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Fedco **Tree Sale** April 30–May 1 for preorders
May 7–8 Public Sale





Certified Seed Potatoes, Onion Sets & Sunchokes

Welcome to our 24th listing of high-quality certified seed potatoes. We also offer Dutch-grown onion sets, shallots and Maine-grown sunchokes and potato onions. Our extensive potato list, over 30 varieties of organic and conventional, ranges from recent releases to old heirlooms, from early-maturing moist red-skinned boilers to late-maturing dry russets for storage. A wide selection of colors, textures and flavors will enchant your eye and tantalize your palate. How to choose? For an overall comparison see the variety chart on page 101.

The thing about farming is that you just can't complain. Sure your truck won't start, the radish crop bolted, the slugs were downright rowdy in the greenhouse, and you couldn't even guess what's around the corner. But how could you subject yourself to anything less?

No matter your scale, if you read this catalog, you probably like the idea of turning seeds, soil, and sun into supper. Whether you enjoy the tranquility of a quiet hour's work hilling your potato patch by hoe, or the fortitude of your 45-horse-powered hilling disks, a season like last year brought out the grit and tenacity in all of us. When we are feeding our families, apathy just won't do; so after continuous hard rains we had nothing to do but brave the overgrown sea of weeds and continue.

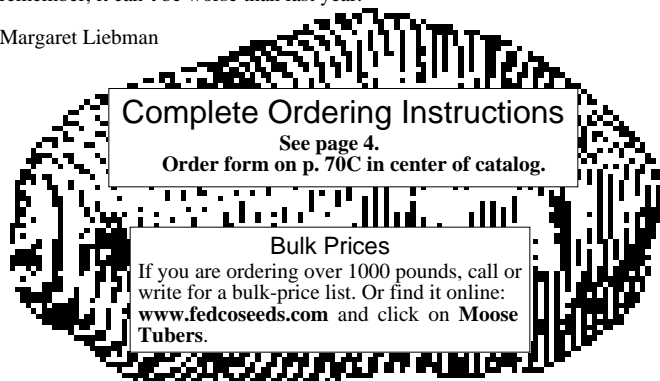
When it's good, it's real good. Have you ever seen a melon crop like in 2007? And the elegance of a flawless Japanese eggplant...Inch-thick chops on the grill can relieve even the most unnerving of farming casualties. When you grow your own food and trade with your neighbors, your family's cost of living can be kept reasonably low. And who needs a television when so many ordinary farm chores turn into a comedy of horrors?

But for now, let's stick with this: quality of life. When your days are full of the soil, and the sky, and the critters, it's hard to argue with your luck. And who wouldn't rather be wrestling a screeching hog into a livestock trailer? And whether you ordered five or five thousand pounds of potato seed, nothing compares to a trip to the supermarket when you don't buy any produce because—hot dang—you grew it all yourself. While we cannot control drought, natural disasters, climatic flukes, hardship, heartbreak, or long-lost luck, we can continue to feed our families. (If you are reading this, it means you survived the 2009 growing season!)

I come to Moose Tubers from South Paw Farm, a small vegetable and livestock operation in Unity, Maine. Our first year, 2009, was a season full of ruckus, but we began to build our markets, raised a small bank of garlic seed, and put away enough for the winter. But next year! What will South Paw pursue? Get eggplant off the hook, a small seed-potato crop, another weekday market, better record keeping, more lambs eating beets, fewer strangers, a tractor, mower, harrow, a good road, and this could continue on...

So cheers, here we go again. Back at it with rugged hearts and high hopes for prosperity. I'd love to hear your feedback and any thoughts on our selection. Keep dreaming big, working hard, and reaping the season. And just remember, it can't be worse than last year.

Margaret Liebman



ONIONS & SHALLOTS *Allium cepa*

Stuttgarter Onion Sets Every year these top-quality Dutch sets yield an excellent harvest of firm yellow semi-flat bulbs. Old reliable variety, one of the most commonly grown sets, matures earlier than seed onions. Stuttgarters have a strong pungent flavor and easily store till June. To produce large bulbs, plant onions as early in spring as soil can be worked as they are day-length sensitive. Shallow rooted, they require rich soil, consistent water and no weeds. Side-dress with composted manure and wood ash. In row culture, plant 6" apart in rows 18" apart and mulch when plants are 12–18" tall. In bed culture, plant 5–6" apart in 24–36" wide bed. 1# contains approximately 200 sets, plants ~100 row ft, and yields 30–40#.

7000 *Stuttgarter Onion Sets*, 1#/\$6.00; 3#/\$15.00; 10#/\$35.00;
25#/\$75.00; 50#/\$125.00

Red Baron Onion Sets A fine red onion with a round-teardrop shape and stunning maroon skin. Mild onion flavor excels for salads and sandwiches. Quality Dutch set sizes well: many in the 3" range. Stores through most of the winter. Culture and yields are the same as Stuttgarter.

7010 *Red Baron Onion Sets*, 1#/\$6.00; 3#/\$15.00; 10#/\$35.00;
32#/\$82.50

Yellow Moon Dutch Shallots *A. c.* (aggregatum group) Also called Multiplier Onions. Beautiful vigorous plant with many onion-like leaves, good as green onions (scallions) in spring and early summer. Round bright yellow bulb with good skin quality. Resists bolting and matures early. For large shallots, maintain high fertility and steady moisture. Outstanding storage qualities make shallots valuable long after the onions are gone. One pound contains approximately 15 shallots. Plant every 6–8" in rows 18" apart.

7020 *Yellow Moon shallots*, 1#/\$7.50; 3#/\$17.50; 10#/\$50.00;
25#/\$100.00

Picasso Shallots *A. c.* (aggregatum group) Red-brown skins and round bulbs with pink flesh. Gourmet addition to meals fresh from your garden. Picasso features very mild flavor without the onion bite. Use them raw in salads or dressings, or sautéed in sauces. Try them for pickling, too. Plant in early spring. Produces a uniform crop that matures evenly and early. Resists bolting and disease.

