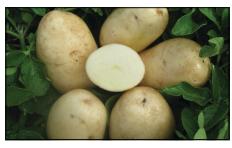
# Grow your own Potatoes



## **AUSTRIAN CRESCENT**

(Yellow) Large fingerling potato with a golden-yellow flesh that's buttery and delicious. Potatoes may reach up to 10" in length at full maturity. Solanum tuberosum. Indeterminate. Mid to late season, 90 - 100 days to maturity.



# **CAL WHITE**

(White) California White is a long, white fleshed potato with white skin. It produces heavy yields of large potatoes. Early-season, 60-80 to maturity.



## **CHIEFTAIN**

(Red) With their thin, red skin and brilliant white flesh, these Chieftain Red Potatoes are delicious boiled (they hold up well, as they're on the waxier side) or roasted. 65 - 70 days to mature.



**COSMIC GOLD** 

(Yellow) A new variety similar to Yukon Gold, but more disease resistant. 65 - 80 days to mature.



## **PURPLE FIESTA**

(Purple) Purple Skin & Flesh - Great Tasting.

These purple potatoes are quite long,
oval-shaped potatoes. Their flavor is slightly
sweet, and they're good mashed, roasted, fried
or used in salads. 80 - 100 days to mature.



# **PURPLE MAJESTY**

(Purple) Oval with purple/blue flesh, they keep their rich color when cooked. Pigmented potatoes like Purple Majesty have been linked to decreased oxidative stress, inflammation, and improved immune status. 70 - 80 days to mature.



### **RED THUMB**

This oblong variety flaunts a beautiful rose colored skin with a pink starburst in yellow flesh that is succulent, firm and waxy. High yield of medium sized fingerlings. It is a perfect fit for the fresh, and gourmet market as it has a robust, buttery flavor and holds great color when cooked. 90-110 days to mature.



**UMATILLA** 

(Russet) Umatilla potatoes are a late season maturing potato that are long and large with yellow skin and white flesh. They are great for baking, hash browns, or frying. 100 - 110 days to mature.