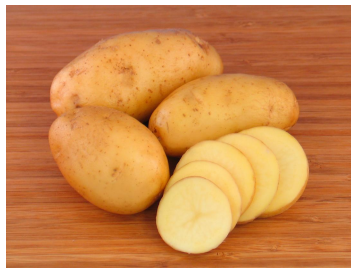




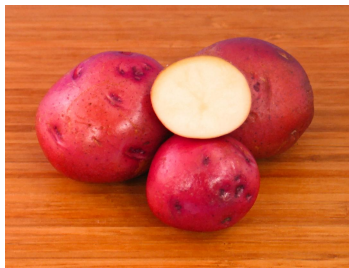
Early Potatoes

Short Season Maturing 60 - 80 Days



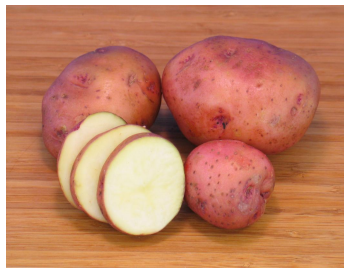
ADORA (NC, N) - Low Carb

Here's a good potato for those watching carbohydrates. Tests showed that a 5.2oz Adora potato contained 87 calories while the equivalent Russet Burbank, contained 117 calories. Originally bred by A.D. Mulder in the Netherlands. High yielder with nice tuber uniformity. Great for boiling and baking. Good keeper.



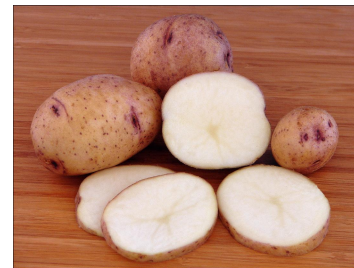
BISON (NC, N)

This great all-around, white-fleshed, red-skinned potato bakes, boils, and fries with minimum shrinkage while retaining smoother firm texture. Be careful if you "rob" the plant for creamed peas and new potatoes...you may end up eating all the new potatoes, leaving none to mature. A nice round potato with bright red skin.



BLISS TRIUMPH a.k.a. RED BLISS (NC, N)

An heirloom variety known throughout the northern areas and into Canada. Light pink, thinned skinned large tubers with high yields make this heirloom variety a real treasure. Bliss Triumph is treasured by many for early creamers and steamers because of its divine flavor. Early Rose cross.



CARIBE (CS, O, N)

An increasingly popular bluish-purple skinned potato with snow-white flesh that boils, steams and makes the lightest and fluffiest mashed potatoes one can only imagine. Excellent yielder of uniform tubers over 4 lbs. per hill, and reports of as high as 11. Adaptable anywhere in the U.S.



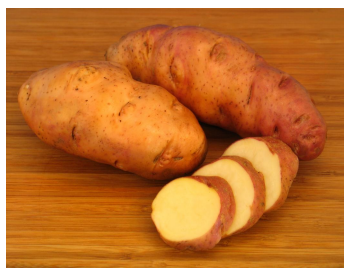
DAKOTA ROSE (NC, N)

A new release from North Dakota showing high yields and an attractive appearance. Deep red color, smooth, round, to oblong potatoes with shallow eyes. Good storage potato as it keeps its skin color without fading. Actual season is Early to Mid, 70-90 days.



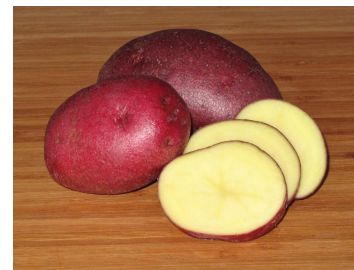
DAZOC (NC, N)

A 1953 release from Nebraska that has long since disappeared from commercial markets but kept going by those who love this potato and who can store them until the next crop comes in. Round red deep eyes, excellent flavor, delicious baked and great hash browns. Stores well.



EARLY ROSE (NC, N)

A true vintage potato from the 1860's that has stood the test of time and loved and enjoyed by gardeners for over a century. Early Rose has smooth pinkish skin and delicious white flesh streaked with red. Selected from self pollinated seedlings of Garnet Chili by Vermont farmer Albert Bresee. The parent to the now world famous Russet Burbank.



ROTE ERSTLING (CS, N)

A Swedish potato grown in Alaska, the Rote Erstling puts on a nice, sometimes crackled red skin with delicious yellow flesh. It has the toughness to grow in a harsher climate, yet a delicate simplicity on the inside. A good general purpose potato with an excellent taste.



