

The Villager Nursery

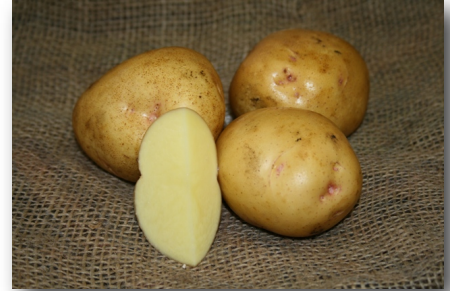
# 2010 Potatoes, Asparagus and Onions

## Virus Free Seed Potato Selection

### Yukon Gold (ORGANIC)

### Early Potato

This round tuber has smooth, thin yellow skin with pink coloring around shallow eyes and yellow flesh. It provides excellent buttery flavor when baked, boiled or made into salads or fries; too moist for hash browns. The best selling early variety is a moderate keeper, and is drought-tolerant. Excellent yields. Most requested by farmer's wife!



### Russet - Norkotah

### Early Potato

Developed by Dr. Robert Johansen, talented breeder of the Anoka. Uniform tubers, brown skin and white flesh. Cooks excellent like any russet. It is scab-resistant and provides dependable yields.. It is a good choice for a gardener with limited space. Similar to Russet Burbank but home grown Improved Russet tastes nothing like the store bought spuds.



### Dark Red Norland

### Early Potato

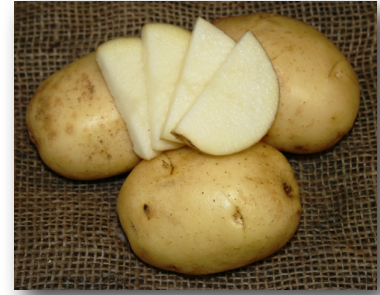
This potato has deep red -- almost burgundy skin (with shallow eyes) and white flesh. It makes good potato salad, keeps well, has good disease resistance and moderate scab resistance. This old favorite is high yielding. The red skin fades to pink in storage! This is the earliest red of them all. This variety was developed at the University of North Dakota for northern areas.



## Kennebec

## Mid-Season Potato

Salt-of-the-earth kind of spud - never fails! Fine flavor. Boil or mash'em, peel'em or not. Smooth white skin, smooth-textured white flesh, shallow eyes make for easy washing and peeling. Resistant to mosaic, late blight and net necrosis. Dependably produces only large potatoes on most soils. Good keeper. Best in the cold north. The heavy yields of dependably large potatoes on most soils makes this a great potato in the North.



## Red LaSosa (Organic)

## Mid-Season Potato

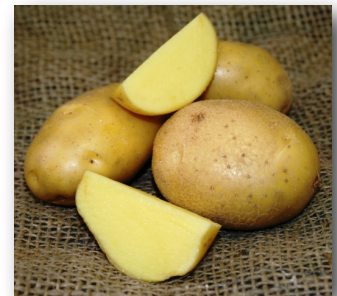
This potato with smooth red skin, deep eyes, and white flesh is excellent for boiling and making potato salads. Possibly the best-storing red, it keeps well into June. It tolerates high temperatures and is susceptible to disease. Excellent harvests. This variety can be good in the North for first-early market potatoes.



## German Butterball

## Mid-Season Potato

Smooth, thick, golden skin and butter-yellow flesh in a medium oblong tuber with outstanding taste. Great for hash browns, fries, steaming or baking, and it stores well. Excellent flavor.



## Bintje Organic Heirloom

## Late Potato

Bintje has pale yellow skin, pale yellow smooth flesh and oval tubers. It is a flavorful all-purpose potato. Good keeping characteristics and disease resistance. Can be grown anywhere and provides high yields. This yellow Finnish type originated in Holland in 1911.



## Yellow Finn Organic Heirloom

## Late Potato

This potato has an unusual pear shape (large flattened oval), deep yellow-tan skin and waxy yellow flesh. The taste is natural butter-like, and is good boiled, baked, fried or included in soups. This excellent keeper needs the lush, long season of the maritime Northwest to really perform. With even moisture, it will continue to yield until frost kills. This potato is the #1 yellow, our best-selling late season variety.



## All Blue

## Late Potato

Huge yields in this cold climate. No white inside this medium sized beauty. Beneath the deep, velvety purple skin is a rich flavored consistently blue meat. Great mashed or for colorful home-fries. Cook w/ 1T. vinegar to help retain color if boiling.



