



Cornell University

Cornell Cooperative Extension
Monroe County

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Media Advisory

For more information, contact:

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Event Date: Thursday, April 11, 2024

Event Time: 6:00 PM - 7:30 PM

Location: Virtual

Event Name:

Growing Potatoes 101 – Virtual Workshop

Purchase a Potato Medley bag from us and grow something new!

Explanation of Event:

Growing potatoes can be a fun, rewarding activity. If you've never tasted home-grown potatoes, you're in for a real treat! Homegrown potatoes, fresh from the garden, taste so much better than those from a long storage. They are nutrient-dense, offering fiber, vitamin C, B6, and potassium and if you've never had homegrown potatoes, you're in for a real treat! Additionally, growing potatoes is a fun and rewarding activity.

Cornell Extension of Monroe County, in collaboration with Fraser's Garlic Farm, is hosting the "Growing Potatoes 101 Virtual Workshop". Community garden members, school garden educators, urban and suburban backyard gardeners, aspiring gardeners, and homesteaders who want to try something different are all invited to join. Our expert presenter, farmer and local grower Ed Fraser, will cover key steps to successful potato growing from planting, care, pest, and disease prevention to harvesting and storage.

The cost of the Workshop is \$15 per person. Participants can purchase a Potato Medley at registration. It includes these four interesting and unusual varieties:

- **Upstate Abundance** - bright white skin and flesh, round, creamy, great in soups, stews, roasting, boiling, mashing, chips, steamer bags, and salt potatoes. As creamers, kids love to pop straight into their mouths!
- **Soraya** - yellow skin and yellow flesh, disease resistant, good for organic growing
- **AmaRosa Fingerling** - smooth red skin with creamy red flesh that resists fading during cooking, a high-yielding, great fried, roasted, boiled, steamed, or as pink chips

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Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.

- **Magic Molly** - purple skin and unique dark purple flesh fingerling, great for roasting

Orders come in 3 lb. bags, contain about 15 seed potatoes and cost \$12 each. Purchased orders can be picked up in person at CCE of Monroe County, 2449 St. Paul Blvd, Rochester, NY 14617 on **Thursday, April 18, and Friday, April 19 between 9 AM – 5 PM.**

The supply is limited, order soon!

More information at

<https://monroe.cce.cornell.edu/events/2024/04/11/growing-potatoes-101-virtual-workshop>. To register at https://reg.cce.cornell.edu/growingpotatoes-2_226.

Contact Jarmila Haseler, Agriculture Educator, CCE of Monroe County at jh954@cornell.edu for questions.

Media are invited for film, photographs or interviews with participants and staff.

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Upstate Abundance



AmaRosa Fingerling



Magic Molly



Soraya