MOUNTAIN ROSE (CS, O, N, CO-PVP)

A brand new bright red inside and out potato from Colorado, bred and raised here by Dr. Holm. Verlin Rockey had asked Dr. Holm to come up with a good red flesh potato that could be fried without turning brown, and here's the result. Excellent as potato chips and French fries. It's also great for baking, mashing, and Fourth of July potato salads. Enjoy these as oven fries with any meal, or a snack all by themselves. High in antioxidants! Actual season is Early to Mid.

Watching something grow is good for moral. It helps you believe in life. - Myron S. Kaufman



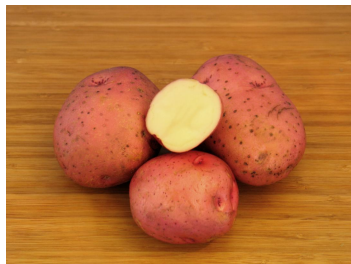
PURPLE MAJESTY (CS,O,N, CO-PVP)

Another new potato variety from Dr. Holm in Colorado along with Mountain Rose. This one is a purple inside and out potato, also bred to be a fry type potato and tastes great baked or boiled. Very nice uniformity and yield. Purple Majesty™ potatoes are loaded with 235 milligrams of anthocyanidins per 148 gram serving (approximately 1.5 potatoes), nearly twice the amount found in any other produce item at a fraction of the cost. Anthocyanidins are a subclass of high-potency antioxidants shown to reduce the risk of cancer and heart disease, lower cholesterol, strengthen the immune system and decrease age-related memory loss. Actual season is Early to Mid.



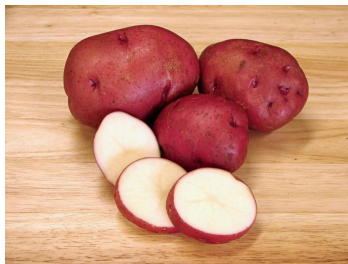
Early Potatoes

Short Season Maturing 60 - 80 Days



REDDALE (NC, N)

Large, round-flat tubers with white flesh. A uniform and prolific producer of consistently shaped taters. Great eating qualities, especially good for baking. Every year or two we have a customer send in a picture of their giant sized Red Dales, so with the right growing conditions, this one can get big. Resistant to scab and stores well.



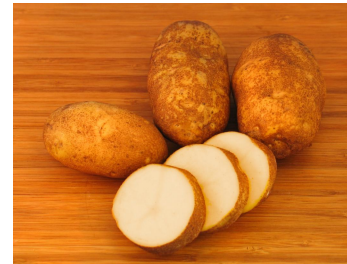
RED NORLAND (CS, N, C)

Anxious for the first red potatoes from your garden? This is the one you want. Very smooth skin, white flesh, good yielder of medium to large sized consistent tubers. Excellent boiled and in salads. Not many red skin varieties work well for frying, but this one will do the trick. Very popular in the potato belt.



RED PONTIAC (CS, N, C)

Most likely the easiest and most adaptable red potato there is to grow, not to mention the consistent flavor! Attractive deep red skin and eyes, white flesh. The tuber of choice for new potatoes or fresh eating. Red Pontiac came from Florida in 1945 so it grows well in both the South and the North.



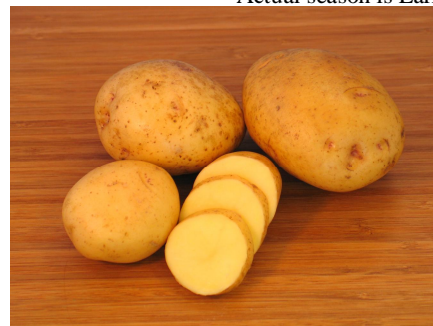
RUSSET NORKOTAH (CS, C, CO-PVP)

Released in 1987 by Dr. Robert Johansen of North Dakota, and widely accepted by the potato industry because of its excellent baking, boiling, French frying, chipping and scalloping qualities. This uniform yielder is a good choice as a single potato crop for gardeners with limited space. Scab resistant. Actual season is Early to Mid.



PURPLE VIKING (CS, O, N)

When we give Purple Viking to someone, they always come back for more. Of those who try it, most will fall in love with the taste no matter what kind of dish it is prepared for. Purple Viking excels as mashed potatoes, giving them a unique texture and taste that pleases with every bite. Also great in salads or as a baked potato. Purple Viking has all the characteristics of its parent Viking Red, but it has a true purple skin with pink-red splashes. Perhaps its most remarkable attribute is its snow white flesh with a very smooth texture. Drought resistant and a yielder of large tubers. Its unique taste is loved by many and will get sweeter in long term storage.



