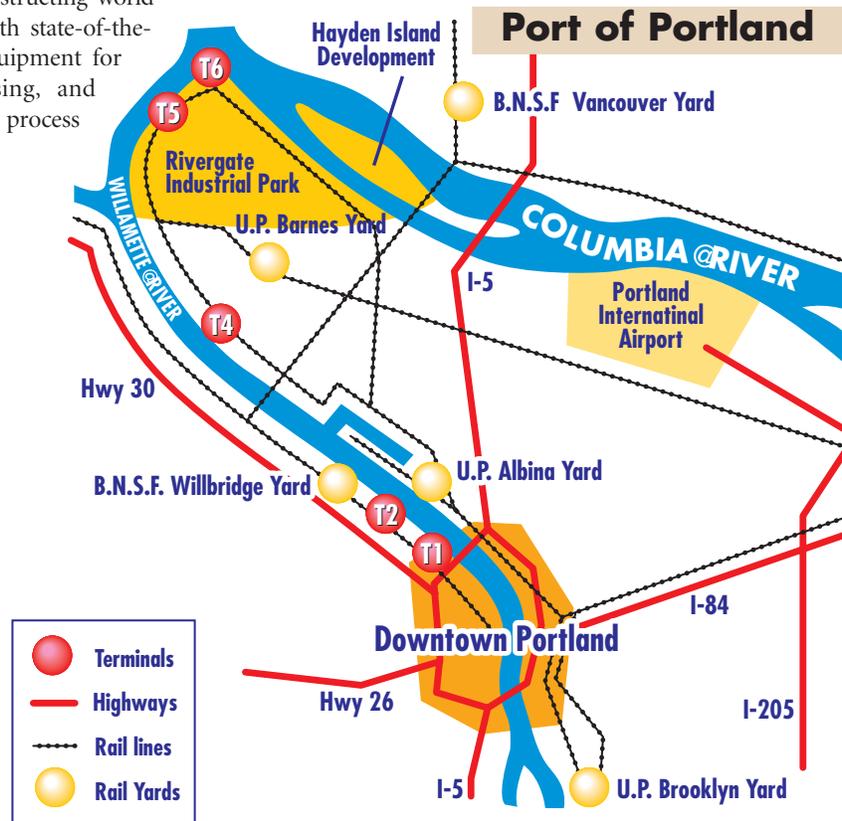
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# 4. Transportation, Shipping and Handling

## West Coast U.S. Ports

Shipping fresh potatoes to Japan through West Coast U.S. ports will be managed with high quality efficiency at competitive rates. The West Coast states of Washington, Oregon, and California offer the closest U.S. shipping ports to Asia. Together with their shipping lines, the ports of Los Angeles, Long Beach, Oakland, Portland, Tacoma, and Seattle are experienced in both break bulk and intermodal container operations. They have invested hundreds of millions of dollars constructing world-class marine terminals with state-of-the-art infrastructure and equipment for the handling, warehousing, and staging needed to safely process global cargoes.



### Color Key

- Container Terminals
- General Purpose Marine Terminals
- Multiuse Facilities
- Warehousing & Distribution Services
- Fishing/Workboat, Commercial & Recreational Moorage

### Legend of MAP Symbols

- 5 Interstate
- 99 State Highway
- Primary Road

## Transit Time to Japan from Major West Coast Ports

Five of the six major West Coast ports are in the “top ten” of U.S. ports in terms of total dollar value in foreign waterborne trade. More importantly, because of geographic proximity, all of the West Coast ports have successful track records in expediting the shipment of agricultural commodities to Japan. The following table gives a sample of transit times from the West Coast ports to Tokyo and Osaka, but it should be noted that the international shippers originating at West Coast ports also capably service many other Japanese ports in addition to those listed here.

