

## Planting your Ark of Taste Makah Ozette Potato in Your School Garden

- There will be 15-20 potato seeds per pound.
- These are fingerling potatoes so the entire potato can be sowed. If it is a particularly large potato you may cut the potato in half and plant it cut-side down.

If planting in the ground:

- One lb. should plant about one 8'x4' bed (e.g. three rows of 5-6 seeds/row)
- If planting in the ground in rows, the seed should be planted no less than 12" apart. The rows in small beds should be 18-24" apart to have soil available for hilling.
- Planting: Dig your trench about 6" wide and 4-6" deep (depending on soil depth); sow seed 12" apart, cover with 1-2 inches of soil pressed firmly
- As plant grows, backfill to cover leaving the top few leaves exposed. Eventually hill around the grown plant with as much soil as available
- This varietal will get a very bushy top. When the plant matures and begins to fall over, mow the tops to prevent blight, (particularly is weather is wet)

If planting in a container:

- You can use old tires or 3' high fence made into a ring and plant the potatoes in soil at the bottom of the ring and then as the plant grows, cover up all but 4" of the plant with compost and dirt.
- When the plant dies later in the year, you can just pull the tires or fence off the pile and the kids dig potatoes with their hands in the pile.
- So if you are going to use containers, you would want to use large containers so that you have space for the plant to grow.

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\*Reminder: we are asking for a **\$5-10 donation to help us cover the cost of shipping.** Please send cash or check (made out to "Slow Food USA") to:

Slow Food USA  
c/o Andrew Nowak  
The Source  
3350 Brighton Blvd. #202  
Denver, CO 80216

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Lastly, because we are using the MOP to pilot school garden Ark of Taste curriculum, we are asking each school to submit a one-page report detailing your experience with these potatoes. The report should include any photos, stories, and recipes - essentially some short descriptions on how the potatoes were used, yield, etc. Attached is a template for the report.

Questions or comments? Email [mop@slowfoodusa.org](mailto:mop@slowfoodusa.org)

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