YUKON GOLD (CS, O, N)

Our best seller and an excellent keeper. Attractive, smooth, thin yellow skin, shallow eyes, yellow flesh and uniform yields. Lends itself well to any method of potato preparation. Immensely popular since its 1981 release from Canada. If you like your fried potatoes golden brown, Yukon Gold will almost turn that color by themselves. Yukon Gold is also favored by top chefs for making traditional mashed potatoes, the ones that are made from the all American Russet potato. However, with Yukon Gold, your mashed potatoes are golden and beautiful to both the eye and the taste. When first harvested, Yukon Gold shows unique pink eyes not seen in other yellow varieties. They are at their best when home grown.

There are no gardening mistakes, only experiments.
Janet Kilburn Phillips

Unemployment is capitalism's way of getting you to plant a garden.
Orson Scott Card

Like gardeners, we need to learn that we can't plant and reap the same day.
Anonymous

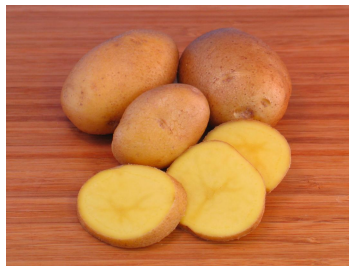
Opportunity is missed by most people because it is dressed in overalls and looks like work. ~Thomas Edison





Main Potatoes

Mid-Season Maturing 80-100 Days



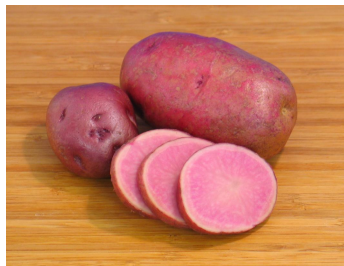
AGRIA - Alby's Gold (NC, N)

A Dutch delight from Holland with thinner, smooth yellow skin, shallow eyes and deep yellow flesh, Agria is excellent anyway you prepare it. High yields with round to oval tubers. One of our best potatoes for long term storage. Slightly bigger than the equivalent potato German Butterball with the same great taste.



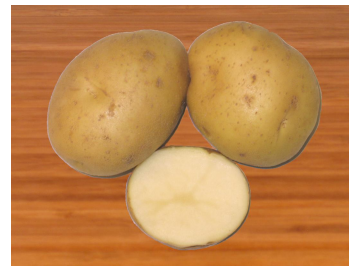
ALL BLUE (CS, O)

With deep blue skin and flesh that almost appears purple, here is another potato to brighten your table and your favorite potato salad. A family favorite for making awesome French Fries or Oven Fries. Abundant yields of medium sized oblong tubers.



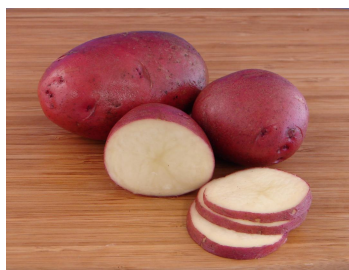
ALL RED (CS, O)

Robert Lobitz released his All Red variety through Seed Savers Exchange in 1984. It was bred from a potato named Bison and can grow well in drought conditions. Many use this in their potato salads. Rich, earthy flavor.



ATLANTIC (CS, N)

High yielding Atlantic is widely grown for making potato chips. It produces attractive, medium sized, white tubers and works best if grown in Northern climates. Released in 1976 and considered by some to be a russet. It is a dry type potato that is good for frying, boiling and baking. Shows resistance to common scab.



COLORADO ROSE (CS, O, N, CO-PVP)

Developed by Dr. Holm to replace the Sangre's deep eyes. Colorado Rose is a beautiful red skin potato that holds its color in storage and is bigger than the Bison. Easy to peel and excellent mashed. Works great in all the traditional red potato dishes.



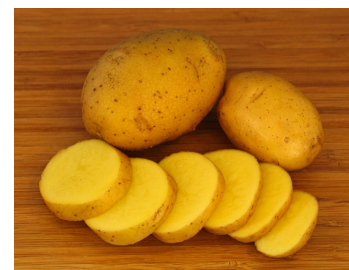
DESIREE (CS, O, N)

The most popular "red" potato in Europe. Round to oblong tubers, satin-like pinkish/red skin and gourmet quality creamy-yellow flesh. Prolific yields of excellent all-around cooking potatoes. Very resistant to common diseases. An easy and very reliable gourmet potato to grow.



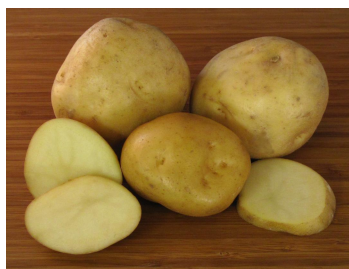
DURANGO (CS, N)

Durango Red keeps its color well in storage. It is an all-purpose red skin white flesh potato that sets about 9 tubers per hill. Good for boiling, mashing, baking, or frying. This one has a slightly thicker skin so that it doesn't peel as bad during harvest.