Port of Departure	Destination	Transit Time*	Destination	Transit Time*
Seattle, Washington	Tokyo	11 days	Osaka	12 days
Tacoma, Washington	Tokyo	10 days	Osaka	11 days
Portland, Oregon	Tokyo	11–12 days	Osaka	12–13 days
Oakland, California	Tokyo	10 days	Osaka	12 days
Long Beach, California	Tokyo	11 days	Osaka	13 days
Los Angeles, California	Tokyo	11 days	Osaka	13 days

\* Data from Maersk Shipping Line Schedules

## Transportation and Receiving Guidelines for Temperature, Ventilation and Humidity

During transportation and receiving, the temperature, ventilation, humidity, and receiving guidelines listed below should be followed in order to maintain a quality product.

### Temperature:

It is important that chipping potatoes not be stressed by heat or cold during transit. Storage and transit climates must be cool enough to prevent sprouting, but not so cold that sugars build in the tuber. Temperatures should be held between 48-52°F (8.9-11.1°C).

### Ventilation:

Sufficient air and oxygen must be moved through the potatoes. If only inside air is circulated through the hold, CO<sub>2</sub> and moisture will increase, causing a rapid darkening of chip color. If possible, vented doors should allow for the entry of outside air.

### Humidity:

The relative humidity must be kept as high as possible to prevent shrinkage and pressure bruising. Relative humidity of the ventilating air should be at least 95%. Humidities below this level increase weight loss and decrease quality.

### Receiving:

Tuber temperature in containers should be elevated to 55° to 60°F (12.8 to 15.5°C) before unloading to reduce bruising.

## ***5. Growing Under Contract***

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Potatoes for chip processing in the Pacific Northwest are typically grown under contract with processors. This allows the parties to agree in advance on key elements important to both, such as the variety to be grown. While some non-contracted processing potatoes are available, a stable and suitable supply can only be assured through contracting with a grower. Therefore, in order to assure an available supply of chipping potatoes for import/export, contracts must be developed between growers and processors.

Growers need to prepare fields, arrange for financing, and purchase potato seed prior to spring planting which runs late February through May. Therefore, it is best to negotiate and sign contracts during the fall, October through December. While not recommended, contracts can be signed as late as February in some cases.

## ***6. Next Steps for Exporting to Japan***

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Currently, there are insufficient supplies of domestically grown potatoes in Japan to provide potato chip manufacturers with high quality raw product all year. For up to three months out of twelve, Japanese potato chip manufacturers must choose between either making chips out of potatoes that have been stored too long and shutting down production. In either case, Japanese consumers are unable to enjoy high quality potato chips for an extended period of time. Chipping potatoes from the United States could supplement Japanese production to ensure the year-round availability of this favorite food product.

Unfortunately, the Government of Japan does not currently allow the import of U.S. potatoes of any sort. The Idaho, Oregon, and Washington potato commissions have taken the lead on efforts to gain market access for Pacific Northwest chipping potatoes and thereby ensure Japanese consumers have access to potato chips. A further benefit to this effort is that Japanese chip manufacturing plants can continue their production of high quality snacks the whole year. To this end, the commissions have drafted a shipping protocol that was submitted to the Japanese government for review. The goal of this protocol is to alleviate Japan's phytosanitary concerns. As a result of the commissions' efforts, market access for Pacific Northwest chipping potatoes to Japan has been placed high on the agenda for the United States/Japanese negotiations.

### **References**

Sowokinos, J.R. and D.A. Preston. 1988. Maintenance of potato processing quality by chemical maturity monitoring. Minnesota Agr. Exp. Sta. Bulletin 586-1988 (Item #AD-SB-3411), 11 pages.

Thornton, R.E., D.A. Smittle and C.L. Peterson. 1981. Reducing Potato Damage During Harvest. Washington State University Extension Bulletin 646.

