

NORTH-EAST

POTATOES

Heritage potatoes (pre-1950) offer special flavour, interesting colours and shapes, unique cooking qualities and a wonderful taste of history.

Varieties in season in February include:

● **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 for novelty mash, crisps and chips.

● **British Queen** (1894). Bred by Archibald Findlay of Auchtermuchty, Fife, it provided part of the staple diet through two world wars. Oval shape with white skin and old-fashioned appearance. Tubers are dry, floury and full of flavour. Simmer, steam, bake, roast or chip.

● **Salad Blue** (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, mash and a colourful salad.

● **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.

● **Arran Victory** (1918). Bred in the Isle of Arran and named in celebration of the ending of war, it's very rare. Tubers are round to short oval with blue skin, white flesh and deep eyes. Best simmered gently for an exceptionally flavoured, fluffy mash.

● **Dunbar Rover** (1936). Bred by Charles Spence from Dunbar and very rare. Oval shape with white skin, snowy white flesh and medium deep eyes. Tubers have a lovely buttery flavour and fine texture.

● **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.

● **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.

● **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



Carroll's Heritage Potatoes, grown in Northumberland, offer a stunning variety of flavours, colours, textures and shapes

make creative sautéed potatoes and crisps.

● **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 doesn't fade during cooking. Produces crispy skins when baked or roasted.

● **Ratte** (1872). A French cuisine classic. The tubers are long, yellow

and a bit knobby. The yellow flesh is very firm. It has an excellent nutty flavour – use as a salad or boiling potato, hot or cold, sliced or diced.

The potatoes are grown at Tiptoe Farm in Northumberland and, established in 2001, the small farming business of **Carroll's Heritage Potatoes** in Northumberland diversified away from growing modern potatoes and

specialises in marketing directly to the end user, including a diverse customer base in the food service sector.

Availability February to May
Contact Anthony and Lucy Carroll, Carroll's Heritage Potatoes, 01890 883060

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