

## Potato picker

First Early	
<b>Casablanca</b> (Organic)	A great tasting new potato with white skin and cream flesh. Good all round disease resistance.
<b>Home Guard</b> (Heritage)	Introduced in 1942 and promoted by the Home Guard, this was the main potato during World War II. Consistent high and early yields of tasty potatoes.
<b>Lady Christl</b>	Good for garden growing – suits a sheltered site with fertile soil. Medium waxy tubers. New potato flavour.
<b>Maris Bard</b> (Organic)	Smooth skinned, delicious when cooked or steamed. High yield, good size and appearance. Has been successful for local growers.
<b>Red Duke of York</b>	Deep red in colour and a vigorous grower. Great flavour. Good bakers. Also good for boiling, mashing and chipping. Does not disintegrate on boiling.
<b>Rocket</b>	Grows quickly – among the first potatoes to crop. Produces a large crop of uniform shaped tubers.
<b>Sharpe's Express</b> (Organic)	This was TV gardener Percy Thrower's favourite variety. Good flavour and cooks well (but boil with care).
<b>Winston</b>	One of the first bakers of the season. Good yield. Quickly produces good baking size potatoes.
Second Early	
<b>Apache</b>	Striking appearance with red and white patches. Produces lots of small potatoes, good for cooking whole. Buttery, nutty flavour. An Albert Bartlett variety.
<b>British Queen</b> (Organic, Heritage)	Great flavour. Dry, floury texture. Produces high yields of general purpose potatoes. White short oval tubers. Heritage variety. RHS Award of Garden Merit.
<b>Charlotte</b> (Organic)	Popular, easy to grow variety. A high yielding waxy salad variety. Good flavour. Good disease resistance.
<b>Jazzy</b>	A new waxy potato variety grown by a group of farmers based in Cornwall, Norfolk and Lancashire. Small, set-skinned tubers. Versatile – boil, steam, crush or roast.
<b>Kestrel</b>	Excellent flavour. Suitable for baking, roasting, chips. Good disease resistance, recommended by Joe Maiden.
<b>Maris Peer</b> (Organic)	Small, firm, waxy textured and well-flavoured potatoes that do not disintegrate when cooked. Good for salads. Grow plants close together and keep them earthed up.
<b>Sarpo Una</b> (Sarvari Trust)	Produces lots of good size, rose pink potatoes with white flesh. Very high disease resistance. Harvest early as a salad potato or leave to grow longer for bakers.

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Early Main Crop	
<b>Ambo</b> (Organic)	Attractive, short, white-skinned tubers with a splash of red. White creamy flesh. High yielding, general purpose.
<b>Blue Danube</b> (Sarvari Trust)	Plants have purple-black stems, shiny dark foliage and blue skinned tubers. Good shape and skin finish. Good tuber blight resistance. Good roaster with white flesh.
<b>International Kidney</b> (Heritage)	A classic maincrop variety, sold early in the season by Jersey growers under the trademark "Jersey Royals". Harvest yours early as very waxy, perfect salad potatoes.
<b>Nicola</b>	Small, firm, waxy potatoes. Good for salads or boiling. Grows long if given space.
<b>Salad Blue</b> (Heritage)	Both skin and flesh are a strong blue colour (the pigment is an antioxidant). Fries and mashes well but is not good for boiling. First grown in Scotland in the 1900s.
<b>Sarpo Kifli</b> (Sarvari Trust)	White-skinned tubers with a fab 'new potato' flavour. Best enjoyed when freshly harvested and cooked in their skins. Can be grown over a long period. Retain their flavour well.
<b>Sarpo Shona</b> (Sarvari Trust)	White general-purpose potatoes for organic growing. Ideal for gardens and tubs. Compact weed-suppressing foliage.
Main Crop	
<b>Sarpo Axona</b> (Sarvari Trust)	Pink-skinned tubers with a uniform shape and creamy flesh. Has an excellent flavour and outstanding blight resistance.
<b>Sarpo Mira</b> (Sarvari Trust)	The most well-known of the Sarvari Trust's blight resistant varieties. Huge yields of tasty, floury tubers that have a long storage potential. One of our favourites.
<b>Setanta</b> (Organic)	High yields of general-purpose floury potatoes with red skins. Stores well. Bred with organic growing in mind.
<b>Shetland Black</b> (Heritage)	Dark blue to almost black skin and pale yellow floury flesh with a distinctive purple ring. A general purpose Victorian variety good for baking, roasting or steaming.
Late Main Crop	
<b>Desiree</b>	Excellent red type with a yellow and creamy flesh, very drought resistant and a heavy cropper. Deep flavour.
<b>Golden Wonder</b> (Organic, Heritage)	Russet skin. One of the best for baking, frying and roasting, with a rich flavour that improves on storage.
<b>Pink Fir Apple</b> (Heritage)	Very knobbly tubers that should be cooked whole in their skins. Delicious flavour whether served hot or cold. One of our favourites. Highly recommended.
<b>Rooster</b>	An all-rounder with delicious taste and floury texture. Good yields. Steam, mash, chip, saute, bake or roast.