
RONNIGER
Potato Farm LLC
Spring/Fall 2008
www.Ronnigers.com



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EXPLANATION OF SYMBOLS:

O = Certified Organic + Certified Seed Potatoes

N = Naturally Grown + Certified Seed Potatoes. These are grown the same way as our certified organic potatoes, however, to save on time and costs, they were not inspected for their organic status. They are still inspected by the state Colorado for their disease free seed certification.

C = Conventional + Certified Seed Potatoes.
Pesticides may have been used on these during the growing season. These are purchased from other farms for resale.

CO-PVP = Plant Variety Protectedð These are varieties that are protected under the Federal Plant Variety Protection Act and are owned and controlled by the Colorado Certified Potato Growers Association (CCPGA). At this time CCPGA allows you to buy small quantities of PVP seed from us for your own garden use and also allows you to sell as food through CSAôs, at farmers markets, to restaurants, etc. Larger commercial ventures will need to pay a royalty. You are not allowed to grow these PVP varieties for seed stock unless you first get full written consent from CCPGA. Give us a call if you need to grow seed stock and we can help you set it up. Check back each year for any changes in the PVP rules.

VR-PVP = Plant Variety Protectedð Same as CO-PVP except Verlin Rockey is the owner of the variety.

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Thoughts and Thanks

Cover Story:
Verlin Rockey digging Ozette potatoes next to a healthy patch of Jerusalem Artichokes.



Benjamin's Update:
As you may remember from last years catalog, Benjamin had been born and had to have a stay in the hospital for over 5 weeks including surgery to repair his esophagus. Our hearts are so grateful to all of you who prayed for us and supported us during this time. We are praying that our Heavenly Father will return the blessing to you and double it. Thank you!

Benjamin is now crawling around and pulling himself up next to furniture. He is challenged with facial paralysis, hearing loss in his right ear, and is going to have surgery this year on one or both hands. He has low muscle tone and is a really small guy so we are encouraging him to grow and to play. We are so proud of him. Each day he shows us his intelligence. Each day he does something to bring joy to our hearts. If you'd like to read more about Benjamin, you can visit his mommy's updates at: www.caringbridge.org/visit/benjaminrockey

New Address and Updates
Please note our new office mailing address and contact information on the previous page. We moved family and office to be right next door to our new warehouse and packing facility. This is definitely helping us to save time and energy. The old address will still work as we are still growing generation 1 and 2 potatoes there as the isolation insures no diseases are spread into the crop. But of course, it's faster to send mail directly to the new address.

We are slowly but surely investing in warehouse equipment and software to help us take on the load of a growing business. One example is an update to our shipping software that automatically sends tracking information to your e-mail address. There may be need of occasional tweaks to the system, but every year we are getting better at what we are doing.

For security reasons we've had to change servers to host the ronnigers.com website. The new website is updated and operable. However, we have many ideas for improving the ease of use and so will be updating that throughout this year. This is a great way to place your order.

This year we've changed the pricing structure because of the current nature of fuel prices. You'll see the base price for potatoes on page 19. When you have the total pounds for your order, you'll find the shipping charge on page 20. You may actually see a one or two dollar savings from last year.

Also new, page 16 with potato pictures in color. So here we go! May the Lord bless you all, with a great 2008!

Craig



Useful Potato Comparisons

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HEAT TOLERANCE
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Red Pontiac 3
Yukon Gold 3

WE WANT TO HEAR FROM YOU

Please include a note with your order . . . we like comments, constructive criticism and especially down-home humor! We can better serve you and improve our catalog selections with your comments and suggestions.

OUR GUARANTEE

We will be responsible for your seed potatoes arriving safely and in good condition, and our seed potatoes will be 100% satisfactory. If anything purchased from us proves otherwise for any reason, we will either replace it, or refund the purchase price, whichever you wish. We cannot, however, be responsible for the crop.



Early Potatoes



(EARLY MATURING 55-65 DAYS)

ADORA (N) - Low Carb
Hereôs a good potato for those watching carbohydrates. Tests showed that a 5.2oz Adora potato contained 87 calories while the equivalent Russet Burbank, contained 117 calories. Originally bred by A.D. Mulder in the Netherlands. Oblong tubers with rather smooth skin, evenly distributed medium shallow eyes and light yellow flesh. High yielder with nice tuber uniformity. Good keeper, fairly firm texture, maintains color after cooking. Great for boiling and baking. Good resistance to most diseases.

BINTJE (O, N)
Heirloom since 1911 and most widely-grown yellow variety in the world. High yielder of medium-sized tubers, keeps exceptionally well, grows anywhere and has excellent flavor anyway you fix them. Itôs also grown as yellow creamer potatoes. Makes great oven fries!

CARIBE (O, N)
An increasingly popular bluish-purple skinned potato with snow-white flesh that boils, steams and makes the lightest and fluffiest mashed potatoes one can only imagine. Excellent yielder of uniform tubers, over 4 lbs. per hill and reports of as high as 11. Adaptable anywhere in the U.S.

CHARLOTTE (N, C)
Good producer of medium oblong nuggets, sometimes slightly crescent shaped, with very thin, golden yellow skin and flesh with shallow eyes. Great salad variety and a real attention grabber. One of our favorites for eating throughout the year, excellent storage qualities.

"Pray for peace and grace and spiritual food, for wisdom and guidance, for all these are good, but don't forget the potatoes."
John Tyler Pettee

PURPLE VIKING (O, N)
When we give Purple Viking to someone, they always come back for more. Another unique variety that has all the characteristics of its parent Viking Red, but it has a true purple skin with bright pink-red splashes...candy-stripe look. The flesh is perhaps its most remarkable attribute as it has snow white uniform flesh with a very smooth texture. Drought resistant and a high yielder. Itôs unique taste is loved by many and will get sweeter in long term storage.

RED NORLAND (N, C)
Anxious for the first red potatoes from your garden? This is the one you want. Earliest red we sell. Very smooth skin, white flesh, good yielder of medium to large sized consistent tubers with shallow eyes. Stores well and is very popular in the potato belt.

RED PONTIAC (N, C)
Most likely the easiest and most adaptable red potato there is to grow, not to mention the consistent flavor! Attractive deep red skin and eyes, white flesh. The tuber of choice for new potatoes or fresh eating.

RUSSET NORKOTAH (N, C, CO-PVP)
Released in 1987 by Dr. Robert Johansen of North Dakota. Russet Norkotah has already been widely accepted by the potato industry because of its excellent baking, boiling, French frying, chipping and scalloping qualities. Uniform yielder, stores well, a good choice as a single potato crop for gardeners with limited space. Scab resistant.

YUKON GOLD (O, N)
Our best seller and an excellent keeper. Attractive, smooth, thin yellow skin, shallow eyes, yellow flesh and uniform yields. Lends itself well to any method of potato preparation. Immensely popular since its 1980 release from Canada. If you like your fried potatoes golden brown, Yukon Gold will almost turn that color by themselves.

Mid-Season Potatoes

(MID-SEASON MATURING 70-80 DAYS)



ADIRONDACK BLUE (N) Limit 10 lbs.
In 2006 Adirondack Blue was selected for a special production run of Nittany Lion blue and white potato chips for tailgating fans. Reported as having a great taste. Produces round to oblong tubers with consistent purple color throughout. Boil for salads and a lighter blue color. Bake or fry to keep the purple color.

AGRIA a.k.a Alby's Gold (N)
Dutch Introduction. Our opinion and taste tests from this potato from Holland sets right next to our 1986 German Butterball introduction in flavor, color and beauty. Smoother, thinner yellow skin and deep yellow flesh, shallow eyes with slightly prominent eyebrows. High yielder of large attractive round to oval tubers. Excellent anyway they are prepared. Moderate scab resistance.

ALL BLUE (O, N)
Deep blue skin, blue flesh ï almost purple. Very abundant yields of medium-sized tubers. Smooth skin, shallow eyes and excellent flavor. The children say they make the best French fries ever, and is a must for the all-American red, white and blue potato salad.

What I say is that, if a fellow really likes potatoes, he must be a pretty decent sort of fellow.
A.A. Milne (1882-1956)

COLORADO ROSE (O, N, CO-PVP)
New from Colorado! Works great in all the traditional red potato dishes. Beautiful red skin and white interior along with a delicious taste. Produces 10 - 12 medium tubers per plant.

DESIREE (O, N)
The most popular ñredò potato in Europe. Round to oblong tubers, satin-like pinkish/red skin and gourmet quality creamy-yellow flesh. Prolific yields of excellent all-around cooking potatoes. Very resistant to common diseases. An easy and very reliable gourmet potato to grow.

DURANGO (O, N)
Durango Red keeps its color well in storage. It is an all-purpose red skin white flesh potato. Good for boiling, mashing, baking, or frying. This one has a slightly thicker skin so that it doesn't peel as bad during harvest.

FABULA (N, PVP) - Low Carb
Tests indicate that Fabula has 25 to 30 percent fewer carbohydrates than the traditional Russet. Yields are high for this new golden yellow potato. A wet waxy texture-makes this one great for potato salads.

HUCKLEBERRY (O, N)
Skin color is a maroon-beet red and the flesh is dark pink with white marbling. Has an oblong potato shape, medium to medium-large tubers and is a consistent producer of vigorous medium to medium-large tubers. This is definitely one of a kind. Named after the legendary wild huckleberry of the Northern Rockies.

KENNEBEC (N, C)
The Maine Potato. Will never fail you as they do well under harsh conditions. Light tan skin, shallow eyes and white flesh. A consistent potato and a good keeper. Those who eat potatoes everyday will not tire of Kennebecôs great flavor. Shows some disease resistance.



Mid-Season Potatoes



(MID-SEASON MATURING 70-80 DAYS)

KERRS PINK (O, N)
Introduced in 1917 in Ireland and became the countryôs most popular potato. Even today itôs still the best selling variety. The texture is very fine-grained. The Irish call it ñflouryò. Part of the appeal is the Irish method of cooking. In Ireland, potatoes are never peeled. they are washed and put in a pot of cold water, which is then brought to a boil. Then about two-thirds of the water is tipped off and the potatoes are allowed to steam. After gently cooking a Kerrôs Pink potato, slice them lengthwise and put in a pat of butter. ñItôs almost as if itôs already been mashed.ò Round, light pink skin with snow white flesh, and delicate little red eyes. Superb flavor and makes good mashed potatoes.

MARRIS PIPER (O, N)
Well, if you enjoyed the Kerrôs Pink, (an old Scottish-Irish variety), you will surely enjoy this heirloom favorite also from the British Isles. Large cream-skinned, cream-fleshed and abundant producer. Shows scab resistance and makes mashed potatoes that are out of this world. This potato is also favored for itôs frying qualities.