7030 *Picasso shallots*, 1#/\$7.50; 3#/\$17.50; 10#/\$50.00;
25#/\$100.00

Potato Onions *A. c.* (aggregatum group) Very popular around 1900, probably for their prolific yields and exceptional storage. One bulb produces clusters of 10–12 bulbs ranging from 3/4" to 4". Plant 4–6" apart. Can be stored up to 10 months under good conditions. Nice not-too-strong onion flavor. Try some in pots on the windowsill for green onions next winter. Raised by local growers who adhere to organic standards (no synthetic herbicides, insecticides, or fertilizers) although they are not certified organic. *Very limited supply; order early.*

7040 *Potato Onions*, 1#/\$12.00



Storing Onions

Temperature at 32° with humidity of 60–70% is ideal. If you can't do that, work to get a total number of 100. For example at temperatures from 50–55°, humidity should be 45–50%.

What's the difference between onions, shallots, scallions, and leeks?

Besides the familiar onion, there are many other edible alliums. Onions and shallots are grown for their underground bulb, whereas scallions and leeks are prized for their leaf.

Onions produce only a single bulb ('onion' is derived from the Latin *unio* for 'oneness' or 'unity'). Shallots and potato onions produce multiple bulbs like garlic but, unlike garlic, the cluster is not enclosed by an outer membrane. Shallots tend to be milder and sweeter than onions and are an important part of French cuisine.

Scallions are of two types: either green onions which are the leaves of young bulbing onions, or true scallions which are specialized non-bulbing varieties. In the U.S., scallions' tubular green leaves are usually chopped and eaten raw in salads or as garnishes.

Leeks never form a bulb and have flat leaves. Grown for their thick white lower stalks, leeks' delicate flavor is somewhere between a scallion and a shallot.

What is Certified Seed?

All certified seed potatoes start as disease-free clones and are sold to seed growers as minitubers. In Maine, seed potato growers are allowed to replant for six years before they need to start again with disease-free stock. Every year during the growing season farmers seeking certification have their fields inspected for viral and bacterial diseases. After harvest the farmers send samples of each variety to Florida where they are grown out during the winter for inspection. Only lots that are free of certain pathogens and are at least 95% free of others can be sold as **certified potato seed**.

We sell **only certified potato seed**. All our varieties are **non-GMO**, as well. See page 8 for Fedco's policy.

We also offer many varieties that are **certified organic**. Their growers have met both the standards of potato seed certification *and* the standards of organic production.

Our potatoes come from several sources: well-established conventional growers in Maine's Aroostook County, West Virginia, New York and Colorado. We have at least five suppliers that are also certified organic. See chart at right for source of each variety.



GROWING POTATOES

Upon Arrival

Inspect your order as soon as it arrives. If you are not going to plant within two weeks, store seed in a dark cool (around 40°) fairly humid place. Do not remove growing sprouts; these are your new plants. Warm the seed to 60–70° for two weeks before planting.

Chitting or Green Sprouting

You may use chitting to encourage early growth, speed development of marketable tubers, and perhaps increase yields. Warm tubers to 65° in the dark for about two weeks, then spread them out with most of the eyes facing up in a warm place (60–70°) with medium light intensity for about two weeks. This stimulates strong stubby sprouts at the bud end that are not easily broken off.

Soil Preparation

Potatoes grow in any well-drained fertile soil. Work in compost or aged manure. Using uncomposted manure, lime or wood ash the year of planting will increase the incidence of scab. Turn new ground the year before and plant with a rye/vetch cover crop. Rotate potatoes (and other Solanaceae family members: tomatoes, peppers and eggplants) with other plant families in at least a 3-year or, preferably, a 4-year rotation.

Cutting Seed

Small tubers planted whole are less sensitive to seed piece decay than cut pieces. You can cut large tubers into pieces of two ounces or more, about the size of an egg, with at least two eyes. Many varieties have eyes clustered at one end, so be sure to distribute eyes evenly when cutting. Fingerling eyes spiral the length of the tuber so you may cut them into discs or wedges. To reduce the risk of seed piece decay, either cut and plant in one operation or condition the cut seed pieces at 55–60° and 90% humidity for 3–4 days. Covering pieces with damp burlap bags or towelling is a way to maintain humidity levels.

Planting

Plant when the soil is 55–60° and dry enough to work easily, about when dandelions bloom. Planting in cooler soil slows emergence and increases the chance of seed piece decay. Planting in hot dry soil also increases the risk of seed piece decay. Plant in furrows 4–6" deep, in rows 32–36" apart. Space seed pieces 8–12" apart and cover with 2–4" of soil. One pound of seed will usually plant 5–8 row feet; 20 pounds will usually plant 100 row feet. Using 2 oz. seed pieces 12" apart with 36" row spacing, you will need approximately 1800 lbs. (or 900 lbs. fingerlings) per acre.

Cultivation and Hilling

Cultivate shallowly as needed during early growth. Hill when plants reach 6" and again at 12–15". After the second hilling, plants will shade and outcompete weeds. Don't cover plants completely when hilling. Be gentle so as not to damage the roots. Hilling gives the plants room to develop potatoes between the seed piece and the soil surface. Mulch plants after the second hilling to help retain soil moisture, control weeds and reduce incidence of sunburn.

Irrigation

Potato plants are sensitive to small changes in soil moisture because of their shallow (12–15") root systems. Tuber yield and size are directly related to the amount of water available during two critical growth stages: tuber initiation and tuber bulking. Tuber initiation is a 10–14 day period when tubers form at stolon tips. For most varieties, the end of this stage coincides with early flowering. Tuber bulking follows and continues until plants are mature. Lack of water tends to increase incidence and severity of scab, and will affect yield and overall size of the potatoes. Inconsistent water may cause growth cracks, hollow heart and second growth. Ensure 1" of water weekly from plant emergence until two weeks before harvest.

