The Order of Potatoes

A potato-perspective on a European matter cultivated in Prinzessinnengarten during the season of 2010
In its original home, in the Andes and Chile, the potato has been under cultivation for well over a thousand years. It reached Europe only in the latter half of the 16th century. Records indicate that it was in 1587 that Clusius in Vienna received some tubers via Spain. At first, the potato did not excite much attention and was cultivated more as a curiosity or a novelty rather than a staple food plant. For more than a century royal edicts and ordinances were required to encourage its use. By the later part of the 18th century, however, the potato achieved recognition as a crop of great commercial importance.
Origin or earliest documented:
Origin unknown
Grown for centuries in Austria

Legal status:
Traditional heirloom variety
Not registered on a National Variety List
Commercial distribution: Not permitted

Characteristics:
Light yellow skin, yellow flesh, round and oval tubers. Very high dry matter content and has a firm texture when cooked. Mid to late harvest.

Other:
Strong, creamy taste. Suitable for salad, mashing and for baking.

Mehlige Mühlviertler

Potato harvesting with foot-plough and hoe, June.
Illustration from Guaman Poma de Ayala’s illustrated chronicle “Nueva Coronica y Buen Gobierno”, Peru.
www.potatoperspective.org
Origin or earliest documented: Bolivia, South America

Legal status: South American traditional heirloom variety
Not registered at a National Variety List
Commercial distribution: Not permitted

Characteristics: Round or oval tubers. Skin and flesh is dark blue/mauve. The potato has high dry matter and fries and mashes well but does not boil well because it is fluffy and disintegrates. It is sensitive to scurf and needs quite a lot of water when growing.

Other: Other names are Blaue Schweden, Idaho Blue, Blue Congo.
From 1700s

Farmers bred the Andean potatoes arriving in Europe into varieties suiting the variable microclimates throughout the continent.

www.potatoperspective.org

Origin or earliest documented:
The Andes, South America
Introduced into France in 1815

Legal Status:
Andean heirloom variety
Not registered on a National Variety List
Commercial distribution: Not permitted

Characteristics:
Unusually shaped long oval tubers with dark purple skin and flesh
Keeps colour after cooking
However it is prepared, this root is tasteless and starchy. One would not include it among the agreeable foods, but it does provide plentiful and sufficiently healthful nourishment for men who do not require more than sustenance. The potato is correctly held for flatulence; but what is flatulence to the vigorous digestions of peasants and workers?

Denis Diderot and Jean le Rond d'Alembert in L'Encyclopédie

**Æggeblomme**

**Origin or earliest documented:**
First mentioned in the 1879 “landbrugsordbogen”

**Legal status:**
Traditional heirloom variety
Not registered on a National Variety List
Commercial distribution: Not permitted

**Characteristics:**
The tubers are small and round with deep eyes. The skin colour is yellow, the flesh is pale yellow to yellow. Very susceptible to late blight and virus diseases, but very resistant to spraying. Has a high dry matter content and has a firm texture when cooked. Widely regarded as having a good flavour.

**Other:**
When Denmark entered EU 1973, no one was interested in registering Æggeblomme on a National Variety List and it was erased from the market.
With the beginning of the Industrial Revolution, demand for cheap food increased sharply in Europe. Factory owners wanted an economical means of feeding their workers while retaining their workers’ productivity. The potato was the perfect remedy and came into increasing demand, since it contains considerable food energy, gives a high yield and yet is very easy to cultivate.

www.potatoperspective.org
Benjamin Thompson, better known as Count Rumford, an American scientist, inventor, soldier and adventurer, entered the service of the Royal Bavarian government to reorganize the workhouse system. The inmates of these “Houses of Industry” were fed as economically as possible on bread and thin gruel. Rumford contrived to make the gruel incredibly cheap by substituting potatoes for the barley being used. Rumford’s soups became famous throughout Europe. In London, as many as sixty thousand people were fed daily from Rumford’s soup kitchens. www.potatoperspective.org
Origin or earliest documented:
Great Britain, 1936

Legal status:
Breeder unknown
Not registered at a National Variety List
Commercial distribution: Not permitted

Characteristics:
Oval to long oval tubers, burgundy red inside with a definite ring of white flesh just under the skin and with a dull russet layer over a bright burgundy skin.

