

Seed potatoes from Growing Newsome – £2 / dozen or 20p each

First Early	
Maris Bard (Organic)	Smooth skinned, delicious when cooked or steamed. High yield, good size and appearance. Has been successful for local growers.
Pentland Javelin	Heavy crops of short oval white skinned tubers with pure white tasty flesh. Fast growing but bulks late. Very good disease resistance. Good cooking qualities.
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.
Second Early	
British Queen (Heritage)	Great flavour. Dry, floury texture. Produces high yields of general purpose potatoes. White short oval tubers. Heritage variety. RHS Award of Garden Merit.
Jazzy	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.
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 or boiling. Grows long if given space.
Early Main Crop	
Ambo (Organic)	Attractive, short, white-skinned tubers with a splash of red. White creamy flesh. High yielding, general purpose.
Foxton (Organic)	Boils well with no discolouration, makes excellent bakers and roasties. Also very good for chips and crisping.
International Kidney (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.
Late Main Crop	
Golden Wonder (Organic, Heritage)	Russet skin. One of the best for baking, frying and roasting, with a rich flavour that improves on storage.
Pink Fir Apple (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.

To order, please email
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You can see our latest stock list at: www.growingnewsome.org.uk