A Teacher’s Resourceor Grades 4-6

The Potato Industry
on
Prince Edward Island

Produced by
Prince Edward Island Potato Board
420 University Avenue
Charlottetown, Prince Edward Island,
Canada, C1A 7Z5

Phone: 902-892-6551
Fax: 902-566-4914
Content:
This package contains a 3.5" floppy diskette which includes the learning activities, worksheets, answer sheets, and information on the Prince Edward Island potato industry.

Introduction:
This resource is designed to provide a variety of learning activities to enhance the student's knowledge of the potato industry on Prince Edward Island. Target level... grades four to six.

Objectives:
1. The student will learn the value of potatoes as a nutritious vegetable in their diet.
2. The student will become familiar with the steps involved in the growing and marketing of Prince Edward Island Potatoes.
3. The student will develop an awareness of the science and technology involved in the potato industry.

For further inquiries or supplementary materials, contact:

Prince Edward Island Potato Board
Suite 204, Farm Centre
420 University Avenue
Charlottetown
Prince Edward Island
Canada C1A 7Z5

Phone: 902-892-6551
Fax: 902-566-4914
Learning Activities:

1. **What Part of a Plant Am I?** (Suggested program - Science)
   *Worksheet and answer sheet provided.*

2. **Veggies ... How Do You Rate?** (Suggested programs - Science, Health, Family Living, Science Fairs)
   The worksheet encourages a tracking of fruits and vegetables consumed for a one week period. Canada's Food Guide to Healthy Eating recommends 5 to 10 servings of fruits and vegetables per day. *Worksheet provided.*

3. **Potato Collage:** (Suggested programs - Health, Math, Science Fairs, Social Studies)
   Have students prepare a "Potato Collage" by clipping pictures of potatoes from magazines. Use the following headings: growing potatoes, varieties of potatoes, potatoes in the retail market and pictures of potato recipes.

   A collage is an abstract composite usually made by gluing odd-shaped, borderless prints, photographs or cut-outs onto a backing such as bristol board. A collage can also be made by fastening pictures to a bulletin board in an overlapping manner.

   It is possible to use this technique in developing graphs and charts to illustrate a point. *Worksheet not required.*

4. **Retailing Prince Edward Island Potatoes:**
   Prince Edward Island potato producers grow many varieties for consumers to buy in their grocery stores. Each variety has special characteristics. A close look at the "Produce Department" may bring some surprises. Look for Prince Edward Island potatoes on display. A grocery store survey may help you gain information on the varieties and the marketing processes involved in bringing the Prince Edward Island potato from the farmer's gate to your dinner plate! Reference: Potato Perfect. (Available in both French and English). *Worksheet provided.*

5. **Potato Tasting Party:** (Suggested programs - Social Studies, Nutrition, Health)
   Have a Potato Tasting Party with all students preparing various potato recipes.

   Encourage the assistance of parents. Serve potatoes as appetizers, main dishes,
6. **Interview:** (Suggested programs - Social Studies, Science)
   Have students interview a representative of the potato industry:
   (a) a **store manager or produce manager** of a supermarket: varieties sold: how potatoes are packaged; price of potatoes; brand names of potato package; volume sold; and questions asked by consumers.
   (b) a **consumer**: ask why she/he buys Prince Edward Island potatoes; how often potatoes are served in the home; the family's favourite potato recipe(s); and the varieties of potatoes purchased.
   (c) a **potato producer**: ask about the varieties of potatoes planted; technology used in planting; cultivating, and harvesting.
   (d) a **potato shipper**: trace the complete marketing process: how the potatoes are packaged when going to the dealer; where the potatoes are shipped by the dealer; mode of transportation during shipping; how the potatoes are presented to the consumer; and the brand name of the package.
   *Worksheet not required.*

7. **Video Listing:** videos available from the Prince Edward Island Potato Board on the potato industry:
   "One Potato Two Potato" - 6 minutes
   "Money In Your Pocket" - 15 minutes
   "Seed Potatoes for the World" - 30 minutes
   *Worksheet not required.*

8. **Around the World With Prince Edward Island Potatoes:** (Suggested programs - Social Studies, Science, Family Living)
   Using the worksheet, trace the "roots" of the Prince Edward Island Potato and mark the present global markets. Trace the potato from "farm to table" through the use of a chart or collage (#3). This illustrates the many facets of the Prince Edward Island potato industry (fresh, processed, frozen, seed and tissue culture). *Worksheet provided.*

9. **Potato Variety Puzzle:** (Suggested programs - Social Studies, Science)
   A Potato Variety Worksheet will illustrate the many varieties of potatoes grown for breads and desserts. *Recipes found on worksheet.*
commercial export in Prince Edward Island. The varieties illustrate an assortment of skin colors, potato shapes and inside textures. Students may wish to taste at least four varieties and determine the differences in appearance, taste and texture through a taste panel activity. Worksheet and answer sheet provided.

