



POTATOES 2017

All Blue	Late maturing variety with moderate disease resistance and a very long dormancy. Prolific plants produce large, oblong tubers with rich, nutty flavor, high in antioxidants. Excellent for storing, steamed, chipped, mashed, microwaved, and roasted.
All Red	One of the best of the red skinned/fleshed varieties with a moist, fine texture. Great boiled or sautéed. 70-90 Days
Bake King	Medium, flat, oblong white tubers. This variety released in 1967. Develops larger tubers quite early (by mid-July).
Cal White	Mid-late season variety that is very easy and fun to grow, with high yields of large tubers.
Caribe	Early maturing, high yield variety produces thick, oblong tubers with smooth, red-purple skin and creamy, white flesh. Good boiled, chipped and for storing too. Moderate disease resistance. Bred in Canada.
Carola	Medium sized tubers with smooth skin and classic, waxy flesh that is great for baking and steaming. Good producer that keeps well.
Chieftan	Oval to oblong tubers with smooth, red skin and white flesh. High yields. Can be undersized if not watered enough during the season. Stores well. Excellent for boiling and frying. Matures in 80+ days.
Clearwater Russet	A new variety with high protein, and heavy yields of medium sized tubers. Superior taste, perfect for fries. Great storage variety. Medium to late season maturity.
Dark Red Norland	Good disease resistance. Stores well, but will lose bright red color if stored for prolonged periods. Smooth and round with deep red, almost burgundy skin and white flesh. Great for boiling and for salads. Matures in 80+ days.
German Butterball	Deep yellow flesh and thick, netted, golden skin. Yields small to medium sized, oblong tubers that store very well. Good for any culinary purpose. Matures in 80+ days.
Harlequin	A specialty variety from Scotland with pink and gold skin and creamy flesh. Excellent flavor with a smooth waxy texture. Ideal for cooking and salads. Good storage. Early maturing.
Huckleberry	Maroon-beet red skin color, dark pink flesh with white marbling and oblong shape. Consistent producer of medium to medium-large tubers
Huckleberry Gold	A new variety with medium to small, round to oval tubers with purple skin and yellow flesh. Excellent baked, boiled or fried. Moderate keeper. Scab and verticillium resistant. Mid-season maturity.
Jacqueline Lee	Blight resistant, high yield plants produce oval, bright golden skinned tubers with yellow flesh. Excellent all-around cooking qualities.
Kennebec	Great for clay soils! Smooth, thin, white skin and white flesh. High yields of large tubers that store well and are disease resistant. Great to boil, bake or fry. Matures in 80+ days.
King Edward	Creamy white flesh with light floury texture and rarely discolors upon cooking. Great for roasting. Good resistance to scab and slugs. Matures in 90+ days.
Red Lasoda	Large vine produces round, bright red skinned tubers good for all culinary uses. Consistently high yields of tasty, early market potatoes.
Red Pontiac	The Pontiac is easy and fun to grow and has a very large vine. Produces huge potatoes with high yields. Mid to late season. Tolerates clay.
Romanze	Developed in Germany, this dark red-skinned variety produces oval tubers with yellow flesh. High yield and moderate storage, with good disease resistance.

BULK POTATO VARIETIES:

Russet Burbank	The leading U.S. variety! Med-high yield, late maturing cultivar. Excellent boiled, baked, chipped, and as French fries. Also a very long storing capacity.
Russet Norkotah	Out produces other varieties for consistently large, regular, #1 tubers. Superb for baking, frying, and boiling.
Viking Purple	Deep purple skin with red streaking contrasts with pure white flesh. Award winning flavor makes it perfect for any use. Excellent yields and storage. Matures 80-100 days (mid-season).
Warba	<i>Uniform, oval tubers with white flesh and splashes of pink around eyes, great steamed, boiled, fried. Good short-season variety.</i>
Yukon Gem	<i>Newer, mid-season, high yield variety bred from Yukon Gold that produces round-oval tubers great for salad, steamed, or boiled.</i>
Yukon Gold	Yellow/tan skins with golden yellow flesh, excellent buttery flavor, less starchy than a Yellow Finn potato. High yields of medium-large tubers good for any culinary purpose, and keeps well. Drought resistant. Matures in 65+ days.

FINGERLING POTATO VARIETIES:

Amarosa	Stunning dark red skin with pink flesh. Sweet, creamy flavor and rich in antioxidants. Great for fried, baked, boiled or steamed. Scab resistant. Easy to grow. Moderate storage. Late season maturity.
Austrian Crescent	Tan skinned variety with deep yellow, waxy flesh. Large tubers to 10" can weigh up to 18oz. each!
French Fingerling	Gourmet quality, med-large, smooth skinned tubers with yellow flesh.
Purple Peruvian	Medium to large sized tubers. Purple skin and purple flesh. Will produce best with rich soil and regular watering.
Princesse La Ratte	Considered one of the best tasting fingerlings by many. Has a unique nutty flavor and wonderfully buttery texture. Tan skin with yellowish-white flesh, the flavor sweetens over time in storage. Great for roasting and boiling.
Rose Finn Apple	Rosy-tan skin with deep yellow, firm, waxy flesh tinted with red. High yields with close, easy to harvest groupings of medium-sized, long, and thin tubers. Rich buttery flavor good for any culinary purpose. Keeps well. Matures in 100+ days.
Russian Banana	Tan skin and light-yellow, waxy flesh. High yields of medium-sized, long, slightly curved tubers. Good for any culinary purpose, but especially good in potato salads. Keeps well, and is disease resistant. Matures in 90+ days.

****Fingerlings are different than other varieties. Most have rampantly-growing vines and a long, long setting season. Usually the potatoes don't bulk up until the very end of the season.**

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