



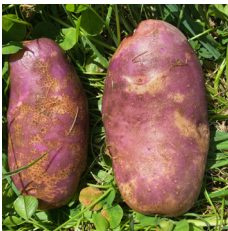












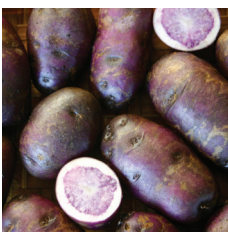






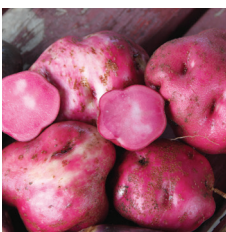
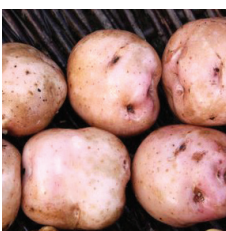
Kōanga Heritage Potato Collection






CULTIVAR	WHERE & WHOM FROM	EARLY/MID/ LATE SEASON	DESCRIPTION	PHOTO	KITCHEN USE
Amuri aka Richard Watson	A very special potato from Richard Watson's South Island collection.	Main crop	It is round to oval, very black skin with deep set eyes, deep black purple inside. This potato hates the heat, preferring cool wet Summers. Medium weight cropper.		Hangi, boiler.
Arran Banner	Gifted in the 1990's.	70-80 days, early cropper	An early commercial variety, large, egg shaped, white skinned potatoes, with a pink blush on the narrow end.		Excellent boiling and roasting.
Chatham Island / Whataroa	This potato has been in our collection since the 1990's and has been sent to us by many members. It was once grown commercially on the Chatham Islands and exported all around the Pacific. It came by waka to Whataroa early on and these cultivars have the same origin, originally from Chathams. Possibly arrived there with the American whalers and sealers as they travelled and traded their way around the Pacific.	Main crop, good keeper	It is an outstanding, reliable variety, probably the same as the potato we call Whataroa, and has heavy crops of medium size potatoes, with a yellow hard waxy flesh with purple streaks around the inside of the skin and also into the flesh.		Excellent boiler, potato salad and roaster.
Gladstone	Early European cultivar, an old commercial variety in this land.	Mid to late, heavy cropper	Gladstone tubers are russety skinned, splashed with pink and rarely nearly full red. An oval, floury fleshed potato, shallow eyes and high drought resistance. They have a good flavour.		Floury texture, can be cooked in any way, including baked or mashed.
Henry Flat aka Murray Day	Henry Harrington Collection near Ohai.	Mid to late, keeper	A large, flat, purple skinned, white fleshed cultivar with purple streaks inside the skin. Heavy cropper.		Boiling, baking, roasting.





CULTIVAR	WHERE & WHOM FROM	EARLY/MID/LATE SEASON	DESCRIPTION	PHOTO	KITCHEN USE
Karoro aka Peru Ma	Sent to us by Rex Mundy of Kerikeri. He said it came from Banks Peninsula, "growing there as long as the locals can remember at an isolated bay, among the boulders on the foreshore. The runners went long distances underground with potatoes at intervals along them". Also sent in by Grace from Kaitaia with a similar story but from Great Barrier where the Maori grew them early in the season and at harvest time took them out to the outer islands to eat whilst mutton birding.	Main crop, excellent keeper, heavy cropper	This is a creamy skinned potato, with a creamy coloured, very waxy flesh. Deep eyes. Hard blocky flesh, similar to Matariki but smaller. Outstanding quality.		It is a small, round, hard potato, excellent for potato salads, and just simply steaming. Beautiful in a hangi.
Karupaera aka Kereopa	We received this line from the South Island via Jade Temetara. Another variety similar to Karoro and Matariki. These potatoes are an ancient line that were wide spread around coastal NZ.	Main crop, good keeper	Cream skinned and fleshed, blocky and deep eyes. Excellent quality.		Boiler, roaster, chips.
Ngateuteu	This line came from Taranaki. Another variety similar to Karoro and Matariki. These potatoes are an ancient line that were widespread around coastal NZ.	Main crop, good keeper	Cream skinned and fleshed, blocky and deep eyes. Excellent quality.		Boiler, roaster, chips
King Edward	Gifted to us by the Harvey family in 2019 who had grown them in Southland (Tuatapere) for five generations. It is one of the oldest known varieties grown in the UK dating back to 1902.	Early main crop	It's medium-large in size and round to oval in shape, identified by its light tan to brown skin with pink or red blush spots.		These are recognised by both professional chefs and home cooks as one of the most versatile varieties for cooking and growing at home. Boasts a floury, fluffy and starchy texture when cooked. Boiler, roaster, masher.
Kowiniwini	These are old potatoes that came to our collection many years ago by members from all over NZ. It was obviously a well known popular cultivar that had many names including the generic name Peruperu.	Main crop, heavy cropper	A round, purple potato with indented white eyes and waxy firm flesh. Good keepers.		Boiler, roaster, chips.