10. **Potatoes, Watch One Grow:** (Suggested programs - Science Fair, Science) Potato eyes are part of nature's original recycling system. Each of those potato eyes is a chip off the old block. It's the seed for a new potato plant. Cut a potato into pieces so that each piece contains an eye (bud). Use potting soil mixture when planting in a container which is at least 15cm in diameter and 15cm deep. The potato eye (bud) should be down in the soil at least 8cm. Put your container in a sunny location in the classroom.

Keep the soil moist but not wet. Suggested time to insure that the potato will grow is from January through to June. Sunlight, moisture, maturation period and container size are factors to be considered. Watch it grow! *Worksheet not required.*

11. **Research:** (Suggested programs - Science Fair, Science, Social Studies, Health) Have students select a topic to research and present as an oral presentation. Topic suggestions include the Elite Seed Potato Industry on Prince Edward Island; Potato Diseases; Frozen Potato Products produced from Prince Edward Island Potatoes; Potato Cooking Methods for Home Use; Why Potatoes are Nutritious; Factors that Affect the Marketing of Prince Edward Island Potatoes; Dehydrated Potatoes; Potatoes as Fuel; or others. *Worksheet not required.*

12. **Field Trip:** (Suggested programs - Social Studies, Science, Health) Potato production and packaging involves computerized technology. Arrange a field trip to a potato farm or potato packaging plant to illustrate the complexity of the potato business. Other suggestions include a visit to a supermarket, agricultural fair, farmers' market or potato processing plant. *Worksheet not required.*

13. **Potatoes Have Their Ups and Downs:** (Suggested programs - Science, Social Studies, Science Fair) The crossword puzzle contains information applicable to the potato industry on Prince Edward Island. *Worksheet and answer sheet provided.*

14. **Potato Prints:** (Suggested programs - Art, Social Sciences, Science Fair) By using different mediums, potato print activities may vary from use of newsprint and construction paper to tissue paper, fabric or recycled paper. The student's level of creativity offers exciting results. *Worksheet provided.*
15. **The Science of Potato Tissue Culture:** (Suggested programs - Science, Science Fairs)
The Elite Seed Farm is owned and operated by the Prince Edward Island Potato Producers. Its objective is to produce disease-free potato seed by using specialized techniques of tissue culture propagation to produce mini-tuber potato plants. By touring the Elite Seed Farm on Prince Edward Island or by purchasing tissue culture plants in test-tubes, the students will become involved in the science of growing potatoes from tissue culture. A classroom demonstration on tissue culture procedures would bring the lab to the classroom. The students could grow their own potato plant from the test-tube. *Worksheet not required.*

16. **Can You Get Electricity From A Potato?** (Suggested programs - Science, Science fairs)
Make two slits in the skin of a potato and push a copper coin (penny) into one slit and a piece of aluminum into the other slit. Make sure the two metals are not touching each other inside the potato. If you hold the coin and the aluminum gently against your tongue, you should be able to feel a tingle of electricity.

The current flows because a chemical reaction takes place between the metals and an acid in the potato juice. The potato juice acts in the same capacity as the chemical paste in a battery. *Worksheet not required.*

**Worksheet #1**
*Learning Activity 1 - Worksheet (Suggested program - Science)*

**What Part of the Plant Am I?**
Instructions: Identify each of the following parts of a potato plant.
Worksheet #1
Learning Activity 1 - Answer Sheet

What Part of the Plant Am I?

The Potato Plant
A. Flower  
B. Leaf  
C. Stem  
D. Tuber  
E. Eye (Bud)  
F. Root

**Parts of A Plant**  
Vegetables can be grouped according to their part of the plant:

**Above Ground:**  
**Leaf:** Part of a plant that is the extension of the stem, e.g. cabbage, lettuce, brussels sprouts, spinach.

