

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. Store in a cool, dry place.

Amarosa Red Fingerling – A mid-season variety that produces small, smooth fingerling-shaped tubers. Red skin and flesh. Excellent flavor and culinary quality. Ideal for microwaving, frying and baking. Large yield.

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.

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. Rosy red skin and waxy white flesh. Flavorful boiled, baked or fried. Known as a good keeper.

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

Yellow Finn Organic – A specialty European gourmet variety with wonderful flavor. Medium sized with yellow skin and deep yellow flesh. Excellent cooked any way. Buttery flavor. All around outstanding.

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