CULTIVAR	WHERE & WHOM FROM	EARLY/MID/LATE SEASON	DESCRIPTION	PHOTO	KITCHEN USE
La Ratte	A traditional French potato that has been in NZ for a long time.	Early crop	It is very similar to Yellow Fir, a yellow waxy finger type, that produces all its potatoes right beside the stem in one pile. They are absolutely buttery delicious.		Boiler and potato salad wonders.
LB Purple	Lee Bason, Mokai, central North Island.	Late season main cropper, super heavy cropper at 11kgs per 6 plants (sq m)	This is a huge potato with black skin and purple mandalas all through the flesh, which changes to a mauve colour when cooked. It looks as though it had the same grandparents as the one from the South Island called Old Blue.		Purple mash!
Maori Chief	Sent in by Jom Hilersmith of Tauranga, and Rhonda Wood from Grandfather Noel Burnett's collection.	Early to mid season, super heavy cropper	It was an early commercial variety (1930's), red skinned, egg shaped and sized, relatively blight free, with purple blue marbling colours through the tuber.		Colour will remain when cooked only when one month or less out of the ground. Good all rounder for cooking.
Maori aka Roke Roke aka Waikato	It has been sent to us from all around NZ, with various names and it's clear it used to be very common. Also Sent to us by Bill Blane of Ngati Porou, who said it was the staple food for Waikato Maori during the land wars of the 1840's-50's.	Early	A very round and large potato, with shallow inset eyes. It has white flesh and a bright purple skin. A prolific, early producer.		Excellent for baking in the jacket (it comes out nice and fluffy). Can be peeled, or cooked with the skin on when new, and it mashes really well. It is not good for boiling, chipping, sautéing, etc., because it falls apart.

CULTIVAR	WHERE & WHOM FROM	EARLY/MID/LATE SEASON	DESCRIPTION	PHOTO	KITCHEN USE
Maori H	From the Henery Harrington Collection, Ohai, Southland.	Main crop, heavy cropper	These are huge, white skinned potatoes, skin goes russet when mature, and they have random bumps and knobs like many Maori potatoes.		Boiler, roaster, chips.
Matariki	Gifted to Koanga by Michael Simon Patrick O'Donnel of Paeroa.	Main crop, medium cropper	Matariki is the same as Karoro in every respect except its shape. It grows bigger and more blocky, so that the larger ones from each plant are almost square around the edges. They are quite curvy, bumpy potatoes. They are cream skinned and fleshed, the flesh is very dense.		Waxy. Great for most uses except mashing. They make excellent potato salad and roast potatoes and oven baked chips.
Moemoe	Peter Alexander of Chantal Organics.	Main cropper	Large, irregular shaped, hard flesh with a purple and cream irregular blotchy skin.		Boiler, roaster.
Old Blue	Richard Watson, Amuri, South Island.	Mid season	Blocky, oval, bright purple skinned, even colour with white flesh containing a deep purple mandala when cut in half. Stunning looking.		Floury, best baked.
Paraketia	From Shane Calley of Waikanae. An old potato from the East Coast, and is still well known over there.		Its growing habit is very amazing, when you dig them up you see that the potatoes grow on long runners in the ground, like strings of potatoes in a line. They are oblong shaped, with round ends, have purple skin, very shallow eyes, light cream flesh with purple streaking.		They have particularly good flavour, and are best boiled, steamed or in a hangi.