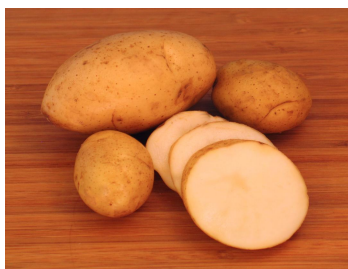
CRACKLED BUTTERBALL (NC, N)

A 2008 German Butterball x Agria cross by Verlin Rockey. This is a great way to get the German Butterball taste in a larger potato. With a unique characteristic of a crackled skin, it is easily washed with a vegetable brush.



IRISH COBBLER (NC, N)

A well-respected heirloom and a popular favorite since its release in 1876. Round to oblong shaped tubers with white skin, flesh, and deep eyes, Irish Cobbler is deliciously mealy and makes the greatest mashed potatoes. Reported to have a strong potato flavor and a nutty aroma to the skin. Nicknamed "Old Reliable" because of its consistent yields year after year.



KENNEBEC (CS, N, C)

One of the top ten potatoes grown in Maine and there is no question why! High yields of large, white skin, white fleshed tubers that grow well under harsh conditions. Kennebecs are superb boiled, mashed, fried, hashed or baked. Good jacket potato - smoother in sour cream, cheese, chives and bacon. It's absolutely perfect.



KEUKA GOLD (NC, N)

Relatively new round to oval released in 1999 from Cornell University Experimental Station. Similar texture to Yukon Gold, with slightly thicker skin and crisp golden color. Its strongest characteristics are high yields, yellow flesh and few external defects. A good choice if you've experienced scab problems or want higher yields than Yukon Gold.



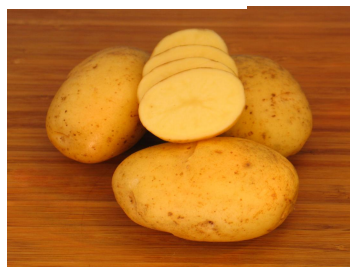
KRANTZ (NC, N)

A great Russet that likes to grow large potatoes. It is excellent for boiling, baking and French frying and is known in the industry as a better than average French fry potato. Shows resistance to Late Blight and is highly resistant to scab.



Main Potatoes

Mid-Season Maturing 80-100 Days



MARIS PIPER (CS, N)

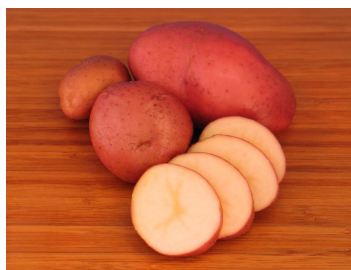
This favorite from the British Isles never disappoints! Producing high yields of large, cream skinned, cream fleshed oblong tubers, Maris Piper makes awesome French fries and mashed potatoes that are out of this world. It's very similar in taste and texture to the Kerr's Pink and Yukon Gold potatoes with higher yields. It is regarded as a white potato although technically, its skin is more yellow in color. Good for mashed potatoes, baking, wedges, French fries, chips, or general frying.

Maris Piper Garlic Fries

- 3 large Maris Piper potatoes
- 1/2 teaspoon salt
- 3 Cloves of Garlic, Minced
- 1 tablespoon parsley - finely chopped
- 2 tablespoons oil

Use any variety but you must try Maris Piper. Once you do, you'll see why.

Preheat oven to 400 degrees. Heat the garlic and oil in a small saucepan over medium heat for about 2 minutes. Strain the garlic from the oil and set both aside. Cut the potatoes into 1/4 inch sticks. In a large bowl, toss the potatoes, salt and oil. Spray a cookie sheet with cooking spray and spread the potatoes in a single layer. Bake until golden and crisp, about 35 minutes. Remove potatoes with a spatula from cookie sheet, toss with parsley and reserved garlic. Add additional salt to taste. - Recipe from Michelle Lehman



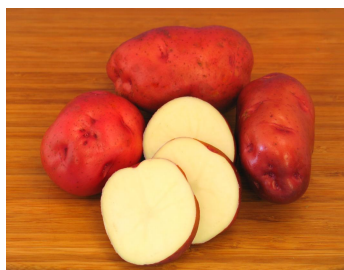
PINK PEARL (NC, N)

Lovely pink skin with white flesh. These oblong tubers grow on vigorous plants with high tuber set and high yields. Boil, steam, bake, fry, or roast. Always tastes good. Resistant to late blight, good keeper. A 1962 release bred in Canada and loved in Newfoundland.