**Seed:** Part of the plant required for reproduction, e.g. peas, beans, corn.

**Flower:** Part of plant needed for reproduction that precedes fruit and seed formation, e.g. broccoli, cauliflower.

**Fruit:** Part of plant that follows flower and contains seeds, e.g. green pepper, cucumber, squash, tomato, eggplant, pumpkin.

**Stem:** Part of plant that supports branches, leaves and flowers, e.g. celery, asparagus.

**Underground:**  
**Root:** Part of the plant that anchors plant to soil and takes in nutrients from the soil, e.g. carrot, radish, beet, rutabaga.

**Bulb:** An underground leaf-bud with fleshy scales or coats, e.g. onion, garlic.

**Tuber:** Swollen, underground stem with many buds or eyes, e.g. Potato.

**Worksheet #2**  
*Learning Activity 2 - Worksheet (Suggested programs - Science, Health, Family Living)*

**Veggies: How Do You Rate?**

Canada's Food Guide to Healthy Eating recommends that we eat five to ten servings of fruits and vegetables every day. In addition to supplying vitamins A and C, fruit and vegetables provide iron, thiamine, folic acid, carbohydrate, trace minerals and fiber to our diet.
Potatoes are a valuable source of Vitamin C and an excellent source of potassium. In addition, potatoes supply iron in a form easily used by the body. Potatoes also supply essential carbohydrates and small amounts of high quality protein. Cooked potatoes with skin provide beneficial fiber to the diet and all this for about 100 calories.

Do you eat vegetables every day? Keep a record of all the vegetables you eat for one week. Write down which vegetables you ate, how they were prepared, and which part of the plant they come from (roots, stem, leaf, flower, fruit).

Week Date: _______________________________

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How do you rate?

Worksheet #4
Learning Activity # 4 - Worksheet "Grocery Store Survey"

Retailing Prince Edward Island Potatoes:

Name of grocery store: _______________________________  Date: _________________

What geographical area do the potatoes come from?
_____ Prince Edward Island _____ USA
_____ Ontario _____ Others (identify) ______________________

Do the potatoes arrive at the Produce Dept. via orders places directly to:
_____ local farms _____ wholesalers _____ distributors

How many varieties are sold? ______

Name the varieties:
___________________________________________________________________________
___________________________________________________________________________

Why are some varieties more expensive than other varieties? Explain.
___________________________________________________________________________
___________________________________________________________________________

List the most expensive variety and cost per kilogram (Kg).
___________________________________________________________________________
___________________________________________________________________________

List the different potato products (value-added) available for sale in the store.
___________________________________________________________________________
___________________________________________________________________________

Other comments or questions for the Produce Manager:
___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

Worksheet #5
Learning Activity 5 - Worksheet

Potato Tasting Party:

Potatoes are naturally low in fat and high in potassium.

Suggested Baked Potato Toppings
1. Chopped cooked broccoli and low fat cheese
2. Butter and chopped cooked ham
3. Chopped mushrooms, green pepper, and bacon bits
4. Chives spiked with low fat yogurt
5. Toasted sesame seeds

**P.E.I. Potato Pancakes**
This breakfast dish is an old P.E.I. favourite.

1 cup mashed PEI Potatoes (250 ml)
2 cups sifted enriched flour (500 ml)
1 tsp. salt (5 ml)
3 tsp. baking powder (15 ml)
1 tsp nutmeg (5 ml)
2 eggs beaten
1 1/2 cups milk (375 ml)
4 tbsp light corn syrup (50 ml)

Combine potatoes, sifted flour, salt, baking powder and nutmeg. Mix together the eggs and milk*. Stir lightly into the potato flour mixture. Add corn syrup and beat well. Bake on a greased griddle until cakes are brown on both sides. Makes 12 large pancakes. Serve hot with syrup, fresh fruit, and/or yogurt. * (If batter is too thick, add more milk)

**Crispy P.E.I. Potato Skins**
4 medium P.E.I. Russet Burbank potatoes (baking variety)
1 tbsp. melted butter (15 ml)
dash salt and pepper
pastry brush

Brush melted butter on skins using a pastry brush. Sprinkle with salt and pepper. Return to oven and bake in 425°F (220°C) oven 10 minutes or until crispy. Add toppings, if desired.

**Toppings for the Potato Skins**

*Parmesan Cheese*
1/4 cup grated parmesan cheese (50 ml)
Sprinkle cheese on skins during last 5 minutes of baking.

*Mexican*
1/4 cup salsa (50 ml)
Heat salsa in the microwave before spreading onto skins. Spread onto skins after skins come out of oven.

