

Recommended Types to Grow

White

Russett Burbank*
Kennebec**
Epicure†
Irish Cobbler†

Red

Red Pontiac*
Norland**
Red Gold
Colorado Rose

Yellow

Yukon Gold*
Carola

Purple

Purple Viking*

* Good for Central/Eastern Washington

† Good for containers



When and How to Harvest

- ✿ Since potatoes grow underground, you need to watch for clues that tell you when to harvest. Dig up small “new” potatoes near the soil surface any time after the plants flower and before the green tops die. Dig up full-sized potatoes after the tops have died back.
- ✿ Gently sink a digging fork or shovel 4 to 6 inches straight down into the potato bed. Pull the handle toward you and uproot your potatoes. At the end of the season, be thorough in your potato hunt so you don’t miss any!

Storage and Cooking

- ✿ New potatoes are tender and do not store well. Enjoy them soon after digging, in salads or roasted.
- ✿ After digging full-sized potatoes, carefully dust soil from the skins and let them sit for a week at room temperature in a dark place. Then store them (unwashed) in a cool, dark place with good airflow for up to 6 months. Enjoy potatoes cooked many ways!



Potato Pals

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Makes: 3 cups

Ingredients

1 pound **potatoes**, cut in 1-inch pieces
1 Tablespoon **vegetable oil**
½ teaspoon **salt**
½ teaspoon **garlic powder** or 2 cloves of **garlic**, minced

Directions

1. Wash hands with soap and water.
2. Preheat oven to 400 degrees F. Lightly grease a large baking sheet.
3. In large bowl, stir together all ingredients.
4. Spread potatoes on the baking sheet, leaving space between pieces.
5. Roast until potatoes are soft, about 20 minutes. Toss a couple of times while roasting.
6. Refrigerate leftovers within 2 hours.

