



EDIBLE
GARDENING
SERIES

Fingerling Potatoes

Fingerling potatoes tend to have a narrow finger-shaped appearance. They are generally 1 to 2 inches in diameter and 2 to 3 inches long. The fingerling potato has a rich and nutty flavor that is wonderfully smooth and creamy yet maintains a firm texture when cooked. Fingerling potatoes are considered the gourmet of all potatoes. Skin color ranges from red, pink & white to yellow, purple or cream colored. The flesh is usually white, pink or blue. They are convenient because their unique shape and size makes them cook faster than a regular potato. Be sure to use certified seed potatoes for planting in your garden. Certification means the potatoes are free of insect or disease problems and have not been treated with a growth retardant.

WHY PLANT FINGERLINGS?

- 1 pound of Fingerling seed pieces will produce up to 20 lbs of fingerlings
- 1 pound of regular seed potatoes will produce only to 8 to 12 lbs of potatoes

CUTTING PIECES

It is not necessary to cut your fingerling potatoes you can plant them whole. Each piece should have at least 2 to 3 eyes per disk. After cutting your fingerlings let the cut surfaces callus over before planting, usually a day or while sprouting. You can apply sulfur powder to your cut potatoes. **Bonide Sulfur Powder** is natural protectant. Put your seed potatoes in a paper bag add a tablespoon or two of sulfur powder and shake the bag gently. The powder will stick to the potato pieces and protect them from rot.

SPROUTING

To sprout seed potatoes 2 or 3 weeks before planting, spread them out in a single layer in enclosed porch or in a warm room where they will get some sun and temperatures stay about 60°F or warmer. They will produce short green sprouts. When planting, handle with care so you do not break off the sprouts.

PLANTING

We recommend planting your fingerling potatoes with **Gardner & Bloom Soil Building Compost, Harvest Supreme, Dr. Earth Tomato & Vegetable Fertilizer**. Rototill or spade the soil to a depth of 10 to 12 inches. Work **Soil Building Compost, Harvest Supreme** and **fertilizer** into the soil where you are going to plant your potato seeds. Plant your fingerling potatoes in March, 6 to 8 weeks before the last frost.

• Row Planting & Hilling:

Space your rows 3 feet apart. Dig a trench about 6 to 8 inches deep, and space your fingerling seeds 12 to 18 inches apart. Cover your seeds with 4 to 6 inches of soil. Once the plants have emerged usually in about 2 weeks start hilling up soil around the stem, covering all but 1/3 of the sprout. Repeat in 3 to 4 weeks, and again after that. Keep hilling until your potatoes start blooming.

• Container Planting

You can plant potatoes in containers. Use ½ potting **Gardner & Bloome Potting Soil** with ½ **Harvest Supreme**. The container should be tall than its width. For most potatoes a 20-inch diameter plastic container is ideal. Fill the container about 5 inches deep with soil mixture. Evenly space about 5 potato seeds. Cover with about 2 inches of soil and water. As the potatoes sprout and the stems grow add more soil around them, leaving some leaves exposed. Your potato crop will eventually develop along the stem. So the more stem that will be underground the better. Continue to add soil and water until the soil is 1 to 2 inches below container edge.

Please turn the page for more information. ➔

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WATERING

Black or hollow centers on potatoes are often caused by over wintering, irregular watering cause's irregular shaped or knobby potatoes. Water weekly during the warm summer weather.

FERTILIZING

After emergence and until blooming ends it is recommended a foliar spraying every two weeks with **Growmore Seaweed Liquid Fertilizer**. Plants will respond with a burst of vine growth that will result in higher yields. Spray in the morning while it's still cool and the dew lingers on the leaves. This way the fertilizer is absorbed. Once the vines are in full bloom, they stop making much new vegetative growth and begin to form tubers. Additional fertilization at this stage is virtually pointless and may harm the flavor of the potato.

HARVESTING

Harvest your fingerling potatoes when vines die back. After harvesting brush the dirt off, but don't wash them until you are ready to cook them. Be prepared spend a little more time harvesting your fingerling potatoes because of their size and yield.

STORING

Fingerling potatoes can be kept for months in a cool dry place.

USES

Baked, boiled, mashed, sautéed, and in salads. Great when cooked with meat dishes.

CHECK LIST

- Soil Building Compost
- Harvest Supreme
- Dr. Earth Vegetable Fertilizer
- Sulfur Powder
- Growmore Seaweed Fertilizer