table of contents

i. company bio
ii. karen caplan bio
iii. jackie caplan bio
iv. alex jackson bio
v. frieda rapaport caplan, phd bio
vi. lauren ko frieda’s partnership press release
vii. lauren ko bio
viii. sweet potato guide
ix. photo library
the frieda’s story

Here at Frieda’s Specialty Produce, we’ve always been different, just like our products. Genuine, spirited, forward-thinking, family-first people. It’s who we are and who we’ve always been, ever since our trailblazing founder Dr. Frieda Rapoport Caplan first introduced the kiwifruit to the U.S. in 1962.

Innovation and authenticity are deeply rooted here at Frieda’s. After all, our family’s been inspiring new food experiences with oh-so-good-for-you specialty fruits and veggies for more than 50 years.

Frieda’s two daughters, Karen Caplan and Jackie Caplan Wiggins, head up the family company and the third generation, Karen’s daughter Alex Jackson, has linked in too. (Why, yes, we are WBENC certified!) We market and distribute an amazing variety of fruits, vegetables, and gourmet items in our ongoing quest to change the way America eats. From sunny, beach-strewn Orange County, California, we distribute to supermarkets, foodservice companies, and wholesalers all across the continent.

We’re family and friends with heart, who work hard, play fair, and laugh a lot.

We care about the foods we put in our bodies, and we care about the land and the people who grow our food. We’ve learned that diversity is nature’s way of ensuring a healthy planet, and diversity in fresh fruits and vegetables helps us nourish body and soul. We are committed to delivering the highest quality produce while minimizing our impact on the environment — from the field to the supermarket. If it’s good for the earth, it’s good for us.

Good food equals joy. We believe that inspiration is only an ingredient away.

And there’s always something fresh and new to discover...
Karen Caplan knows jack...fruit, among many other exotic fruits and vegetables. After all, produce is in her blood.

Products like cherimoyas, Sunchokes®, and passion fruit may be unfamiliar to the average person, but Karen grew up eating and selling them. As the firstborn daughter of entrepreneur Dr. Frieda Rapoport Caplan, founder of Frieda’s Specialty Produce, Karen began working with produce at the age of 10.

After graduating with a degree in Agricultural Economics and Business Management from the University of California-Davis, Karen joined Frieda’s full time. Learning the business from the ground up, Karen worked in just about every department at the company, from running the warehouse to sales and marketing. At age 30, Karen was promoted to president and CEO. In 1990 Karen and her sister, Jackie Caplan Wiggins, purchased the company from their mother. With Karen at the helm and Jackie by her side, Frieda’s became the nation’s leading marketer and distributor of specialty produce.

A well-respected leader in the produce industry, Karen was the first female chair of the United Fresh Produce Association, a national trade organization representing the produce industry. Karen also served as the first female president of the Southern California-based Fresh Produce & Floral Council. She has been chair and vice chair of the USDA Fruit & Vegetable Industry Advisory Committee and a board member of the Federal Reserve Bank, Los Angeles branch, and the Second Harvest Food Bank of Orange County. Karen currently serves on the board of the California Agricultural Leadership Foundation, UC Davis Agricultural Issues Center, and CSU-Cal Poly Pomona Dean’s Advisory Board. In 2018 she became the president of The Trusteeship, the Southern California chapter of the International Women’s Forum.

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Karen is also an innovative visionary. Her insights on the produce industry, leadership, and food trends are featured in publications such as AndNowUKnow.com and the Shelby Report. She is a frequent keynote speaker and panelist, including appearances at Bitten LA, THRIVE AgTech, and the Produce Marketing Association Fresh Summit. Her accomplishments have earned her industry recognitions such as the 2015 Women in Produce honoree and the 2016 Jim Hicks Agricultural Achievement Award from CSU-Cal Poly Pomona.

Beyond the industry, Karen serves as a role model for women entrepreneurs, as well as small and family-owned businesses. She has addressed the Los Angeles/Long Beach area of the Goldman Sachs 10,000 Small Business program and was the keynote speaker at the University of La Verne CEO Summit and the Las Vegas Food Expo. Karen is a frequent guest speaker at local universities.