MOUNTAIN ROSE (O, N, CO-PVP)
A brand new bright red inside and out potato from Colorado, bred and raised here by Dr. Holm. Dad had asked Dr. Holm to come up with a good red flesh potato that could be fried without turning brown and hereôs the result. Excellent as potato chips and French fries. Itôs also great for baking and mashing and Fourth of July potato salads. High in antioxidants!

FARM FACT

Planting in warm 50+ degree soil with pre-sprouted seed pieces greatly promotes strong emergence and rapid growth. Potato plants are stronger under these conditions and more resistant to problems.

RIO COLORADO - NDC5281-2 (N, C, CO-PVP)
This is the potato to get if your goal is to harvest many creamer sized delectable tubers. Beautiful red skin and delicious white inside. Great for restaurants looking for the smaller size to roast. Youôll need to kill the vines early for the smaller size If you let this one grow to maturity, there will be many medium sized tubers for an abundant harvest. We predict that this red potato will win in taste tests.

PURPLE MAJESTY (O, N, CO-PVP)
Another new potato variety from Dr. Holm in Colorado along with Mountain Rose. This one is a purple inside and out potato, also bred to be a fry type potato and tastes great baked or boiled. Very nice uniformity and yield. Purple MajestyÊ potatoes are loaded with 235 milligrams of anthocyanidins per 148 gram serving (approximately 1.5 potatoes), nearly twice the amount found in any other produce item at a fraction of the cost. Anthocyanidins are a subclass of high-potency antioxidants shown to reduce the risk of cancer and heart disease, lower cholesterol, strengthen the immune system and decrease age-related memory loss.

RED GOLD (O, N)
Medium sized tubers, lightly netted red skin wrapped around a delicate yellow flesh that has the texture and flavor no other potato has. Semi-moist, high yielder and disease resistant. Excellent steamed, boiled, baked, fried, mashed, roasted or scalloped.

RED LASODA (N, C)
If you have ever bought red potatoes in the store, chances are you have eaten these delicious potatoes. They corner almost half of the red market in the U.S. They are adaptable to a wide variety of climates and soil conditions. A great choice for the South. Round tuber, smooth skin and distinct eyes. Good keeper. Bliss Triumph x Katahdin cross.



Mid-Season Potatoes



(MID-SEASON MATURING 70-80 DAYS)

RED VIKING (N)
Bright red skin, holds well in storage. Full bodied flavor for baking and boiling that is extraordinary. Grows great in Texas and hot climates as it has ability to withstand heat. Rapid sizing, can grow from golf ball to baseball size overnight.

ROTE ERSTLING (O, N)
A Swedish potato grown in Alaska, the Rote Erstling puts on a nice sometimes rough red skin with delicious yellow flesh. It grows exceptionally well in northern climates.

SANGRE (O, N)
A very dark red skinned 1982 release from the University of Colorado, that is popular in the fresh market. Round to oblong tubers, dug early for an abundance of small red tubers, used in restaurants cooked whole on the plate, with olive oil and a few flakes of parsley...Yummm! Also makes dandy creamed potatoes and peas. Good early planting qualities.

VALISA (N)
One of the top ten best yellows grown in northern Germany. Brilliant yellow flesh and skin. One of the best in our storage trials, keeps till June here.

YELLOW FINN (O, N)
In Finnish ñNiku Lapuaò. This is the classic European yellow-fleshed gourmet potato. Yellow Finnôs buttery sweet flavor distinguishes it from any other potato. Produces excellent yields of flat, round, sometimes pear-shaped tubers. Performs best with a lush, long growing season. Moist, mash-able texture and an excellent keeper. One of our favorites.

Talk of joy: there may be things better than beef stew and baked potatoes and home-made bread—there may be.
David Grayson

New Potato Varieties!

GB-AG (N, VR-PVP) Limit 5 lbs.
This new variety has a dry texture like Yukon Gold and an excellent light potato taste. It grows to a nice round shape and is beautifully golden on the inside. A German Butterball by Agria cross.

FF-RG 367 (N, VR-PVP) Limit 5 lbs.
We are looking to improve upon the Red Gold variety with better storage qualities and better skin color and here is one of the new crosses that we have selected. The texture is waxy with a nutty - medium potato taste. This should be a great salad variety. A French Fingerling by Red Gold cross.

FF-RG 369 (N, VR-PVP) Limit 5 lbs.
Hereôs another selection from the French Fingerling by Red Gold cross that shows great promise. The golden inside is waxy and moist with a light potato taste. We are excited to have you try these new crosses out and let us know what you think.

FARM FACT
It is a good idea to grow several varieties each year until you find the best potatoes suitable for your climate, taste, and that acclimate themselves well to your environment.





Late Potatoes



(LATE-SEASON MATURING 85-100 DAYS)

CANELA (O, N, CO-PVP)
A new beautiful looking russet, Canela yields large uniform potatoes that look like the picture perfect baked potato. Set this next to a steak and you'll have a meal to remember. A good potato for storage.

CAROLA a.k.a Carole (O, N)
This yellow from Germany is heralded by potato lovers as one of the best. Produces an abundant basket of tubers under each hill. Oblong to round tubers with smooth yellow skin and flesh that has the texture, moisture and taste of a new potato even after months of storage in the root cellar. Boils, bakes, mashes and hashes that are out of this world as well as makes some of the best scalloped potatoes around. Shows some scab and disease resistance, also excellent storage qualities.

GERMAN BUTTERBALL (N)
Introduced by David Ronniger in 1988 from a handful of potatoes which he then increased. This is a real beauty. Near perfect round-to-oblong tubers, somewhat netted golden skin with a flesh more yellow than creamy butter and flavor that is beyond your imagination. Won first place in Rodale's Organic Gardening "Taste Off." It has taken us years to catch up to the demands of our customers.

GOLDEN SUNBURST (N)
Like eating energy from the sun, Golden Sunburst is becoming a favorite with a nice size and an excellent taste. A local said he could sell these all day at the farmer's market. Golden inside and out.

NICOLA (N)
Nicola is a beautiful golden yellow inside and out potato that works well for boiling, mashing, and roasting along with a unique nutty potato taste. This is a waxy type potato that makes it great for salads too. Shows resistance to scab.

Why do potatoes make good detectives?
Because they keep their eyes peeled.



RIO GRANDE RUSSET (N, CO-PVP)
Here's a russet bred and grown from the waters of the Rio Grande River. This is a great taster with a nice shape, a great baker with a juicy steak! You'll be amazed at how nice and uniform this one looks at harvest.

ROMANZE (O, N)
We were amazed at how great this one tasted when we first tried it. Romance has beautiful light red skin and golden flesh on the inside. Very similar to Red Gold except it has a solid color skin that's better for display.

RUSSET BURBANK (N, C)
The Idaho Potato that Idaho built its reputation on. Also known as the "Idaho Netted Gem" or simply "The Russet". It is the most widely grown potato in the U.S. We have eaten literally thousands of them baked, and the last one tasted just as good as the first. Dr. Burbank even admitted he was fortunate to have bred this cultivar.

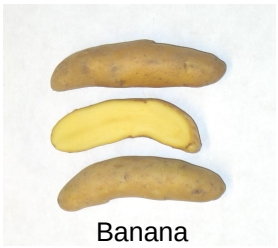
RUSSET NUGGET (O, N)
The Nugget is a standard Russet with an abundance of white flowers. It's a general use potato and is excellent for French fry processing and will also make perfectly shaped baked potatoes. A 1988 release by Colorado State University.

SNOW WHITE (N)
Try this one for awesome snowy white mashed potatoes. Dad says these have a "fabulous" taste and that you can eat the soft white skins, the skins having the same look as a russet. Snow White will grow to a nice and long oval shape.

Fingerling Potatoes



AUSTRIAN CRESCENT (O, N)
Yellowish-tan smooth skin and light yellow flesh. Prolific yields of fingerlings to 10ò weighing 3-7 ounces. Aside from excellent salad qualities, they are delicious simply boiled or steamed. Mid-season variety.



Banana

BANANA - Russian Banana (O, N)
The superstar of the fingerlings and the easiest to grow. Developed in the Baltic Region of Europe/Asia and heralded as excellent for salads, it is a favorite among chefs and gourmet markets. Yellow, banana-shaped, waxy-type tubers with firm texture that have wonderful flavor baked, boiled and steamed. Produces heavy yields of medium sized tubers and has shown excellent field resistance to disease. Late variety.

FRENCH FINGERLING (O, N)
A gourmet quality fingerling with satin red skin and yellow flesh with an interior ring of red when cut across. Produces good-quality, medium sized tubers which are a great addition to any plate. It is said that this fingerling arrived in this country in a horseôs feedbag. Early variety.



French Fingerling

LARATTE (O, N)
Similar to the Russian Banana with its yellow skin and flesh. This fingerling has a rich and chest-nutty flavor and has long been a favorite of fine chefs. Wonderfully smooth and creamy when pureed yet maintains a firm texture when cooked. Mid to late season variety.

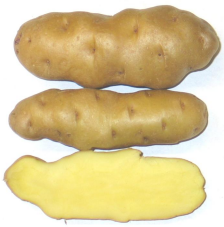
Fingerlings cut a little differently than round potatoes. They have more eyes running the length of the tuber in a spiral pattern. We suggest cutting them crosswise into discs or wedges for planting.



Fingerling Potatoes



OZETTE — Anna Cheeka's Ozette (O, N)
The Ozette was introduced by the Spanish Explorers in the 1700ôs to the N.W. Coastal Indian Tribes. Introduced to the fresh market by David Ronniger in the late 1980ôs. The original seed was obtained from Anna Cheeka, Maka Indian of the Neah Bay Tribe where it is still grown today. The Ozette is one of the tastiest of all fingerlings. Classic in appearance with pale gold skin and creamy yellow flesh. The slightly earthy, nutty flavor comes through beautifully when lightly steamed or sautéed. Late variety.



Ozette Fingerling

PEANUT — Swedish Peanut, Butterfinger (O, N)



The crescent teardrop finger potatoes are bursting with goodness from their nutty tasting yellow flesh wrapped in a light-russet skin. Very firm when cooked, holding well in salads or even better when lightly steamed or boiled and then sautéed with other veggies. Early variety.

MARKET GROWERS

Those of you who grow for farmers' markets, restaurants and such, take note: Fingerling potatoes have a high market value, are simple to grow and are very prolific.

