STUDIES ON THE FACTORS AFFECTING THE CULINARY QUALITY OF POTATOES.

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Despite the fact that the potato is one of the most, if not the most, important vegetable foods we have, and although it is served twice daily in the majority of households the year around, the factors affecting its culinary qualities have not been made the subject of much inquiry. Little or no information is to be gleaned from the cookery books, our source of knowledge being limited to one important, and several minor articles that have appeared from time to time in scientific journals, or elsewhere.

REVIEW OF LITERATURE.

Coudon and Bussard\(^1\) published in 1897 an important paper on the relation between the composition and culinary quality of potatoes. They used in their study both culinary and forage potatoes, 34 varieties in all, which had been grown on the same field at Joinville.

In agreement with other observers the authors found that the composition of the potato varied with the part of the tuber considered. The cortex was higher in dry matter and contained more starch and relatively more albuminoid nitrogen, though less total nitrogen, than