

### Highland Burgundy Red (1936)

This variety dates back to at least 1936 when it was used to add appropriate colour to a meal for the Duke of Burgundy at the Savoy Hotel. This variety is mostly burgundy red inside with a definite ring of white flesh just under the skin - the burgundy pigment is an antioxidant which offers great health benefits. Highland Burgundy Red has a dull russet layer over a bright burgundy skin. The tubers are long and oval. They make excellent novelty chips, crisps and mash.

### Shetland Black (1923)

Added to the National Collection in 1923 but probably dates from Victorian times when there was a great deal of potato breeding using coloured varieties. They have a netted, very dark blue skin with shallow eyes. The flesh is yellowish with a markedly blue vascular ring. They are very tasty and floury - real crofter fuel. Not best for mash because of the grey colour when boiled but they fry well and the strong blue patterns caused by the distribution of the vascular tissue in different slicing directions could easily be the basis for some creative sautéed potatoes, crisps etc. Excellent steamed and roasted.

### Roseval (1950)

Popular in France, but rare in the UK. A very attractive, long oval and smooth, deep red salad potato with yellow flesh, often with a pink blush. The cooking quality and flavour are excellent. Attractive red skin colour remains when cooked.

### 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.

### Peachbloom (pre 1923)

Originally American - this is a round potato with a remarkable shiny surface. Flesh is white and they are reputed to be tender with a sweet flavour. Best boiled or steamed.

### Champion (1876)

Beautiful white potato with purple blushes. They are floury, yellow fleshed with a legendary flavour.

#### Variety Availability —2006/07 Season

##### Mid-May to End July —Ayrshire Early Potatoes

Epicure 1897; Red Duke of York 1942; Sharpe's Express 1900

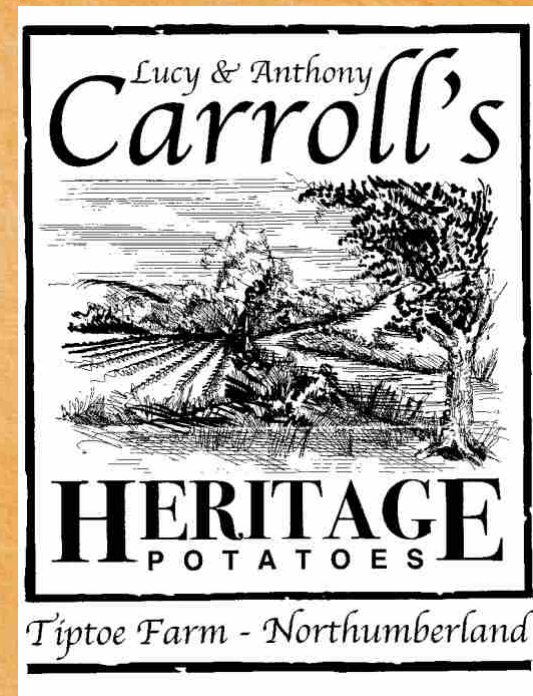
##### End July —Mid September —Tiptoe Early Potatoes

Ratte 1872; Sharpe's Express 1900; Red Duke of York 1942; British Queen 1894; Edzell Blue pre 1915; Witchhill 1881

##### September to April/May 2007 —Tiptoe Main Crop

Pink Fir Apple 1850; Ratte 1872; Red Duke of York 1942; British Queen 1894; Dunbar Rover 1936; Shetland Black 1923; Yukon Gold 1980; Highland Burgundy Red 1936; Salad Blue (early 1900s); Red King Edward (1916); Mr Little's Yetholm Gypsy (around 1899); Arran Victory (1918); Champion (1876); Peachbloom (pre 1923); Roseval (1950)

## SEASONAL HERITAGE POTATO INFORMATION 2006/07



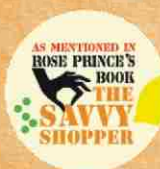
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# Carroll's Heritage Potatoes—Variety Information

## Epicure (1897)

Bred by James Clark of Christchurch, Hampshire. Deliciously tasty new loose-skinned potato. Round, deep eyed and floury.