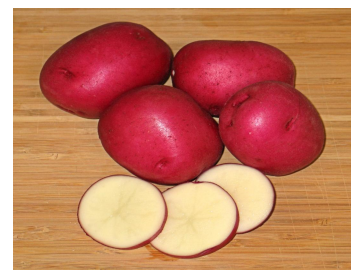
RED GOLD (CS, O, N)

Medium sized tubers, light red skin wrapped around a delicate yellow flesh that has the texture and flavor no other potato has. Semi-moist, high yielder and shows some resistance to scab. Excellent steamed, boiled, baked, fried, mashed, roasted or scalloped. Named after the Red River, which runs between North Dakota and Minnesota. Good eating for 3 to 4 month storage.



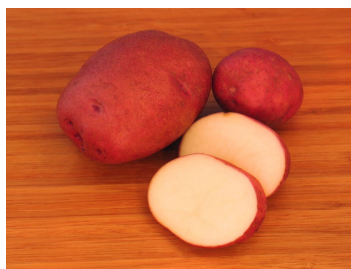
RED LA SODA (CS, NC, N, C)

If you have ever bought red potatoes in the store, chances are you have eaten these delicious potatoes. They are adaptable to a wide variety of climates and soil conditions. A great choice for the South as they are resistant to wind and heat. Round tuber, smooth skin and distinct eyes. Good keeper. Moderate resistance to early blight. Bliss Triumph x Katahdin cross.



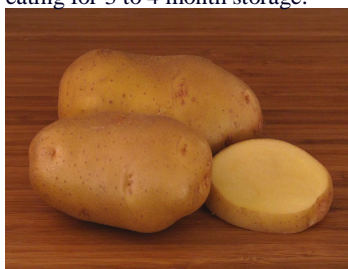
RIO COLORADO (N, CO-PVP)

This is the potato to get if your goal is to harvest many creamer sized delectable tubers. Beautiful red skin and delicious white inside. Great for restaurants looking for the smaller size to roast. You'll need to kill the vines early for the smaller size if you let this one grow to maturity, there will be many medium sized tubers for an abundant harvest.



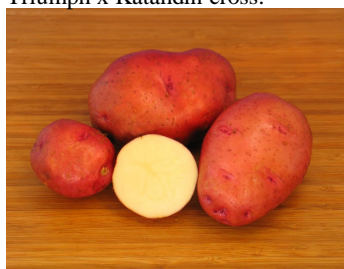
SANGRE (CS, NC, O, N)

One of the better tasting red skin cultivars. Dug early for an abundance of small red tubers, used in restaurants cooked whole on the plate, with olive oil and a few flakes of parsley...Yummm! Let grow full season for normal sized delicious Reds. Best if grown in dryer irrigated climates similar to Colorado and Idaho, not so well in wet or hot climates.



SIEGLINDE (NC, N)

A good waxy type potato from Austria and Germany, Sieglinde is great for making beautiful potato salads with rich, buttery flavor. Preferred in European cuisine due to its thin skin. Very easy to grow and is an abundant producer. Roast, boil, or steam.



VIKING (CS, C)

Bright red skin, holds well in storage. Full bodied flavor for baking and boiling that is extraordinary. Grows great in Texas and hot climates as it has ability to withstand heat. Rapid sizing, can grow from golf ball to baseball size overnight.



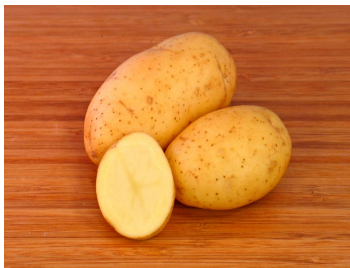
YELLOW FINN (CS, O, N)

Yellow Finn's buttery sweet flavor distinguishes it from any other potato. Produces excellent yields of flat, round, sometimes pear-shaped tubers. Performs best with a lush, long growing season. Moist, mashable texture and an excellent keeper. One of our favorites.



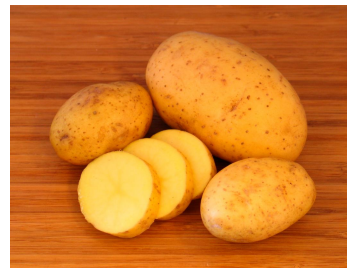
Storage Potatoes

Late-Season Maturing 100-130 Days



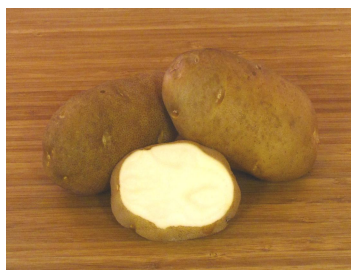
BINTJE (CS, O, N)

Developed in 1905 by Dutch schoolmaster, K.L. de Vries. The result of a classroom genetics demonstration and named after a star pupil, this variety has stood the test of time. Because of the high yields, the variety was for a time, called by a different name - Rijkmaker (Richmaker). At first it wasn't popular for human consumption because it wasn't mealy enough. However, in time, new markets were found and in Paris, they discovered that it made excellent French fries. High yielder of medium sized smooth skinned tubers and excellent storage qualities, with a flavor that is outstanding anyway you prepare them. This is the top potato variety grown in the world.