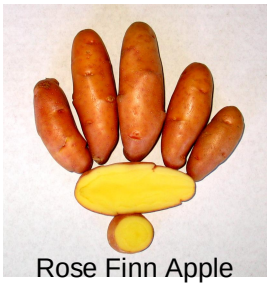
PURPLE PERUVIAN (N)
Purple through and through, small to medium tubers with many eyes. A true Peruvian variety that produces well in this northern hemisphere. A great conversation piece and a sure fired market potato. Mealiest of the fingerlings, delicious when fried. Late variety.



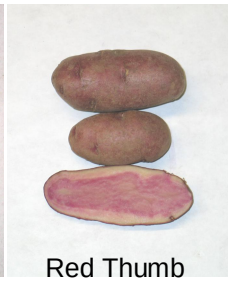
Purple Peruvian

RED THUMB (O, N)
The Red Thumb is a relatively new fingerling and with its one of a kind brilliant red skin and unusual red flesh, it cries out for a place in a gourmet setting. The uniformity of this particular potato makes it a favorite among chefs. Early variety.

ROSE FINN APPLE — Ruby Crescent (O, N)
A rosy colored skin with deep yellow flesh and a waxy, firm texture. A great roasting potato, very popular and fun to grow. Delectable flavor and a fine keeper with vigorous vines. Many chefs are finding that these potatoes cooked and pureed lend themselves well as a soup thickener for sauces and gravies. A fine keeper with vigorous upright vines. Late variety.



Rose Finn Apple

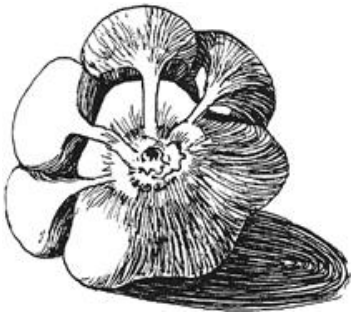


Red Thumb

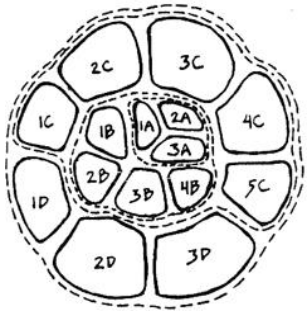


Garlic

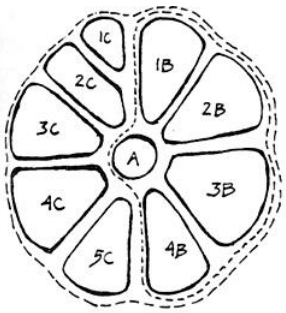




Softneck Bulb



Cross section Softneck



Cross section Hardneck

All strains of garlic fall into two main categories. The first category is hard-neck (ophioscorodon) which produces a flower stalk much like wild garlic. These usually produce between 5 and 9 cloves per head. They grow in a circle around a woody stem and produce large cloves which typically have a more full-bodied flavor than their softneck counterparts. They are easier to cook with as well as they are easier to peel and handle.

The second category is the softneck (sativum) which usually does not produce flower stalks. These usually produce between 6 and 18 cloves in multiple layers around a soft central stem. Softneck varieties have as good of storage qualities as do the hardneck varieties and work better for braiding.

PRICES FOR GARLIC Shipping September - December 2008

Pounds	Price / lb.	Total
0.5	$16.00	$8.00
1	$12.00	$12.00
2	$12.00	$24.00
5	$11.50	$57.50
10	$10.00	$100.00
Over 10	$10.00	Call for availability

HARDNECK VARIETIES

BROWN TEMPEST - Limit 1 lb.
These brown-skinned cloves come in a nice purple wrapper. Hot fiery flavor. Produces about a half dozen large cloves. Stores longer than many hardnecks.

CHESNOK RED (Purple Stripe)
This hard neck produces large bulbs with purple striped wrappers. The variety may have originated in Shevlisi, Republic of Georgia. It is superb for cooking, holding its flavor and shape and offers a distinctive, lingering taste. You get 9 to 10 easy to peel, large cloves per bulb. It grows nationwide and doesn't mind cold winters.



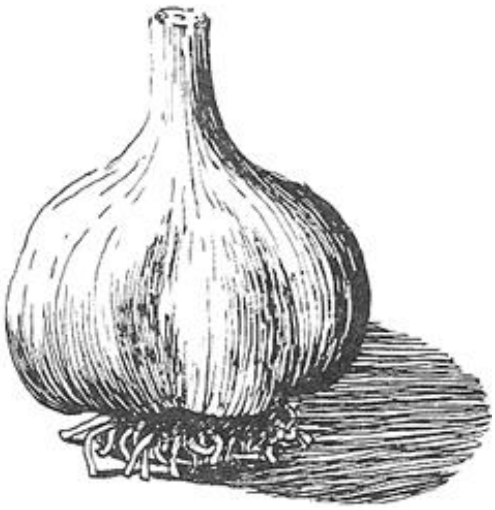
Garlic



MORE HARDNECK VARIETIES

GEORGIA CRYSTAL (Porcelain)
A pretty porcelain variety that produces large bulbs with 4 to 7 large cloves. The wrapper is clean, firm and white in color. The flavor is mild and buttery when roasted.

GEORGIA FIRE (Porcelain)
A pleasant hot taste thatôs great for salsa. This one also produces about a half dozen large cloves.



GERMAN HARDY
Originating from Central Europe, German Hardy is adapted to growing in Northern climates.

GERMAN PROCELAIN
Produces very tall plants and large edible scapes. Youôll get satiny white wrappers and 4-6 large cloves. The taste is great and the storage quality is excellent.

GERMAN RED (Rocambole) Limit 1 lb.
This variety will produce a large plant with tall scapes that can grow rather large bulbs and have considerable red color in the wrapper. The cloves themselves have a brownish skin. The taste is hot and zingy. It can produce between 10 to 12 cloves per bulb.

ITALIAN PURPLE (Purple Stripe)
The basic Italian hard neck, also called Gambino and "Easy Peel." It produces large bulbs with easy to peel cloves that do wonders for Mediterranean cooking. Widely grown in the Ohio Valley and Northeast and makes its way into a lot of home-cooked Italian suppers.

KILLARNY RED (Rocambole)
These cloves are easy to peel and this variety tolerates wet climates well. Nice sized bulbs with pretty pink skinned cloves, often about 8-10.

PERSIAN STAR (Purple Stripe)
This beautiful purple stripe hard neck has a piquant, rich garlic flavor. It is reported this variety came to the U.S. in the 1980s via a bazaar in Uzbekistan. The large cloves have red tips with marbled streaks on whitish or yellow-brown back ground. Rapidly becoming a major favorite in the U.S.

POLISH HARDNECK *(Porcelain)*
This is a porcelain variety with a purple striped wrapper. The original hard neck strain came from Poland through Ontario and into the U.S. where it is grown widely in the Northeast and the Northwest. It produces very large bulbs and the cloves can be very large as well.

An entrepreneur tends to bite off a little more than he can chew hoping heôll quickly learn how to chew it.
Roy Ash



Garlic



MORE HARDNECK VARIETIES



PURPLE GLAZER (Glazed Purple Stripe)
A nice, easy-to-peel and easy-to-like purple stripe variety. It comes originally from the Republic of Georgia. It has pretty wrappers around a tan skinned clove. The flavor is pleasant with some heat that is not overbearing.

ROMANIAN RED *(Porcelain)*
This variety is a long storing porcelain hard neck that was brought to British Columbia from Romania. The bulbs have very large, easy to peel cloves. The taste is hot and pungent with a considerable bite. Usually it produces 4 to 5 cloves per bulb and stores very well.

RUSSIAN GIANT (Porcelain)
Giant easy to peel cloves. This one can grow pretty large if the soil and conditions are right.

RUSSIAN RED (Rocambole)
This large hard neck has an easy-to-peel bulb. It is an old heirloom variety brought to the Northwest by Russian immigrants in the early 1900s. This variety is one of our favorites for great flavor that tends to be very hot. It grows well in cold climates.

SIBERIAN (Glazed Purple Stripe)
A popular garlic with 5-7 large plump cloves. It has the most beautiful purple stripped wrapper seen and is a good producer in the North.

SPANISH ROJA (Rocambole)
Peels easily, stores up to 4-6 months. This variety produces several very large cloves with each bulb. It has been described as the most piquant garlic in the world. Immigrants may have brought it to the Portland area before the 1900s.



Planting potatoes in Austin, Colorado.

"Shallots are for babies; Onions are for men; garlic is for heroes."

Garlic

SOFTNECK VARIETIES



CHET'S ITALIAN (Artichoke)
This prized soft neck was found growing in an abandoned garden in the state of Washington during the 1960s and has become very popular ever since. The bulb can reach good size, and produce up to 20 cloves in three or four layers. It is relatively mild, though cold winters tend to ramp up the fire in the taste.

INCHELIUM RED (Artichoke)
This is just about everyoneôs favorite among the soft necks. Itôs relatively spicy but prolonged taste won the 1990 garlic-tasting test at Rodale Kitchens. Originally found growing in the Colville Indian Reservation, it is an "artichoke" soft neck. The bulbs can be rather large, sometimes 3 inches across, and can have up to 20 cloves. It stores well. The flavor becomes more pronounced over time.

KETTLE RIVER GIANT (Artichoke)
This artichoke soft neck can grow quite large, up to four inches at times. It has been a long time heirloom garlic grown in the Pacific Northwest. Cold winters are not a problem. The wrappers are a beige-white with pink overtones. It produces 8 to 15 cloves. It also stores quite well. It has a medium heat and a rich taste, not unlike some hard necks.

RED TOCH *(Artichoke)*
This variety was collected in Tochliavari, Republic of Georgia. This is a rare collectors bulb. The bulb can be rather large, and the cloves can be red streaked. It does well in warm climates and tends to mature a bit earlier than most soft necks.

SANORAN *(Artichoke, Turban)*
One of the most early maturing large sized varieties of garlic available that originates from Mexico. Sanoran prefers mild winters but has handled colder climates ok. Grows large beige bulbs with occasional red streaks. May grow as hardneck or softneck.

SILVER WHITE *(Artichoke)*
With a relatively hot flavor, this garlic has adapted well to growing in both hot, dry, and maritime climates. Beautiful pink cloves come inside the bulbs silvery white wrappers.

SILVER ROSE *(Artichoke)*
A silver skinned wrapper that grows to a nice large size with six to eight large cloves. Silver Rose is a very good keeper and has a moderate heat to the taste.

SIMONETTI *(Artichoke)*
These large white artichoke bulbs were uncovered in the Republic of Georgia by garlic researcher Dr. Phil Simon. Grows well in all climates, it has a moderate and pleasing heat, and stores for many, many months after harvest.