# 7. Pacific Northwest Chipping Potato Growers

## Idaho

### R & G Potato

Garn Theobald  
Steve Theobald  
2662 Lakeview Road  
American Falls, ID 83211  
Telephone: (208) 226-5069  
Fax: (208) 226-2692  
E-mail: garn@rgpotato.com

## Oregon

### Baley-Trotman Farms

P. O. Box 531  
Merrill, OR 97633  
Telephone: (541) 798-5720  
Fax: (541) 798-5750

### Circle C Marketing

Joe Kiser  
P. O. Box 49  
Malin, OR 97632  
Telephone: (541) 723-2005  
Fax: (541) 723-2029

### Iverson Brothers Farms

Nels Iverson  
33739 South Meridian Road  
Woodburn, OR 97071  
Telephone: (503) 634-2331  
Fax: (503) 634-2299

### Pacific Potato Growers

Steve Koester  
32835 East Highland Ext.  
Stanfield, OR 97875  
Telephone: (541) 567-1669  
Fax: (541) 567-6566

### Terra Poma Farms

Glenn Chowning  
P. O. Box 862  
Hermiston, OR 97838  
Telephone: (541) 567-1010  
Fax: (541) 567-1919

### Tualatin Valley Potato

Jay Hoffman  
22307 SW Munger Lane  
Sherwood, OR 97140  
Telephone: (503) 628-0772  
Fax: (503) 628-3608

### J & W Walker Farms

Jan Walker  
P. O. Box 830  
Merrill, OR 97633  
Telephone: (541) 798-5461  
Fax: (541) 798-1004

## Washington

### Better Tater Farms, Inc.

Gary Diefenbach  
3353 Thrall Road  
Ellensburg, WA 98926  
Telephone: (509) 925-2503  
Fax: (509) 925-2503  
Cell: (509) 899-0517

### Kiska Farms

Don Johnston  
450 Gallant Road  
Burbank, WA 99301  
Telephone: (509) 547-7765  
Fax: (509) 547-7746  
E-mail: doncjonston@yahoo.com

### Erickson Farms, Inc.

Steve Erickson  
Mark Erickson  
15612 Best Road  
Mt. Vernon, WA 98273  
Telephone: (360) 466-3772  
Fax: (360) 466-2803

### Knutzen Farms L.P.

Kraig Knutzen  
9255 Chuckanut Drive  
Burlington, WA 98233  
Telephone: (360) 757-6771  
Fax: (360) 757-3222  
E-mail: knutzenfarms@earthlink.net

### Rainfire, Inc.

Ann Davis  
5431 W. SR-260  
Connell, WA 99326  
Telephone: (509) 234-7440  
Fax: (509) 234-0545

### S & J Potatoes

Scott Diefenbach  
James Eklund  
15000 Road 25 S.W.  
Mattawa, WA 99349  
Telephone: (509) 932-4269  
Fax: (509) 932-5557  
E-mail: scotttd@quicktel.com  
E-mail: cklfarms@quicktel.com

### SKD Farms, Inc.

Kevin Bouchey  
6290 Larue Road  
Toppenish, WA 98948  
Telephone: (509) 865-4881  
Fax: (509) 865-2155  
E-mail: bouchey@wolffenet.com

### Thaemert Farms L.L.C.

Kevin Thaemert  
Todd Thaemert  
5117 Road Q S.W.  
Quincy, WA 98848  
Telephone: (509) 785-3722  
Fax: (509) 785-3722  
E-mail: thaemertfarmsllc@hotmail.com

### Vizena Farms

Chris Vizena  
11286 Martin Road  
Quincy, WA 98848  
Telephone: (509) 785-3521  
Fax: (509) 785-5131  
Cell: (509) 760-2575

## ***8. Pacific Northwest Potato Associations***

### **Idaho**

#### **Idaho Grower Shippers Association**

P.O. Box 51100  
Idaho Falls, ID 83405-1100  
Telephone: (208) 529-4400  
Fax: (208) 529-4063

#### **Idaho Potato Commission**

P.O. Box 1068, 599 W. Bannock  
Boise, ID 83701  
Telephone: (208) 334-2350  
Fax: (208) 334-2274  
Web site: [www.idahopotatoes.org](http://www.idahopotatoes.org)

#### **Potato Growers of Idaho, Inc.**

P.O. Box 949  
Blackfoot, ID 83221  
Telephone: (208) 785-1110  
Fax: (208) 785-1249