CULTIVAR	WHERE & WHOM FROM	EARLY/MID/ LATE SEASON	DESCRIPTION	PHOTO	KITCHEN USE
Pink Fir	Sent to us by Alison Nicol of Gore. Came to NZ with the Irish settlers.	Early cropper	An Irish Potato. The name 'fir' is Gaelic for 'man'. An elongated potato with pinkish skin and yellow waxy flesh. Outstanding variety.		Yellow, waxy flesh. Retains its excellent, firm flesh when cooked.
Rangatira	Maui and Susan Soloman, Chatham Islands. They are an old potato that was widely grown on the Chathams and highly regarded by locals. It looks like a more modern cultivar than the very early ones, as it is a large white potato, however must have been a very early one of that type, probably from the whalers and sealers who were calling in and trading in that area.	Main crop	Large white potato.		
Red King	This is a potato that simply appeared growing wild around my fruit trees many years ago and wherever I go it seems to appear. I have never seen it in any other garden, and for many years thought it was King Edward.	Early, heavy cropper	These are red with white blotches and they are a great early potato. I prefer them to Jersey Bennes in the north.		Boilers.
Ruby Gem	Selected by Kay from 100's of potato seedlings grown at Koanga in early 2000 from aerial seeds.	Late	It is red all through when the potatoes are young and is stunning looking as well as a stunner to grow. The tops grow like a tree with a very strong trunk and the potatoes travel further than others.		Best boiled or mashed for pink mash. Red colouring stays when cooked.
Scotts aka Akaroa aka Uwhi	An old cultivar sent to us by a Scotsman who says it came to this land with his family from the homeland. This potato also comes from Henry Harrington's early life around Akaroa, as a descendant of the de Malmanche French settlers.	Early croppers and large, heavy croppers	They are round, rock like potato with few but deep eyes, pink skinned, white fleshed and a light purple/pink blush under the skin.		Good flavour and texture. It is a fluffy potato so it is best boiled or mashed.

CULTIVAR	WHERE & WHOM FROM	EARLY/MID/ LATE SEASON	DESCRIPTION	PHOTO	KITCHEN USE
Suttons Supreme	Sent to us by Rhonda Wood from her grandfather's old collection (Noel Burnett from Waitui).	Main crop, heavy cropper	Described by Rhonda as an early commercial variety, her grandfather's favourite because of the perfect regular Easter egg size that he loved to bake in their jackets.		Good for baking in their jackets.
Taranaki	Gifted to the collection by a member in the 1990's.	Main crop	Blocky cream coloured, dense waxy flesh, many eyes. Excellent eating, similar to Karoro, strong even line, big tops, no blight, but yellow blotching in all leaves, strong even flowering.		Excellent eating, similar to Karoro and Matariki.
Urenika	The first Maori potato in our collection, widespread around NZ.	Late, long season for a heavy crop.	Long, tubular, dark purple skin and flesh, waxy when young, drier when larger, require a long growing season to produce a heavy crop.		Waxy when young and drier when larger.
Wai-iti aka Whanaako Ngati Porou	Came from an East Coast supporter in the 1990's.	Main crop, heavy cropper	Blocky, elongated, cream skin with a lot of purple covering, turning almost to a golden russet when fully mature.		Baking, roasting, boiling.
Waiporoporo	Gifted to the collection in the early 2020's.	Late main crop	This potato has dark purple skin with russet blotches and a cream coloured hard flesh. Excellent keeper.		A little waxy and a little floury, so is a good multipurpose potato. Great flavor and versatility.

CULTIVAR	WHERE & WHOM FROM	EARLY/MID/LATE SEASON	DESCRIPTION	PHOTO	KITCHEN USE
Waitai	A new cultivar bred at Koanga from the aerial seed. It was named by a local kaumatua.	Mid season	This is an elongated potato, oval shaped with a purple smooth skin and white eyes. Flesh is very white with some deep purple colouring.		Hangi, boiler, roaster
Whataroa	This potato came from a place in the South Island called Whataroa. It was gifted by a kaumatua of a local marae who said it was the original potato that was grown commercially on the Chatham Islands and spread around the Pacific. This potato also came to us from the Chathams and has been in our collection since the 1990's and has also been sent to us by many members, showing how widespread it has become around this land. It was once grown commercially on the Chatham Islands and exported all around the Pacific. It came by waka to Whataroa early on Possibly arrived on the Chathams with the American whalers and sealers as they travelled and traded their way around the pacific, also potentially a pre- European cultivar.		A quite large, irregular, round to oblong shaped potato with a light purple and cream blotchy skin and yellow waxy, firm flesh with purple streaks throughout. Keeps well.		Great for making oven-baked chips or steamed or in a hangi.
Whero Whero	Gifted to the collection by Kim, originally from Maori grower in Rotorua, who said it had been grown around the lake (Waikaremoana).	Late	Large, bright, red skin, yellow flesh, many deep set eyes, good disease resistance, size and production.		Excellent buttery flavour.
Yellow Fir aka Lady Finger	Henry Harrington Collection. Came to NZ with the Irish ancestors.	Super early	Similar to Pink Fir, but with a yellow skin, outstanding, long, smooth skinned. A yellow, waxy, finger type potato. They are absolutely buttery delicious. Only require 10 weeks in the ground.		Buttery, waxy, make excellent potato salad.