**P.E.I. Potato Gingerbread**

2 1/4 cups white enriched flour (550 ml)
2 tsp baking powder (10 ml)
1 tsp cinnamon (5 ml)
1 tsp ginger (5 ml)
1/2 tsp salt (2 ml)
1/2 cup mashed P.E.I. Potatoes (125 ml)
3/4 to 7/8 cup hot water (200-225 ml)
2/3 cup shortening (150 ml)
1/2 cup white sugar (125 ml)
2 eggs
1 cup molasses (250 ml)
Grease and flour 9" (23cm) pan. Combine flour, baking powder, cinnamon, ginger and salt. Set aside. Beat 3/4 cup (200 ml) of water with potatoes until no lumps remain. Cream shortening with sugar and eggs until light. Add molasses. Blend in dry ingredients gradually, alternating with potato / water mixture, beginning and ending with dry ingredients. If batter seems too thick, add 1 1/2 tbsp (25 ml) hot water. Pour into greased pans, bake at 350°F (180°C) for 30-40 minutes until a toothpick inserted comes out dry. Garnish with fruit topping, whipped cream or ice-cream.

**Oven-Baked French Fries**
These good-tasting french fries are much healthier and easier to make than the ones that you deep-fry in fat.

4 medium potatoes (1 1/2 lb/750g)
1 tbsp vegetable oil (15 ml)
Paprika
Grated Parmesan cheese (optional)

Wash potatoes but don't peel; slice into 1/2 inch widths (1 cm) thick strips. Toss potatoes with oil in a bowl until coated; sprinkle with paprika. Spread on baking sheet and bake in 475°F (240°C) oven for 25-30 minutes, or until golden, turning occasionally. Toss with parmesan (if using). Makes 4 servings.

*Nutritional Information Per Serving:*
calories 179
g fat 3
mg cholesterol 0
mg sodium 11
g protein 3
g carbohydrate 35

Good: fiber, niacin, iron
Excellent: vitamin C

Source: *The Lighthearted Cookbook*, 1988; Heart and Stroke Foundation of Canada

**Worksheet #8**
*Learning Activity 8 - Worksheet*

**Around The World With Prince Edward Island Potatoes:**

**Part A: History**
The Prince Edward Island Potato traces its roots back to Peru. Its development proceeds from Peru to Spain, to Ireland, the United States and finally to Prince Edward Island. Mark the origin of potatoes on the world map. Follow their path to Prince Edward Island by tracing the route with a coloured pencil.

**Part B: Present Day World Markets for Prince Edward Island Potatoes**
Prince Edward Island Potatoes are now shipped world-wide to more than sixteen countries. Find the following countries by placing the corresponding country number in its appropriate place on the world map.

1. Argentina  
2. Barbados  
3. Belize  
4. Bermuda  
5. Brazil  
6. Dominican Republic  
7. Greece  
8. Jamaica  
9. Portugal  
10. Puerto Rico  
11. Saudi Arabia  
12. St. Pierre  
13. Trinidad  
14. United States  
15. Uruguay  
16. Venezuela
Potato Variety Puzzle:

Prince Edward Island grows more than 70 varieties of potatoes. Some of the more popular varieties as listed below are found in this potato puzzle. You may go horizontally, vertically, or diagonally, forwards or backwards. Have fun!

Atlantic  Sebago  Green Mountain
Shepody  Kennebec  Irish Cobbler
Norchip  Yukon Gold  Sangre
Red Pontiac  Russet Burbank
Chieftain  Superior

Variety Puzzle:

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Z O F B Y U K O N G O L D I W R B J X P G O D Q D I T
D Q O Z D P L B M A S T V Z B C O C H I E F T A I N E
W G P U O P T E S S U R A I D A C A F G T E I L R J S
S R W E P U R P L E C H I E F C L I A P O D R T I L S
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D E D S H Q O Z P S A J R L K M U N C E F G B I H X R
C N T H S O O P Q Z T S N I D G A O Y C C L E P C T A
N M N E Q E P E D N Y X D U V C C P B R A Q S H O Z T
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Z N O V T P M N U Q S U P E R I O R A B O C D I L P R
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C I T N A L T A A L N C B A E T Z U W M N Q P L
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### Potato Variety Puzzle:

#### Variety Puzzle:

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**Prince Edward Island's Most Common Potato Varieties:**