Harvest and Storage

Early harvest or "robbing the plant" can be done anytime you can find potatoes, approximately 60 days after planting or 30 days after flowering. These are new potatoes to be eaten; they will not store well. Robbing the plants will diminish your final harvest.

Potato plants are mature when the vines start to senesce, or die back and fall over. You may cut, mow, flame-kill or allow them to die naturally. Leave tubers in the ground for 14–21 days after the vines are dead before digging to give the skin time to "set," and to prevent transmission of blight spores from foliage to tubers. Harvest in cool dry weather if possible. After a brief drying, lightly brush off excess dirt but don't wash potatoes intended for storage. Hold at 55–60° for several weeks to allow harvest injuries and bruising to heal; then store only sound tubers at 38–40° with 85–90% relative humidity in complete darkness.

Yields

An average yield is 10 pounds harvested to 1 pound planted (10:1). Less than 6:1 probably indicates a problem, likely caused by low fertility, lack of water, or excessive disease or insect pressure. Yields as high as 20:1 are exceptional, but can be achieved.

Late Blight

After last year's growing season, we are all a bit on edge about the terrific destruction left behind the late blight's assault on our solanaceous crops. The fungus *Phytophthora infestans* (genus translates as 'plant destroyer') flourishes in cool, wet conditions and can wipe out robust tomato and potato plants. Its character remains somewhat mysterious to even the seasoned farmer and as the outbreak ensued last year, all sorts of information began to circulate through the agricultural community. As for facts on the matter and recommendations to protect your crops, we consulted Eric Sideman, MOFGA's organic crop specialist. You can contact him at (207)-568-4142.

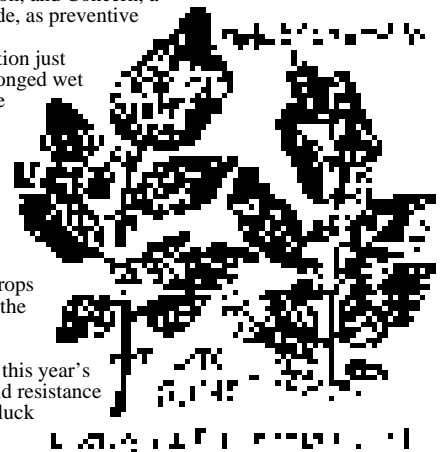
Late blight is a fungal disease that attacks the foliage, fruit, and tubers of tomatoes and potatoes. It most likely wandered through the northeastern states via big-box home-garden centers selling infected seedlings. Traveling by air (though it can be seed-borne in potatoes as well), the spores swiftly proliferate in wet conditions between 60 and 80°. Last year's climatic misfortunes gave way to flawless conducive conditions for the blight.

When infected, tomato plants begin to develop greyish black lesions on the leaves and stems, often accompanied by fuzzy white fungal growth. As the plants continue to sicken, firm brown spots will appear on the fruit. Similar lesions will flourish on potato foliage, and if left uncontrolled, the blight will fester in the plant's tubers as well.

For the upcoming growing season, here are a few **tips for healthy crops**:

- Do not compost any infected potato scraps.
- Freezing kills spores on infected plant matter, but only if the plant tissue is dead. The best method to sterilize your field for next year may be to leave sick plants on the surface of the field to freeze.
- Plant only seed that is certified disease-free (that's us).
- Consider beginning the season with a regular spray of a broad-spectrum biofungicide. Available from Organic Grower's Supply, Serenade and Actinovate colonize leaf surfaces with beneficial bacteria that inhibits the growth of predatory fungus. OGS also offers Champ WG, a copper hydroxide formulation, and Concern, a copper soap fungicide, as preventive measures.
- Avoid overhead irrigation just before dusk, as prolonged wet vegetation is a prime target for the blight. And hill well to reduce the transmission of infection from leaf to tuber.
- Tomato info on p. 67.

Watch your solanaceous crops closely this year, and take the time to protect them from fungal affliction. We have highlighted a few items in this year's seed selection for their field resistance to late blight. (LBR) Good luck and good growing!



Potatoes at a Glance

Variety	OG	CS	Maturity	Skin Color	Flesh Color	Shape	Texture	Yield	Storage	Scab	
										Resistance	Certifier
Adirondack Red		7750	M	red	pinkish-red	R	moist, firm	M	G	G	M
All Blue	7240	7760	M	dark purple	purple	Ob	moist, firm	M-H	E	M	M,C
Austrian Crescent	7100		M-L	tan	yellow	F	waxy	H	G	H	C
Banana	7110	7610	M-L	yellow	yellow	F	waxy	H	G	H	M,C
Bintje		7860	L	yellow	yellow	Ob	waxy	H	F	M	C
Butte	7340		L	medium russet	W	L	dry, mealy	H	E	H	M
Caribe	7180		VE	purple	W	Ob	waxy	H	G	G	M,C
Carola	7260	7770	M	yellow	yellow	Ob	moist, firm	H	G	H	C
Chieftain		7650	E	bright red	W	R	moist, firm	H	F	H	M
Dark Red Norland	7190	7670	E	dark red	W	Ob	moist, firm	H	F	H	M
Desiree	7345		L	rose red	yellow	L-Ov	moist, firm	H	G	M	C
Elba	7350	7870	L	buff	W	R	moist, firm	H	E	H	M,WV
French Fingerling	7120	7620	M-L	dark rose red	yellow	F	waxy	H	G	H	M,C
Frontier Russet		7680	E	light russet	W	Ob	dry, mealy	H	G	H	M
German Butterball	7360	7880	L	yellow w/ light russet	yellow	Ob	medium-dry	M-H	E	G	C
Green Mountain	7370	7890	L	buff	W	Ob	dry, mealy	H	E	M	M
Irish Cobbler		7690	E	buff	W	R	firm, dry	M	S	M	M
Katahdin		7900	L	buff	W	R	moist, firm	H	E	M	M
Kennebec	7270	7790	M	buff	W	Ob	moist, firm	H	E	M	M
Keuka Gold	7280	7800	M	buff	light yellow	R-Ob	moist, firm	H	G	H	M
LaRatte	7130		L	yellow netted	yellow	F	waxy	H	G	G	C
Nicola		7810	M	yellow	yellow	L-Ov	waxy	M-H	G	G	C
Purple Majesty	7290		M	purple	deep purple	R-Ob	moist, form	M-H	G	M	C
Purple Viking	7300	7820	M	purple w/ pink splashes	W	R	moist, firm	H	E	H	C
Reba		7905	M-L	buff	W	R-Ov	medium-dry	H	G	H	M
Red Gold	7210	7700	VE	red	yellow	R	waxy	H	S	M	M,C
Red LaSoda		7830	M	red	W	R	moist, firm	H	G	H	M
Red Pontiac		7910	L	dark red	W	R	moist	H	E	M	M
Red Thumb	7160	7625	L	red	red	F	waxy	M	G	M	C
Rio Grande Russet	7310		M	tan russet	W	Ob-L	dry, mealy	H	G-E	G	C
Romanze		7920	L	red	yellow	Ob	moist	H	G	?	C
Rose Finn Apple	7170	7630	M-L	rose-blushed beige	yellow	F	waxy	H	G	H	C
Russet Burbank		7930	VL	russet	W	L	dry, mealy	H	E	H	M
Salem		7840	M	buff	W	R-Ob	moist, firm	H	E	G	WV
Sangre	7220		E	deep red	W	Ob	moist, firm	M-H	E	G	C
Satina		7730	M-E	yellow	yellow	Ov	moist, firm	H	E	H	NY
Yellow Finn	7330	7850	M	yellow	yellow	OF	moist, firm	M-H	E	G	C
Yukon Gold	7230	7740	VE	yellow-buff	yellow	Ov	dry, mealy	L	E	M	C