## Austrian Crescent Fingerling      Late Potato

Fingerlings have rampantly aggressive vines and a long setting season. Usually the potatoes don't bulk up until the very end of the season. Fingerling potatoes seem to have more natural resistance to late blight and other diseases.

Their yields also run big, so it takes fewer pounds of seed to plant the same number of row feet. #1 in restaurants.

Austrian Crescent has nutty-tasting yellow flesh wrapped in a light thin yellow skin. Tubers have an attractive crescent shape and can grow up to 10". Austrian Crescent is very firm when cooked; the pieces hold their shape in potato salads. Also flavorful when first lightly steamed or boiled and then sautéed into stir fries. Relatively high starch content for a fingerling.



## Garlic

### Silver Rose

### Softneck Garlic

Silver Rose has a luminous, pearly-white exterior, and is prized for use in garlic braids. It is a wonderful all-purpose garlic with a pleasant heat.

Silver Rose garlic is a huge producer in warmer climates. While garlic is often planted in fall for harvesting the following summer, **bulb size in cold climates is improved by planting early in the spring as soon as the ground thaws.** Bulb size is somewhat smaller under Truckee conditions than it would be in Gilroy. Bulbs typically can be stored for up to one year.

Softneck varieties (*Allium sativum* var. *sativum*) are considered the most domesticated varieties due to minimal flower stalk and bulbil production. They are generally more productive than hardnecks because all the energy goes to producing a bulb rather than a bulb and flower stalk. Occasionally flower stalks will form in our climate. Hardneck varieties can be just as productive as softneck varieties in the coldest climates and we offer those in fall.



## Spanish Roja

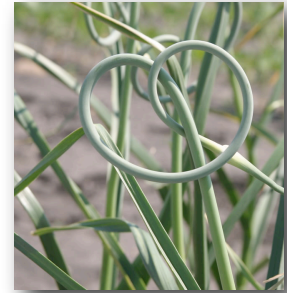
Spanish Roja has purple streaking on the bulb wrappers and produces 7-13 easy peeling cloves per bulb. The flavor is very good, raw or cooked and this variety is popular with market gardeners and cooks. Although it grows well in warm climates, it grows larger and develops better quality where winters are cold. **Hardneck garlic is usually**



## Hardneck Garlic

**planted in fall for harvesting the following summer.**

Hardneck varieties (*Allium sativum* var. *ophioscorodon*) produce a flower stalk (scape). They are more closely related to wild garlic. Flowers usually abort and form "bulbils" instead of blooms. These small aerial cloves are clones of the mother plant that can be used for cooking or they can be planted.



2.49/ea

## Onion

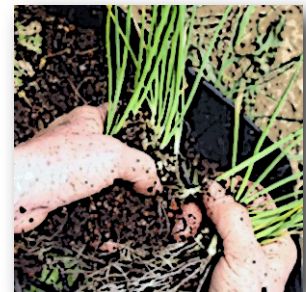
### Onion Seedlings Red, Sweet, Yellow

#### Onion Seedlings

#### pony packs

2.99

Most onion growers agree that seedlings are more productive than "sets". Tease apart the seedlings and plant individually 1-1 1/2 inches deep and 4 inches apart. Space rows at least 12 inches for producing larger bulbs. Keep in mind when growing "bulbing" onions: 1). the bulb will be no bigger than the top. 2). The top completely stops growing when the bulb begins forming so grow as big a top as you can as fast as you can. Onions demand sun, loose well-drained, moist soil and they do their best in with plenty of vegetable fertilizer early on. Onions can be planted out by late April. Keep them moist while the tops are growing and cut back when bulbs near maturity. Harvest when the tops have "gone down".



## Rhubarb

Cherry Red or...

#2gallon

14.99

Garden Rhubarb (*Rheum rhabarbarum*) is a very cold hardy plant with red or pink leaf stalks (petioles). It prefers, rich loose soil (side-dress with compost spring & fall), and plenty of fertilizer. It grows in full sun or woodland shade. Rhubarb's enormous foliage is a beautiful addition to any landscape.

Ornamental rhubarb (Da Huang), (*Rheum palmatum tanguticum*) has spectacularly large foliage. The leaves of members of this genus contain oxalic acid and should not be eaten. according to S. Facciola, *Cornucopia - A Source Book of Edible Plants*. the leaf stem is edible.

