

Seed Potato Varieties

Norland : Early variety with red skin and white flesh. Perfect for new boiling potatoes.

Irish Cobbler: Early variety with smooth white skin and white flesh. Very nice boiler and baker!

Eva: Mid season variety with white skin and white flesh. Slightly mealy texture making it great for chipping, mashing and baking.

Reba: Mid to late season with white skin and white flesh. Excellent flavor. Stores very well. Our favorite white spud!

Adirondack Blue: Mid season variety with deep purple skin and flesh, round to oval shape. Always a conversation piece.

Red Pontiac: Late season variety with red skin and firm white flesh. High yielding. Our favorite red for 40 years!

Yukon Gold: They say it's early, but for us it's late. White skin and yellow flesh, one of the best for storage. Great flavor. Very popular.

Kennebec: Mid to late season variety with white skin and white flesh. Excellent all-purpose choice. A New England favorite.

Katahdin: Late season variety with smooth white skin and white flesh. A mainah's favorite!

Gold Rush: Mid season variety with russeted skin and extremely white flesh. Oblong tubers have good disease resistance.

Russet Burbank: Late variety with russeted skin and mealy texture. The best for baking and fries.

Green Mountain: Known for its excellent flavor and baking qualities! It is considered a high yielding potato with tan skin and white flesh. Excellent storage potato.

Norwis: Tubers are blocky to oval, slightly flattened with a relatively smooth white to tan skin color. Flesh color is a pale yellow to cream color and has a high yield potential. Known as a great frying potato.

Caribou: A russet-skinned and white flesh variety with high yields, mid-season maturity and moderate common scab resistance. Great for mashed potatoes and baked potatoes!



Reba Potato



Yukon Gold



Norland Red Potato



Adirondack Blue Potato