

## Patty's Plants

### Certified Organic Seed Potatoes



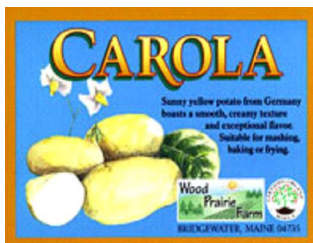
Outstanding flavor and moist texture. Perfect in salads, baked or boiled. Also known as "Purple Marker". Stunning appearance, rewarding taste. Grow a red, white, and blue potato salad! 110-135 days to maturity.



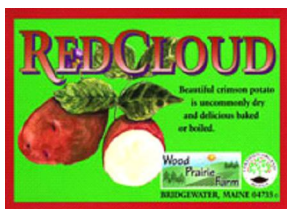
Highest in Vitamin C and protein. Great baked, mashed, or fried. Our favorite russet. Rarely available elsewhere. One of our best sellers. Pronounced BEAUT-iful. 110-135 days to maturity.



This potato's fine, moist texture is ideally suited to boiling or sauteing. Also known as "All-Red". The best of the red-skin/red-fleshed potatoes. High yield and smooth texture. 70-90 days to maturity.



Sunny yellow potato from Germany boasts a smooth, creamy texture and exceptional flavor. Suitable for baking or frying. 90-110 days to maturity.



Beautiful crimson potato is uncommonly dry and delicious baked or boiled. Good set, great taste and extra good keeper. 90-110 days to maturity.



European-style yellow-fleshed potato renowned for outstanding flavor and dry texture. Perfect baked, boiled, mashed, or fried. Our best seller. Extra good keeper. 70-90 days to maturity.



Rare and beautiful rosy-colored fingerling potato with moderately dry yellow flesh. Splendid baked or boiled. Steady watering will minimize second growth (knobbiness). Grows high in hill. Hill up soil extra well. Great taste. 105-135 days to maturity.