### **Oregon**

#### **Oregon Potato Commission**

700 N.E. Multnomah Street  
Suite 460  
Portland OR 97232-4104  
Telephone: (503) 731-3300  
Fax: (503) 239-4763  
Web site: [www.oregonspuds.com](http://www.oregonspuds.com)

### **Washington**

#### **Washington State Potato Commission**

108 Interlake Road  
Moses Lake, WA 98837  
Telephone: (509) 765-8845  
Fax: (509) 765-4853  
Web site: [www.potatoes.com](http://www.potatoes.com)

#### **Potato Growers of Washington**

705 Hemlock, Suite B  
P.O. Box 563  
Othello, WA 99344-0563  
Telephone: (509) 488-6688  
Toll free: (800) 564-7783  
Fax: (509) 488-7654

## ***Northwest State Departments of Agriculture***

#### **Idaho State Department of Agriculture**

Division of Marketing & Development  
2270 Penitentiary Road  
Boise, ID 83712  
Telephone: (208) 332-8530  
Fax: (208) 334-2879  
Web site: [www.agri.state.id.us](http://www.agri.state.id.us)

#### **Oregon Department of Agriculture**

1207 N.W. Naito Parkway, Suite 104  
Portland, OR 97209-2832  
Telephone: (503) 872-6600  
Fax: (503) 872-6601  
Web site: [www.oda.state.or.us/](http://www.oda.state.or.us/)

#### **Washington State Department of Agriculture**

International Marketing Program  
1111 North Washington Street  
Olympia, WA 98504-2560  
Telephone: (360) 902-1915  
Fax: (360) 902-2089  
Web site: [www.wa.gov/agr/](http://www.wa.gov/agr/)

## 9. Other State and National Potato Associations

### California

#### **CA Potato Research Board (pdba Western Potato Growers)**

531 D N. Alta Avenue  
Dinuba, CA 93618  
Telephone: (209) 591-0436  
Fax: (209) 591-5744

#### **Western Growers Association**

P.O. Box 2130  
Newport Beach, CA 92658

### Colorado

#### **Colorado Potato Administrative**

Committee Area III  
P.O. Box 1774,  
528 7th Street  
Greeley CO 80632  
Telephone: (970) 352-5231  
Fax: (303) 352-5231

#### **Colorado Potato Growers Exchange**

2401 Larimer Street  
Denver, CO 80205  
Telephone: (303) 292-0159  
Fax: (303) 298-8445

#### **Colorado Potato Administrative Committee Area II**

P.O. Box 348  
Monte Vista, CO 81144  
Telephone: (719) 852-3322  
Fax: (719) 852-4684

### Delaware

#### **Delaware Potato Growers Association**

Kent County Extension Office  
2319 S. Dupont Highway  
Dover, DE 19901  
Telephone: (302) 697-4000  
Fax: (302) 697-4013

### Florida

#### **Florida Fruit and Vegetable Association**

Production and Marketing Division  
P.O. Box 140155  
Orlando, FL 32814  
Telephone: (407) 894-1351  
Fax: (407) 894-7840

#### **North Florida Growers Exchange**

P.O. Box 655  
Hastings, FL 32145  
Telephone: (904) 692-1941  
Fax: (904) 692-3657

#### **South Florida Potato Growers Exchange**

P.O. Box 901670  
Homestead, FL 33090-1670  
Telephone: (305) 245-7783  
Fax: (305) 246-8900

### Maine

#### **Maine Potato Board**

744 Main Street # 1  
Presque Isle, ME 04769  
Telephone: (207) 769-5061  
Fax: (207) 764-4148

### Michigan

#### **Michigan Potato Industry Commission**

13109 Schavey Road # 7  
DeWitt, MI 48820  
Telephone: (517) 669-8377  
Fax: (517) 669-1121

### Minnesota and North Dakota

#### **Northern Plains Potato Growers Association**

420 Old Business Hwy 2  
P.O. Box 301  
East Grand Forks, MN 56721  
Telephone: (218) 773-3633  
Fax: (218) 773-6227

### Montana

#### **Montana Potato Improvement Association**

Johnson Hall  
Montana State University  
Bozeman, MT 59715  
Telephone: (406) 994-4832  
Fax: (406) 994-6042