Karen is an enthusiastic home cook, loves to entertain, and is a passionate foodie and world traveler. She also writes a weekly blog, “What’s on Karen’s Plate?”. Connect with Karen on Twitter @Karen_Kiwi and on LinkedIn.
The youngest daughter of produce trailblazer Dr. Frieda Rapoport Caplan, founder of Frieda’s Specialty Produce, Jackie Caplan Wiggins started with the family business stuffing envelopes at the age of 10. She spent the summers of her teen years working at her mom’s produce stand on the L.A. Wholesale Produce Market. Her extensive knowledge of the produce industry and the company’s inner workings paved the way for her success today as the co-owner, vice president, and COO of Frieda’s.

After graduating with a Bachelor of Science degree in Business Administration from San Diego State University, Jackie traveled the world for three years before returning to the family business.

Beginning in sales, Jackie worked with buyers on the L.A. Wholesale Produce Market and supermarket retail buyers across the country. In 1990 Jackie and sister, Karen Caplan, purchased the company from their mother. Five years later, Jackie was selected for the inaugural class of the United Fresh Produce Association’s Produce Industry Leadership Program. The groundbreaking program selected 12 representatives from across the county to develop future leaders for the industry. Jackie was soon conducting sales for the majority of Frieda’s key accounts, and in 2004 stepped into the role of retail sales manager. In 2008, Jackie became business development manager, and four years later, chief operations officer.

In 2014 Jackie was the recipient of the Timothy Vaux Outstanding Alumni Leadership Award, which honors individual graduates of the United Fresh leadership program, and in 2017 she was selected as one of the Women of Influence by the Shelby Report and the Packer 25 Profiles in Leadership. Jackie has also participated in the Produce Marketing Association’s Produce Leadership Symposium and its Exposition Committee, and has served on the board of the United Fresh Produce Association Educational Foundation. She is currently a board member of the United Fresh Produce Association, and is the chair of its Wholesaler-Distributor Board.

- more -
As a recent breast cancer survivor (2011) and mentor to other women in various stages of their diagnosis, Jackie has found helping others rewarding.

Jackie lives in Long Beach, California, and at her local gym. She can also be found cheering on LA Galaxy soccer with her husband, Doug, or spending time with her adult children Rachel and Franklin.
The eldest daughter of Frieda’s Specialty Produce CEO Karen Caplan, and the granddaughter of founder Dr. Frieda Rapoport Caplan, **Alex Jackson** attended her first produce trade show at age 2 in a stroller. Naturally, produce is in her blood.

Alex joined the company in 2011 after graduating from George Mason University, making Frieda’s a three-generation family-business success story. She started in Frieda’s marketing department, then moved into the sales department in 2014 as an account manager.

In 2014 Alex was accepted into the United Fresh Leadership Program Class 20, along with 11 other produce industry leaders. At 24, she was the youngest professional to be accepted into the program. That same year, Alex earned a certificate of Produce Executive Development from Cornell University’s Food Industry Management Program.

In 2017, Alex was named one of the “40 Under 40” by Produce Business Magazine for her success and leadership in the produce industry.

Alex served as a member of the Produce Marketing Association’s Women’s Fresh Perspectives Advisory Committee and was co-chair from 2015 to 2017. She also serves on the Board of Trustees of the Westerly School of Long Beach, a California K-8 non-denominational private school.

A millennial foodie, Alex loves experimenting with new produce at home and traveling the world. She lives in Los Angeles.
“Success came because I never saw obstacles,” said Dr. Frieda Rapoport Caplan in the 2015 documentary film “Fear No Fruit” about her life as a produce industry trailblazer. Frieda chose not to see any obstacles in 1962 when she became the first woman in the U.S. to own and operate a produce company on the all-male Los Angeles Wholesale Produce Market. She saw no roadblocks when she began buying and selling then unusual and new-to-market specialties like brown mushrooms, Sunchokes®, and spaghetti squash. She feared no fruit when she brought the first load of fuzzy brown kiwifruit in from New Zealand. That grit and determination earned Frieda the title “Queen of Kiwifruit” for her successful introduction of kiwifruit to the American market in 1962.

The company would go on to inspire new food experiences for chefs and home cooks by introducing more than 200 exotic fruits and vegetables to American consumers over the years, including dragon fruit, habanero peppers, jicama, and Stokes Purple® sweet potatoes.