"I cannot enjoy any pleasure or happiness unless I share it with you. And I must tell you that I have had a whole field of garlic planted for your benefit, so that when you come, we may be able to have plenty of your favorite dishes!"
Letter, Duchess of Milan to the Duchess of Mantua, 1491.



Growing Garlic



SOIL PREPARATION: Deep till or spade beds, working in well-composted manure in the summer before planting. Rotate your crops and do not plan on planting garlic or any member of the onion family in the same areas three years in a row. Soil should be well-drained, fertile, loose ground. Garlic does not like wet feet, so if your soil tends to be wet in the winter, try planting garlic in raised beds.

PLANTING: The garlic we offer grows best when fall-planted. Dates vary from mid-September through November, depending on your climate. Usually plant one month before the real cold weather as this will allow time for initial root development and will strengthen the young plant for over-wintering. Water beds a few days before planting if the soil is very dry. This encourages early root growth before winter. Break open your garlic bulbs and loosen them into individual cloves. Select the firmest, largest, best looking cloves for planting. Discard any cloves with signs of decay, irregularities or damage. After deciding on the best spacing pattern for your garlic patch, plant the cloves, root-end down, one inch deep, (that is, to the first knuckle), by simply pressing the clove into the soil. Later, a light raking over the entire bed will cover the cloves. Where the wind blows, or it can get very cold, people do plant deeper, 2" - 4" inches is usually the recommended maximum depth.

SPACING: Garlic requires a minimum 4" to 8" spacing. In a 3 1/2 foot raised bed, we make three evenly spaced rows and plant the cloves 4" - 6" apart. Single rows may be planted with plants 4" apart and a minimum 8" - 10" between rows. Double rows can be created 3" apart with 6" between plants in a staggered or "triangulated" pattern. Leave 15" - 20" between double rows. Across the surface of a raised bed, you can create a "triangulated" pattern, leaving 6" between plants.

MULCHING: Loosely apply a good layer of hay, straw or grass mulch immediately after planting to protect the young plants through the winter. In the Spring, most of the plants will have no trouble growing up through the mulch, while a few may have to be "helped" by pulling the mulch back a bit.

FERTILIZING AND WATERING: In the Spring, water the garlic as you would any leafy green vegetable, keeping the soil moist but not too wet. The best fertilization for garlic is well-worked manure or cover crop residues in the soil prior to planting. However, early in the Spring, when the leaves are growing, green and supple, garlic responds to fish or seaweed emulsion every ten days or two weeks. By the time Summer heat arrives, the garlic stops actively growing leaves and begins bulbing.

"POPPING TOPS" or CUTTING THE SEED STOCK: The "hard neck" types, including Romanian Red and German Red, will grow a woody flowering stock which will curl two or three times. We cut the stalks near where they emerge from the leaves when the flower head has risen above the plant. Early top-popping will help increase the size of the bulb. The "soft neck" types, Sicilian and Italian, usually do not develop a woody stock and are your best braiding garlics.

HARVESTING: Harvest after the leaves have begun to brown but while there are still 5 - 6 leaves remaining on the plant. Pull a few plants to check for bulb division and that there is a good bulb wrapper around each clove. In good soil, the plants might be pulled by hand, but we recommend loosening the soil first with a spading fork. Brush off the soil lightly and loosen it completely from around the roots. Please do not try washing garlic bulbs with water. Drying is an essential part of the curing process. It is important to remove freshly dug garlic from the direct sunlight and it should be taken immediately to a curing shed.

CURING : Choose a shed, garage or open barn with good air circulation for curing the garlic. The stalks can be loosely tied in bundles of 8 - 12 and hung by nails from rafters, walls or loose partitions that you can build for this purpose. Spreading garlic out in single layers on screens, drying racks or slatted shelves is also good. Keep the bulbs exposed to the air. Garlic stores longer if it is cured with it's stalk intact. Remember, good air circulation is absolutely essential for curing. Garlic should be cured for a minimum of three weeks and up to two months. If it is cool and humidity is high, you may want to use heaters and fans to keep the air circulating. After curing, you may trim the roots, cut off the stalks 1/2" - 1" from the bulb, and gently clean the bulbs a bit more with a bristle brush. Do not knock off the protective layers of papery skin.

STORING : Always store garlic loosely on netted sacks or hung in bunches with good air circulation. Avoid direct sunlight. Ideal conditions are 35 - 50 degrees Fahrenheit with a relative humidity of 60%. With good storage, garlic can keep well for six or eight months.

Salt

REAL SALT: THE NATURAL MINERAL SALT

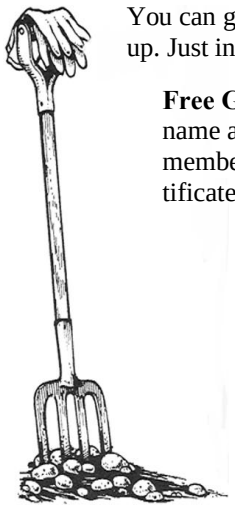


REAL SALT comes from a natural mineral rock salt deposit deep in the earth. A long time ago, when the mountains were being formed, near what is now known as the town of Redmond, Utah, there existed a super-saturated body of sea water. It congealed to form a great body of rock salt and captured within the crystallization a number of wholesome minerals. Light pink blocks of mineralized rock salt are hand selected from this ancient deposit, crushed, screened and then packaged under U.S.D.A. approved conditions, assuring you the finest natural mineral salt available today.

Item	Price	Shipping
9 oz. Real Salt Shaker	$3.95	Use 1 lb rate
26 oz. Real Salt Pouch	$6.75	Use 2 lb rate
25 lb. Real Salt Bulk	$72.00	Use 25 lb rate
8.25 oz Organic Garlic Salt	$6.95	Use 1 lb rate

We are firmly convinced that REAL SALT meets and exceeds the nutritional needs of a healthy body as well as providing natural flavor for food enhancement. Our customers say the flavor is natureôs best, you need only try it to like it.

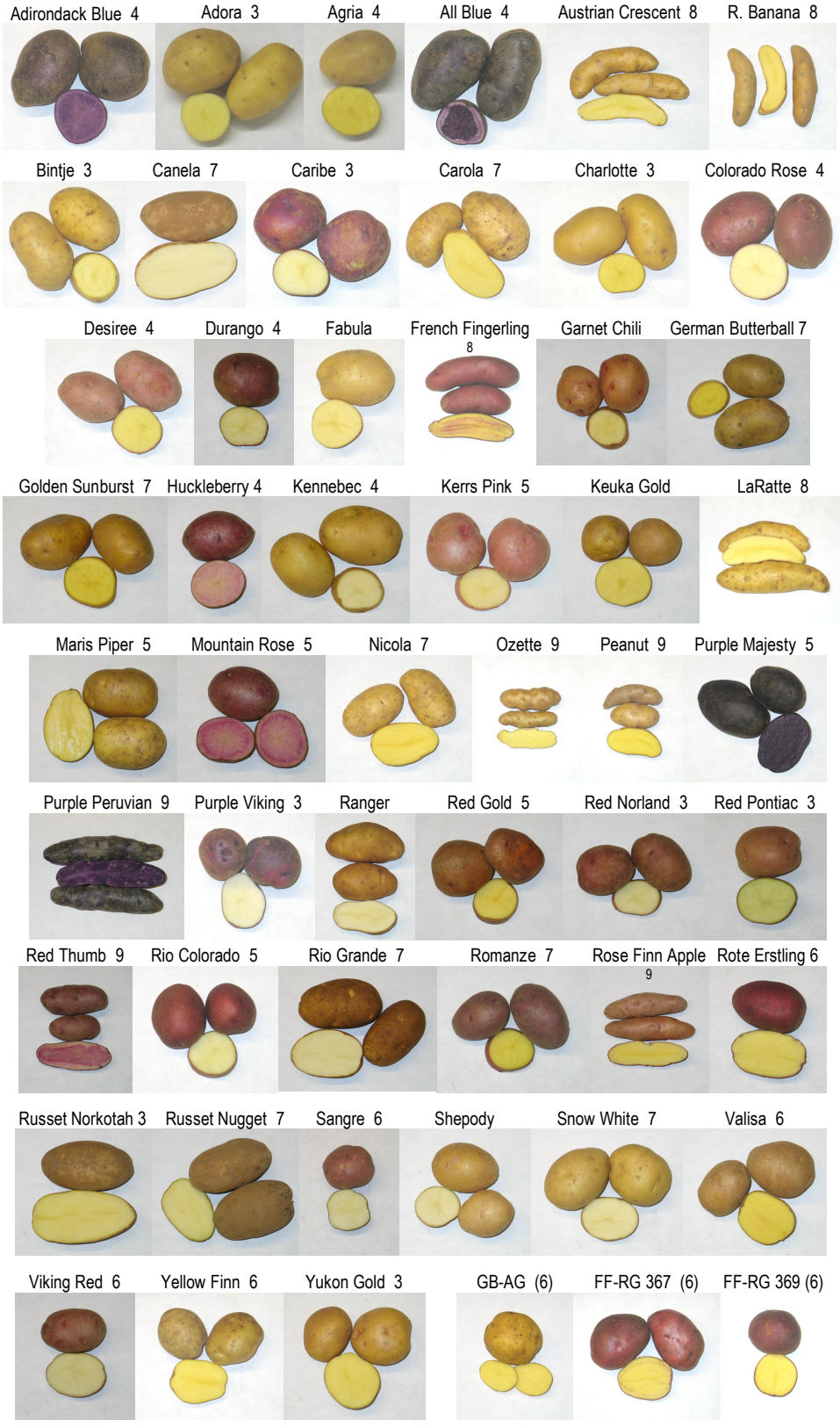
ñI canôt have salt or I really swell. Last year, I bought one pound of your Real Salt and could have all I wanted without a problem . . . Itôs great! ð L. Paecard



You can give your friends a gift certificate and a free catalog from $15.00 and up. Just indicate the details on the order form or call.

Free Gift Certificate! On a separate sheet of paper, please print legibly the name and mailing addresses of ten or more gardening friends, gardening club members, master gardeners or market gardeners. We will send you a gift certificate that will surprise you, which you can use toward a future order.




