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## Oca information and growing instructions

Bolivian Red is presumably a Bolivian heirloom variety, although I don't know any details about its origin. This variety is notable for its excellent, non-acidic flavor. Also sold under the name 'Rebo'.

## Culinary Traits

Bolivian Red slightly sweet but not tart, a combination that often reminds me of things like squash and sweet potato, although it doesn't really taste like either one. The cooked texture is soft. Although it loses some color with cooking, it does retain quite a bit of it and remains red. This is a very attractive variety for raw use. When sliced, you get red and yellow discs, which look great in salads.

## Agronomic Traits

Bolivian Red plants are intermediate in size and sprawl less than many of the larger varieties. Tubers are produced on stolons of intermediate length and usually do not crowd. Tuberization photoperiod is about 12 hours, the same as most heirloom varieties. Average yield is 1.2 pounds. The maximum tuber length is 4 inches and the average tuber length is 1.5 inches. Average tuber count is 36. There are about three times as many small tubers as large with this variety.

Bolivian Red is a moderate flowerer with a short-styled flower, flowering here from late June through August.

## What you will receive:

### Tubers

You will receive the stated number of tubers, packaged in a wax envelope. We grade tubers by passing them through a grate. Small tubers are those that won't fall through a 1/3" grate, but that will fall through a 1 inch grate. Medium/large tubers are those that will not fall through a 1 inch grate.

### Seeds

Seeds are open pollinated. Because oca is a polyploid hybrid, the seeds will not grow true to type. They are suitable for use in breeding or conservation efforts and could be used to select varieties similar to the parent type.

**Price:** \$6.50 - \$12.00

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Oca information and growing instructions

This is an OSSI open source variety. Click for more information about open source seeds.

Phytosanitary information

Mocrocks is a Cultivar original variety, introduced in 2015, notable for high yield, heat-stable color, and sweet/tart flavor.

## Culinary Traits

Mocrocks is tart and somewhat sweet, raw or cooked. You won't mistake this one for a potato. Raw, it has attractive, shiny, deep red skin and light yellow flesh with a red core. It can be sliced thinly for raw dishes, which will produce disks with contrasting red and yellow rings. Unlike most oca varieties, it retains most of its color when cooked, particularly under dry heat. Roasted Mocrocks tubers become dark purple and the flesh turns yellow/orange. This variety has very soft flesh when cooked.

## Agronomic Traits

Mocrocks plants are moderate in height, but robust and spreading, with a large number of stems at maturity. The tubers are produced on relatively short stolons and cluster densely beneath the plant. This has both advantages and disadvantages. The tubers are easy to harvest, but because they are closely packed, many will have irregular shapes. Tuberization photoperiod is about 13 hours, making it two to three weeks earlier than most of the heirloom varieties. Average yield is 2.3 pounds. The maximum tuber length is 4.9 inches, but the average tuber length is 2.1 inches. Average tuber count is 38. There are roughly equal numbers of large and small tubers with this variety.

Mocrocks is a moderate flowerer with a mid-styled flower, starting here in mid-June and usually wrapping up by the end of July.

## What you will receive

### Tubers

You will receive the stated number of tubers, packaged in a wax envelope. We grade tubers by passing them through a grate. Small tubers are those that won't fall through a 1/3" grate, but that will fall through a 1 inch grate. Medium/large tubers are those that will not fall through a 1 inch grate.

### Seeds

Seeds are open pollinated. Because oca is a polyploid hybrid, the seeds will not grow true to type. They are suitable for use in breeding or conservation efforts and could be used to select varieties similar to the parent type.

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Phytosanitary information

Redshift is a Cultivariable original variety, introduced in 2013. It is notable for heavy yield and excellent flowering.

## Culinary Traits

Redshift has no tartness or sweetness and tastes very much like potato. The cooked texture is soft. It loses much of its color when cooked, becoming pink or even white.

## Agronomic Traits

Redshift plants are among the largest of any variety that we grow, first becoming very tall and then sprawling. The tubers cluster under the base of the plant and may become crowded, producing irregular shapes. Tuberation photoperiod is about 12.5 hours, a week earlier than most heirloom varieties. Average yield is 1.8 pounds. Maximum tuber length is 5.2 inches and average tuber length is 1.6 inches. Average tuber count is 36. This variety produces about twice as many small tubers as large.

Redshift is an exceptional flowerer with a mid-styled flower, flowering here from June through October. It is consistently among the top three producers of true seed here, along with Siwash and Wishkah.

## What you will receive

### Tubers

You will receive the stated number of tubers, packaged in a wax envelope. We grade tubers by passing them through a grate. Small tubers are those that won't fall through a 1/3" grate, but that will fall through a 1 inch grate. Medium/large tubers are those that will not fall through a 1 inch grate.

### Seeds

Seeds are open pollinated. Because oca is a polyploid hybrid, the seeds will not grow true to type. They are suitable for use in breeding or conservation efforts and could be used to select varieties similar to the parent type.

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Phytosanitary information

Sockeye is a Cultivariable original variety, introduced in 2015, notable for relatively early tuberization and high yield.

## Culinary Traits

Sockeye is a moderately tart variety, with what we might call the classic oca flavor, something like a potato with lemon or sour cream. Raw, it has attractive, shiny, red skin and light yellow flesh with a red core. It can be sliced thinly for raw dishes, which will produce disks with contrasting red and yellow rings. Cooked, the texture is very soft and the tuber will disintegrate with long cooking time. Like most oca varieties, Sockeye loses most of its color when cooked, usually becoming light pink.

## Agronomic Traits

Sockeye plants are tall, with a large number of stems, and sprawling at maturity. The tubers are produced on relatively short stolons and cluster densely beneath the plant. This has both advantages and disadvantages. The tubers are easy to harvest, but because they are closely packed, many will have irregular shapes. Tuberization photoperiod is about 13 hours, making it two to three weeks earlier than most of the heirloom varieties. Average yield is 2.2 pounds. The maximum tuber length is 5.2 inches and the average tuber length is 2 inches. Average tuber count is 34. The distribution of tubers ranges pretty evenly from small to large.

Sockeye is a fairly poor mid-styled flowerer, flowering from late June to September here.

## White Salmon

White Salmon is a somatic mutant of Sockeye that has lost all red color. It is white to pale yellow after exposure. Other than color, it is identical to Sockeye. We don't grow much of this variety and it is not available every year.

## What you will receive

### Tubers

You will receive the stated number of tubers, packaged in a wax envelope. We grade tubers by passing them through a grate. Small tubers are those that won't fall through a 1/3" grate, but that will fall

through a 1 inch grate. Medium/large tubers are those that will not fall through a 1 inch grate.

## **Seeds**

Seeds are open pollinated. Because oca is a polyploid hybrid, the seeds will not grow true to type. They are suitable for use in breeding or conservation efforts and could be used to select varieties similar to the parent type.

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