

2024 Potato Varieties Available at Yard n' Garden Land

Limited to stock on hand



Bintje - A large, oval-shaped tuber with smooth, pale-yellow skin and creamy, golden flesh. It has a buttery flavor. Great for boiling, baking, mashing and French fries. Maturity: 100-120 days.

Carla Rosa - Round to oblong with red skin and deep-yellow flesh. Good storage potato. Great for baking and boiling. Maturity: 85-100 days.

German Butterball - A medium-sized, oblong potato with smooth, golden skin. The flesh is yellow, firm and dense with a buttery flavor. Good storage potato. It is great for baking, steaming, frying and mashing. Maturity: 100-110 days.

Harvest Moon - One of the most beautiful potatoes grown. Vivid, deep reddish-purple skin and golden-yellow flesh. Great for roasting, baking, boiling and frying.

Huckleberry Gold - The first low glycemic potato! Roundish, medium-sized tubers with purple skin. The flesh is yellow with a rich, buttery flavor. It is good for baking, boiling and roasting. Maturity: 85 - 95 days.

Pacific Russet - A high-yielding russet with an attractive appearance, brown skin and white flesh. Good storage potato. Great for baking, boiling and French fries. Maturity: 85 - 90 days.

Purple Majesty - Oval with purple/blue skin and flesh. The flavor is rich and buttery. Color holds up with cooking. Excellent for baking, boiling and frying. Maturity: 85-95 days.

Red Lasoda - Rosy skin with waxy, white flesh. Good for boiling, baking or frying. Good storage potato. Maturity: 80-100 days.

Red Norland - Oval to round, uniform shape with smooth, slightly reddish skin. The flesh is white and is great for boiling, frying and potato salad. Maturity: 70-90 days.

Red Pontiac - Oblong to round shape with deep-red, thick skin and sweet, white flesh. This potato can be used as a 'new' potato. Good storage potato. Delicious fried, boiled, mashed or baked. Maturity: 105 days.

Russet Burbank - The most widely grown potato in North America. It is large with dark brown skin and white, dry flesh. Good for baking, mashing and French fries. Maturity: 120 days.

Yellow Finn - Medium-sized with light brown skin and golden-yellow flesh. Their excellent flavor is sweet and buttery. Good for frying, baking and mashing. Maturity: 80-100 days.

Yukon Gold - A large potato with a thin, smooth, eye-free skin. The flesh is firm and yellow with a slightly sweet flavor. Great for baking, boiling, roasting, grilling and frying. Maturity: 80-95 days.

Fingerlings

AmaRosa - A small, slender, oblong tuber with smooth, bright red skin and deep red flesh. It has a sweet and creamy flavor. It will retain its color with cooking. Great for baking, roasting and grilling. Makes colorful chips. Maturity: 100-110 days.

Austrian Crescent - A long, thin fingerling that can grow up to 10 inches. Pale yellow skin with waxy, firm, yellow flesh. Great boiled for potato salad or roasted. Maturity: 105-135 days.

Banana - An oblong tuber with thin, light-brown skin and firm, creamy flesh. It has a delicious chestnut flavor. Keeps its shape and slices well. Great in potato salads. Maturity: 100-110 days.

French - A long potato with a thin, rosy skin. The dense flesh is creamy yellow with an outstanding, nutty flavor. This fingerling is slightly larger than other fingerlings which are usually about 3-4". Great in salads, mashed, baked and fried. Maturity: 105-135 days.

LaRatte - A small, slender, oblong tuber with thin, tan skin and firm, dark-yellow flesh. It has a delicate, sweet, nutty flavor. Great for roasting, sauteing, boiling and braising. Maturity: 110-120 days.

Growing Potatoes

Prepare Seed Potatoes: Cut seed potatoes into 1-2" chunks, each piece should have 2-3 eyes. Cure the cut pieces by laying them out on a table in a moderately lit room for 3-5 days until the sides become callused. Once callused, they are ready to plant.

Prepare the Soil: Make sure the soil is rock-free, loose and rich. You can add cottonseed meal, bone meal and green sand at the time of planting to increase the acidity of the soil. Potatoes like a pH of 5.8 to 6.5. These amendments will also add nitrogen, potassium and phosphorus which will encourage good foliage and tuber growth.

Plant: Place cut sides of potatoes down in a 6" hole or trench. As the potatoes grow you can "hill" the potatoes by adding more soil. When the plant reaches 8" tall, bury the lower 4" with more soil. Continue this process as the potato stalk and leaves grow. ***Note: Do not let potatoes become exposed to light before they are ready to harvest. If this happens, they will turn green and become toxic.***

Water: Potatoes love plenty of water. Keep evenly moist in well-drained soil.

Light: Full Sun (6-8 hours)

Fertilize: Feed every 6-8 weeks with a fertilizer such as *E.B. Stone Organics Tomato & Vegetable Food*.

Harvest: Potatoes are ready to harvest when the plant dies back. Pull the tubers up or carefully dig them out with a spade. Be careful not to damage the potatoes. You can keep potatoes in the ground until you are ready to use them. Each potato plant can produce 5-10 potatoes. Fingerlings can produce 10-15 pounds for every 1 pound of seed potato.