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Charlotte 3
Colorado Rose 4
Desiree 4
Durango 4
Fabula
French Fingerling 8
Garnet Chili
German Butterball 7
Golden Sunburst 7
Huckleberry 4
Kennebec 4
Kerrs Pink 5
Keuka Gold
LaRatte 8
Maris Piper 5
Mountain Rose 5
Nicola 7
Ozette 9
Peanut 9
Purple Majesty 5
Purple Peruvian 9
Purple Viking 3
Ranger
Red Gold 5
Red Norland 3
Red Pontiac 3
Red Thumb 9
Rio Colorado 5
Rio Grande 7
Romanze 7
Rose Finn Apple 9
Rote Erstling 6
Russet Norkotah 3
Russet Nugget 7
Sangre 6
Shepody
Snow White 7
Valisa 6
Viking Red 6
Yellow Finn 6
Yukon Gold 3
GB-AG (6)
FF-RG 367 (6)
FF-RG 369 (6)

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(Please give us both your street address for UPS and your PO Box if you have one. This way we can ship smaller parcels through the mail and larger parcels through UPS. We will also have your address on hand to mail a catalog to next year.

Name	
Street Address (UPS)	
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☐ Check here if you are a Certified Organic Farm.

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☐ Personal Check, Money Order, Company Check welcome.

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When do you want to ship your order?

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Pounds / Quantity	Unit	Variety Name or Description	Unit Price If needed	Extended Price
	←	Total Potato pounds for calculating shipping charge.		
If you will accept substitutes, please name varieties here, in order of preference:				

Ronniger Potato Farm LLC
12101 2135 Rd
Austin CO 81410

Toll Free: 877-204-8704
Fax Free: 877-204-8704

Website: www.ronnigers.com
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Sub Total	
Minus Senior Citizen Discount 10% (Not valid for bulk orders)	
Shipping Charges on Total weight of potatoes	
Page 20	
GRAND TOTAL	

Tell us your favorite varieties that you would like to see us carry:

Fill in your friend's name and address and we will mail them our new 2008 catalog!



Prices & Ordering



ORDERING DEADLINES: The earlier you order, the better. We sell potatoes from January to December, but our selection is limited by the 1st of May. Please indicate substitutions for all orders. The new crop is available in mid-October. **We accept orders for shipping in December, January and February, however, there may be a delay for two to three weeks due to freezing temperatures!**

GARDEN PACKS: To save time, order a Garden Pack which includes postage. To save money, put together your own and figure shipping on page 20.

DELIVERY ADDRESS: We usually ship UPS Ground Service. Sometimes we use the United States Postal Service. Please give us your complete street address for UPS. If you have a PO Box, please let us know both your box number and your street address. That way we can use the right address for the service we use to send your parcel and we can have your box number for mailing out next years catalog.

SPECIAL DELIVERY: We offer UPS 2nd Day Air and 3-Day Select as speedy options. Please call us if you need one of these services.

Patio Pack	#PP	(4) 1/2 lb. packages of any of our potatoes..... $18.00 ppd.
Garden Pack	#1	(4) 1 lb packages of any of our potatoes ..... $22.00 ppd.
Garden Pack	#2	(3) 1 lb packages of whole seed potatoes And (2) 1 lb packages of fingerlings ..... $27.50 ppd.

Seed Potato Prices

Naturally Grown

Pounds	Price/lb.	Total
0.5	3.70	1.85
1	2.00	2.00
2	1.75	3.50
5	1.60	8.00
10	1.50	15.00
15	1.40	21.00
20	1.30	26.00
25	1.20	30.00
50	0.70	35.00
200	0.60	
500	0.50	

Certified Organic

Pounds	Price/lb	Total
0.5	4.20	2.10
1	2.25	2.25
2	2.00	4.00
5	1.85	9.25
10	1.75	17.50
15	1.65	24.75
20	1.55	31.00
25	1.45	36.25
50	0.85	42.50
200	0.80	
500	0.70	

Fingerling Seed Potato Prices

Naturally Grown

Pounds	Price/lb	Total
0.5	5.70	2.85
1	3.00	3.00
2	2.75	5.50
5	2.70	13.50
10	2.65	26.50
15	2.60	39.00
20	2.55	51.00
25	2.50	62.50
50	2.00	100.00
200	2.00	
500	1.85	

Certified Organic

Pounds	Price/lb	Total
0.5	6.20	3.10
1	3.25	3.25
2	3.00	6.00
5	2.95	14.75
10	2.90	29.00
15	2.85	42.75
20	2.80	56.00
25	2.75	68.75
50	2.50	125.00
200	2.25	
500	2.25	

CASH DISCOUNTS: If you are a senior citizen or master gardener, you are entitled to one 10% deduction from your order total. Not valid for bulk orders.

Prices in this catalog are guaranteed through December 2008. Shipping costs are subject to change without notice. Please do your best to meet a $15.00 minimum order. Thanks!

Figure 1 lb = 10 seed pieces or 10 row feet. 1 lb of Fingerlings = 15 to 20. You'll receive about 5 to 8 whole tubers, 10 + of fingerlings. Plant some whole and cut larger ones in half.



Shipping



Figure your charges: For UPS ground service, select your zone from the chart below. Use the first 3 digits of your zip code.

Refer to the chart on the right to determine your shipping charges.

Call us on orders of **200 lbs.** or more which qualify for **UPS Hundredweight service.**

UPS GROUND SERVICE							
Zone ⟶	2	3	4	5	6	7	8
1-4 LBS	7.65	8.00	8.76	9.05	9.44	9.69	10.34
5-9 LBS	8.59	8.71	9.44	9.96	10.56	11.51	12.61
10-19 LBS	9.96	10.87	11.22	12.51	14.97	17.39	19.85
20-24 LBS	11.02	12.29	12.95	14.71	18.00	20.83	24.32
25-29 LBS	11.21	13.87	15.10	17.30	21.52	24.82	29.58
30-49 LBS	14.06	16.68	18.55	21.76	26.96	31.66	36.65
Each 50 LB Box	15.02	18.07	20.38	24.29	29.62	35.95	41.05

UPS ZONE CHART

ZIP CODE PREFIXES	UPS ZONE
004-005	7
010-067	8
068-089	7
100-118	7
119	8
120-128	7
129	8
130-199	7
200-241	7
242	6
243-249	7
250-253	6
254	7
255-257	6
258-260	7
261	6
262-286	7
287-289	6
290-299	7
300-303	6
304	7
305-307	6
308-309	7
310-312	6
313-316	7
317-319	6
320-323	7
324-325	6
326-339	7
341-349	7

ZIP CODE PREFIXES	UPS ZONE
350-374	6
375	5
376-379	6
380-381	5
382-385	6
386-387	5
388-399	6
400-438	6
439	7
440-443	6
444-447	7
448-499	6
500-528	5
530-537	6
538	5
539	6
540	5
541-545	6
546-548	5
549	6
550-574	5
575	4
576	5
577	4
580-588	5
590-591	4
592	5
593	4
594-596	5
597	4

ZIP CODE PREFIXES	UPS ZONE
598-599	5
600-609	6
610-616	5
617-619	6
620-623	5
624	6
625-668	5
669-672	4
673	5
674-679	4
680-682	5
683-693	4
700-705	6
706	5
707-709	6
710-729	5
730-732	4
733-734	5
735-739	4
740-745	5
746	4
747-762	5
763	4
764-789	5
790-799	4
800-803	3
804	2
805-807	3
808-816	2
820	3

ZIP CODE PREFIXES	UPS ZONE
821	4
822-823	3
824-828	4
829-831	3
832-834	4
835	5
836-837	4
838	5
840-847	3
850-858	4
859-860	3
863-864	4
865-873	3
874	2
875-878	3
879-883	4
884	3
885-893	4
894-897	5
898	4
900-921	5
922-925	4
926-934	5
935	4
936-961	5
970-978	5
979	4
980-994	5

Please note: Shipping costs are subject to change without notice.
Phone: 877-204-8704 www.ronnigers.com

Onions & Shallots



CIPOLLINI ONIONS

These flattened little onions are sought after for their distinct sweet taste, small size (1 1/2ò-3ò diameter by 1ò depth) for bunching, braiding or loose bagged. A good onion for colder climates comes out firm, stores well and fills the gap between winter-stored onions and the early new ones.

Bianca Di Maggio—White Cipollini Onion
Gold Coin—Yellow Cipollini Onion
Red Marble—Red Cipolini Onion

Seed Packet (200+ seeds) - $2.25 each

EVERGREEN SPRING BUNCH ONIONS



We discovered this hardy onion in a localôs garden! Its attractive starburst seed head throws out many seeds which pop up in early spring around the mother plant. This non-bulbing allium is used for scallions in the spring when over-wintered, or in the summer if planted in the spring. We like these low maintenance beauties because they are easily divisible after plants are established. A little seed goes a long way with these!

Evergreen Hardy White - Seed packet (200+ seeds) - $2.25

PURPLETTE MINI ONIONS

Petite, beautiful little classy rich burgundy onion. For the specialty plate or gardener who loves something tasty and different. Reach half-dollar size at maturity yet can be harvested at nickel size, matures early at 60 days, mild and sweet, eat with peas and new potatoes.

Purplette—Early purple-red-skinned mini bunching onions
With purple pearl ends

Seed packet (200+ seeds) - $2.25



RED LONG OF TROPEA

A unique red onion from Tropea Italy. It has a mild sweet taste that is enhanced with the right soil. We enjoyed harvesting and taste testing these for the first time. With the lowest lacrimal factor, the Tropea onion does not make you cry, well, almost.

Red Long of Tropea—Seed packet (200+ seeds) - $2.25

SUPER STAR



Big, mild, white onion thatôs great fresh or fried. Can be an early green onion for your table or used later when the bulb sizes up. Leave the green tops on for a nice display at the farmersô market. Super Star is day-length neutral, which makes it widely adaptable.

Super Starð Seed packet (200+ seeds) - $2.25



Onions & Shallots



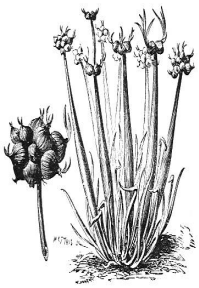
YELLOW POTATO ONIONS

Potato onions are in the multiplier onion family, and once commanded an important and well-loved position in home gardens and commercial farms in the early 1900ûs. The Potato Onion produces a medium-sized bulb 1ò - 2ò in diameter, which resembles a common storage onion, yet its long-term storage ability far exceeds any onion that we have seen. During the growing season, the sets you plant divide underground to form clusters or ñnestsò of as many as 9-12 onions. Some will be large for table and storage use and the small ones are your sets for next year! If you fall plant a number of the larger bulbs, you can enjoy the nicest early spring green onions the following year. We have planted both spring and fall with good results. Expect to harvest by mid-July. They store until your new crop!

