

Potato picker

First Early	
Casablanca (Organic)	A great tasting new potato with white skin and cream flesh. Good all round disease resistance.
Colleen (Organic)	Very high yielding. They have a great uniform shape – ideal for boiled potatoes. White skin, pale yellow flesh.
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.
Rocket	Grows quickly – among the first potatoes to crop. Produces a large crop of uniform shaped tubers.
Sharpe's Express	This was TV gardener Percy Thrower's favourite variety. Good flavour and cooks well (but boil with care).
Second Early	
Apache	Striking appearance with red and white patches. Produces lots of small potatoes, good for cooking whole. Buttery, nutty flavour. An Albert Bartlett variety.
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.
Charlotte (Organic)	Popular, easy to grow variety. A high yielding waxy salad variety. Good flavour. Good disease resistance.
Divaa	Exciting new variety with long-shaped, pure white skins and flesh. Superb for chips. Good disease resistance.
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.
Kestrel	Excellent flavour. Great for baking, roasting, 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.
Sarpo Una (Sarvari Trust)	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.

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Early Main Crop	
Ambo (Organic)	Attractive, short, white-skinned tubers with a splash of red. White creamy flesh. High yielding, general purpose.
Belle de Fontenay (Organic, 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.
Belmonda (Organic)	Round to oval potatoes with yellow skin and flesh. Recommended for boiling and steaming. Stores well.
Orla (Organic)	Creamy skinned, pale yellow fleshed, round-oval tubers. Can also be grown as an early. Excellent blight resistance.
Pink Gypsy (Organic)	Unusual pink and white skins. Excellent flavour. Great for baking, roasting and mashing. Great disease resistance.
Red Emmalie	Stunning specialist potato with smooth, oval red skin, with matching deep red flesh with a paler ring just below the skin. Floury texture and the flavour is excellent.
Main Crop	
Cara (Organic)	‘King of the bakers’. High yields of large, round potatoes.
Carolous (Organic)	Uniformly oval pale yellow tubers with red eyes. Very suitable for boiling and mashing. Makes superb roasties.
Desiree (Organic)	Excellent red type with a yellow and creamy flesh, very drought resistant and a heavy cropper. Deep flavour.
Highland Burgundy Red (Organic, 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 & mash. Low yields.
Mary’s Rose (Organic)	Pink skin and white flesh. High yielding with good taste – holds its shape well. Great for boiling, mash and wedges.
Salad Blue (Organic, Heritage)	Both skin and flesh are a strong blue colour (the pigment is an antioxidant). Fries & mashes well. Not good for boiling.
Sarpo Kifli (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.
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.
Vales Sovereign	Outstanding ‘all rounder’ – mash, bake or roast. Creamy taste and soft, velvety texture. White and part red tubers.
Late Main Crop	
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 all-time favourites. Highly recommended.