



Growing Potatoes

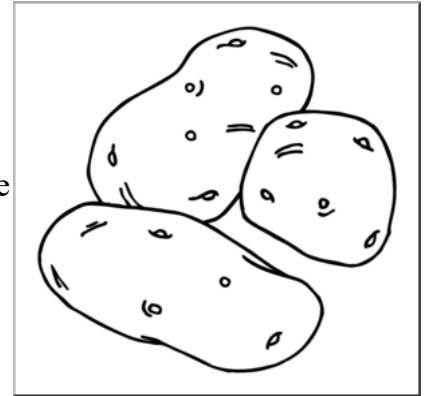
Potato Varieties

Kennebec – Mid-season, large potatoes with very thin light tan skin and white flesh. Popular for potato chips and french fries due to firmness of the flesh. Good storage potato.

Katahdin – Late season, round shape, with shallow eyes, buff skin and white flesh. Good for boiling & potato salad. High yield. Good storage.

Red Pontiac – Late season, Oblong to round shape, medium deep eyes, dark red, smooth skin and white flesh. Good for baking, boiling and frying. Shorter storage life.

Yukon Gold – Mid-season, oval shape, shallow eyes, yellow-buff fine skin and yellow flesh. Good for boiling & baking. Excellent storage.



Potatoes are best grown from planting seed potatoes. They are tubers with 'eyes' that you can use to grow new potatoes. On average one pound of seed potato should yield 10 pounds of new edible potatoes.

Prepare to plant -

If the seed or tuber potato is small (size of a golf ball or ping pong ball), and has adequate 'eyes', you can plant the whole potato. Larger seed potatoes need to be cut into pieces. Each piece needs to have at least one 'eye'. The 'eye' is where a new plant will sprout from. Use a clean, sharp knife to cut 2-inch squares. Cut them at least 2 days in advance of planting. That way the pieces have time to form a callus or seal that will help protect it from rotting.

To plant -

Make potato rows at least 3 feet apart. Dig a trench 6-8 inches deep. Space the seed potatoes 12-15 inches apart. Place the cut side down and the sprout or 'eye' facing up. Cover the potatoes in the trench with 4 inches of soil. As the plants begin to grow, add more soil, mounding up around the plants.

Watering -

Water regularly to keep soil evenly moist, through summertime. When plants begin to bloom, that means the tubers or new potatoes are also forming.

Harvest -

When the foliage starts to turn yellow, discontinue any watering. You can dig around plants and gently harvest new small potatoes to enjoy now, then leave the rest to continue to grow into larger potatoes. Harvest the rest of the crop once the foliage has died back and a couple of weeks have passed. This time allows the skins to set and thicken to better protect the potatoes in storage.

Storage -

After new potatoes have been dug up, don't wash them before storing, just brush off any excess soil. Store them in a dark location with temperatures around 38 to 40°F.