In 1979 Frieda was the first woman to receive The Packer’s “Produce Man of the Year” award, which she handed back to the organizer. The award was soon renamed “The Produce Marketer of the Year,” and she received a new plaque with that title. She has received numerous awards and honors for her achievements over the years, including an honorary Doctorate of Humane Letters from CSU-Cal Poly San Luis Obispo for her achievements as one of the nation’s most successful female entrepreneurs.
Other recognitions include:

- 2019: Recipient of the Center for Growing Talent Catalyst Award presented at the annual Product Marketing Association Convention
- 2015: Frieda’s Hometown of Los Alamitos, California, proclaimed October 15th “Frieda Rapoport Caplan Day” to commemorate Frieda’s hard work and dedication to the produce industry and the city of Los Alamitos.
- 2013: Gold Stevie® Award for Lifetime Achievement for Women in Business.
- 1990: Los Angeles Times “A Dozen Who Shaped the 80s” article published, in which Frieda’s profile appeared alongside Steve Jobs, Michael Eisner, and Jane Fonda.
- 1986: The first recipient of the Harriet Alger Award from Working Woman magazine for being a remarkable entrepreneurial role model for women.

Frieda and her late husband, Al, were founding members of Temple Beth David of Orange County. She had been an active member of the Los Angeles chapter of the International Women’s Forum. She served a six-year term on the University of California’s Presidential Advisory Commission on Agriculture and Natural Resources. Frieda also served on the Board of Dramatic Results, a nonprofit agency that solves educational challenges by providing integrated arts programs to students and teachers in over 40 public school campuses in California, Oregon, and Alaska.

Frieda’s daughters, Karen Caplan and Jackie Caplan Wiggins, bought the company in 1990.

Up until 2019, Frieda still came into the office four days a week. Frieda passed away in her Los Alamitos home on Saturday, January 18, 2020 at the age of 96.
FOR IMMEDIATE RELEASE

Get Stoked for the Holidays with Frieda’s and Lauren Ko, Founder of @lokokitchen and New York Times Best-Selling Author of PIEOMETRY

Research Reveals that as Consumers Emerge from the Pandemic, They Are Considering Up-Leveling Their Holiday Menus and Making Beautiful Desserts, Resulting in First-Ever Partnership to Help Supercharge Traditional Friendsgiving and Thanksgiving Menus

LOS ALAMITOS, Calif., November 4, 2021 – Thanksgiving and Friendsgiving are right around the corner, and according to research from Frieda’s Specialty Produce, as consumers emerge from the pandemic, they are considering ways to put a new twist on their traditional recipes this holiday season, especially when it comes to dessert. To celebrate the start of the November holiday season and to help consumers supercharge their traditional menus and make them extraordinary, today Frieda’s announces its partnership with Lauren Ko, Instagram phenomenon, founder of @lokokitchen and New York Times Best-Selling Author of PIEOMETRY. For the first time ever, Ko is working with Frieda’s to help bakers of all abilities up-level their holiday celebrations with Stokes Purple® sweet potatoes. Her newest work-of-art is called the Stokes Purple® Wave Pie.

“The holidays are evolving, and Thanksgiving is especially meaningful this year. People want to create. They want to bake. They want to experience something extraordinary after being so cautious for so long. Thanksgiving should be vibrant, healthy, colorful and delicious,” said Cindy Sherman, director of marketing, innovation and insights for Frieda’s. “From our research, we know that people are looking for ways to dial up the mood, add color to their meals and up-level their traditional recipes this Thanksgiving and Friendsgiving. Thus, we are so thrilled to be partnering with Lauren Ko to celebrate this incredible, vibrant pie artistry.”

With food at the center of Thanksgiving and Friendsgiving celebrations, Frieda’s research revealed that more than 30% of consumers know it can bring a sense of comfort. Dessert is a major consideration and men, surprisingly, skewed higher in many areas of the research:

- More than 25% of consumers feel they need to get back the lost time with their family and friends. Surprisingly, this number skewed higher with men vs. women.
- More than 60% of consumers ages 25-34 agreed that they would consider making a beautiful dessert that adds color to their Thanksgiving and Friendsgiving tables.
- More than 50% of consumers would consider making beautiful desserts, especially those that are social-media worthy.
- More than 30% of consumers, especially those ages 18-44, would consider a twist on the traditional sweet potato pie and making it with Stokes Purple® sweet potatoes, with men showing stronger numbers vs. women.
- More than 40% of consumers, especially those ages 18-44, would consider hand pies so that each person could have their own dessert, with men skewing higher than women in this category.

