

BARE ROOT VEGGIES 2014

ASPARAGUS CROWNS:

Conventional

Variety	Description
Jersey Knight	An all-male variety that yields the highest quality spears of the Jersey hybrids. Each mature plant (at least 3-5 years old) produces 7-9, 7-10" choice spears tipped with a purplish blush. Spear diameter is between 3/8-3/4". A perennial vegetable. Highly resistant to rust, fusarium, root rot, crown rot and cercospora.
Mary Washington	Produces long, straight, very thick, heavy shoots. Dark green spears are tinged purple at the tips. Uniform, heavy yields through a sixty day harvest season. Buds stay tight longer than most varieties. A female variety, so it will reproduce from seed if planted near a male variety. Perennial vegetable. Somewhat rust resistant.
Sweet Purple	Deep dusty purple spears turn green when cooked. It has a 20% higher sugar content than other varieties which make it perfect eaten raw or as garnishes. Mild nutty flavor. Spears are generally larger, more tender and less stringy than their green counterparts. Perennial vegetable. Male and female crowns. Requires excellent drainage.

SPRING GARLIC VARIETIES:

All Organic

Variety	Description
Early Italian Purple	This variety is widely grown around Gilroy the "garlic capitol of the world". It was bred to make larger and relatively fewer (8-10) cloves than other soft necks. This white skin variety is vigorous and better adapted to summer heat than Italian Late. Stores 9-12 months after curing.
Elephant	A segmented leek. 4-6 enormous, easy to peel cloves per head. Very mild garlic-like flavor. Excellent roasted. Good keeper.
Italian Late	Soft neck. Artichoke group. 18-22 fat round cloves per head. One of the tastiest and most pungent varieties for cooking. Good variety for braiding and storage. Keeps for 6-9 months

ONION BUNCH VARIETIES:

Conventional

Variety	Description
Ailsa Craig	A Scottish heirloom producing jumbo 2 lb. onions! Particularly suited for northern climates. Yellow skins, small necked, large globed onions with an amazingly sweet flavor. Longer storing than other sweet Spanish types. Long day variety, 100 days to harvest.
Big Daddy	One of the biggest, longest storing (8-10 months) varieties around. He's super-sized with a tender heart. Exceptional flavor raw, and tres magnifique in French onion soup. Resists bolting in cooler climates. Long day variety, 110 days to harvest.
Borettana Cipollini	Small, flat yellow-brown onions with a unique flavor. An heirloom from Boretto, Italy, this is the onion that made Italian onions famous! High yields that braid well. Stores up to five months if cured well. Long day variety, 110 days to harvest.
Candy Sweet	Uniquely sweet, mild flavor. Large thick rings, white flesh and golden skin. Unsurpassed in performance and taste. Stores until March if cured well. Intermediate day variety, 100-135 days to harvest.
Red Candy Apple	The sweetest red onion; glows red in the garden and on the plate. Does not store very long. Intermediate day variety, 95 days to harvest.
Red Zeppelin	Super easy to grow, Red Zeppelin is very resistant to disease and tolerant of variable growing conditions. Stores well, up to 8 months. Long day variety, 90 days to maturity.
Walla Walla	The pride of Washington state's onion producing region for generations. Very large 5-6", yellow skinned, thick white rings with exceptional sweet flavor. Does not store very long. Long day variety, 125 days to harvest.
Yellow Sweet Spanish	Produces enormous golden globes up to three pounds each! Firm flesh with rings that separate easily which makes them great for onion rings. Heirloom. Long day variety, 110 days to harvest.

ONION SET VARIETIES:

All organic

Variety	Description
Red Wethersfield	An heirloom variety producing large, squat onions with deep purple skins. Firm pink-tinged flesh has a mild, pungent flavor. Great in salads and garnishes. Does not store well. Long day variety, 100-115 days to harvest.
White Ebenezer	An heirloom variety producing round, medium size white onions with thin, translucent skin. Smooth texture and mild flavor make it excellent for harvest as a scallion or pickling at any size. Stores well, 3-6 months. Long day variety,

	100 days to harvest
Yellow Rock	A bronze-yellow onion with a mild, sweet flavor both as scallions and as a bulb. Long day variety 90-100 days to harvest.