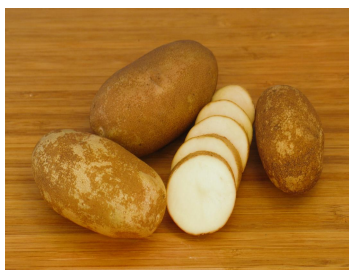
CAROLA aka Carole (CS, O, N)

This yellow from Germany is heralded by potato lovers as one of the best. Produces an abundant basket of tubers under each hill. Oblong to round tubers with smooth yellow skin and flesh that has the texture, moisture and taste of a new potato even after months of storage in the root cellar. Boils, bakes, mashes and hashes that are out of this world as well as makes some of the best scalloped potatoes around. Shows some scab and disease resistance, also excellent storage qualities.



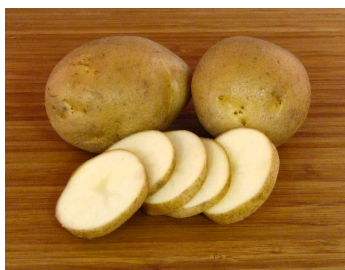
BUTTE (NC, N)

Butte has a very light tan brown russet skin and produces very high yields. It has up to 20% more protein than any other potato. Good as a general purpose potato including mashed potatoes and great as a baked potato. Shows resistance to late blight and common scab.



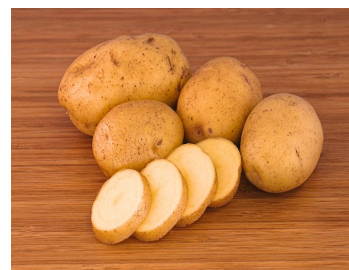
CANELA (CS, O, CO-PVP)

A new beautiful looking russet, Canela yields large uniform potatoes that look like the picture perfect baked potato. Set this next to a steak and you'll have a meal to remember. A good potato for storage as it has a long period of dormancy. It prefers to be planted in April or May.



CALWHITE (CS, NC, N, C)

CalWhite is a medium to large oblong potato with rough to netted buff skin and white flesh. Will perform well in hotter climates and tends to be a good producer. Stores well. Excellent for baking or French frying. Some suggest spacing fairly close to avoid oversized tubers. Extremely popular in Bakersfield, CA.



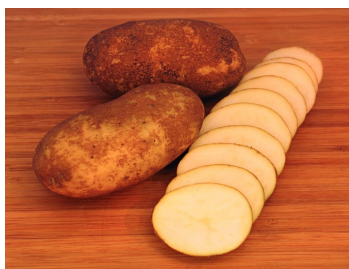
GERMAN BUTTERBALL (CS, O, N)

To say that this potato is excellent, might be considered by some, an insult. After just one bite of this mouth watering creamy yellow flesh potato you'll know why it won first place in Rodale's Organic Gardening "Taste Off". Introduced by David Ronniger in 1988 from a handful of potatoes which he then increased.



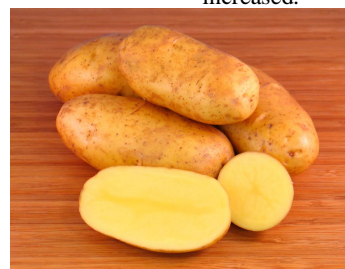
INCA GOLD (NC, N)

Beautiful golden skin with purple splashes and yellow flesh. A firm, round dumpling type potato, somewhat nutty taste, lends itself well to about any dish or style of cooking. Great for roasting, baking, boiling and mashing. Heavy stolons hold this potato to this incredibly vigorous root system. Long keeper.



LEMHI RUSSET (CS, N, LM)

Classic in taste and look with that dark russet skin, this potato is sure to complete any meal. Makes golden French fries and stores well. Favored commercially over the Russet Burbank because of the higher yields and uniformity.