According to Sherman, dessert will be a major win with Ko’s Stokes Purple® Wave Pie, which brings together a filling featuring the just-right purple sweet potatoes, condensed milk and coconut cream topped with a design of purple potato waves with orange accents (using traditional sweet potatoes).

“This partnership is a match made in produce heaven! With the art that I love to create, Frieda’s unique offerings of fruit and vegetables inspire me to bake and build designs differently—with colors, textures and flavors,” said Lauren Ko. “I’ve experimented with a variety of potatoes, making both sweet and savory recipes, and I wanted to create something extra special for this holiday season. When I landed on the Stokes Purple® Wave Pie, I was really excited because every level of pie maker can use this recipe to
create something extraordinary and artful. This extra touch of beauty feels especially needed after all we've been through with the pandemic.”

To bring even more inspiration and taste to the holidays, Frieda's created two more trend-worthy recipes—Stokes Purple® Sweet Potato Mini Crostatas and Stokes Purple® Sweet Potato Hand Pies. These single-serve gems will give each consumer their own individual treat, which is a popular trend this holiday. These recipes build upon Frieda’s wildly popular original Stokes Purple® Sweet Potato Pie with Maple Whipped Cream, a decadent dessert that was created in 2018 and continues to be one of the company’s most popular recipes.

This holiday season the company is offering inspiration through new recipes so that everyone, at every level of indulgence, can create truly extraordinary holiday meals, according to Sherman. Stokes Purple® sweet potatoes are at the center of the holiday season because they are versatile and “just right”—not too sweet, too savory, too moist or too dry. Due to their deep purple color, they are full of anthocyanin antioxidants, just like blueberries, and are a good source of vitamin C and fiber, making them healthy, nutritious and delicious. Consumers can make healthy, colorful and delicious dishes that are both savory and sweet, from soups and fries to cakes and pies.

Frieda’s and Ko have created the following new holiday recipes. Find these recipes and more at Friedas.com.

**Stokes Purple® Wave Pie By Lauren Ko**  
Serving size: 8-10 / Prep time: 4 hours 15 min / Cook time: 2 hours 30 min

### All-Butter Pie Dough

**Ingredients**

- 1/2 cup ice  
- 1/2 cup cold water  
- 1 1/4 cups all-purpose flour  
- 1/2 tablespoon granulated sugar  
- 1/2 teaspoon kosher salt  
- 1/2 cup (1 stick) unsalted butter, cut into 1/2-inch cubes

**Prep steps**

1. Combine ice and water in small cup or bowl. Set aside.  
2. Put flour, sugar and salt in large bowl and stir with spatula to combine. Sprinkle in butter cubes and toss until each cube is coated in flour mixture. Flatten each cube of butter with your pointer fingers and thumbs. Toss again to coat flattened butter pieces. Continue massaging butter into flour until remaining shards resemble cornflakes in a range of sizes.  
3. Add 2 tablespoons cold water, taking care not to include any ice; fluff moisture through flour and butter with spatula. Continue adding cold water 1 tablespoon at a time, pressing dough with spatula after each addition until it begins to come together. Avoid heavy kneading as overworking dough will lead to tough crust.  
4. If dough is still dry and doesn’t hold together when a handful is squeezed, add a little more water. Don’t add too much water (usually 3-5 tablespoons total is sufficient).  
5. When dough begins to hold together, turn it out onto work surface and gently form it into rounded mound. Wrap dough tightly in plastic, then gently press into a round flat disk, about 1 inch in thickness.  
6. Refrigerate at least 3 hours or overnight before rolling.

### Stokes Purple® Wave Pie Filling

**Ingredients**

- 1 pound Stokes Purple® sweet potatoes, roasted, peeled and roughly chopped into 1-inch chunks  
- 1/2 can (7 ounces) condensed milk  
- 2 tablespoons coconut cream  
- 1 egg yolk  
- 1/2 teaspoon coconut extract  
- 1/2 teaspoon kosher salt
1. Place roasted sweet potatoes in blender container or food processor bowl, along with all other filling ingredients. Blend until smooth.

