MINI TUBER VARIETIES (pre-packaged, in store)

ADIRONDACK BLUE  All blue variety—dark purple flesh and skin (flesh lightens in color when boiled). Round to oblong tubers; higher yield than All Blue. A favorite in taste tests—good for baking, boiling, or fries. Blue flesh is high in antioxidants. Midseason. Van Bloem (conventional and organic).


GERMAN BUTTERBALL  Golden yellow flesh and skin. Excellent flavor; good for steaming, boiling, or potato salad. Large tubers, firm texture; good keeper. Late season. Van Bloem (organic).


KENNEBEC  White. Maine variety; block shaped; one of the best for frying and hash browns. Stores moderately well. Resistant to scab and late blight. Midseason. Van Bloem (conventional and organic).


YUKON GOLD  Yellow. Classic yellow variety; light tan skin with light yellow flesh, versatile and easy to grow. Productive variety, stores well. Early season. Van Bloem (conventional and organic).
BULK POTATO VARIETIES (in greenhouse, by the pound)
CONVENTIONALLY GROWN IN EASTERN WASHINGTON

CALIFORNIA (CAL) WHITE  Very large long tubers with buff skin, white flesh.  Good baker or boiler. Stores well.  Midseason.


CLEARWATER  Russet.  Medium-sized oblong tubers are firm, heavy, and uniform.  Excellent for baking and frying.  Superior flavor.  Stores very well.  Scab and verticillium resistant.  Mid to late season.


YUKON GOLD  Yellow.  Classic yellow variety; light tan skin with light yellow flesh, versatile and easy to grow.  Productive variety, stores well.  Early season.