Other:
This variety dates back to at least 1936 when, according to records, it was used to add appropriate colour to a meal for the Duke of Burgundy in the Savoy.
Origin or earliest documented:
UK, late 1900s

Legal status:
Breeder unknown
Registered on National Variety Lists in Ireland and the UK
Commercial distribution: Permitted

Characteristics:
The tubers are oval to long oval, small with shallow eyes. The skin is white with pink colouration, cream to pale yellow flesh with a floury texture. Historically popular variety with a delicious taste.

Other:
Because of its sensitivity to diseases, it is rarely cultivated by commercial growers.

The denotation ‘original’ was introduced in Swedish seed control. The director of the Swedish Seed Testing Authority was the one to decide which varieties qualified for the title.

Text and image: Purification Laboratory, Germination Laboratory, 1926, Bergshamra, Sweden. www.potatoperspective.org
An inventory of all potato varieties grown in Sweden was made at the Royal Agricultural College. One sample from every fifteen hectare potato field; 10,682 samples were collected. They were all grown and identified. 118 known varieties were found, a further 102 varieties could not be identified. The aim was to increase the efficiency of potato farming and to develop efficient varieties. Most of the old traditional varieties were excluded and many have disappeared. www.potatoperspective.org

**Arran Victory**

**Origin or earliest documented:**
Bred by D. Mackelvie, Isle of Arran, Scotland, 1918

**Legal status:**
Registered on a National Variety List
Commercial distribution: Permitted

**Characteristics:**
The tubers are round to short oval with blue skin, snowy white flesh and deep eyes. Has a very high dry matter content which makes normal boiling difficult but has exceptional flavour for mashing. Arran Victory potatoes need to be simmered gently. They make particularly good roast potatoes. Arran Victory is high yielding given a long season.

**Other:**
Victory, the oldest of the “Arrans” still grown, was named in 1918 in celebration of the ending of the First World War. It is rare and is one of only two blue skinned varieties still available for general cultivation.
Origin or earliest documented:
Origin unknown
Grown for centuries in Northern Scandinavia

Legal status:
Traditional heirloom variety
Not registered on a National Variety List
Commercial distribution: Not permitted

Characteristics:
Tubers are long and oval. Flesh is light yellow but can in rare cases come in blue shades. Has excellent taste and is an important ingredient in various traditional Scandinavian dishes.

Other:
Due to its sensitivity to diseases the variety grows especially well in the Nordic climate zone where diseases are less likely to develop.

Lapin Puikula

For each ton of meat and butter which the GDR imports, it must export high quality machines, equipment and industrial consumer goods. Meat and butter are consumed immediately. Machines, equipment and industrial consumer goods increase the wealth of a people.
Bruno Leuscher, D.P.M. and Coordinator for Basic Economic Tasks, GDR, 1962
www.potatoperspective.org
Procedure for Application for Addition to the Official List of Varieties in Denmark

Application must be made on application forms obtainable at
Plantedirektoratet  
Afd. for Sortsafprøvning  
Teglværksvej 10, Tystofte  
DK-4230 Skælskør  
Tel.: +45 5816 0600  
Fax: +45 5816 0606

Only the original forms can be used for applications which are to be sent to the above address together with a technical questionnaire (TQ) in 2 copies. Applicants domiciled abroad must send in applications through a representative domiciled in Denmark. The representative may be a person, a firm or a patent agency. The representative is stated under item 2 (Dansk repræsentant) and has to sign the form before sending it to Afdeling for Sortsafprøvning. If the application is made through a representative, all correspondence will be effected through him as well as collection of fees. This also applies to information about the examination of the variety. Information on closing dates for application and submission of seed for trial is stated every year in “Meddelelser fra Sortsafprøvningen / Danish Gazette for Plant Varieties” No. 11, published on November 1th.

Translation of Application form

Application for testing of a variety according to the rules laid down for testing of varieties of agriculture cultivars, turf grasses and vegetables for addition to the variety list.