- **Yukon Gold**
- **Chief**
- **Tain**
- **Go**
- **Ar**
- **RP**
- **II**
- **EU**
- **E**
- **ES**
- **H**
- **NS**
- **ME**
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- **EB**
- **UN**
- **SUP**
- **ERIOR**
- **TL**
- **RE**
- **E**
- **AB**
- **PIHCRON**
- **CTNALTAA**
- **NGN**
- **OKENNEBEC**
<table>
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<tr>
<th>Variety</th>
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<td><strong>Irish Cobbler</strong></td>
<td>round, white flesh, deep eyes, buff colored skin</td>
<td>good for boiling, early fresh market</td>
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<tr>
<td><strong>Atlantic</strong></td>
<td>oval to round in shape, buff skin with netting, white flesh, shallow eyes</td>
<td>chipping and fresh market</td>
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<td><strong>Green Mountain</strong></td>
<td>oblong in shape with blunt ends, medium deep eyes, netted and buff colored skin, white flesh</td>
<td>excellent boiling and baking</td>
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<td><strong>Sebago</strong></td>
<td>round in shape, shallow eyes, smooth and buff colored, white flesh</td>
<td>chipping and fresh market</td>
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<td><strong>Chieftain</strong></td>
<td>round oval, shallow to medium eyes, bright red skin, white flesh</td>
<td>seed market</td>
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<td><strong>Kennebec</strong></td>
<td>elliptical to oblong, shallow eyes, smooth, buff skin, white flesh</td>
<td>chipping and fresh market</td>
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<td><strong>Norchip</strong></td>
<td>round, buff, smooth skin, white flesh</td>
<td>chipping</td>
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<td><strong>Red Pontiac</strong></td>
<td>oblong to round, medium deep eyes, dark, red, netted skin, white flesh</td>
<td>boiling and baking</td>
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<td><strong>Russet Burbank</strong></td>
<td>long in shape, netted skin, white flesh</td>
<td>baking, French fries</td>
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<tr>
<td><strong>Sangre</strong></td>
<td>oval to oblong, shallow eyes, smooth, thick deep red skin, white flesh</td>
<td>boiling and baking</td>
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<td><strong>Shepody</strong></td>
<td>long in shape, buff, smooth, netted skin, white flesh</td>
<td>French fries, baking</td>
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<tr>
<td><strong>Yukon Gold</strong></td>
<td>oval in shape, shallow, pink eyes, light yellow flesh</td>
<td>fresh and seed market</td>
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**Worksheet #13**

*Learning Activity #13 - Worksheet*
Potatoes Have Their Ups and Downs:

Complete the following:

Across
1. Prince Edward Island’s most important crop
2. Part of the plant that is the potato
3. One method of cooking potatoes
4. One medium sized potato has about 100 _______
5. Canada’s No. 1 Potato is the highest grading __________ in Canada
6. Spanish explorers found potatoes in this country.
7. Potatoes grow ________ ground
8. A variety of yellow fleshe potatoes
9. A popular food often served with burgers
10. The province in Canada that provides a market for 85% of Prince Edward Island’s table stock potatoes
11. An excellent variety of potatoes used as a baker
12. Prince Edward Island is famous for ______ potato
13. A potato skin color
14. Potatoes belong to the fruit and ______ group
15. A variety of potatoes
16. Prince Edward Island’s soil has a high ______ content
17. A potato variety named after the Yukon

Down
2. Part of the plant that is the potato
4. One medium sized potato has about 100 _______
5. Canada’s No. 1 Potato is the highest grading __________ in Canada
9. A popular food often served with burgers
10. The province in Canada that provides a market for 85% of Prince Edward Island’s table stock potatoes
14. ________ group
15. A variety of potatoes
16. Prince Edward Island’s soil has a high ______ content
17. A potato variety named after the Yukon

Worksheet #13
Learning Activity #13 - Answer Sheet
Across
1. potatoes
3. boil
6. Peru
7. under
8. Bintje
11. Russett Burbank
12. seed
13. red
15. Sebago
17. Yukon Gold

Down
2. tuber
4. calories
5. standard
9. french fries
10. Ontario
14. vegetable
16. iron

Worksheet #14
Learning Activity # 14 - Worksheet
Potato Prints:

Step 1. Select Potato
The Russet Burbank, a baking variety, is the recommended variety for this learning activity as it contains less moisture than some of the other varieties. The long shape makes it easier to cut out a stamp.