**Final Ingredients**
- 5 medium or 3 large Stokes Purple® sweet potatoes
- 1 orange sweet potato (optional)

**Cooking Steps**

1. Preheat oven to 350 degrees.
2. On floured surface, roll rested disk of dough into a 14-inch circle. Roll dough onto rolling pin and unfurl it over 9-inch pie pan. Taking edges of the dough, gently ease it into pie pan, nestling it into the inner elbows of pan. Trim excess dough with kitchen shears to create 1-inch overhang. Fold overhang back under, creating an elevated edge. Crimp dough all around pie edge. Freeze pie shell solid, about 15-20 minutes.
3. To blind-bake, line frozen pie shell tightly with foil. Fill to top with pie weights and place on rimmed baking sheet to catch any butter drips. Bake 35 minutes until foil no longer sticks to dough. Remove foil and pie weights, then bake another 10-15 minutes until crust begins to brown.
4. Pour prepared filling into par-baked pie shell; smooth surface with spatula. Set aside.
5. Peel uncooked sweet potatoes. Use sharp chef’s knife or mandolin to slice potatoes thinly. The slices shouldn’t be too thick to bend, but neither should they be translucent. They will need to stand upright in sweet potato filling.
6. Gather six slices of purple potato and lay them in slightly overlapping line on cutting board. Carefully transfer line of potatoes as single unit and stand them up in sweet potato filling, curving line slightly and using filling to hold everything securely in place.
7. Gather six more slices of potato and repeat process, then transfer to pie, placing adjacent to first line and following curve. Continue process of fitting lines of potatoes—staggering lines and varying curves—until entire surface of pie is covered. Vary number of slices in each line depending on remaining space. If using orange sweet potatoes for color variance, intersperse occasional lines of orange sweet potatoes.
8. Using pastry brush, brush small amount of melted coconut oil over tops of potato slices and cover pie securely with aluminum foil. The foil will help steam potato slices during baking and prevent them from drying out. Place pie on rimmed baking sheet and bake at 350 degrees for 1 hour. Brush a little more coconut oil on potato slices and continue baking for another 30-45 minutes or until potato slices are tender.
9. Serve pie warm or at room temperature. Store well-sealed leftovers in refrigerator; consume within three days.

**Stokes Purple® Sweet Potato Mini Crostatas**
Makes: 16 / Prep time: 20 min / Cook time: 20-25 min

**Ingredients**

**Pie Filling**
- 1 cup cooked Stokes® Purple sweet potato (roughly 1 medium potato)
- 1/4 cup organic granulated sugar
- 1 large organic egg
- 1/2 teaspoon Madagascar vanilla extract
- 1/4 teaspoon ground cinnamon
- Pinch ground nutmeg
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground ginger
- 1/8 teaspoon salt
- 2 tablespoons coconut milk

**Crust**
- 1 (14-ounce) box double-crust ready-made pie dough
Cooking Steps
1. Preheat oven to 400 degrees, 375 degrees for convection.
2. In food processor bowl, pulse all filling ingredients gently until smooth and well combined.
3. Gently unroll pie dough. Cut 4-inch circles using round cookie cutter or ring mold. Gather leftover dough, re-roll and cut more circles.
4. Transfer rounds to a parchment-lined baking sheet. Add 1 1/2 tablespoons sweet potato filling to center of rounds, smoothing tops. Gently fold edges over to partially cover filling.
5. Bake 20-25 minutes depending on desired color.

Adapted from a recipe by Chef Brandon Hall, Owner of Thyme Well Spent

**Stokes Purple® Sweet Potato Hand Pies**

Makes: 16 / Prep time: 22 min / Cook time: 20-25 min

**Ingredients**

**Pie Filling**
1 cup cooked Stokes® Purple sweet potato (roughly 1 medium potato)
1/4 cup organic granulated sugar
1 large organic egg
1/2 teaspoon Madagascar vanilla extract
1/4 teaspoon ground cinnamon
Pinch ground nutmeg
1/8 teaspoon ground cloves
1/8 teaspoon ground ginger
1/8 teaspoon salt
2 tablespoons coconut milk

**Crust**
2 (14-ounce) boxes double-crust ready-made pie dough

**Cooking steps**
1. Preheat oven to 400 degrees, 375 degrees for convection.
2. In food processor bowl, pulse all filling ingredients gently until smooth and well combined.
3. Gently unroll pie dough. Cut 4-inch circles using round cookie cutter or ring mold. Gather leftover dough, re-roll and cut more circles.
4. Cut 2-inch circle, square, triangle, diamond or other shape from center of half the rounds; leave the other half uncut.
5. Transfer uncut rounds to a parchment-lined baking sheet. Add 1½-2 tablespoons sweet potato filling to center of whole rounds, smoothing filling to within ½-inch of edges. Add more sweet potato pie filling if desired—depends how full you want your pies. Brush edges with water. Top with rounds with shapes of cut outs. Crimp edges with fingers or fork.
6. Bake 20-25 minutes depending on desired color. Keep oven light on. Halfway through baking, check to see if pies need rotating depending on how evenly they're baking.