OG: Organically Grown
 CS: Conventional Seed
 Maturity: VE=very early
 E=early
 M=midseason
 L=late
 VL=very late

Flesh: W=white
 Shape: R=round
 L=long
 Ob=oblong
 Ov=oval
 OF=oval-flat
 F=fingerling

Yield: L=low
 M=medium
 H=high

Storage: S=short
 F=fair
 G=good
 E=excellent

Scab Resistance: M=moderate
 G=good
 H=high

Certifier, state certification agency:
 M=Maine
 C=Colorado
 NY=New York
 WV=West Virginia

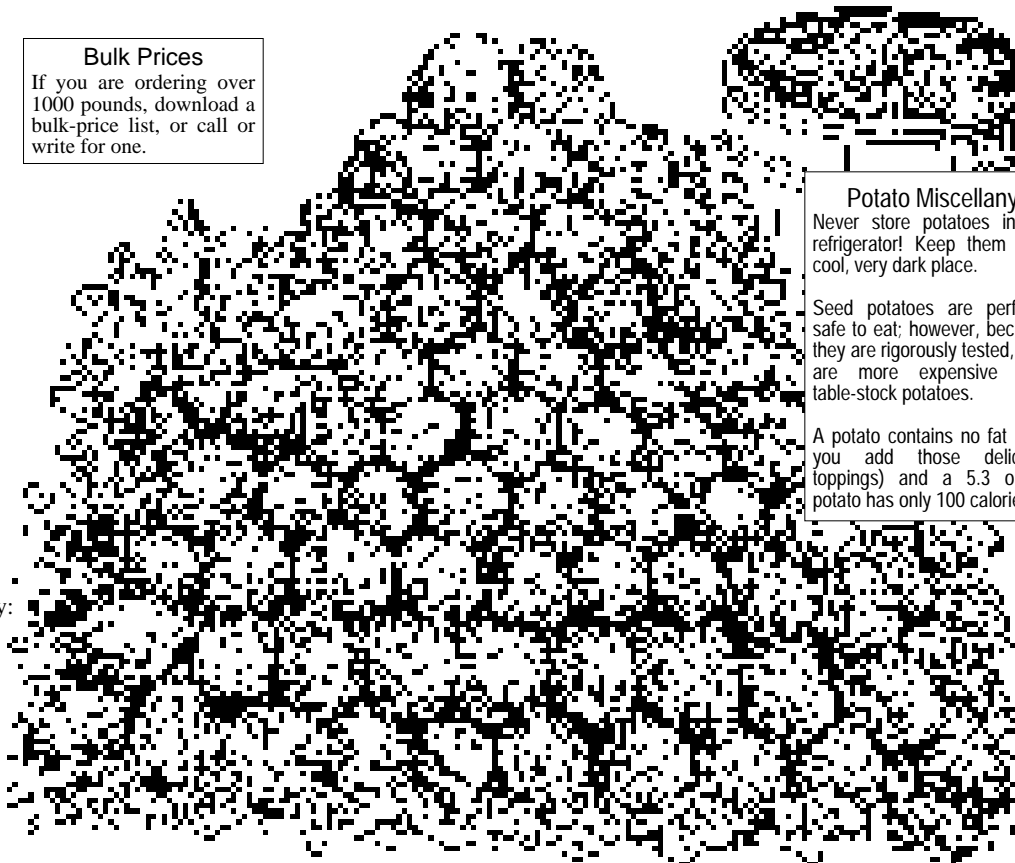
Bulk Prices
 If you are ordering over 1000 pounds, download a bulk-price list, or call or write for one.

Potato Miscellany

Never store potatoes in the refrigerator! Keep them in a cool, very dark place.

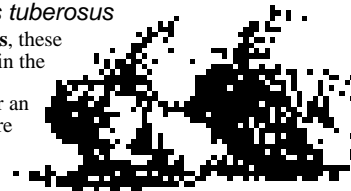
Seed potatoes are perfectly safe to eat; however, because they are rigorously tested, they are more expensive than table-stock potatoes.

A potato contains no fat (until you add those delicious toppings) and a 5.3 ounce potato has only 100 calories.



