

New Season Crops June - September

Sharpes Express (1900)



This attractive pear-shaped bright white new potato is full of flavour, and has a floury flesh. Sharpe's Express was introduced in 1900 by Charles Sharpe of Sleaford Lincolnshire.

BOIL, ROAST or STEAM

Aura (1951)



Aura (1951) is a pretty, pale yellow potato and renowned for the wonderful flavour and firm cooking characteristics. They have a interesting and eye catching half moon shape.

ROAST, CHIP or STEAM FOR MASH

Royal Kidney (1899)



Archibald Findlay deliberately chose this name to compete with the International Kidney. The Royal Kidney is an excellent waxy/salad potato. At one time the Royal Kidney crop from England was greater than that of Jersey Royal.

BOIL, ROAST, STEAM

Main Season Crops September - May

Highland Burgundy 1936



Used to add appropriate colour to a meal for the Duke of Burgundy in the Savoy. Oval, long shape, dull russet layer over bright burgundy skin. Red flesh with a definite ring of white. Excellent novelty mash, crisps and chips.

SIMMER, STEAM, ROAST, CHIP or SAUTE

Salad Blue early 1900s



Believed to be a novelty of Victorian amateur breeding. Oval shape, the skin and flesh are both a strong deep blue. A floury textured flesh with a delicate flavour. Makes great novelty chips, crisps, mash, and a colourful salad.

SAUTE, BOIL, ROAST or BAKE.

Pink Fir Apple 1850



Imported from France in 1850. A traditional variety, the tubers are long, narrow and famously knobby. The skin is part pink/part white with waxy flesh. Wonderful 'New Potato' flavour and a good salad potato. Best cooked whole in skins and delicious hot or cold.

BOIL WHOLE or SAUTE SLICED

Red King Edward 1916



A rare version of King Edward - first appeared as 'Fellside Hero' in Northumberland. An oval shape, red skin with white flushes and a floury texture. To retain the attractive appearance, it can be cooked with the skin on.

BAKE, BOIL, ROAST, STEAM or CHIP

Yukon Gold 1980



Originally from Canada. Attractive smooth yellow skin with shallow eyes and very yellow flesh. A superior baking potato with a delicious flavour.

BAKE, BOIL, ROAST or CHIP

Shetland Black 1923



Probably dates back to Victorian times when there was a lot of potato breeding using coloured varieties. Long oval shape, the flesh is yellow with a markedly blue vascular ring. Very tasty and floury - they fry well and make creative sauteed potatoes, crisps etc.

SAUTE, BAKE, ROAST or STEAM.

Red Duke of York 1942



First found in a Dutch crop of Duke of York. Deep red potatoes with pale yellow flesh. Can leave the skin on and it does not fade during cooking. Produces crispy skins when baked or roasted. Very tasty.

ROAST, BAKE, BOIL or CHIP

Mayan Gold



Mayan Gold are unique, because they are the first potato in the UK from the indigenous Phureja potatoes of Peru.

A rich golden coloured flesh, and a moreish flavour. They have a floury flesh which results in excellent roast or chipped potatoes and excellent mash when steamed.

ROAST, CHIP or STEAM FOR MASH

Mr Little's Yetholm Gypsy (around 1899)



Developed in the village of Yetholm, the Gypsy capital of Scotland and grown by the Little Brothers, based in the Border village. The ONLY variety to show red, white and blue colour in the skin.

SIMMER, STEAM or ROAST