Yellow Potato Onions	1/2 lb sets	$7.00
	1 lb sets	$9.00
	5 lb sets	$40.00
	10 lb sets	$75.00

(approx. 25-35 sets per pound—call for bulk amounts)

EGYPTIAN WALKING ONIONS



Not only will they catch your eye with their contorted growing style, they will offer the first green onions in late winter, scallions in early spring and by late summer you will be harvesting their top sets for pickling and canning. They are easily propagated by dividing clumps in the early spring from the mother plants, planting the top sets in the fall or by letting the plant ñwalkò. In the fall, the hollow stalks supporting the top sets fall to the ground planting themselves close to the mother plants.

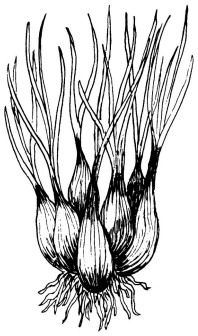
Egyptian Walking Onions	15 sets for	$8.00
	30 sets for	$12.00
	1 lb for	$20.00

(approx. 60-80 sets per pound)

"My own remedy is always to eat, just before I step into bed, a hot roasted onion, if I have a cold."
George Washington

OLD GERMAN SHALLOTS (Red)

This non-hybrid heirloom is a standard in Europe cuisine, although botanically very closely allied to the cultivated onion, the shallot, in its manner of growth, differs from it completely.



It is a plant which seldom produces seed but has a profusion of leaves. When the bulbs are planted in the spring, they speedily divide into a great number of cloves, which remain attached to a common disc, and in a few months become as strong as the parent bulb. Native of Palestine, it has been in cultivation from a very remote period and there are now several rather distinct forms in existence. Small roundish pointed shallots with a rich brown skin and satisfying flavor. Stores till June.

DUTCH YELLOW SHALLOTS

A beautiful golden to cream shallot, it will become sweeter when cooked. Can be grown to a slightly larger size than other shallots. Excellent storage qualities.

DUTCH RED SHALLOTS

This variety also stores well with a red skin and a red to purple inside. It has a nice raw taste and cooks to a delicious light flavor.

Shallots	1 lb sets	$5.00
	5 lbs sets	$23.75
	10 lbs sets	$45.00
	20 lbs +	$80.00

(approx. 50-80 sets per pound)



Onions & Shallots



"Happy is said to be the family which can eat onions together. They are, for the time being, separate, from the world, and have a harmony of aspiration."
Charles Dudley Warner, 'My Summer in a Garden' (1871)

ONION CULTURE

Onions like full sun, fertile and well drained soils. The finest onions are grown in humus rich, sandy loam soils and will thrive with high organic matter. Seed onions are usually of better quality and quantity than set-grown onions.

Direct seed in April / May or as soon as the soil can be prepared in the Spring. Sow 1 - 2 seeds per inch, 1/4" - 1/2" deep rows 10" - 20" apart . . . thin to 3" - 4" for large onions. Potato onions and shallot sets require about the same care as onions, yet sets can be planted 4" - 6" apart in rows with rows 12" - 18" apart.

Onions are big feeders of water and compost, manure, green cover crops and nitrogen which should be worked in before planting. Onions like about 1" of rain or irrigation per week. They like a pH of 6.8 - 7.0 and the most important thing with onions is to encourage them to grow tops early in the season. Fertilize early on and close to the bulb, or foliar feed, as onions have a coarse, small root system. When bulbing begins, there is no sense in fertilizing them anymore, as the bulb's size is determined by the size of the top.

Harvesting: When the tops die back, turn yellow and drop over, it is time to harvest. One short cut would be to roll the tops or break them all to expedite the process and make harvesting even. Onions can lay in the sun for a few days as long as the weather is arid through the nights. If not, they should be hung or placed on screens in a covered area.

Storage: When dry, clip off the tops and store in mesh onion bags and/or well ventilated boxes in a dry cool environment. High and dryð optimum temperature is 35 to 50 degrees.



Jerusalem Artichokes

(Sunchokes, Sun Roots)



Native of North America, a type of sunflower whose tuberous roots have been eaten for millennia by Native Americans. The first recorded discovery of sunchokes in America apparently occurred in Native American gardens along the eastern coastline in the early 1600ôs. The Indians called them ñsun rootsò.

A tall plant, with annual stems, but producing year after year underground shoots, which are swollen into genuine tubers. Tubers are red, white or yellow and form very late and should not be dug until the stems have nearly ceased growing. The inside has a delightfully sweet nutty flavor and is a little crunchy and watery when you bite into it. No starch, lots of iron, very earthy taste, has the food value of potatoes, so they are considered good food for anyone on a low-starch diet. Sunchokes may be an ñadaptogenò ð that is, something that can equalize acidity / alkalinity and blood sugar levels in the bloodstream. It can work very rapidly and very effectively.

Sunchokes are delicious eaten raw as they have a crisp, juicy texture like water chestnuts. We like to slice or grate them for a zesty addition to any fruit or vegetable salad. We have found that steaming or boiling is the best way to cook them, with a little butter and Real Salt.

Plant, hill, culture and harvest sunchokes, similar to potatoes, except space them at least 20-24ò apart and 36ò between rows. They can be planted early in the spring or in the fall, very drought tolerant, yet thrive with water, but donôt over water, plant about 3-4ò deep. Hilling encourages tuber growth. They are frost tolerant and store best right where they grow or dug and pitted in a hole in the ground covered with straw, some dirt, a tarp, and more straw and dug as needed fall, winter and spring. The sweet flavor escalates with the winter frost and cold. . . fresh dug in the spring, they are at their peak of flavor and enjoyment. If you miss a tuber when harvesting, you will surely have another crop in the same place.

ORDER BEFORE MAY 1ST DELIVERY FOR BEST RESULTS!!

NUTRITION

A Jerusalem artichoke is not exactly a nutritional powerhouse, but it does have two important features. One is that it is low in calories, with only 35 per hundred grams, (about 3.5 ounces). That, and its sweet crunchiness makes the Jerusalem artichoke a good, low-fat snack for kids and adults alike.

For vegetarians, the good news is that Jerusalem artichokes are a good source of iron, with 3.4 mg per serving. Thatôs more than lean ground beef and about 19% of the RDA for iron. A serving also contains 2.3 grams of protein, .1 grams of fat, 16.7grams of carbohydrates, .8 grams of dietary fiber and 6% of the RDA for vitamin C.

Jerusalem artichokes are extremely versatile because they can be used raw or cooked whole, diced, sliced or julienned. Try adding them too a roast as you would potatoes or carrots. Or just roast them as you would potatoes for a side dish. We find steaming to be one of the finest ways of preparation.

Jerusalem Artichokes

(Sunchokes, Sun Roots)



STAMPEDE (O, N)
Roundish, knobby, 2ò-4ò tubers, these are the classic form of sunchokes enjoyed by generations of homesteaders and farmers. In our fields, stampede is first to flower and mature in late summer with its beautiful, robust bouquet of 3ò sunflowers. Slightly shorter stocks, 6ô-8ô tall. Best yield.



FUSEAU (O, N)
Much taller plants, 7ô-9ô tall and hold their green well into October, somewhat frost resistant with gorgeous flowers that bloom very late here. Long carrot-like tubers, white-fleshed with tan yellow skin.



RED FUSEAU (O, N)
Taller yetð 8ô-10ô tall. Very similar to Fuseau, yet are a clean magenta-red in color and a bit larger tubers ð long and smooth, and the taste is much sweeter, snappier and crisp. A real eye catcher in the marketplace or in a salad. Sometimes grow to 8ò long like a carrot.

Jerusalem Artichoke Prices

Pounds	Price/Lb.	Total
1	$6.00	$6.00
2	$5.50	$11.00
4	$5.00	$20.00
8	$4.50	$36.00
16	$4.00	$64.00
35	$3.00	$105.00
70	$2.80	$196.00
105	$2.60	$273.00
140	$2.40	$336.00
175	$2.20	$385.00

This year we are able to ship in bulk!
Please remember to calculate the shipping charges on your order form (Pages 17-20). Call us if your order is 200 lbs. or more to receive a discount on shipping.

Bulk/Wholesale Prices

Pounds	Price/Lb.	Total
200	$2.00	$400.00
500	$1.75	$875.00
1000	$1.50	$1,500.00
2000		Call



Stampede flowering in front. Fuseau growing behind.

Why the Potato?



"There is no species of human food that can be consumed in a greater variety of modes than the potato."
Sir John Sinclair, 1828



In just 400 years, the potato has replaced grain as a basic source of nutrition in many nations around the world, because the potato is the best all-round bundle of nutrition known to mankind. Its ratio of carbohydrate to protein is ideal ð eat enough potatoes to satisfy your energy needs and you will automatically get much of the protein you need. Furthermore, you get protein of the type that you can readily use for body growth and maintenance. 73% of a potatoôs protein is easily utilized by humans. Only eggs rank higher, at 96%. Soybeans are rated at 72%, corn at 54% and wheat at 53%. The potato also provides significant amounts of vitamins and minerals, especially Vitamin C, iron, thiamin, phosphorus and niacin.

Another virtue of the potato is exceptional productivity. No other crop produces more energy per acre than potatoes. The potato grows well at elevations from sea level to 14,000 feet. It thrives in a wider variety of soils and under a wider range of climatic conditions than any other staple food. It also matures faster, yielding edible tubers in just 50 days, and reaching maturity in 60 to 120 days. Overall, the potato is the worldôs most efficient means of converting plant, land, water and labor into a palatable and nutritious food.

For more info on potato nutrition visit: **www.healthypotato.com**

Wild Potatoes

The potatoes that we grow and eat are the result of thousands of years of selection and crossbreeding of original wild potato species. These wild species originated somewhere near Lake Titicaca on the border between the countries of Peru and Bolivia, where you will still find the largest selection of primitive cultivated species and varieties.
Today, we know of close to 200 species of purely wild potatoes stretching from the Southern United States to Central Argentina and Chile. These species primarily grow in the westerly mountain regions at altitudes of between 1,500 and 12,500 feet. The largest number of different species are found in Mexico, Peru, Bolivia and Argentina. A vast majority of them have small, bitter tubers, located at the end of stolons.

When the first Europeans reached the western continents around the year 1500, they were introduced to a number of potato species with large, often irregular tubers. The potato had, by then, become such an important part of the native populationôs lives that it is difficult to think of the Inca civilization without also thinking of this crop.

The first potatoes came to Europe at the end of the 1500ôs. It is reasonable to assume that they arrived with Spanish ships of war which had them on board as part of their provisions. They were undoubtedly picked up on the Atlantic coast of Columbia or in Venezuela.

It is astounding to think that all of the varieties of potatoes grown in Europe and North America until the beginning of the century were based almost exclusively on the first 2-3 species introduced. Things went well until around the 1840ôs when potato blight destroyed the whole Irish crop and those of many countries.