BULK POTATO VARIETIES:

**Indicates organic*

*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. 100-125 days.
*All Red	One of the best of the red skinned/fleshed varieties with a moist, fine texture. Great boiled or sautéed. 70-90 days
*Cal White	Mid-late season variety that is very easy and fun to grow, with high yields of large tubers. 80 days.
*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. 80 days.
*Carola	Medium sized tubers with smooth skin and classic, waxy flesh that is great for baking and steaming. Good producer that keeps well. 90-110 days
*Cherry Red	Med-high yield variety with good drought tolerance. Oval tubers with smooth, red skin and white flesh. Good baked or boiled, good for storing too. 80 days.
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 80-90 days.
*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 80-90 days.
Gem Star Russet	Newer variety with higher vitamin C and protein content, great for processing, baking, and frying. Attractive, medium-sized tubers with creamy, white flesh mature 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 110 days.
Jacqueline Lee	Blight resistant, high yield plants produce oval, bright golden skinned tubers with yellow flesh. Excellent all-around cooking qualities. 90-100 days
*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 110 days.

*Purple Majesty	Oblong, medium sized tubers with smooth, deep purple skin and nearly solid purple flesh. Mid-season variety with good disease resistance. Great for purple potato salad. 110-120 days.
Red Lasoda	Large vine produces round, bright red skinned tubers good for all culinary uses. Consistently high yields of tasty, market quality potatoes. Plant close together and dig early as new potatoes to be the first to market 80-90 days.
*Red Pontiac	Well adapted to clay soils, this red potato offers a unique combination of high yield and good flavor. The flesh is waxy, and well suited to all preparations except frying. Large vines! 90 days.
Romanze	Pretty red-purple potatoes with a yellow, medium-starchy inside. Good flavored potatoes that are good for all culinary uses. 90 days to maturity.
*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. 110-130.
*Russet Norkotah	Out produces other varieties for consistently large, regular, 1lb tubers. Superb for baking, frying, and boiling. 80-90 days.
Sierra Gold	The next giant of the commercial potato world (descended from Yukon Gold). Sierra Gold combines the buttery texture of a yellow potato with russeted skin. Surpasses other yellow potatoes in color, flavor, and taste tests, plus it's highly disease resistant and gives consistently high yields. 80-90 days.
*Viking Purple	Midseason variety with good disease resistance. Compact plants produce large, round tubers with purple skin splashed with pink. White flesh is moist and firm, with excellent storage quality. 80 days.
*Warba	Uniform, oval tubers with white flesh and splashes of pink around eyes, great steamed, boiled, and fried. Good short-season variety. 70 days.
*Yellow Finn	Yellow skins, waxy yellow flesh, and a rich buttery flavor. High yields of medium to large-sized tubers. Good for any culinary purpose, but especially flavorful when boiled. Matures in 90+ days.
*Yukon Gem	Newer, mid-season, high yield variety bred from Yukon Gold that produces round-oval tubers great for salad, steamed, or boiled. Blight resistant. 80-90 days.
*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 80-90 days.

FINGERLING POTATO VARIETIES:

All organic

Fingerlings are different than other potato 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, so plan on leaving them in the ground for as long as possible.

Austrian Crescent	Tan skinned variety with deep yellow, waxy flesh. Large tubers to 10" can weigh up to 18oz. each! 90-130 days.
Butterfinger	Typical nutty flavor associated with fingerlings, Butterfinger potatoes hold their shape very well when cooked. 90-110 days.
French Fingerling	Gourmet quality, med-large, smooth skinned tubers with yellow flesh. 90-110 days
Peruvian Purple	The only purple skinned and purple fleshed fingerling! Although all potatoes descend from plants native to the Andes, only this one is actually a variety which is popular in Peru, where hundreds of different varieties are readily available. 110-120 days
Princess La Ratte	The pinnacle of potato flavor, La Ratte has unassuming brown skin and yellow flesh, but wait 'til you try it! 110-120 days
Red Thumb	Brilliant red skin, with reddish-pink, mealy flesh. High yields of medium to long tubers uniformly shaped. Good for any culinary purpose, but especially sought after for its unique coloring. Keeps well. The earliest fingerling variety, 90 days.
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. 110 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.

SHALLOT VARIETIES

Conventional

Holland Red	Tan skinned variety with deep yellow, waxy flesh. Large tubers to 10" can weigh up to 18oz. each!
Dutch Yellow	Typical nutty flavor associated with fingerlings, Butterfinger potatoes hold their shape very well when cooked.

PORTLAND
NURSERY
www.portlandnursery.com