SUNCHOKES *Helianthus tuberosus*

Also known as **Jerusalem Artichokes**, these vigorous perennial tubers can be dug in the fall and stored in tight containers to conserve moisture, or in the spring for an early fresh vegetable. Taste and texture resemble water chestnuts. Also used as ornamentals for their 6' annual foliage with golden daisy-like flowers on top. *Caution:* plant sunchokes in an area that is easy to control; they will spread and are nearly impossible to eradicate.



Plant whole or cut into pieces with 1-2 eyes. Plant 4" deep, 12-18" apart. A pound contains approximately 12 pieces. Maine-grown without herbicides, pesticides or chemical fertilizers. If we run out of a variety we will substitute a generic white, grown by Will Bonsall or another local grower.

Sunchokes are shipped separately in early May.

Clearwater Will Bonsall of Scatterseed Project, the Seed Savers Exchange curator for sunchokes, has one of the largest known sunchoke collections. Clearwater, which he collected near his backyard, is one of his favorites. The tubers are knobless with roughish skin, making them easy to wash and peel. They are crisp and tasty, with ivory skin and white flesh. Because they are the slowest variety to break dormancy in the spring, they retain tender qualities long into the fall.

7050 Clearwater Sunchokes, 1#/\$12.00; 3#/\$25.00; 10#/\$60.00; 30#/\$150.00

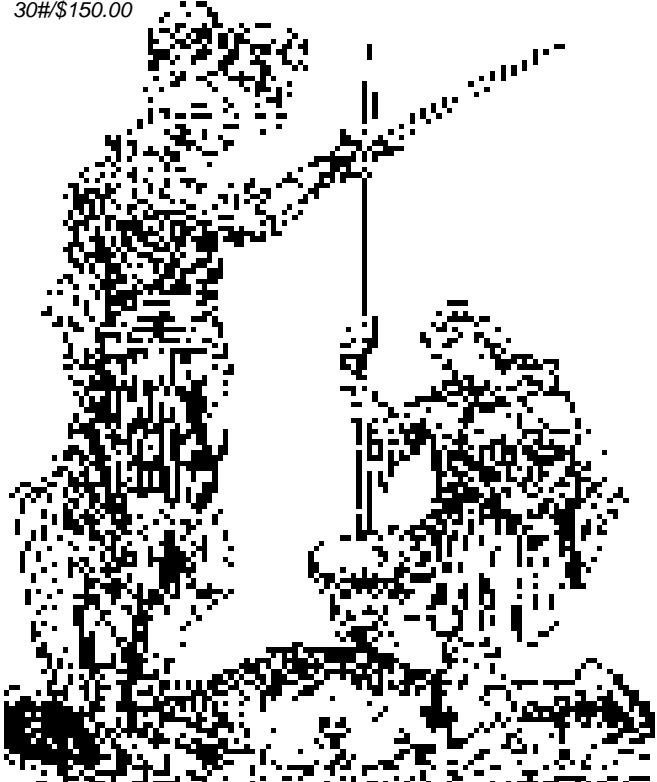
Nakhodka From eastern Siberia and named for a city there, Nakhodka is a result of Soviet breeding efforts. White skin and white flesh with a lightbulb shape and lots of eyes. Matures earlier than most varieties.

7060 Nakhodka Sunchokes, 1#/\$12.00; 3#/\$25.00; 10#/\$60.00; 30#/\$150.00

Waldspinel Will considers this one of the better-looking reds in the Scatterseed collection. Color fades with cooking, fairly knobby. Originally from Austria, where its name suggests its appeal: *Wald* is forest or woods and a *spinel* is a gem.

7070 Waldspinel Sunckokes, 1#/\$12.00; 3#/\$25.00; 10#/\$60.00; 30#/\$150.00

POTATOES & CHOKES



We are Certified Organic Handlers

Moose Tubers, as part of Fedco Seeds, is a certified organic handler. Our organic seed is certified by USDA-approved agencies. We have copies on file of each grower's certificate; our products are labeled accordingly and handled in ways to ensure their integrity.

Our computer printout which you receive with your order has our certification number and will be your receipt and certificate that what you purchased is organic. Please keep it for your records.

We are handling live plant material. We sometimes have short crops and failed lots. We do occasionally substitute conventional varieties unless you note otherwise. Please see our substitution policy on page 106.

SEED POTATOES *Solanum tuberosum*
COLLECTIONS

Having trouble deciding which variety to choose? We put together collections to help. Should any listed variety become unavailable, we reserve the right to substitute.

Specialty Organics Specially grown for you and all certified organic! Contains healthful Butte, exquisite Carola, early Dark Red Norland, flavorful Green Mountain and creamy Desiree. Sample some of our most delicious varieties and support organic agriculture. 2 1/2# of each variety.

7080 Specialty Organics, 12 1/2#/\$35.00

Fantastic Fingerlings They're all so good that we have trouble choosing among them, too. Here's an assortment which contains 1# each of French Fingerling, Rose Finn, LaRatte, Austrian Crescent, and Red Thumb. Beautifully baked in a spiral lightly dusted with garlic powder, olive oil and dill.

7085 Fantastic Fingerlings, 5#/\$27.50

Classic Keepers Starting with German Butterball and ending with Russet Burbank, this collection of tried and true varieties will reward you with delicious spuds at the end of the season and for your root cellar. Also contains Katahdin, Green Mountain and Red Pontiac. All of these varieties have been around for a long time and are excellent keepers. 2 1/2# of each variety.

7090 Classic Keepers, 12 1/2#/\$20.00

ORGANIC FINGERLINGS

Long and thin, shaped like small fish or maybe even fingers, displaying various different skin and flesh colors, fingerlings are often prolific and disease-resistant. Though late maturing, the plants set heavily and small ones can be harvested early. Chefs, market farmers and home gardeners find these beautiful potatoes have unequalled flavor and culinary qualities.

