

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.

Austrian Crescent – Fingerling: A golden crescent as long as 10" with deep yellow flesh. Waxy firm texture is delicious for salads, boiled, steamed, and roasted. Prolific yield with good storage.

Cal White: A long white-fleshed potato with brilliant white skin. Produces heavy yields of large potatoes. If you like white baking potatoes, this is the one for you!

Chieftain Red: A mid-season variety that produces round to oval-shaped tubers. Red skin with white inner flesh. Known for growing better in heavier soils than other red potatoes. Stores well. Good for boiling without a loss of color.

Clearwater Russet: Oblong tubers with brown, medium-heavy russet skin and light flesh. Medium to late maturing. Notable for a high protein content. Good for frying, baking and processing.

Magical Molly – Fingerling: A purple skinned fingerling with unique dark flesh. This potato variety produces larger than normal fingerling shaped tubers. The solid dark purple flesh retains its color even when boiled. Excellent flavor especially when roasted.

Prada: Very early and high yielding bright yellow skin and light-yellow flesh potato. Firm texture that holds up well to boiling but also fries very well. Resists bruising, scab, and blight. Suitable for home french fry production.

Purple Fiesta: A fingerling potato with purple skin and dark purple flesh. An excellent tasting colored potato which is high in antioxidants and vitamin C. Maintains a dark purple hue when fried.

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

Red Lasoda: An early variety with excellent tolerance to cold, heat and drought tolerant. Rosy red skin and waxy white flesh. Flavorful boiled, baked or fried. Known as a good keeper.

Russian Banana - Fingerling: A 4-6” fingerling with deep gold skin and yellow flesh. Firm texture. Sought after for its great flavor. Heavy yields. Matures late.

Santina: Early to mid-season German variety with high yields and resistance to rhizoctonia, black leg, scab, and hollow heart. Specialty variety with yellow skin and flesh. Always a favorite. Smooth and buttery.

Yukon Gold: Popular early variety. Gold skin with yellow flesh. Delicious, rich flavor. Great for baking or mashing. High yield. Stores well.