

Potato picker 2021

First Early	
Casablanca (Organic)	A great tasting new potato with white skin and cream flesh. Good all round disease resistance. Large potatoes – good to boil, chip, mash or roast.
Home Guard (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. Does not go floury, making it excellent for boiling.
Maris Bard (Organic)	Smooth skinned, delicious when boiled or steamed. High yield, good size and appearance. Holds its shape well. Has been successful for local growers.
Red Duke of York	Deep red in colour and a vigorous grower. Great flavour. Good bakers. Also good for boiling, mashing and chipping. Does not disintegrate on boiling.
Rocket ★	Grows quickly – among the first potatoes to crop. Produces large quantities of uniform shaped tubers. Well suited to growing in containers or potato bags.
Second Early	
Charlotte ★	Popular, easy to grow, waxy salad variety. Fresh flavoured potatoes which taste great either hot or cold. Ideal for salads and will store until Christmas. Good disease resistance and high yielding.
Kestrel ★	A favourite early variety for gardeners. Attractive, smooth skins and violet eyes. Excellent flavour. Great for baking, roasting and chips. Good disease resistance. Was recommended by Joe Maiden.
Maris Peer (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.
Nicola (Organic)	Small, firm, waxy potatoes. Good for salads, boiling or potato wedges. Grows long if given space.
Sarpo Una (Sarvari Trust, Organic)	Harvest early for nice waxy, pink-skinned salad potatoes. Or leave in the ground for a heavy crop of baking potatoes. Perfect for growing in pots or sacks. Good resistance to late blight as well as a range of other diseases.

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Early Main Crop	
Ambo (Organic)	Attractive, short, white-skinned tubers with a splash of red. White creamy flesh. High yielding. Floury potatoes which can be boiled or baked.
Mayan Gold (Heritage)	From the indigenous Phureja potatoes of Peru, originally grown in the foothills of the Andes. Has a distinctive and satisfying nutty flavour. Makes excellent fluffy roast potatoes, chips and crisps.
Orla (Organic)	Creamy skinned, pale yellow fleshed, round-oval tubers. Can also be grown as an early or left in the ground to bulk up. Excellent blight resistance.
Pink Gypsy (Organic)	Unusual pink and white skins. Excellent flavour. Great for baking, roasting and mashing. Good disease resistance.
Main Crop	
Cara (Organic)	'King of the bakers'. High yields of large, round potatoes. Has excellent disease resistance.
Desiree ★	Excellent popular red type with a yellow and creamy flesh, very drought resistant and is a heavy cropper. Very versatile, with a deep flavour. Easy to grow.
International Kidney (Heritage)	Classic heritage variety. Sold by Jersey growers under the trademark name 'Jersey Royals'. Harvest early as waxy perfect salad potatoes.
Salad Blue (Heritage)	A striking looking potato – both skin and flesh are a strong blue colour (the pigment is an antioxidant). Fries and mashes well, but not good for boiling.
Sarpo Mira (Sarvari Trust, Organic) ★	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 reliable favourites that we grow every year.
Late Main Crop	
Pink Fir Apple (Heritage) ★	Very knobbly tubers that should be cooked whole in their skins. Delicious whether served hot or cold. One of our all-time favourites. Highly recommended.

★ = Varieties that we have in larger quantities this year