This led to the realization that it was necessary to bring in new ñbloodò by going back to some of the original wild species and primitive varieties. It was in the 1920ôs, when two Russian botanical scientists carried out their profitable gathering expeditions to Mexico and South America, when breeding work really got under way.

Many new and different species were collected as living samples for cultivation. They were tested for resistance to a wide range of diseases and various pests. Gradually their levels of starch, protein, vitamins, etc. were also registered. Many became part of the breeding work. The ability to discover new qualities in known and existing tubers is far from exhausted. For example, resistance to root-knot nematode and a number of viral diseases have been found as recently as the past 20 to 40 years. In addition, it is possible to exploit the ability of certain species to withstand frost, drought, heat, etc. And some species contain special starches that can be useful to the potato industry.

Why Certified Seed Potatoes?



Potatoes In Vitro



Mini-tubers From the Greenhouse

Coloradoôs certified seed potato program insures quality seed and prevents the spread of potato diseases. Without such programs in place, farmers would struggle with their seed stocks running out. Running out describes the process where diseases spread and multiply year after year and yields continually drop. The certification program also helps prevent certain diseases that can wipe out whole fields of potatoes in a single year.

We use a technique called micro-propagation or tissue culture. The process starts at the eye of a potato where new cell growth is harvested and planted in test tubes that contain a growing medium of minerals and sugars. The hope is that the new cells havenôt been infected with any diseases yet. These new plants are tested for diseases and only the clean ones are kept. The plants in the clean test tubes can be divided between each leaf node and replanted in jars in the same growing medium. This division, or micro-propagation is how we multiply the numbers of disease fee plants.

Next, we take the plantlets grown from the micro-propagation process and plant them in green houses to produce mini-tubers called ñnuclearò seed. The Certification Service inspects the plants visually and conducts disease testing on the leaves and the mini-tubers produced. The lots that pass inspection and disease testing are kept in storage for the following year.

The mini-tubers are then planted outside in the field to produce regular sized seed potatoes. These plants are also visually inspected and disease testing is conducted on the leaves and the tubers. A ñwinterò test is also conducted by planting a sample from each lot in a warmer climate like Hawaii or Florida with the same visual inspections and leaf and tuber tests conducted. The first year planting in the field produces Generation 1 (G1) seed. The second year planting and testing produces G2, the third G3 and so on until 6 years have been reached. The lots are no longer certified after 6 years since the impact of pests makes it impractical to continue. However, tissue culture, nuclear seed, and G1ð G6 seed are continually produced each year to make sure there is no gap. The seed potatoes in this catalog are Generations 3 and 4.





Planting Potatoes



INSTRUCTIONS FOR GROWING YOUR SEED POTATOES

HANDLING YOUR SEED POTATOES



Open all bags upon arrival and leave open for air circulation. You may plant them right away or leave them at room temperature if you are going to plant within a month. Find a cool place if longer. Avoid drying conditions.

Your potatoes may be sprouted when they arrive. If possible, handle them carefully when cutting and planting, **leaving the sprouts on**. But donôt worry if they break off because they will grow back. They just emerge faster when planted with sprouts in tact.

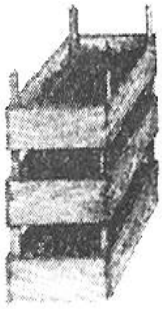
All tubers the size of a hen's egg (1-3 oz.) may be planted whole. For larger tubers, cut the potato using a clean, sharp knife so that each piece will contain 2 or more eyes. Pieces should be cut with plenty of flesh around the eyes, since the plant will utilize this stored food during the first 2 or 3 weeks of growth.

Seeds may be planted immediately after cutting if you have good control of soil moisture. If thereôs a chance the soil may be too wet for a long period of time, youôll want to allow the cut pieces to dry for a day prior to planting. Spread them out on a table in the shade or one layer deep in shallow boxes for drying. Avoid shriveling which may weaken the seed piece.

You can apply sulfur or Fir bark dust to the freshly cut pieces. Place 1 tablespoon in a large paper bag, and toss the pieces around to cover them with dust. This may guard against threat of infection by bacteria and fungus in wetter soil.

We usually figure: 1 pound of seed potatoes will plant 8-10 feet of row at 12" spacing.





Potato seed required to plant 1 acre: At 36"rows, 12" between plants, figure 1200 lbs. per acre and 600 lbs. for fingerlings.



PRE-SPROUTING SEED POTATOES and "GREENING" or "CHITTING

The practice of greening and pre-sprouting seed potatoes before planting encourages early growth and hastens the development of marketable tubers. It is a method commonly used by growers of early potatoes in European countries but little used by American growers.

The method is simple: Spread the tubers in open-top crates, boxes or flats. The tubers are placed in the flats with the seed end uppermost, with usually only one layer to a flat. Bring the flats into a warm living space (70 degrees Fahrenheit) and to a location where the light levels are medium in intensity. The warmth tends to stimulate the development of strong sprouts from the bud eye clusters, which, in the presence of light, remain short and stubby and are not easily broken off.

Usually seed potatoes are exposed to light and warmth a week or two before planting. The benefits derived from greening and germinating the seed before planting are not limited to merely gaining a better stand and quicker maturity of the tubers, but it is claimed that a heavier yield is also likely.



Planting Potatoes



SOIL PREPARATION: Good potato soil will be well drained and, at the same time, able to retain moisture. Sandy loam is ideal. Other soils can be improved with sub-soiling, double-digging, and by incorporating organic matter which tends to lighten heavy soil and enrich sandy soil. Prepare your potato ground deeply.

Potatoes require a well balanced soil of pH 6.0 - 8.0. Alkaline soil will produce scab. Potatoes thrive on new ground. Seed potatoes can rot in too cool, water-logged soil. Early plantings are more susceptible. Raised beds can improve conditions. Optimum soil temperature for beginning growth ranges from 50 degrees to 70 degrees Fahrenheit.

PLANTING: Your earliest planting date may be 2 weeks before the last frost in your area. Some growers plant later than this for better growing temperatures. Check with locals. Check soil temperature.

The width between rows is determined by the size of your garden and method of cultivation. Farmers need 30ò -36ò between rows, while gardeners can get by with 20ò -26ò. You might adjust your spacing to suit adverse conditions. Wider spacing can help alleviate stress due to drought or poor soil. Tighter spacing may give you a uniform canopy of foliage to cool the soil in summer.

Dig a shallow trench about 6ò - 8ò deep (3ò wide at the bottom). A round - pointed shovel is good for this job. Plant your seed potatoes about 12ò apart. Using a rake, cover the seed pieces immediately after planting. Do not cover too deep - 4ò maximum.

HILLING: In approximately two weeks, depending on soil temperature, green leaves will emerge. When the stems are 8" high, gently hill with soil brought up from both sides of the plant using a dull hoe. Bring the soil up about 3ò inches leaving 4ò - 6ò of the plant exposed. Hilling cools the soil and creates space for tuber development. All tubers will form between the seed piece and the soils surface. Another hilling will be needed 2 - 3 weeks later, and possibly a third time as well. Keep the blade of your hoe well away from the plants so you do not damage the roots.

Hilling is crucial to establishing your crop. By gradually building an ever-larger hill of soil around the plant, you are building the site for your potatoes to develop. Give them plenty of room between rows and build your hills wide and ample to produce your bumper crop.

MULCH METHOD ALTERNATIVE: The Mulch Method is a good alternative if your soil is shallow, rocky or compact; if youôre planting in the heat of summer, or have problems with scab in your soil. The best mulch to use is loose, seed-free hay or straw. Leaves and dried grass clippings can be used. It is important to have plenty on hand.

Prepare your seed bed. Plant the seed pieces. They can be placed on the surface or lightly trenched, spaced as usual. Loosely shake mulch over the bed, 6" - 10" deep. As the plants grow, continue to add more loose straw, as if hilling. Be sure you keep the tubers well covered so that sunlight doesnôt get to them and turn them green. This is excellent weed and moisture control and reduces stress due to heat. At harvest, pull back mulch. Your nest of potatoes should be clean, uniform and easy to harvest.

CAGE METHOD ALTERNATIVE: Grow potatoes in vertical boxes, cribs, barrels or wire cages. Set your cage on prepared soil. Plant strong seed pieces 6" - 8" apart and cover lightly with 4" of soil. When the plant emerges and grows, begin adding mellow compost, mulch or soil. As the plant stems lengthen, so do the underground stolons which produce potato tubers. More potatoes form in less space and the yield is increased 2 or 3 times. Watering requirements may be greater when growing in a cage, so check the cages frequently in warm weather. This is a great way to grow a lot of potatoes with limited garden space.



Potato Culture



WEEDING and CULTIVATING

Weeding is essential during this early part of the season. Using a hoe in a cultivating manner is a good way to check weeds when they are seedlings. Later, potato plants can canopy the soil and weed problems are slight. After hills are formed, mulch may be applied to retain moisture and suppress further weed growth.

WATERING

Potatoes can be dry-land farmed where moisture retention and natural rainfall are adequate. However, if your summer is long and dry, your soil is sandy, or you would like to increase yields, you may want to water.

Keep the soil evenly moist, but not wet, from the time of emergence until blossom. A few thorough waterings, along with your efforts at hilling or mulching will be an adequate program to conserve soil moisture.

After blooming, the plant can get by with less water. As tubers mature, they need to slow their growth. Extra water in late season can cause sudden re-growth, giving your tubers ears and noses, splits, or hollow heart. Harvesting in drier soil is easier and potatoes are better cured and ready for storage.

FERTILIZING

Other than green manures, the best organic fertilizer for potatoes is good compost mixed into the soil the fall before planting. You may also mix in some compost before planting, however make sure it is done composting. Fresh manure will cause scab in the potatoes. Try to use compost that is 2 years old or more. The older the better. Adding compost to the soil is a good start for beneficial soil microbes.

The sugar in molasses is a good way to enhance the health of potatoes and the soil by feeding and multiplying the beneficial soil microbes. Fill a 5 gallon bucket with water and add a half cup of molasses to soak for a day and night. Place the bucket in a hall or pathway so that you can stir it when you walk by several times that day. Apply the liquid molasses so that it soaks into the root zone of the potatoes. You can do this 1 to 4 times during the growing season.

Another benefit to increasing the population of beneficial microbes in your soil is that they will compete against the harmful soil fungus that causes scab. Amazing results!