1. Applicant: Name and address
2. Danish representative: Name and address
3. Species and use
4. Breeders reference Name proposal (if any)
5. Origin of the variety Is the origin confidential? (Are we allowed to publish it?) Yes/No
6. Is the variety on variety list in other countries? Yes [ ] No [ ]
Country: Date: Variety Name:
7. Has the variety been applied for testing in other countries? Yes [ ] No [ ]
Country: Date: Breeders reference / Name:
8. Other information
9. Application for DUS - test VCU - test [ ] tick here [ ] tick here
Date: Signature:

The Common Agricultural Policy was implemented and the respective series of Common Market Organisations were introduced.  
http://www.euroseeds.org/who-we-are, www.potatoperspective.org

Adretta

Origin or earliest documented: Bred 1975 by Karl-Heinrich Möller, GDR

Legal status: Registered on a National Variety List  
Commercial circulation: Permitted

Characteristics: Round to oval with light yellow meat and skin  
High resistance to diseases, good storage qualities and nice taste

Other: The formation of state controlled farming structures during the GDR period demanded potato varieties that could fit this large-scale production format. Adretta was the successful variety that helped increase the food supply in GDR. The variety is very resistant to diseases, has good storage qualities besides it’s nice taste. Adretta spread all over the former Soviet Union, and is still a popular variety in many countries in this area.
Origin or earliest documented:
Denmark, 1879

Legal status:
Traditional heirloom variety
Registered for legal distribution on a National Variety List in Denmark by The Special Committee for Potatoes
Commercial distribution: Permitted

Characteristics:
Long tubers with white skin and yellow flesh. The flavour is excellent, sometimes described as “nutty”. Can be cooked whole with skins on and used as a salad or boiling potato, hot or cold, sliced or diced.

Other:
Asparges is a very popular and important part of traditional Danish food culture, but is not suitable for industrial agriculture methods. When Denmark entered EU in 1973 and had to follow the EU regulation of registration on the National Variety List, no commercial producer wanted to register this old variety. The organisation The Special Committee for Potatoes (Specialudvalget for kartofler) decided to pay the fee (ca 900 €), to prevent its disappearance from the market. The Special Committee for Potatoes continues to pay the fee yearly.

The Europlant Pflanzenzucht GmbH is your competent partner for the cultivation of potato

Our varieties for your success

Asparges

2009

www.europlant-potato.de
www.potatoperspective.org
**Origin or earliest documented:**
Bred 1974 by Europlant, Germany

**Legal status:**
Not registered for legal distribution on a National Variety List. Europlant assigned the rights (PBR) to maintain and collect royalties from the marketing for 30 years in 1974. The variety was removed from Europlant’s collection one month prior to the expiration of the royalty period.

**Characteristics:**
Oval with yellow meat and yellow skin.
High resistance to diseases and popular among organic farmers.

**Other:**
One month prior to the expiration of the PBR certificate in December 2004, Europlant ceased maintenance of the variety, even though its registration on the national list was valid until 2009. This meant that no one else could take over maintenance of the variety, leaving Europlant with the only rights for production. The move was constructed in such a way that Linda was de-listed. Farmers have generated a lot of coverage in media protesting against the de-listing. At the last minute (the deadline was the 30 June 2005), the German authorities gave Linda a two-year extension on its use. But thereafter Linda may be de-registered and forbidden to cultivate. German potato farmer Karsten Ellenberg has applied for registration on National Variety Lists in Scotland, Hungary and in the Netherlands. If the variety is listed, distribution within EU without request for royalties from the breeder will be legal.

“Seed laws in Europe: locking farmers out” by Guy Kastler, www.grain.org

The German farmer Carsten Ellenberg has named his new potato variety after the writer and anarchist Emma Goldman (1869-1940), who stated “I Want Freedom, the Right to Self-Expression, Everybody’s Right to Beautiful Radiant Things”. This made her enemies call her “an exceedingly dangerous woman”.

Being the first farmer breeder in potatoes after a century of industrial domination, Ellenberg threatens the breeding industry by creating a completely different market, one interested in small-scale farming and diversity. Besides the economical success in what he is doing, Ellenberg appears frequently in media. He is also the person behind the successful campaign concerning the variety Linda. Thanks to this campaign, instead of being erased from the market, Linda today belongs to the commons.

www.potatoperspective.org
Origin or earliest documented:
Bred in 2004 by farmer Karsten Ellenberg, Germany

Legal status:
Not registered on a National Variety List
Commercial distribution: Not permitted

Characteristics:
Oval with red meat and skin
Excellent taste.

Other:
Rote Emma is probably the first farmer bred variety in Europe in modern time. Carsten Ellenberg is a farmer based in Barum, Germany. At his farm he has set up his own breeding facilities, including a genebank with over 120 varieties. Ellenberg produces varieties for small scale organic farmers like himself.