

## New Season : June - September

### Sharpe's 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

## Main Season : September - May

### Pink Fir Apple 1850

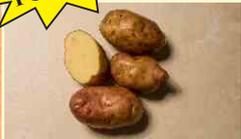


A traditional variety, which is originally from France. They are a longer shape, narrow and famously knobbly. The skin is part pink/part white with waxy flesh. Wonderful 'New Potato' flavour and a good salad potato. Best cooked whole in skins and delicious hot or cold.

BOIL, WHOLE or SAUTE SLICED

NEW FOR 2016

### PIPPA



An exciting specialist salad variety bred from Pink Fir Apple. Boasting excellent flavour with an attractive "pink blush" and a yellow waxy flesh. Pippa has an oval unusual shape with an unbeatable creamy flavour.

SIMMER, BOIL or STEAM

### 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. Famous for making good mash.

BAKE, BOIL, ROAST or CHIP

### Red Emmalie



Red Emmalie is a specialist variety, and gives a great colour and taste to any plate. They have a long shape. It is a relatively floury variety.

BAKE, BOIL, ROAST AND STEAM

NEW FOR 2016

### LINDA 1974



An older variety that was originally from Germany and was saved from Extinction, and re-instated because they taste so good. Linda has an unusual oval shape with yellow waxy flesh, and is hard to find in UK. A good all rounder.

ROAST, BAKE, SAUTE

### 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

### Arran Victory 1918



Bred in the Isle of Arran and named in celebration of the ending of the war, it is very rare. They are round to short oval with blue skin, white flesh and deep eyes. Best simmered gently for an exceptionally flavoured, fluffy mash which will crisp beautifully if used as a pie topping.

BAKE, BOIL, ROAST, SIMMER, CHIP or STEAM

### Shetland Black 1923



A "Forgotten Food" and registered with Slow Food UK. Long oval shape, yellow flesh with a markedly blue antioxidant ring. Very tasty and floury they fry well and make creative sautéed potatoes, crisps and chips. Best cooked with skin on to retain antioxidant ring.

BAKE, ROAST, CHIP, CRISPS OR BOIL

NEW FOR 2016

### HARLEQUIN



A specialist variety that has a guaranteed taste sensation! It took the title for the best flavour in blind taste tests a few years ago. Delicate and waxy texture with a long shape with part-colour pink/white skins and cream flesh. Excellent cooking qualities.

BOIL, ROAST, STEAM

### Red Duke of York 1942



A gorgeous looking 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

### 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

### 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

### Violetta



Violetta is a maincrop specialist variety with blue skin and blue flesh, and very similar to Salad Blue 1900. They have a delicate sweet flavour, a floury flesh, and work well in savoury dishes and mixed mashes. Best to keep skin on to retain the colour.

SAUTE, BOIL, ROAST OR BAKE



# CERTIFICATE OF CONFORMITY

This is to confirm that:

**Carroll's Heritage Potatoes Ltd  
Tiptoe Farm  
Cornhill-On-Tweed  
Northumberland  
TD12 4XD**

has been audited by SAI Global and found to meet the requirements  
of

**LEAF Marque Standard - version 12.0**

for the following scope(s)

**Potatoes and Combinable Crops**

**Registration Number: 25027**

**Expiry Date: 30/06/17**

Paul Butcher  
Global Head – Assurance Services

Samer Chaouk  
Head of Policy, Risk and Certification

**Registered by:**

SAI Global Certification Services Pty Ltd (ACN 108 716 669) 680 George Street Sydney NSW 2000 Australia  
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