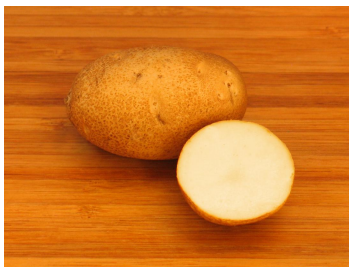
NICOLA (CS, O, N)

The deepest darkest yellow potato in the world. Hails from Holland. Good all purpose potato, cooks great anyway! Doesn't need the extra condiments! Nicola is a beautiful golden yellow inside and out potato that works well for boiling, mashing, and roasting along with a unique nutty potato taste. This is a waxy type potato that makes it great for salads too. When baked, this potato's excellent taste can stand alone without adding the extra condiments and is becoming one of our favorites. Shows resistance to scab and to drought conditions.



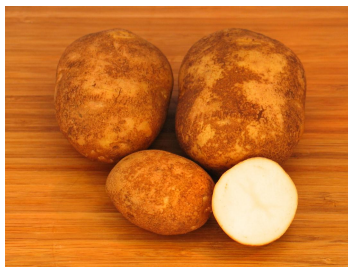
Storage Potatoes

Late-Season Maturing 100-130 Days



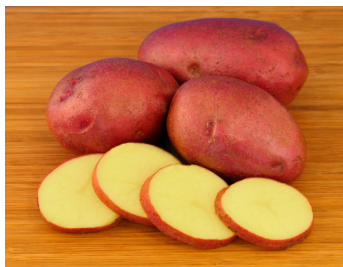
RIO GRANDE RUSSET (CS, N, CO-PVP)

Here's a russet bred and grown from the waters of the Rio Grande River. You'll be amazed at how nice and uniform this one looks at harvest. Light russet skin and white flesh. Great as a baked potato or fixed anyway you like them. High yield potential and resistant to common scab.



SIERRA RUSSET (NC, N)

One of our favorite Russets, due to the consistency and uniform size, also excellent eating qualities. Released in California. Heavy netted Russet-type, long-to-oblong, medium-to-large size. Vines show good vigor, tubers resistant to scab and hollow heart, excellent storing potato.



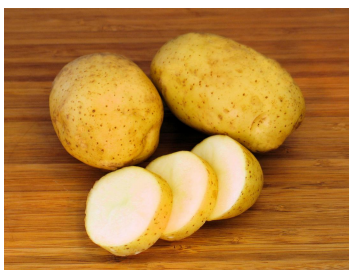
ROMANZE (CS, N, PVP)

Pronounced the same as "romance". We were amazed at how great this one tasted when we first tried it. Romanze has beautiful light red skin and golden flesh on the inside. Very similar to Red Gold except it has a solid color skin that's better for display. Will produce a nice yield of medium to large tubers.



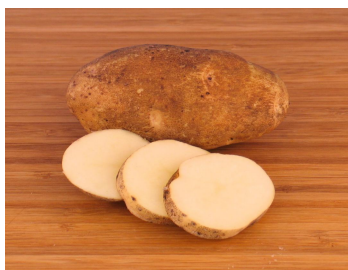
SNOWDEN (NC, N)

If you've ever eaten potato chips, this was quite possibly the variety. Snowden has excellent chipping quality from the field and from storage, also great for boiling and baking. Plant these 12 to 15 inches apart and use lots of water to get a good size. A closer spacing will produce smaller tubers. Shows moderate resistance to scab.



SNOW WHITE (NC, N, LM)

Try this one for awesome snowy white mashed potatoes. Dad says these have a "fabulous" taste and that you can eat the soft white skins, the skins having the same look as a russet. Snow White will grow to a nice and long oval shape.



RUSSET BURBANK (CS, C)

The Idaho Potato that Idaho built its reputation on. Also known as the "Idaho Netted Gem" or simply "The Russet". It is the most widely grown potato in the U.S. We have eaten literally thousands of them baked, and the last one tasted just as good as the first. Dr. Burbank even admitted he was fortunate to have bred this cultivar.



Saving Your Own Seed Potatoes

1. During the growing season, pull out any sickly or diseased plants and the tubers.
2. Diseases can spread from tomatoes to potatoes; don't plant them in the same area.
3. Select seed from only the healthiest plants and healthiest potatoes.
4. Choose medium size tubers, (the size of a hen or goose egg), that are well-shaped, uniform and typical of the variety you planted.
5. Select seed potatoes that are free from scab, cuts, bruises or blemishes.
6. Carefully exclude very large, overgrown tubers and those that are ill-shaped.
7. Store them in a good cellar with constant 40° Fahrenheit and high humidity.
8. If your potatoes begin to "run out", that is, your yields decrease from one year to the next, you'll want to start over again with Certified Seed Potatoes from Colorado or other states with an excellent program. The reason a seed stock will run out or lose yields is because a disease has been vectored in by a pest or other means.