Step 2. Cut Potato Print
Method 1: Cut the potato in half lengthwise, then into approximately 2.5 cm crosswise slices. Make each piece into different shapes, e.g. triangle, rectangle, square or circle with the skin side serving as the handle. Supervision is a must if knives are used to cut out the shapes.

Method 2: Cut a thin slice off one end. Use the larger piece as the stamper. When that surface is either used up or becomes boring or discolored, cut off another slice and continue printing. The entire potato can be used by removing slices when necessary. Let the cut-out stamp dry for 2 hours before using. This will help eliminate smudging.

Step 3. Select Paper
Use this opportunity to discuss the use of recycled paper.
For beginners- manila drawing paper, newsprint, brown paper bags, construction paper
For advanced- watercolor paper, rice paper, tissue paper, fabrics

Step 4. Making Prints
Method 1: Using Tempera Paints and Paint Pads
Make paint pads from one of the following:
... soft fabric
... paper towel folded in eight layers
... kitchen sponge (provided a textured print)
... two layers of felt (wool or wool blend) wrapped around a block
Dampen each pad with water, spread tempera paint evenly over pad. To make a print, press potato stamp onto pad. Then press prepared stamp on paper. As the tempera paint dries out, occasionally brush a drop of water on the surface.

Method 2: Using Acrylic Paints
Brush the acrylic paint directly onto the printing surface of the potato. Press the prepared stamp on the paper. Acrylic paint is thicker than tempera and will produce a better print.

Design Ideas

de the Teachers
The Prince Edward Island Potato Board is pleased to provide resource materials on the Prince Edward Island Potato Industry for your use in the grades four to six curriculum.

A 3.5" diskette contains the following information:

*** industry production facts
*** industry markets
*** potato variety characteristics
*** nutritional value of potatoes
*** learning activities for the classroom

The learning activities on the diskette provide a variety of approaches to learning. Curriculum subject areas are suggested with each learning activity title. Worksheets and answer sheets are provided for some of the activities. Included are diagrams of the potato plant, tracking vegetable intake per week exercise, potato collage, grocery store surveys, potato tasting party with potato recipes from potato pancakes to potato gingerbread, interviews with various facets of the potato industry, global marketing exercise, potato variety puzzle, potato planting in the classroom, research projects for science fairs, and potato print exercises for art classes.

Walk through our resources and you will discover why Prince Edward Island Potatoes are recognized world-wide for their unique taste, superior quality, and why Prince Edward Island is the largest supplier of fresh potatoes in Canada and the largest producer of seed potatoes in North America!

Prince Edward Island Potato Board
Suite 204, Farm Centre
420 University Avenue
Charlottetown
Prince Edward Island
Canada C1A 7Z5

Tel: (902) 892-6551
Fax: (902) 566-4914

Industry Facts:
World Potato Production:

Canada produces 1% of all the potatoes grown in the world:
Former Soviet Union - 25%
United States 7%
Netherlands 3%
Spain 2%
Canada 1%

China - 14%
India 6%
United Kingdom 3%
Turkey 2%
Czechoslovakia 1%

Poland - 11%
Germany 4%
France 2%
Japan 1%
Others 18%

Source: National Potato Council's 1993 Potato Statistical Yearbook

World use of potatoes:

Potatoes are used in the production of alcohol which is then used for fuel. In addition to table, seed and processing, potatoes are also used as animal feed in some countries.

Canadian Potato Production:

Prince Edward Island produces 30.2% of all potatoes grown in Canada.

Source: Statistics Canada, Agriculture Division 1993
Prince Edward Island Potato Production:

Prince Edward Island's mineral rich red soil, warm days, cool nights and plentiful rainfall produce the largest volume of fresh potatoes in Canada and the largest supply of seed potatoes in North America. Prince Edward Island's consumption of the potato production is similar to the overall Canadian potato consumption.

How the potatoes are used in the Marketplace:

(1) Processing: Approximately 27% of Prince Edward Island potatoes are used by the processing industry. This translates into value-added products such as frozen potato products (french fries) and potato chips.

Other potential products include dehydrated potato products and starch based potato products.

(2) Seed Market: Approximately 10% of the potato production on Prince Edward Island is used to grow other potatoes. This market is broken down to:
(3) Table Market: Approximately 63% of the potato production on Prince Edward Island is used in the fresh market. This includes both the consumer (supermarkets) and food service industry (restaurants, institutions, school cafeterias). This fresh market is then broken down to:

Source: P.E.I. Potato Board, Seed & Table Summary '93/94, April 30/94.