GOPHERS

Gophers can literally undermine your best potato crop. They are best kept in line by a strong patrol of hunting cats or dogs. Lacking that, trapping is effective. Good gopher traps can be bought at feed stores. Dig up the fresh earth mounds and find one or two tunnels. Set your traps and put one in each tunnel. Leave them uncovered by soil. Be sure to stake them to make them easy to find again. Check regularly and move around to fresh mounds often.

PEST CONTROL

The Colorado potato beetle is the most widespread and destructive potato pest. Both adults and larvae feed on the leaves and stems, sometimes defoliating entire plants. Hand picking is a fine control, if the problem is small and you catch it early. Pick into containers, then smash them all at once. Beetles overwinter in the soil, especially at the edges of the garden. Rotating your potato crop is essential!

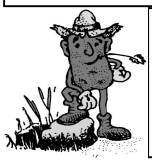
Plan a trap: as early in this spring as you can manage, set out eggplants near last year's potato patch. Beetles love eggplants, and overwintering bugs will find your trap directly. Pick and destroy, and plant your potatoes later, in a new location.

SOURCES FOR PEST CONTROL

Arbico Organics
PO Box 8910
Tucson AZ 85738
800-827-2847
www.arbico-organics.com



Peaceful Valley Farm & Garden Supply
PO Box 2209
Grass Valley CA 95945
888-784-1722
www.groworganic.com

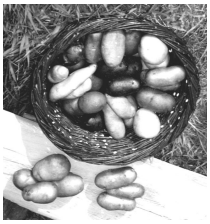


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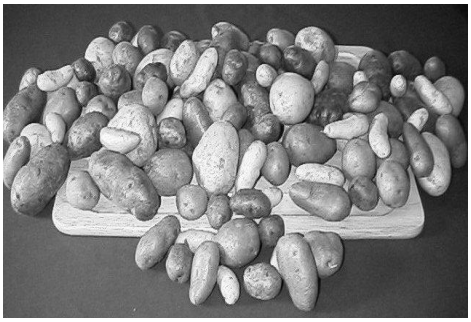
Harvesting Potatoes





DIGGING NEW POTATOES: In approximately 40 - 60 days after planting, the early potatoes may have blossomed. This is your sign that new potatoes may be ready, so carefully poke into the potato hill by hand to see what you can find. You may either "rob" from several plants, or simply harvest an entire plant from the end of your row. "Rob" gently to avoid injuring remaining roots and stressing the plant. They are delectable fresh treats creamed with new peas!

HARVESTING THE MAIN CROP: For later varieties used for winter storage, the plants should be mature, the vines dead. Heavy frost will kill the vines, or, if your tubers are up to size and there's no frost in sight, you can mow them or cut them by hand with a sickle. Drier soil is definitely an advantage of harvesting potatoes.



When the vines are dead, leave the tubers in the ground for two weeks. The skins will "cure" or toughen, protecting them from scuffing and bruising during harvest. This will help prolong storage life. Minor injuries can heal if allowed to dry.

Harvest potatoes in the morning hours while it is still cool or warm - not hot. If hand digging, place your digging fork outside the hill at first to avoid stabbing a good potato. If the soil is wet, let them air dry on the surface before gathering them. You can take the time to "field grade" your potatoes by sorting and discarding blemished, scabby, misshapen or injured tubers. Share a portion of your best potatoes with family, friends, and your local Food Bank, who will thank you for your generosity!

Digging potatoes is always an adventure, somewhat akin to fishing. There forever the possibility that the next cast—or the next thrust of the digging fork—will turn up a clunker.

Jerome Belanger

"Found a little patched-up inn in the village of Bulson. Proprietor had nothing but potatoes; but what a feast he laid before me. Served them in five different courses-potato soup, potato fricassee, potatoes creamed, potato salad and finished with potato pie. It may be because I had not eaten for 36 hours, but that meal seems about the best I ever had."

General Douglas MacArthur (1880-1964)



HELPFUL HINTS

- Potato tubers green in the presence of light, so keep them well hilled or mulched to avoid that problem.
- Consult your County Extensions Agent or Master Gardener for any unusual problems you may have growing your potatoes. Their services are free and they are quite helpful and knowledgeable.

Potato Storage



Potatoes keep best at 40 degrees Fahrenheit. Under good storage conditions, which are not hard to provide, potatoes will keep four to six months. Keep them dark. Light, as well as warmth, promotes sprouting and will also turn the potatoes green. Cold potatoes bruise easily, so they should be handled gently when put into storage. We recommend burlap sacks, slotted crates or baskets, produce lugs or wooden bins for storing potatoes over winter.

Heaping them in piles is common in root cellars. But it is important to pile potatoes in several small piles rather than in one big heap - the bottom potatoes may be bruised by the weight of those on top. Large amounts tend to heat when ventilation can't reach the center of the pile, lowering quality and shortening storage life. Or set up shelving where containers can be "stacked" and still allow for good air circulation.

Humidity should be high (80 - 90%). Although potatoes lose moisture through respiration, low humidity is the main cause of shriveling in storage.

We understand not many of our customers actually have a working root cellar, yet they still want to keep their potatoes. Partially heated garages, sheds, closets, porches or back rooms are also excellent sites for storage. Keep the area as cool as you can, protect from freezing, insulate in some way from your heated living space, and you can probably keep them a good while.

We are always asked about refrigerator storage. It works well if you use the vegetable crisper and avoid dehydration. Please note that potatoes stored at or near 32 degrees Fahrenheit will likely convert their starch to sugars, which will change the flavor and cooking qualities. Fortunately, keeping them in the warmth for a day or two reverses the process, and you will have your potato starch back again.

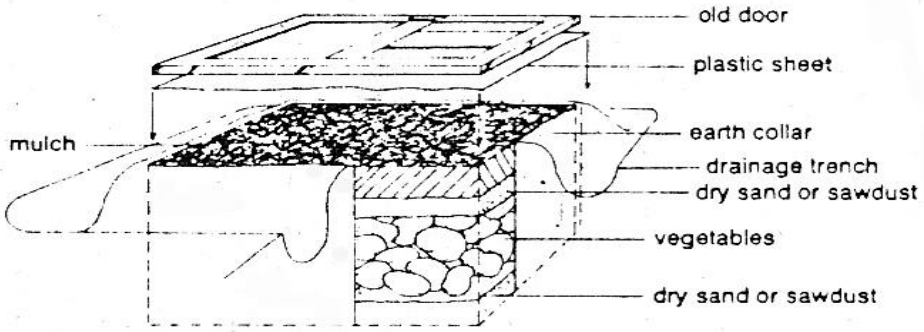
Most experts recommend keeping stored apples and potatoes separate, because apples give off ethylene gas, which promotes sprouting in potatoes. It's not always possible or practical to segregate potatoes from apples. We find ventilation is the answer. In a well-ventilated root cellar, the ethylene gas fumes are carried off by air currents instead of settling down around the potatoes. Weôve also found that storing apples with potatoes will tend to give the apples a potato taste. This is because the apples are ñbreathingò the same air. Bringing your apples out and leaving them on the kitchen table for a few days will eliminate the potato taste.



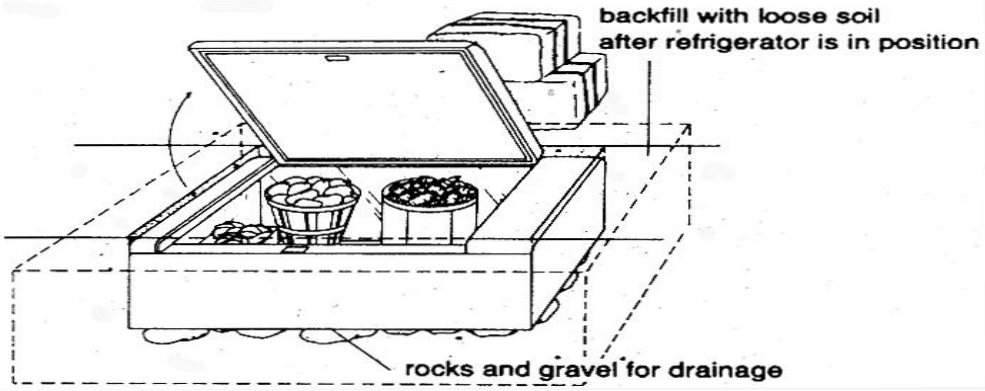
Harvesting potatoes in Powderhorn, Colorado.

Potato Storage

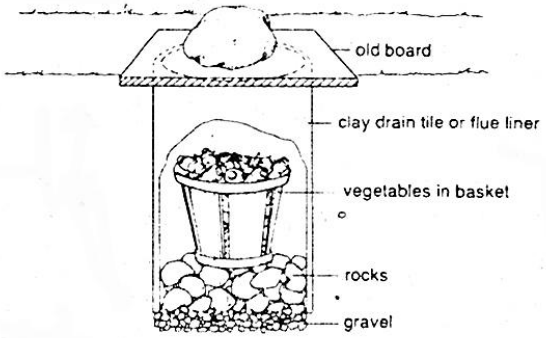
Earth Pit

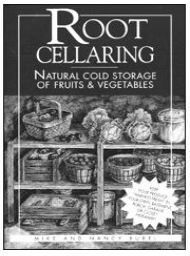


Buried Refrigerator



Drain Tile Storage





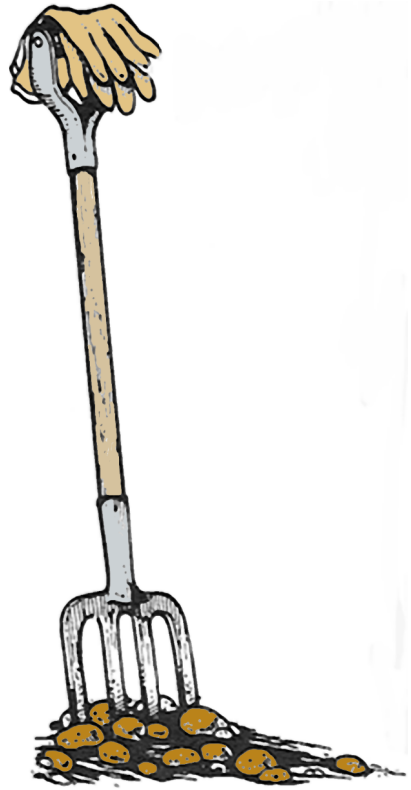
ROOT CELLARING
By Mike and Nancy Bubel
$17.95

Grateful acknowledgement is made to Mike and Nancy Bubel for permission to reprint these illustrations from their book ***ROOT CELLARING****. © 1979, 1991 2nd edition by Storey Communications.*

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www.ronnigers.com

TO:



Spring / Fall 2008

Offering the largest selection of certified disease free seed potato varieties in the United States to home gardeners, small far mers, and hobbyists.