Austrian Crescent tan skin, beige flesh Heavy yielders can reach up to ten inches! Also known as **Kipfel**, a German word for croissant, these crescents have a waxy texture that makes them great for salads. Or bake them whole for a plate of finger snacks. Space at 10-12" to avoid winged tuber development. The plants reach a medium size and mature in mid to late season.

7100 Austrian Crescent organic, 1#/\$6.00; 3#/\$13.00; 10#/\$35.00; 25#/\$70.00; 50#/\$125.00

Banana yellow skin, yellow flesh Similar to the Austrian Crescent in shape, these taters have a distinctly nutty flavor and waxy texture. Dig them around midseason, and enjoy their delicious golden flesh. Originating in the Baltic Republic, these fingerlings are renowned for heavy yields of giant fingers. Also available as conventional seed, see page 105.

7110 Banana organic, 1#/\$6.00; 3#/\$13.00; 10#/\$35.00; 25#/\$70.00; 50#/\$125.00

French Fingerling dark rose skin, yellow flesh This fingerling with show-stopping dark rose skin and a rich yellow flesh slightly splashed with pink will satisfy your early summer desire for those tender sweet baby fingers. Dig them early for a small market potato, or let them size up for a later and larger tuber. Tall spreading plants show resistance to leaf hopper and the tubers set widely. Also available as conventional seed, see p. 105.

7120 French Fingerling organic, 1#/\$6.00; 3#/\$13.00; 10#/\$35.00; 25#/\$70.00; 50#/\$125.00

LaRatte yellow netted skin, yellow flesh Plumper than most fingerlings, the name translates to 'the mouse.' These little rodent-shaped tubers have a flavor reminiscent of chestnuts or hazelnuts that hits it big with chefs who have caught wind of the European craze. Medium-spreading plants have purplish-red blossoms.

7130 LaRatte organic, 1#/\$6.00; 3#/\$13.00; 10#/\$35.00; 25#/\$70.00; 50#/\$125.00

Red Thumb red skin, red flesh Small uniform tubers make excellent fresh marketeers. When halved, the flesh reveals a lighter thumb shape outlined in darker red. A big hit with the gourmet crowd, sure to make Martha drool. The plants are small and conventional seed is available as well on page 105.

7160 Red Thumb organic, 1#/\$6.00; 3#/\$13.00; 10#/\$35.00; 25#/\$70.00; 50#/\$125.00

Rose Finn Apple beige skin with rose blush, light yellow flesh A bright late-summer fingerling. Sell these little puppies for five dollars a pound at the farm stand in the city, or cut them into rounds and roast them with fruity olive oil, whole garlic cloves, and kosher salt for a fancy farmer's supper (you might even feed some to the crew too). Like Austrian Crescent, these can develop winged tubers if planted too close together. Space at 10-12" to prevent such growth. Plants are medium and upright, and tubers set near the surface. Also available as conventional seed on page 105.

7170 Rose Finn Apple organic, 1#/\$6.00; 3#/\$13.00; 10#/\$35.00; 25#/\$70.00; 50#/\$125.00

ORGANIC MID-SEASON 80-90 days

All Blue dark purple skin, purple flesh Russian Blue is another name for this brilliantly loud specialty spud. Keeps its color when cooked, yields aplenty, and stores decently. Mildly resistant to late blight, hollow heart, second growth and shatter bruise. Susceptible to common scab, bacterial ring rot, and golden nematode. Vigorous plants with blue blossoms. Also available as conventional seed, see page 106. **LBR.**

7240 *All Blue organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Carola yellow skin, yellow flesh Known for its culinary versatility and delicious flavor. Baked, boiled, fried, mashed, scattered, smothered, and covered, this potato can be dug early and will keep fresh qualities for months in proper storage conditions. Carolas are known for their susceptibility to seed piece decay and, if adequate nutrition needs are not met, yields may be inconsistent. Medium spreading plants with white flowers. Also available as conventional seed, see page 106.

7260 *Carola organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Kennebec buff skin, white flesh This most popular Maine Potato has proven adaptable to a wide range of soils and growing conditions. One of the best french-frying potatoes around. Large uniform tubers store extremely well and resist late blight. Shows susceptibility to verticillium wilt and rhizoctonia. Plants are large with a dense canopy of white flowers. Also available as conventional seed, see page 106. **LBR.**

7270 *Kennebec organic*, 2 1/2#/\$9.00; 5#/\$15.00; 20#/\$42.00; 50#/\$95.00

Keuka Gold buff skin, light yellow flesh One of the highest-yielding new varieties released by Cornell's breeding program. Large oblong flat tubers are similar to Yukon Gold, but yielded 33% higher in the university's program. Keuka Gold shows resistance to scab and golden nematode. Susceptible to rhizoctonia.

Vigorous vine has white flowers. Also available as conventional seed, see page 106.

7280 *Keuka Gold organic*, 2 1/2#/\$10.50; 5#/\$17.50; 20#/\$45.00; 50#/\$95.00

Purple Majesty purple skin, purple flesh Snack like a king! This recent variety is a cross between All Blue and a white chipping potato. Not great for storage, but who cares when these taters get all eaten up by your

excitable market customers, fancy-pants chefs, or even your kid. They make excellent fried fare (le french fry, le potato chip), and Miss Smitten Kitchen claims that they contain "freakishly high amounts of antioxidants." Just released in 2006, these plants are resistant to many viruses, though they have some susceptibility to fusarium dry rot. **PVP.**

7290 *Purple Majesty organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Purple Viking pink-splashed purple skin, white flesh Ain't she sweet! Snow-white flesh and tender purple skin make Viking excellent for baking or mashing. With just the right amount of mealiness, these taters really soak up the butter! Compact plants can bang out some gigantic potatoes, but if you'd like them smaller, plant them closer than 10" apart. Shows some resistance to leaf hopper. Also available as conventional seed, see page 106.

