

### GRANGE SUPPLY'S

# GUIDE TO SEED POTATOES



**PLANTING:** Seed Potatoes should be cut into 1½ inch cubes, with each cube having at least 2 eyes. Let the seed potato pieces dry 1-2 days prior to planting. When setting, place the pieces 2 in, deep  $1 - 1\frac{1}{2}$  ft, apart. Potatoes need sandy soil with good drainage. As the above ground potato plant grows, cover with fresh soil, leaving a minimum of 3 in, exposed. In case of a late frost, cover the potatoes with a thick layer of straw.

CARE: Full Sun & Regular Water



CAUTION: Green shoots and raw shoots are poisonous if ingested.

**HARVEST:** Dig new potatoes when the above ground plants begin to bloom. Dig mature potatoes when the above ground plants die down. Be careful when harvesting, so you don't damage the tubers.

## POTATOES



#### CHIEFTAIN

Medium size, mid season with red skin & white flesh, Excellent flavor and resistant to scab and late blight. Does well in NW soils.

#### HUCKLEBERRY GOLD

Newer mid season variety with dark purple skin and yellow flesh. Medium size with good resistance to scab and verticillium wilt



#### KATAHDIN

Good multi purpose mid season "russet" type variety. Good yields, drought resistant, and very flavorful.

#### PURPLE MAJESTY



Oblong mid season with smooth dark purple skin and solid purple flesh.

# **2016 VARIETIES**

#### **RED PONTIAC**

Large mid season with dark red skin and white flesh. Great mashed or boiled, not baked. High yields, does well in NW soils.

#### **RUSSET NORKOTAH**

White fleshed early season heirloom. Very heavy producer of uniform size. Keeps well and is scab resistant.

#### **YELLOW FINN**

Late season heirloom with yellow-tan skin and waxy yellow flesh. Butter-like taste, good for multiple uses.

### YUKON GOLD Popular NW early season with

#### yellow skin and flesh. Good general purpose usage and drought resistant. Produces best in single layers.



#### AMAROSA

Sweet and creamy flavor good for baking, roasting and grilling. Retains color when cooked.

#### MAKAH OZETTE

NW native with a thin skin and creamy yellowish flesh. Very prolific and great roasted.

#### **PRINCESS LA RATTE**

European culinary favorite with mildly nutty flavor reminiscent of hazlenuts and almonds with a subtle sweetness

#### **ROSE FINN APPLE**

Medium size heirloom with rosy buff skin and deep yellow flesh. Excellent roasted or in salad. Long keeper.

Makes a great blue potato salad.