



SEED POTATO VARIETIES

Red Pontiac-Matures midseason, but tubers develop early and can be dug small. Thin, bright red skin covers crisp, full-flavored white flesh that stays firm and holds its shape during cooking. A reliable storage potato.

LATE SEASON POTATO.

Red Norland- Noted for extra large size and stunning color. Small eyes and smooth, thin red skin make for easy peeling, very little waste. Perfect choice for grating into potato pancakes! Dependably productive, shows good resistance to bothersome scab.

EARLY POTATO.

Green Mountain-Famous for its marvelous flavor and exceptional baking qualities. An heirloom released in 1885, bred in the Green Mountains of Vermont. Produces a high yield of light tan-skinned, white-fleshed tubers that store exceedingly well. Resistant to verticillium, blackleg, and fusarium storage rot, but susceptible to scab and viruses. Large spreading plant with big, white flowers.

LATE SEASON POTATOE.

Kennebec-Excellent all-purpose cooking potato favored for its crispy flavorful flesh. Ideal for mashing or frying. Thin skin makes peeling a snap. Stores well. Resists late blight, tobacco mosaic virus.

MID SEASON POTATO.

Katahdin-Still very popular here in the Northeast, this old standard has been around since 1932. Flat to round tubers with smooth buff skin and white flesh. High yielding and drought resistant; adaptable to many growing conditions. One of the best for any of your winter soups. Excellent storage. Numerous light purple flowers on large spreading plants.

LATE SEASON POTATO.