

# GROWING POTATOES



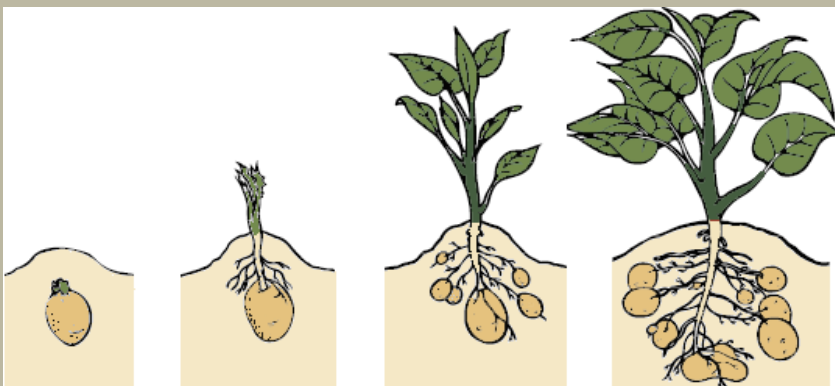
There's nothing like fresh potatoes dug from your very own garden, whether it's spring potatoes mixed with cream and dill or the late season harvest that will last through the winter. Here are some great tips for growing potatoes in your yard:

## Soil Preparation:

Potatoes will grow in almost any soil but prefer a well drained loam. If your soil is hard packed clay, amend it prior to planting with a bagged soil product such as Sea Soil or Soil Booster. Or, till in some Compost; take care not to till in more than 2" of compost; an over application can cause scab.

## Planting:

Small tubers should be left whole. Large ones can be cut but must have at least one or two 'eyes'. Dig holes approximately 2 feet apart and 8 inches deep. Place tubers in bottom of hole and cover up. While potatoes thrive in cooler temperatures, sprouts cannot handle frost. If frost threatens, cover sprouts with frost cover or additional soil.



**Note how soil is 'hilled' up and around sprouts as they form, so tubers can develop underground.**

## Potato Scab

Potato scab is a common bacterial disease that affects potatoes and is spread by planting into infected soil or by using infected tools or tubers. To prevent scab choose scab resistant varieties, and rotate the spot you plant potatoes every 3-4 years. As well, since scab thrives in alkaline soil; bring down the pH with GARDEN SULFUR. Simply sprinkle into the hole at time of planting.

Scab can also occur if moisture is not consistent at time of tuber development. Always ensure adequate soil moisture as tubers form (4-6 weeks after planting).

## Varieties



**Russet Burbank** – This late season russet is also known as the “Netted Gem”. Great storage potato with light russet skin and oblong to long tubers with shallow eyes. Very high yielder. Great mashed, baked or fried. Over 80% of the French fries manufactured in North America are made from the Russet Burbank! Scab resistant.



**Yukon Gold** - Mid-season oval shaped potato with yellow skin and light yellow flesh. Excellent for storage. Good for boiling, baking and fries. According to many Ukrainian cooks also perfect for making perfect Pedeheh!

**Nicola** – This pale yellow selection has an extremely low glycemic index, making it a healthy choice. Deep yellow flesh, one of the best for boiling and salads



**French Fingerling** – A gourmet quality fingerling with satin red/pink skin and yellow flesh with an interior ring of pink when cut across. Medium sized tubers. Late maturity with good storage, scab resistant.



**Caribe** - Tubers are thick and oblong with smooth red/purple skin and deep eyes. Very early potato that stores well. Good for boiling and frying. Scab resistant.



For more information on growing vegetables in your garden, check out the garden tips section of [greenlandgarden.com](http://greenlandgarden.com)