### Nebraska

#### **Nebraska Potato Commission**

P.O. Box 755  
Alliance, NE 69301  
Telephone: (308) 762-4917  
Fax: (308) 462-7656

### Nevada

#### **Nevada Department of Agriculture**

Division of Plant Industry  
P.O. Box 11100  
Reno, NV 89510  
Telephone: (702) 688-1180  
Fax: (702) 688-1178



## New York

### **Empire State Potato Growers Inc.**

3619 Flint Road  
P.O. Box 566  
Stanley, NY 14561  
Telephone: (716) 526-5356  
Fax: (716) 526-6576

## North Carolina

### **North Carolina Potato Association**

P.O. Box 2066  
Elizabeth City, NC 27909  
Telephone: (919) 331-4773  
Fax: (919) 331-4775

## Ohio

### **Ohio Potato Growers Association**

4680 Indianola Avenue  
Columbus, OH 43214  
Telephone: (614) 261-6834  
Fax: (614) 261-6835

### **Ohio Vegetable & Potato Growers Association**

P.O. Box 479  
2 Nationwide Plaza  
Columbus, OH 43216  
Telephone: (614) 249-2424  
Fax: (614) 249-2200

## Pennsylvania

### **Penn Cooperative Potato Growers**

3107 N. Front Street  
Harrisburg, PA 17110  
Telephone: (717) 232-5300  
Fax: (717) 232-1885

## Vermont

### **Vermont Department of Agriculture**

Division of Plant Pest Control  
Montpelier, VT 05602  
Telephone: (802) 828-2427  
Fax: (802) 828-2361

## Virginia

### **Virginia Department of Agriculture**

P.O. Box 26  
Onley, VA 23418-0026  
Telephone: (804) 787-5867  
Fax: (804) 787-1041

## Washington, D.C.

### **U.S. Department of Agriculture USDA/AMS/FV/RPB**

Stop Code 0244  
1400 Independence Avenue S.W.  
Washington, D.C. 20250-0244  
Telephone: (202) 720-8732  
Fax: (202) 205-2800

## Wisconsin

### **Wisconsin Potato & Vegetable Growers Association**

P.O. Box 327  
700 5th Avenue  
Antigo, WI 54409  
Telephone: (715) 623-7683  
Fax: (715) 623-3176

## Wyoming

### **Wyoming Department of Agriculture**

2219 Carey Avenue  
Cheyenne, WY 82002  
Telephone: (307) 777-6591  
Fax: (307) 777-6593

## ***10. Other Potato Associations***

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### **Potato Association of America**

University of Maine  
5715 Coburn Hall, Room 6  
Orono, ME 04469  
Telephone: (715) 249-5712

### **National Coalition of Fresh Potato Processors**

P.O. Box 111  
Stockton, CA 95201  
Telephone: (209) 946-0411

### **National Potato Council**

5690 DTC Blvd., Suite 230E  
Englewood, CO 80111  
Telephone: (303) 773-9295  
Fax: (303) 773-9296

### **Produce Marketing Association**

1500 Casho Mill Road  
Newark, DE 19711  
Telephone: (302) 738-7100  
Fax: (302) 731-2409

### **Snack Food Association**

1711 King Street, Suite 1  
Alexandria, VA 22314  
Telephone: (703) 836-4500  
Toll free: (800) 628-1334  
Fax: (703) 836-8262

### **U.S. Potato Board**

7555 East Hampden Avenue, #412  
Denver, CO 80231  
Telephone: (303) 369-7783  
Fax: (303) 369-7718

### **United Fresh Fruit & Vegetable Association**

727 N. Washington Street  
Alexandria, VA 22314  
Telephone: (703) 836-3410  
Fax: (703) 836-2049





# Technical Guide

## USDA Federal State Marketing Improvement Program



Washington State Potatoes



Idaho Famous Potatoes



Oregon Potatoes



Washington State Department of Agriculture



Idaho Department of Agriculture



Oregon Department of Agriculture



United States Potato Board