

Variety	Days to Mature	Description	Yield	Applications
All Blue	85-100	Long tuber, blue flesh	High	Salads, baking
California White	85-100	Large long tuber with white skin	High	Boiling, mashing, baking, roasting
French Fingerling	80-100	Thin tuber with rose-red skin. Creamy yellow flesh with pink lines	Medium	Versatile, sweet, and gourmet. Salads, roasted or boiled. Best cooked whole
Red La Soda	80-100	Oblong tubers with smooth red skin, white flesh	High	Boiling, roasting, fried, salads
Red Pontiac	65-85	Oblong tuber with red skin	High	Baking, fried, boiling, mashing
Rose Finn Apple	105-135	Medium size tuber with rosy-buff skin and yellow flesh	Medium	Superb buttery, gourmet flavor
Russet Burbank	100	Long tuber with russet skin	Medium to High	Baking, fried
Yukon Gold	65-85	Oblong tuber with buff skin	High	Baking, mashing, roasting

Requirements

- Only use Certified seed potatoes, as they are disease free and give better yields.
- 15 lbs per 100 foot row can yield 200 lbs of potatoes.
- Plant in full sun, during early spring. Soil must be at least 45°F.
- Well drained, slightly acidic soil.

Preparations

- One or two days before planting, slice larger potatoes into 1½–2 inch squares. Each piece must have 1 or 2 eyes. Small potatoes may be planted whole.
- The next day, the cut should be calloused over. The callous helps prevent rotting after planting.

Planting

- Dig a shallow trench 4 inches wide and 6-8 inches deep.
- Plant potato cut side down every 15 inches with rows 2-3 feet apart.
- Cover with 3-4 inches of soil.
- Sprouts will emerge in about 2 weeks.
- Cover again with 3-4 inches of soil at this time.
- When stems are 8 inches high, cover with soil again, half way up stem.

Growing

- Keep well watered throughout summer.
- Water early in the day to allow foliage to dry before evening.
- When foliage turns yellow and dies back, stop watering so tubers can mature for a week or two.

Harvesting

- Harvest any time 10 weeks after planting, normally in early July. You should harvest all of your potatoes once the vines die (normally by late August), or they may rot.
- Use a spading fork to avoid cutting tubers in half.
- Allow 2-3 days to dry. This allows the potato skin to mature, which will protect them during storage.
- Store in a well-ventilated, dark, cool (40°F) place.
- Potatoes keep well for 3-6 months.