DESCRIPTION OF THE "MANOTA" VARIETY OF POTATO

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Origin

Manota is a selection from a cross made at Park River, North Dakota, in 1938. It was received for trial at the University of Manitoba in 1945 and included in adaptability trials in Manitoba since that time. In that same year it was dropped from the North Dakota trials. Its original North Dakota selection number was 134-19.

MANOTA
(N. D. Seedling 134-19)

Minn. 41-17 — Early Ohio Seed
Minn. 11-1-2-1
Minn. 4-9-1 — Keeper Silverskin
Warba
Minn. 9-4
Katahdin

Description

Plants—large, spreading at maturity.
Stems—thick, upright, green in color, 4 to 7 per plant, slightly hollow, very slight pubescence.
Nodes—slightly swollen, green.
Internodes—green.
Wings—green, slightly waxed.
Stipules—medium, green, few hairs.
Leaves—uniformly spaced along stem, long, green, slightly drooping.
Midribs—green, scantily hairy.
Primary leaflets—lanceolate grading to oval, some joined leaflets, medium size, 3 to 4 pairs, slight hairiness.
Petioles—green.
Secondary leaflets—near base of petioles of the primary leaflets, not always evenly paired.
Tertiary leaflets—small.
Inflorescence—axillary, much branching.
Leafy bracts—few.
Peduncles—long, green, very scantily hairy.
Pedicels—long, green, slightly hairy.

Flowers:
Calyx lobes—tips long, green, hairy.
Corolla—medium, white.
Anthers—orange yellow.
Pollen—abundant, highly fertile.
Style—straight.
Stigma—bilobed, green.
Tubers:
Shape—oblong; index based on 120 tubers of the 1951 crop was as follows: index of width to length 82.81; of thickness to width 78.72; of thickness to length 64.72.
Size—generally medium size—on the same 120 tubers of the 1951 crop the mean length was 3.43", mean width 2.82", and mean thickness 2.22".
Skin—smooth, self-colored, creamy white.
Eyes—very shallow, same color as skin.
Eyebrows—curved, inconspicuous in many cases.
Flesh—very white.
Sprouts—creamy white when developed in the dark.
Maturity—midseason in Manitoba, very comparable with Irish Cobbler.

Pathological Characteristics.
Virus diseases—shows symptoms of leaf roll or mild mosaic very distinctly when infected.
Net Necrosis—no evidence found to date.
Late Blight—susceptible.
Scab—susceptible.
Bacterial Ring Rot—susceptible.
Hollow Heart—occurs rarely; incidence very low during the 6 years when grown in Manitoba. Irish Cobbler grown in the same plots at times had prohibitive amounts of hollow heart tubers.

Cooking Quality
The cooking quality of Manota has been rated good to excellent in all tests. Its raw flesh is very white and remains so after cooking. Tests for rate of boiling, baking and frying are satisfactory, resulting in a very pleasing and appealing flavor. It has rated well for baking, having a sufficiently high starch content, and also an oblong slightly flattened shape, which is in its favor for this method of cooking.

Remarks
Manota is of medium maturity, white skinned with good cooking and storing qualities. It is fast growing, has good yielding ability producing an average of 6 - 8 tubers per hill, a high percentage of which are marketable. Tubers are formed close to the stem and are detached very easily at harvest. The well shaped tubers and very shallow eyes leave little to be desired for market preference. Keeping and storage quality are very good, comparable with Irish Cobbler.
Manota was discarded in North Dakota in 1945, possibly because of virus infection. It was retained at the University of Manitoba and appeared promising in all trials in Manitoba.

The Manota variety of potato was licensed for sale in Canada in 1952, and is now eligible for certification.

In Manitoba, most of the commercial production of potatoes centers on the heavy soils of the Red River Valley. The Pontiac variety is the only one which shows any particular adaptability but it is late in maturity and has poor cooking qualities. Two midseason varieties, Irish Cobbler