



POTATOES 2010

BULK POTATO VARIETIES:

Calwhite	Tubers tend to be oblong with a netted buff skin and white flesh. Very high yielding. Stores well. Excellent variety for both baking and frying. Matures in 90+ days.
Chieftain	Oval to oblong tubers with smooth red skin and white flesh. High yields. Can be undersized if not watered enough during the season. Stores well. Excellent for boiling and frying. Matures in 80+ days.
Dark Red Norland	Good disease resistance. Stores well, but will lose bright red color if stored for prolonged periods. Smooth and round with deep red, almost burgundy skin and white flesh. Great for boiling and for salads. Matures in 80+ days.
German Butterball	Deep yellow flesh and thick netted golden skin. Yields small to medium sized oblong tubers that store very well. Good for any culinary purpose. Matures in 80+ days.
Kennebec	*Great for clay soils! Smooth thin white skin and white flesh. High yields of large tubers that store well and are disease resistant. Great to boil, bake or fry. Matures in 80+ days.
Red Gold	*Well adapted to coastal and wet regions. White-fleshed Russet potato. High yields of large oblong tubers that store well and are disease resistant. Good to boil, bake or fry. Matures in 90+ days.
Red La Soda	High yielding. Round to slightly oblong with deep red skin and white flesh. Stores well. Good all purpose. Matures in 80+ days.
Red Norland	Smooth dark red skin and white flesh. High yields of medium-sized tubers that store well and are disease resistant. Good for any culinary purpose. Matures in 65+ days.
Russet Norkotah	*aka 'the Idaho Baker'. An heirloom potato with white flesh and brown skin. Excellent for storage and ideal to bake, boil or fry. Matures in 80+ days.
Russian Blue	Heirloom variety that isn't grown widely in the United States. Beautiful color and a mild flavor with a round to oblong shape. Good for roasting and baking. Matures in 80+ days.
Yellow Finn	Yellow skins, waxy yellow flesh, and a rich buttery flavor. High yields of medium to large-sized tubers. Good for any culinary purpose, but especially flavorful when boiled. Matures in 90+ days.
Yukon Gold	Yellow/tan skins with golden yellow flesh, excellent buttery flavor, less starchy than a Yellow Finn potato. High yields of medium-large tubers good for any culinary purpose, and keeps well. Drought resistant. Matures in 65+ days.

FINGERLING POTATO VARIETIES:

Austrian	Heirloom variety. Potatoes are longer and thinner. Yellow tan skin with a light yellow interior and firm texture. Used best for roasting, steaming and for salads.
La Ratte	Considered one of the best tasting fingerlings by many. Has a unique nutty flavor and wonderfully buttery texture. Tan skin with yellowish-white flesh, the flavor sweetens over time, in storage. Great for roasting and boiling.
Red Thumb	Brilliant red skin, with reddish-pink, mealy flesh. High yields of medium to long tubers, uniformly shaped. Good for any culinary purpose, but especially sought after for its unique coloring. Keeps well. Matures in 90+ days.
Rose Finn Apple	Rosy-tan skin with deep yellow, firm, waxy flesh tinted with red. High yields with close, easy to harvest groupings of medium-sized, long, and thin tubers. Rich buttery flavor good for any culinary purpose. Keeps well. Matures in 100+ days.
Russian Banana	Tan skin and light-yellow, waxy flesh. High yields of medium-sized, long, slightly curved tubers. Good for any culinary purpose, but especially good in potato salads. Keeps well, and is disease resistant. Matures in 90+ days.

****Fingerlings are different than other varieties. Most have rampantly growing vines and a long, long setting season. Usually the potatoes don't bulk up until the very end of the season.**

