








# Potato picker 2023

  
Organic

## First early

<b>Casablanca</b> (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. 
<b>Colleen</b> (Organic)	Very high yielding. They have a great uniform shape - ideal for boiled potatoes. White skin, pale yellow flesh. 
<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 boiled or steamed. High yield, good size and appearance. Holds its shape well. Has been successful for local growers in Newsome. 
<b>Red Duke of York</b> (Heritage)	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 very first to crop. Good to grow in containers or potato bags. Large quantities of uniform tubers.
<b>Sharpe's Express</b> (Heritage)	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>Bambino</b> (Organic)	Lovely salad potatoes with a smooth, light waxy texture. 
<b>Charlotte</b>	Popular, easy to grow, waxy salad variety. Fresh flavoured and taste great either hot or cold. Ideal for salads and will store until Christmas. Good disease resistance and high yielding.
<b>Kestrel</b>	Favourite early variety for gardeners. Attractive skins with violet eyes. Excellent flavour. Great for baking, roasting and chips. Good disease resistance. Was 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>Nicola</b> (Organic)	Small, firm, waxy potatoes. Good for salads, boiling or potato wedges. Grows long if given space. 
<b>Ratte</b> (Heritage)	Classic French variety. Long, curved tubers with white skins and yellow flesh. Has a distinctive chestnut flavour. Delicious when boiled or steamed, hot or cold. Does not disintegrate on boiling.
<b>Sarpo Una</b> (Organic)	 Harvest early for nice waxy, pink-skinned salad potatoes. Or harvest later for a heavy crop of baking potatoes. Perfect to grow in pots or sacks. Good resistance to blight and diseases. 


## Early main

<b>Ambo</b> (Organic)	Attractive, short, white tubers with a splash of red. White creamy flesh. High yielding. Floury - can be boiled or baked.
<b>Belle de Fontenay</b> (Heritage)	A classic French salad potato, introduced in 1885. Smooth, firm, waxy texture with a fine flavour - great for salads (hot or cold), boiling and sautee. Long, slightly curved tubers.
<b>Carolous</b> (Organic)	Uniformly oval pale yellow tubers with red eyes. Very suitable for boiling and mashing. Makes superb roasties.
<b>Desiree</b>	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.
<b>International Kidney</b> (Heritage)	A classic. Sold by Jersey growers under the trademark Jersey Royals. Harvest early as waxy perfect salad potatoes.
<b>Orla</b> (Organic)	Creamy skinned, pale yellow fleshed, round-oval tubers. Can be grown as an early or left in the ground longer to bulk up. Excellent blight resistance.
<b>Picasso</b>	Produces huge yields of uniform, waxy fleshed, creamy oval tubers with rosy pink eyes. Perfect for boiling and mashing.

## Main

<b>Heidi Red</b> (Organic)	German speciality variety with bright red skin and flesh. Has a slightly buttery taste. Ideal for salads and boiled potatoes.
<b>Highland Burgundy Red</b> (Heritage)	Heritage variety dating back to at least 1936. Mostly burgundy inside, with a ring of white flesh just under the skin. Good for novelty chips, crisps and mash. Low yields.
<b>Java</b> (Organic)	Consistently high-yielding variety with attractive long red tubers and white flesh. A cross between Sarpo Mira & Valor.
<b>Salad Blue</b> (Organic, Heritage)	Both skin and flesh are a strong blue colour (the pigment is an antioxidant). Fries and mashes well. Not good for boiling.
<b>Sarpo Kifli</b>	 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.

## Late main

<b>Cara</b> (Organic)	The 'King of the bakers'. High yields of large, round potatoes. Has excellent disease resistance.
<b>Pink Fir Apple</b> (Heritage)	Very knobby tubers that should be cooked whole in their skins. Delicious whether served hot or cold. One of our all-time favourites. Highly recommended. Grown since 1850.
<b>Sarpo Mira</b> (Organic)	 The most well-known of the Sarvari Trust's blight resistant varieties. Huge yields of tasty, floury tubers with a long storage potential. A reliable favourite of ours that we grow every year.