

POTATOES

BINTJIE: A popular, medium-sized European variety good for boiling, baking and frying. Matures late in the summer with high yields and has yellow skin and flesh. It stores well.



CARIBE: A very early potato with purple skin and white flesh. It is medium sized and is good for boiling and frying. It does not store well.

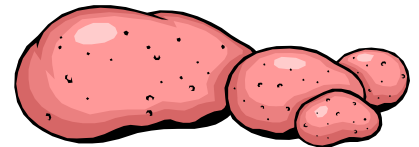


EPICURE: A white skinned, white flesh potato with very high yields. This large potato matures early in the season and is best used for boiling. It stores well.

KENNEBEC: A mid to late season potato with smooth, white skin and flesh. This large-sized variety produces high yields and can be used for boiling, baking and frying. It stores well.

NORGOLD: This medium-sized potato matures mid season with good yields. It has smooth, russet skin and white flesh. It is best to consume in the summer to early fall and is ideal for boiling or baking.

NORLAND: An early potato with smooth red skin and white flesh that produces high yields. This tasty, round and large-sized variety is best boiled.



PONTIAC: A large potato with red skin and white flesh. It matures mid to late season with high yields. It stores well and is the best potato for mashing. It is also good for baking or frying.

RUSSET BURBANKS: A large-sized, russet skinned potato with white flesh that grows well in the Fraser Valley. It produces good yields late in the season and stores well. It is good for mashing but also works well in baking or frying.

VICTORIA: A large, early season variety with russet skin and yellow flesh. It produces high yields and stores well. Good for boiling and frying and excellent for baking.



WARBA: A large, early-maturing variety with white skin and flesh that produces high yields. It is best used for boiling, baking and frying. It does not store well.

YUKON GOLD: A medium-sized, round potato with yellow skin and flesh. It matures mid to late season with good yields and stores well. It is good for boiling, baking and frying.