7300 *Purple Viking organic*, 2 1/2#/\$7.00; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Rio Grande Russet russet tan skin, white flesh Smooth-skinned long uniform tubers will have you sweating in the kitchen. Try baking, then baking again stuffed with bacon and greased onions. Sell them fresh, or keep them to store. Large plants with ruffled leaves have a heavy yield without much nitrogen input. Shows resistance to hollow heart, second growth, and bruising. Watch out for fusarium and viral diseases. **PVP.**

7310 *Rio Grande Russet organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Yellow Finn yellow skin, bright yellow flesh Another great baker for those crisp fall evenings. Flat pear-shaped Finns have moist firm and radiant-yellow flesh. A premier choice for gnocchi. Spuds tend to set widely, so it's worth your time to dig around at harvest. Conventional seed available on page 106.

7330 *Yellow Finn organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50



ORGANIC EARLY 65-80 days

Caribe purple skin, white flesh An early digger, and a nice size. Its brilliant purple skin fades in storage, but you won't have any left to store! For a summer barbecue, make your potato salad shout with Caribe, Red Gold, and a Yukon or two. Caribe has a creamy flavor, a medium-dry texture, and snow-white flesh. Even though its name, pronounced ca-REE-bay, invokes the Caribbean it was released by AgCanada in 1984 for Atlantic Canada so it grows well in our region. Medium-sized plants are high yielding with purplish blue flowers. Resistant to scab and storage rot.

7180 *Caribe organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$28.00; 50#/\$57.50

Dark Red Norland dark red skin, white flesh Selected for its dark red skin, DRN matures a short while after the earliest of the earlys. They make for a hearty roast, with the elegance of the tender new potato. These taters are consistently high yielding, and have moderate storage quality. Also available as conventional seed, see page 105.

7190 *Dark Red Norland organic*, 2 1/2#/\$7.00; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Red Gold red skin, yellow flesh A true gem among the earlys, easily only 65 days. Often the first dug of the season, watch as market-goers claw down competition for that last pound of potatoes at the stand. While some grumble about poor emergence, these plants can provide a bountiful harvest of 2" tubers. They need only a light steam, a toss in butter, and a touch of salt. Poor for storage, so eat 'em up! Introduced by AgCanada in 1987. Also available as conventional seed, see page 105.

7210 *Red Gold organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Sangre red skin, white flesh These taters size up early with rich dark red skin. Sangre is the best keeper amongst the early varieties, and keeps its color during storage. Contains a relatively high level of vitamin C. The plants set their tubers shallowly and close to the plant, so hill them well. Shows resistance to early blight, leaf roll, potato virus Y, and hollow heart. Susceptible to verticillium wilt and fusarium dry rot. The slowly emerging medium-sized vines have lavender flowers.

7220 *Sangre organic*, 2 1/2#/\$6.50; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

Yukon Gold yellow-buff skin, yellow flesh One of our most popular varieties, a great fresh-market potato. The tubers are oval with a thin skin which is a bit rosy around the eyes, distinguishing it from our other golden-fleshed varieties. The potato that finally broke America out of our only-white-potatoes habit. Although this variety is a celebrity with chefs and bread-and-butter farmers, it is also infamous for poor emergence and low yields, which may be remedied by planting uncut seed. Yukons are also susceptible to potato virus Y and late blight. Released by AgCanada in 1980. Also available as conventional seed, see page 105.

7230 *Yukon Gold organic*, 2 1/2#/\$7.00; 5#/\$11.00; 20#/\$33.00; 50#/\$57.50

LBR indicates late-blight resistant. See page 100 for more information.

PVP stands for the Plant Variety Protection Act; the variety is patented. See page 16 for more information.



CONVENTIONAL MID-SEASON 80-90 days

Adirondack Red red skin, pinkish-red flesh Adirondack Red steals the show at any occasion. Its brilliant flesh is a result of naturally occurring anthocyanin pigments, chock full of antioxidants. While its color fades when boiled, you can retain its dazzling luster by roasting, baking or frying. Large smooth tubers from tall vigorous plants show some drought resistance. Stunning lilac flowers. 2004 Cornell release. **NEW!**

7750 Adirondack Red, 2 1/2#/\$5.00; 5#/\$7.50; 20#/\$17.50; 50#/\$30.00

All Blue dark purple skin, purple flesh Description on page 103.

7760 All Blue, 2 1/2#/\$4.50; 5#/\$7.50; 20#/\$17.50; 50#/\$30.00

Carola yellow skin, yellow flesh See p. 103 for description. Naturally grown.

7770 Carola, 2 1/2#/\$5.75; 5#/\$8.25; 20#/\$20.00; 50#/\$38.00

Kennebec buff skin, white flesh See description on page 103.

7790 Kennebec, 2 1/2#/\$4.50; 5#/\$6.00; 20#/\$12.00; 50#/\$20.00

Keuka Gold buff skin, light yellow flesh See description on page 103.

7800 Keuka Gold, 2 1/2#/\$4.50; 5#/\$6.25; 20#/\$12.00; 50#/\$20.00

Nicola yellow skin, dark yellow flesh For weeks after the Yukons were devoured by late blight, the Nicolas continued to beef up and remained the only golden-fleshed market potato in our patch last year. Developed in the Netherlands and Germany, these potatoes are on the waxy side and hold their shape, making a potato salad of museum quality. **LBR.**

7810 Nicola, 2 1/2#/\$5.75; 5#/\$8.25; 20#/\$20.00; 50#/\$38.00

Purple Viking purple skin with pink splashes, white flesh Naturally grown. See page 103 for description.

7820 Purple Viking, 2 1/2#/\$5.75; 5#/\$8.25; 20#/\$20.00; 50#/\$38.00

Red LaSoda red skin, white flesh This year's replacement for La Rouge. Why? Red LaSoda is much better adapted to a Northern growing season, whereas La Rouge is suited to those hot and sticky Florida days. These potatoes aren't professional storers, but their light and fluffy texture mashes well with the skin right on. High yields of bright red tubers. Susceptible to blight, scab, corky ring spot, and bacterial wilt, but has general disease resistance.

