

"A world of flowers, plants and a whole lot more."

## **Seed Potatoes**

Potatoes are an easy to grow vegetable for your garden. With proper planting and diligent weeding of the planting space, you should be able to enjoy a harvest that provides an excellent source of carbohydrates.

Seed potatoes need to sprout before planting. Small potatoes may be planted whole. Use a sharp, clean knife to cut larger specimens into two to four evenly sized pieces. Each piece needs at least one eye, or bud. Allow cut seed potatoes heal over for a day before planting.

Plant 12"-15" apart in rows that are 2'-2.5' apart. Ideal planting time is mid-March to mid-April. A loose soil amended with rich compost is best. Soil should be moist but not wet or soggy, to prevent rot. Once 6"-8" of stem is visible, mound soil around it 3"-4" high. The tuber needs to stay covered with soil to prevent sunburn. Keep crop moist and weed regularly. Potatoes are ready to harvest when the foliage begins to die back. After digging, do not wash. Brush off soil and store in a cool dry place.

Dark Red Norland: Medium oblong tuber with crimson skin and white flesh. Great flavor with heavy yield. Great for boiling, frying and roasting. Early season.

**French Fingerling:** Oval Tuber with pale pink skin and yellow flesh streaked with red. Outstanding nutty flavor. Larger than other fingerling potatoes. If you harvest them early, they are fantastically sweet.

**German Butterball:** Round tuber with brown skin and deep yellow flesh. Smooth, creamy texture with buttery flavor. Late season. Excellent keeper.

**Jelly:** Oval tuber shape with smooth yellow skin and flesh and shallow eyes. Tasty, buttery flavor. Mid- Season. Harvest with high yields of medium to large size tubers.

**Purple Majesty:** Deep purple color inside and out. Buttery flavor. Makes for colorful French fries or mashed potatoes. High yields.

**Russet Burbank:** Oval tuber with dark brown skin and white flesh. This is the most widely grown russet potato. Great boiled, mashed, or fried. Long storage life.

Russet Norkotah: A long, smooth tuber, russet type with pale yellow flesh. Mild flavor. Mid season. Ideal for baking. High yielding and delicious.

**Russian Banana - Fingerling:** A long oblong tuber with deep gold skin and yellow flesh. Firm texture. And sought after for its great flavor. Heavy yields. Matures late.

**Sunrise Gold:** If you like Yukon Gold potatoes you must try this one! Large round tuber with yellow skin and flesh. High tuber set for an early potato. Moist flesh that is great breakfast potato.

Valery: Oval tuber with crimson skin and pearly white flesh. Smooth, sweet, and delicate flavor. Excellent for roasting and boiling. Early harvest variety.

Viking Purple: Round tuber with purple skin and bright white flesh. Creamy texture with sweet buttery flavor. Great all-purpose potato. Stores well.

**Yellow Finn:** Pear shaped with yellow skin and yellow flesh. Creamy texture with sweet buttery flavor when cooked. Excellent for mashed potatoes.

**Yukon Gold**: Popular early variety. With gold skin and deep yellow flesh. Delicious, rich flavor. Great for baking or mashing. High yield and stores well.

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