Fingerling Potatoes

Early, Mid, and Late



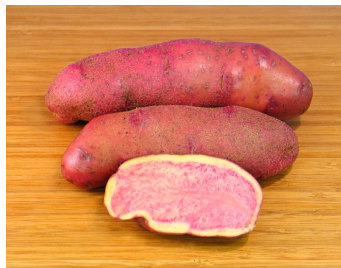
AUSTRIAN CRESCENT
(CS, O, N)

Yellowish-tan smooth skin and light yellow flesh. Prolific yields of fingerlings to 10" weighing 3-7 ounces. Aside from excellent salad qualities, they are delicious simply boiled, steamed, or roasted. A high yielding fingerling, mid-season variety.



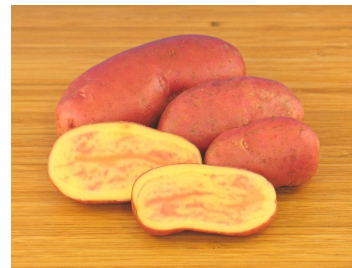
RUSSIAN BANANA (CS, O, N)

The superstar of the fingerlings and the easiest to grow. Developed in the Baltic Region of Europe/Asia and heralded as excellent for salads, it is a favorite among chefs and gourmet markets. Yellow, banana-shaped, waxy-type tubers with firm texture that have wonderful flavor baked, boiled and steamed. Late-season variety.



BLOSSOM (NC, N)

Bring a splash of color to your kitchen or farmers market with this unusual fingerling. With pinkish red flesh and red skin, this potato works well in roasting dishes. Produces larger tubers that also fit on the grill well. Mid-Season.



FRENCH FINGERLING
(CS, O, N)

A gourmet quality fingerling with satin red skin and yellow flesh with an interior ring of red when cut across. Produces good-quality, medium sized tubers which are a great addition to any plate. It is said that this fingerling arrived in this country during the 1800's in a horse's feedbag. Mid-Season.



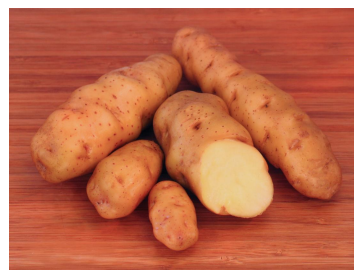
KIPFEL (NC, N)

One of the highest producers of the fingerlings, Kipfel has a more vigorous vine than the La Ratte or Banana, and the same great taste. Kipfel is a first choice fingerling if you have a clay soil and a hotter growing season. This is a good one for roasting in the oven. Mid-season variety.



LA RATTE (CS, O, N)

Discovered in the Swiss Alps by French Farmer Jean Pierre Clot, the La Ratte fingerling has a rich and chest-nutty flavor and has long been a favorite of fine chefs. Wonderfully smooth and creamy when pureed yet maintains a firm texture when cooked. Mid to late season variety.



OZETTE (NC, N)

Originally, potatoes were taken from South America to Europe before they made their way to the Americas. However, it is believed that the Ozette was brought directly from South America to Neah Bay Washington by Spanish Explorers in 1791. They planted them in a garden that was later abandoned when the Spanish left. Discovered by the Makah people, they began to grow them in their own gardens and named them after one of their villages. Introduced to the market by David Ronniger in the late 1980's, the Ozette is one of the tastiest of all fingerlings. Classic in appearance with pale gold skin and creamy yellow flesh. The slightly earthy, nutty flavor comes through beautifully when lightly steamed or sautéed. A Slow Food USA, Arch of Taste selection. Late variety.



PEANUT (CS, O, N)

These crescent teardrop finger potatoes are bursting with goodness from their nutty tasting yellow flesh and are wrapped in a light-russet skin. Very firm when cooked, holding well in salads or even better when lightly steamed or boiled and then sautéed with other veggies. Early variety.



PURPLE PERUVIAN (NC, N)

Purple through and through, small to medium tubers with many eyes. A true Peruvian variety that produces well in this northern hemisphere. A great conversation piece and a sure fired market potato. Mealiest of the fingerlings, delicious when fried and awesome when roasted. Late variety.



RED THUMB (CS, O)

The Red Thumb is a relatively new fingerling and with its one of a kind brilliant red skin and unusual red flesh, it cries out for a place in a gourmet setting. The uniformity of this particular potato makes it a favorite among chefs. Early variety.



ROSE FINN APPLE (CS, O)

A rosy colored skin with deep yellow flesh and a waxy, firm texture. A great roasting potato, very popular and fun to grow. Delectable flavor and a fine keeper with vigorous vines. Many chefs are finding that these potatoes cooked and pureed lend themselves well as a soup thickener for sauces and gravies. A fine keeper with vigorous upright vines. Mid-Season.