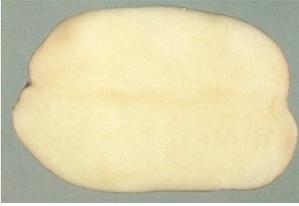
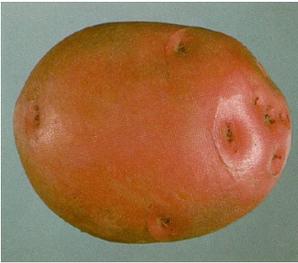


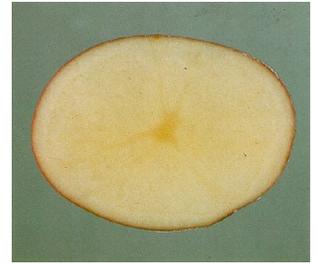
Seed Potatoes 2016



Caribe: Oblong, thick narrowing at the bud end. Smooth red-purple skin. Numerous medium deep eyes same color as the skin. Creamy white flesh. Fair to good for boiling and baking, fair for chipping. High yielding; stores well. EARLY



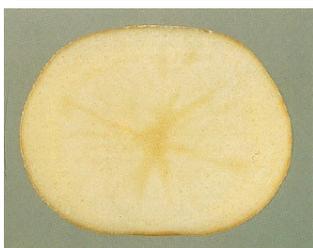
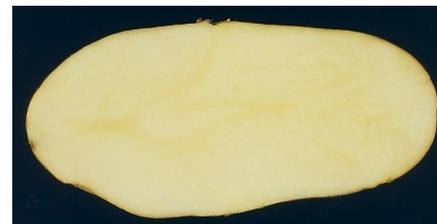
Chieftain: Oval to oblong. Smooth bright red skin; shallow to medium deep eyes, darker than the skin; white flesh. Good to excellent for boiling, good for chipping at harvest, excellent for French frying. High yielding and stores well. Well suited for washing at maturity. MID-SEASON



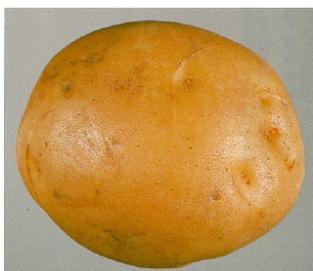
Eramosa: Oval, semi-flattened, rarely oversized; smooth white skin; shallow eyes; white flesh. Excellent for boiling and baking. High yielding variety; very good resistance to skinning and hollow heart; good storability; Very early fresh market; may be harvested at 62 days. VERY EARLY



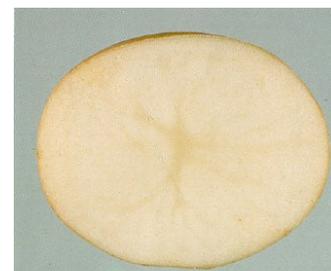
Goldrush: Oblong to long; dark brown russeted skin; eyes are numerous, shallow & well distributed; very white flesh; excellent for baking & boiling; excellent flavour suitable for home & restaurants. Maturity: MID-SEASON



Irish Cobbler: Large to medium-sized; round with flattened ends; smooth creamy white skin; shallow to deep eyes; white flesh; very good for boiling and baking; good chipping quality early in the season. Chiefly used as a home garden variety. Maturity: EARLY



Kennebec: Elliptical to oblong, medium thick; smooth creamy buff skin; shallow eyes; white flesh. Good to excellent for boiling, baking, chipping and French frying. High yielding fast growing variety, widely adapted. Excellent storage quality. Maturity: MID-SEASON TO LATE.

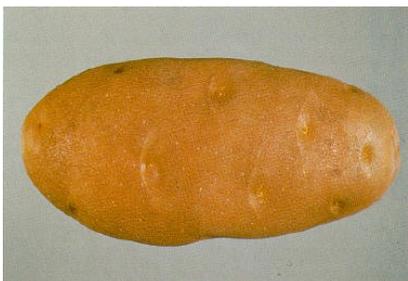
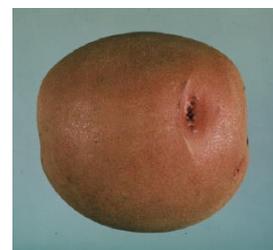


Seed Potatoes 2016

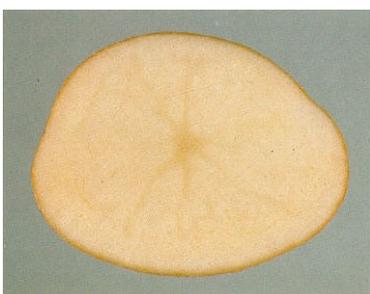
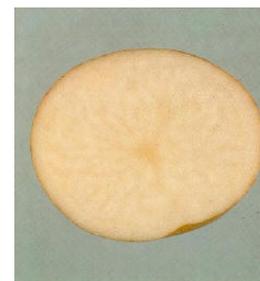
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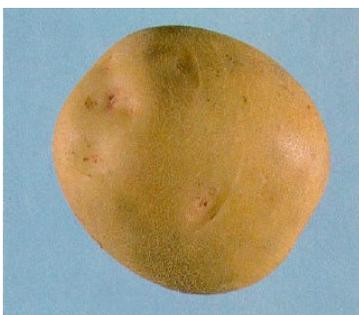
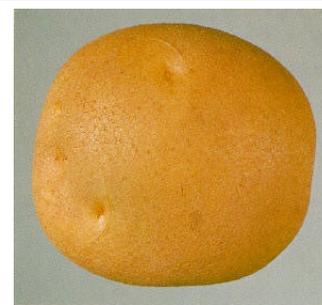
Norland: Oblong, slightly flattened, medium thick; smooth red skin; shallow eyes; white flesh. Very good for boiling and French frying and fair for baking. High yielding variety, adapts well to different soils. Stores well.
Maturity: EARLY



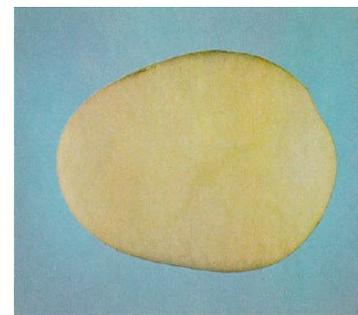
Russet Burbank: Large, long cylindrical or slightly flattened; lightly to heavily netted, russeted brown skin; eyes numerous, evenly distributed, shallow, sometimes protuberant; white flesh. Medium to high yielding. Excellent for baking and French frying, good for boiling.
Maturity: LATE TO VERY LATE



Superior: Oval to oblong; smooth shaped, uniform size; smooth to lightly flaked buff skin; medium-deep eyes, evenly distributed; white flesh. Medium yielding variety. Fair to good for boiling, baking and French frying; excellent for chipping.
Maturity: EARLY TO MID-SEASON.



Yukon Gold: Oval, slightly flattened; finely flaked yellowish white skin; shallow pink eyes; light yellow flesh. Medium to high yielding. Very good for boiling, baking and French frying; unsuitable for chipping; retains its yellow flesh color when cooked.
Maturity: MID-SEASON



Available in the following sizes:

H091280 . . . 5 lb bags

H091260 . . . 10 lb bags