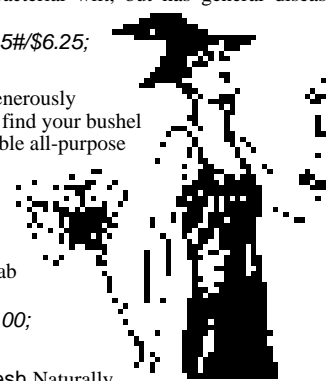
7830 Red LaSoda, 2 1/2#/\$4.50; 5#/\$6.25; 20#/\$12.00; 50#/\$20.00

Salem buff skin, white flesh The generously impressive yields on these plants will find your bushel baskets brimming with these dependable all-purpose potatoes. They will store well into the winter, and their roundish oblong shape and rich earthy flavor make them an exceptional potato chipper. The plants emerge quickly after planting and bulk fast. Resistant to scab and golden nematode.

7840 Salem, 2 1/2#/\$5.00; 5#/\$7.00; 20#/\$15.00; 50#/\$25.00

Yellow Finn yellow skin, yellow flesh Naturally grown. See p. 103 for description.

7850 Yellow Finn, 2 1/2#/\$5.75; 5#/\$8.25; 20#/\$20.00; 50#/\$38.00



CONVENTIONAL LATE more than 90 days

Bintje yellow skin, yellow flesh Or Miss Bintje, named after a pupil of the Dutch schoolteacher who released this variety in 1905. (Dutch pronunciation is something like BIN-tcheyeh, but it's been Americanized to BEN-jee.) The most widely grown yellow-fleshed potato in the world because of its adaptability to a wide range of soil types, storability, and proficient growth habits. Large clusters of smooth golden-fleshed tubers will appear beneath these quickly germinating, vigorous plants. Exquisite flavor; the Dutch know a thing or two about breeding desirable potatoes. Space at 16-18".

7860 Bintje, 2 1/2#/\$5.75; 5#/\$8.25; 20#/\$20.00; 50#/\$38.00

Elba buff skin, white flesh See description on page 104.

7870 Elba, 2 1/2#/\$5.25; 5#/\$7.50; 20#/\$15.00; 50#/\$25.00

German Butterball yellow skin, yellow flesh See description on p. 104.

7880 German Butterball, 2 1/2#/\$5.75; 5#/\$7.50; 20#/\$20.00; 50#/\$38.00

Green Mountain buff skin, white flesh See description on page 104.

7890 Green Mountain, 2 1/2#/\$4.50; 5#/\$6.00; 20#/\$12.00; 50#/\$18.00

Katahdin buff skin, white flesh The choice winter potato for northeastern growers. Released in 1932 by the USDA and Maine, it is the standard by which all storage potatoes are compared. Very well suited to a Maine growing season, spreading plants can produce some clunkers. The tubers tend towards the soil's surface, so hill well. Resistant to mild mosaic, but not spindle tuber or leaf roll. Medium-to-large spreading plant with many large light purple flowers.

7900 Katahdin, 2 1/2#/\$4.50; 5#/\$6.00; 20#/\$12.00; 50#/\$18.00

Reba buff skin, white flesh Our trial growers chose this potato as number one in a competitive french fry test. Released by New York State in 1996, this attractive roundish-oval potato is another great addition to your root cellar. Shows resistance to golden nematode, common scab, verticillium wilt, and early blight. Moderately susceptible to late blight. Medium-tall semi-erect plant has dark green leaves and white blossoms.

7905 Reba, 2 1/2#/\$5.00; 5#/\$6.50; 20#/\$15.00; 50#/\$25.00

Red Pontiac red skin, white flesh Also known as **Dakota Chief**, this variety is a cross between Bliss Triumph and Katahdin. Large rounded oblong tubers have dark red smooth skin. A favorite for mashed potatoes, with a distinctive sweet flavor and creamy texture. This variety is resistant to drought, but susceptible to scab. Unless you're raising fodder for your spud cannon, plant closely to avoid gigantors which can become knobby with second growth. A blue-ribbon winner for red potatoes.

7910 Red Pontiac, 2 1/2#/\$4.50; 5#/\$6.00; 20#/\$12.00; 50#/\$18.00

Romanze red skin, yellow flesh High yields and great storage! Another German potato resistant to blight, scab, and wart. A late maturer, but it's worth the wait. These succulent red tubers are husky enough to last you through the winter. Some susceptibility to leaf roll virus. **LBR. PVP.**

7920 Romanze, 2 1/2#/\$5.75; 5#/\$8.25; 20#/\$20.00; 50#/\$38.00

Russet Burbank russet skin, white flesh Known to most as the Idaho Potato, the dry mealy texture makes it an old trusty favorite. A great whatever-you-want-to-do-with-it potato; you'll have the whole winter and spring to experiment with it in the kitchen. Its reliably high yields mature late in the season, and the plants show resistance to scab, black leg, and fusarium. This dependable standard requires heavy feeding and regular moisture for exceptional performance.

7930 Russet Burbank, 2 1/2#/\$4.50; 5#/\$6.00; 20#/\$12.00; 50#/\$18.00



Substitutions

Because potatoes are subject to crop limitations, we run out of some varieties. Most people prefer getting potatoes to a refund. **Unless you indicate that you will not accept substitutions, we'll follow this protocol:**

For commercial varieties -

We will substitute a variety of similar color and season.

For organic varieties -

We will substitute the same variety, grown without synthetic insecticides, fertilizers or herbicides, but not *certified* organic and refund the price difference.

If that's not available, we will substitute conventional stock of the same variety and refund the price difference.

If neither of those is available, we'll substitute certified organic stock of a similar variety.

If you have specific preferences, indicate them on your order sheet.

Moose Tubers 2010, items 7000-7999, pages 99-106

	Item	Size	How many	Variety	Price each	Weight Total	\$ Total
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page 70D totals							

POTATOES