



# HOPE BAY FARM

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## 2011 SEED POTATOES

### **Chieftain (Red)**

A mid-season variety, Chieftain potatoes have oval to oblong tubers with smooth bright red skin, shallow eyes and white flesh. Its seed potatoes are a high-yielding variety that is widely adapted and stores well. Chieftain is also good for boiling, baking and making French fries.

### **French Fingerling**

Late maturing oblong tubers with a red skin and light yellow flesh. It has the waxy texture characteristic of most fingerling varieties. It grows well and sets fairly heavy.

### **German Butterball**

Fantastic buttery flavour in these late season, oval heirloom potatoes. Great for eating fresh or for storing throughout the winter. It has been a gardeners favourite for many years.

### **Lindzer Deleketess**

The Lindzer is an early-maturing, waxy potato most popular for boiling or making salads. Potatoes are small & oval with yellow skin.

### **Russian Banana Fingerling**

This heritage fingerling potato originated in the Baltic region. Small, waxy, yellow tubers with yellow flesh and incredible flavour and firm texture. Baked, boiled or steamed, Russian Banana is a wonderful late season fingerling, maturing from our seed potato size in around 105 - 135 days. Try it in potato salad! They are smaller than other varieties, and hand picked and sorted, so they're a little more expensive, but worth every penny.

### **Russian Blue**

Russian Blue is a late season heritage variety. Dark purple skin on round to oblong tubers, plants are very heavy setting so give them more room in the row. It withstands dry conditions better than most. Their texture is much like a russet so they are good to bake or mash, cook as French fry or even make into chips; but they also can be steamed or boiled. Roasting or grilling the halves will actually darken the colour and is most recommended, as the mild taste needs help with herbs and seasonings.

### **Sieglinde**

Sieglinde is an early season potato variety with oblong, slightly-flattened, smooth tubers covered with clear yellow skin. The skin is very thin, making it a preferred variety in European cuisine. The eyes are shallow and the flesh is yellow and firm. They store well. Sieglinde seed potatoes have good resistance to scab, mosaic virus and warts.