

Potato picker 2022








= Varieties that we have in larger quantities



= Organic varieties


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.
Epicure (Heritage) 	Old heritage variety making a comeback. Also known as Ayrshires as they are the traditional early potato grown in that region. One of the best tasting earlies. High yields of floury, white fleshed, round tubers. Grows well in colder or higher areas. Boil, mash or enjoy with a salad. Ark of Taste is a catalogue of endangered and unique heritage foods.
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 in Newsome.
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 very first potatoes to crop. Produces large quantities of uniform shaped tubers. Well suited to growing in containers or potato bags.
Vitabella (Organic) 	Vitabella is high blight resistance variety. Can be harvested over a long time and has excellent storage capability. Great flavoured light yellow oval tubers, with yellow flesh. Perfect for boiling and chipping.




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.







Second early continued...

Ratte		Classic French variety, also known as Asparagus. Long and curved tubers with white skins and yellow flesh. Has quite a distinctive chestnut flavour and is delicious when boiled or steamed, hot or cold. Does not disintegrate on boiling.
Sarpo Una (Organic)		Harvest early for nice waxy, pink-skinned salad potatoes. Or leave them in the ground for a heavy crop of baking potatoes. Perfect for growing in pots or sacks. Has good resistance to late blight and a range of other diseases.


Early main

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.
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

Blue Annelise (Organic)		Blue skin and blue flesh, with long tubers. Slightly creamy flavour with a nutty aroma. An alternative to Salad Blue.
Cara (Organic)		The '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.
Sarpo Mira (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

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. Grown since 1850.
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