Adapted from a recipe by Chef Brandon Hall, Owner of Thyme Well Spent

For more recipes that inspire.taste.love. visit Friedas.com. For media materials, visit and download Frieda’s media kit.

**ABOUT FRIEDA’S**

Frieda’s Specialty Produce has been inspiring new food experiences for friends, families, and food lovers everywhere since 1962. From kiwifruit and dragon fruit, to Stokes Purple® sweet potatoes and habanero peppers, Frieda’s has introduced more than 200 unique fruits and vegetables to the U.S. marketplace. Founded by the late produce industry trailblazer Dr. Frieda Rapoport Caplan, subject of the 2015 documentary “Fear No Fruit,” the family company is owned and operated by Frieda’s daughters, Karen Caplan and Jackie Caplan Wiggins, in Orange County, California. Find Frieda’s on Facebook, @FriedasProduce, and Friedas.com. inspire. taste. love.

####
LAUREN KO is an artist, self-taught home baker, founder of the popular Instagram account @lokokitchen, and author of the New York Times best-selling cookbook, PIEOMETRY. Her colorful geometric style made all hell bake loose on the frontier of contemporary pie art, and her iconic signature spoke-design has been dubbed the "modern lattice." Her work has been widely featured in publications such as Vogue, O Magazine, Buzzfeed's Tasty, and on-screen in Martha Bakes and CBS. Lauren has roots in sunny San Diego, but is currently based in Seattle, WA with her partner, Ben, and their dog, Santi.
the ultimate purple sweet potato variety guide

The product-testing experts at Frieda’s gathered the leading purple sweet potatoes and here’s what we learned...

1. **orange sweet potato**
   - flesh color: orange
   - taste: long lasting intense sweetness with notes of butter & caramel
   - texture: very moist, stringy, does not hold its shape
   - best for: pie, casseroles & other sweet dishes

2. **murasaki**
   - flesh color: white
   - taste: sweet with notes of brown sugar & vanilla
   - texture: moist, very starchy
   - best for: baked goods

3. **stokes purple® sweet potato**
   - flesh color: deep purple
   - taste: mildly sweet with slight floral notes
   - texture: somewhat moist, moderately starchy
   - best for: pie, soups, baked, chips; sweet & savory dishes

4. **okinawan**
   - flesh color: blueish purple
   - taste: mildly sweet with notes of honey; slightly bitter aftertaste
   - texture: dry, very starchy
   - best for: fried potato dishes

5. **charleston**
   - flesh color: purple
   - taste: slightly sweet with earthy notes; very bitter aftertaste
   - texture: very dry, chalky
   - best for: seasoned savory dishes

Note: Fresh ube is not available for purchase in the United States.

83% of shoppers want to be able to use sweet potatoes in savory & sweet dishes.

Versatile & perfect for everyday.

Stokes Purple® sweet potatoes are exceptionally versatile. They’re ideal for plant-based mains and richer, denser pies, while being pleasantly less sweet — so on trend! Their vibrant purple color makes plates & platters unforgettable.

“Stokes Purple® sweet potatoes are exceptionally versatile. They’re ideal for plant-based mains and richer, denser pies, while being pleasantly less sweet — so on trend! Their vibrant purple color makes plates & platters unforgettable.”

Chef Chadwick Boyd
food & lifestyle expert, cookbook author & cooking show judge

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*C+R 1,000 person study, cut by population favorable to purple sweet potatoes, February 2020.

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For media/press inquiries please contact: JenniferBakerAsiddao@gmail.com
photo library

Stokes Purple® Sweet Potato Hero Image
Stokes Purple® Sweet Potato Hand Pies Image
Stokes Purple® Sweet Potato Mini Crostatas Image
Stokes Purple® Sweet Potato with Maple Whipped Cream Image
Stokes Purple® Wave Pie by Lauren Ko Image
Lauren Ko Image