## Sharpe's Express (1900)

This is a classic early potato produced by Charles Sharpe of Sleaford, Lincolnshire. Pear-shaped with bright white flesh - an excellent "new" potato with a full flavour. Has been a favourite amongst home-growers for many years.

## Red Duke of York (1942)

First found in a Dutch crop of Duke of York (Eeresteling) in 1942. The Red Duke of York plant is vigorous with spectacular foliage, a pale yellow floury flesh and a wonderful flavour. These are superb roast potatoes with skins left on, make fantastic mash and are perfect to bake. As an early best boiled or steamed. A great all-round potato.

## Ratte (1872)

A French cuisine classic, although it may have been known as Asparagus. The tubers are long, with a white skin and yellow flesh. It has fewer knobbly bits than Pink Fir Apple but the same waxy texture. The flavour is excellent, sometimes described as "nutty". Cook whole with skins on and use as a salad or boiling potato, hot or cold, sliced or diced or cook with the skins on, then peel and mash with large quantities of butter, as done in the French Michelin restaurants.

## Edzell Blue (pre 1915)

First recorded in 1915 but it is said to have been bred in Edzell, Angus in the Victorian era. An attractive blue skin, contrasting with the white floury flesh. Best boiled or steamed.

## British Queen (1894)

Bred by Archibald Findlay of Auchtermuchty, Fife, it quickly became Britain's most popular 2nd Early. It has great flavour and a dry, floury texture. It is productive and attractive enough to have gained an RHS award but is now rare with only small seed production mainly for Ireland, where it is still very important and dominates summer production. British Queen provided part of the staple diet through two World Wars. The tuber is oval with white skin, snowy white flesh and shallow eyes. It still manages to have an old fashioned appearance because it has many eyes compared with a modern variety.

## Witchhill (1881)

Bred by Alex Brown of Witchhill, Fraserburgh this is a small, round white potato with an excellent flavour. Best boiled or steamed.

## Arran Victory (1918)

Bred in the Isle of Arran by Donald MacKelvie. This is the oldest of the "Arrans" still grown and was named in 1918 to celebrate the end of the war. Rare and one of only two blue skinned varieties still available for general cultivation. Tubers are round to short oval with snowy white flesh and deep eyes. In Scotland they are still regarded with some awe as the premium late season variety. Due to its high dry matter these potatoes need to be simmered very gently and NOT boiled vigorously. A fine texture which makes most wonderful white mash. Excellent roast potatoes and will also fry, bake, steam and microwave.

## Red King Edward (1916)

A rare version of King Edward which 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 skin on.

## Pink Fir Apple (1850)

A waxy potato originally imported in 1850 and kept solely by British enthusiasts for decades, because of its very fine flavour. The tubers are long and narrow and famously knobbly, often with side growths. The skin is part pink/part white. The flesh is yellow. Delicious plainly boiled and a fantastic salad potato!

## Yukon Gold (1980)

This is not a heritage but a specialist variety. It is a very attractive, bold, yellow baking variety which stands out visually from other varieties. Great buttery flavour. Boiling qualities are surprisingly good. Very popular for mash because they hold twice as much cream and butter and make a rich and creamy mash.

## Dunbar Rover (1936)

This was bred in 1936 by Charles T Spence of Tynefield Farm, Dunbar and is very rare. Rover's tubers are oval with white skin, snowy white flesh and medium deep eyes. The tubers are floury with a strong, pleasant flavour and a fine texture for frying, baking, microwaving, steaming and mashing. These are potatoes of the highest quality.

## Salad Blue (early 1900s)

Salad Blue is very blue. The skin and flesh are both a strong deep blue. The potato is floury and not a waxy salad potato. Tuber shape is short and oval with a mild flavour. The blue pigment is an anthocyanin, which is an antioxidant with great health benefits. Great for novelty crisps, blue chips and blue mash.