



Early varieties 65 + days to maturity; midseason 80+ days; late season 100+ days.

MINI TUBER VARIETIES (pre-packaged, in store)

Banana Fingerling Yellow flesh and skin; banana-shaped. Excellent for steaming, baking, boiling, or salad. Fine, firm texture; good keeper. Determinate. Midseason.

Belmonda Yellow flesh, smooth yellow skin. Large, round, uniform tubers with shallow eyes. Great roasted, mashed, or fried. Productive variety, stores well. Indeterminate. Early season.

California (Cal) White Buff skin, white flesh. Very large long tubers. Good baker or boiler. Stores well. Determinate. Midseason.

Dark Red Norland Red skin, white flesh. Deeper red skin than regular Red Norland. Excellent round potato. Great for boiling or baking. Determinate. Early to midseason

French Fingerling Rosy-pink skin; creamy yellow flesh with a tinge of pink. Excellent flavor; very versatile. Tender; best unpeeled. Indeterminate. Midseason.

German Butterball Golden yellow flesh and skin; large tubers. Firm texture, excellent flavor. Good for steaming, boiling, or potato salad. Good keeper. Indeterminate. Late season.

Huckleberry Gold Purple skin and yellow flesh; small to medium, round tubers. Good flavor, especially roasted. Per Montana State University researchers, lower glycemic index than most potatoes. Scab and verticillium resistant. Determinate. Midseason.

Kennebec White Maine variety; block shaped; one of the best for frying and hash browns. Stores fairly well. Resistant to scab and late blight. Determinate. Midseason.

La Ratte (AKA Princess La Ratte) Tender, tan skin and waxy yellow flesh. Firm texture if baked; creamy and smooth if boiled. Unique nutty flavor sometimes compared to chestnuts. Famous Swiss/French gourmet variety. Determinate. Late season.

Purple Fiesta Fingerling Smooth purple skin, deep purple flesh. Decorative and flavorful baked, boiled, or steamed; good for fries. The highest in anthocyanins (the phytochemicals that make blueberries so healthful.) Determinate. Midseason.

Purple Majesty Dark purple skin, purple flesh; smooth oblong tubers. Decorative and flavorful in soups and potato salad. High in anthocyanins (the phytochemicals that make blueberries so healthful.) Determinate. Midseason.

Purple Viking Smooth dark purple skin and snow white flesh with splashes of neon pink. Excellent texture and flavor for mashing. Drought tolerant. Good keeper. Indeterminate. Early season.

Red Pontiac Oval red tubers. May become too large if too much rainfall or irrigation. Excellent for mashing or boiling; not suited to baking. Stores well. Let skins cure before harvest. Determinate. Midseason.

Russett Burbank The russet potato for baking—good boiler too! Superior flavor. Stores very well. Indeterminate. Midseason.

Yukon Gold Classic yellow variety; light tan skin with light yellow flesh, versatile and easy to grow. Productive variety, stores well. Determinate. Early season.

BULK POTATO VARIETIES (in the greenhouse, sold by the pound)

Chieftain Red skin, white flesh. Medium-sized oval tubers with smooth skin. Scab resistant. High yielding. Great for boiling and potato salad. Stores well. Determinate. Midseason.

Cosmic Gold Smooth yellow skin, pale yellow flesh. Holds shape well after cooking—great for potato salads, stews, and roasting. Determinate. Early.

Satina Smooth yellow skin and yellow flesh. Round to oval tubers with great flavor. Good for frying, boiling, potato salad. Stores well. Indeterminate. Mid to late season.

Umatilla Russet. Classic Idaho-style potato; produces high yields of large, smooth, solid tubers. Highly rated in taste tests. Excellent fried, good boiled and baked. Indeterminate. Mid to late season.

SWEET POTATO VARIETIES (pre-packaged, in store)

Sweet potatoes require more warmth than regular potatoes to thrive and set tubers. Plants may not produce well in colder summers/locations. Plant when nighttime temperatures are above 60°F or use cold frames/tunnels to protect. A plastic mulch to warm the soil is also beneficial. The packaged tubers will need to be pre-sprouted indoors to produce the “slips” which you will plant outside when the weather warms. Full directions are on the package.

Bayou Belle Deep orange flesh, dark red to purple skin. Sweet and flavorful. Bred to stay firm when cooked; great cubed, roasted, or for sweet potato fries.

Covington Vibrant orange flesh and rosy speckled skin. Plump uniform tubers. Sweet flavor, good boiled, mashed, or roasted. Good keeper.