

ALBERTA'S FRESH POTATOES

* 3235 Acres of Fresh potatoes were grown in Alberta in 2015

* 55% of all Fresh producers farm North of Calgary
45% of all Fresh producers farm in the South.

* ASK TO SEE YOUR SUPPLIER'S CURRENT PGA LICENCE.

Our Growers are committed to growing healthy potatoes for the public, and follow high standards for food safety.



* Our Table Fresh Growers always use CERTIFIED ALBERTA SEED to ensure low risk for disease in the spuds they grow.

* Alberta Fresh Growers use minimal chemical applications in pursuit of a quality, healthy product.



* Many fresh producers sell right to restaurants, farmer's markets and grocery stores. Always ask your supplier if you are buying Alberta Potatoes.

* Watch for packaging that says they are Alberta potatoes, packaged here in Alberta.



* Ask your Grocers where they can find Alberta potatoes in their stores, to ensure you are supporting your local growers.
Growing healthy and tasty spuds since 1966!

Farm Gate Producers

Fresh potatoes available for pick up directly from these Licenced PGA Producers on their farms. Call or email to ensure they have ample supply OR to find out what grocery stores and markets carry their potatoes for sale.

ALBION RIDGE COLONY - Picture Butte
403-635-0940 (Jake Wurz)

BIRCH HILLS COLONY - Wanham
780-694-2535 (Eli Tschetter)

CODESA COLONY - Eaglesham
780-359-3022 (James Wipf) codesa@wispernet.ca

COPPERFIELD COLONY - Vauxhall
403-634-1726 (Sam Hofer) samj@shockware.com

C R FRUIT FARM - Lethbridge
403-327-9032 (Jim Luco) jimluco@explornet.com

ENCHANT PRODUCE - Enchant
403-795-2726 (Andy Hofer) enchantpotato@hotmail.com

ERDMANN'S GARDENS & GREENHOUSES - Westlock County
780-961-3912 erdmannsgardens@mcnet.ca

FERRYBANK FARMING CO. - Ponoka
403-588-1279 (Robert Gross)

HALMA'S VEGETABLE FARMS - Cranford
403-315-1646 (Jack Halma) jkh3020@gmail.com

JAMES MOLNAR FARMS - Barnwell
403-223-2388 (James) molnarsfarm@gmail.com

KEHO LAKE COLONY - Barons
403-757-2200 (Sam Wurz)

KINGS LAKE - Foremost
403-867-2268 Ext. 310 (David Mandel)

LITTLE BOW COLONY - Vulcan
403-485-8414 (Peter Hofer) peterphil60@yahoo.com

OB HOLDING INC. - Marwayne
780-847-2333 (Ben Hofer)

PHOENIX FARMS LTD. - Nobleford
403-824-3585 (John Mans) john@phoenixfarms.ca

RED WILLOW GARDENS - Beverlodge
780-354-8211 (Eric DeSchipper)

SCHOLING'S PRODUCE - Lacombe
403-782-7380 scholpro@xplornet.com



Alberta Potatoes are also packaged under these labels...

BASSANO GROWERS - Calgary
EDMONTON POTATO GROWERS - Edmonton
LITTLE POTATO COMPANY - Edmonton
PRAIRIE GOLD PRODUCE - Vauxhall
SUNFRESH FARMS - Edmonton
THOMAS FRESH - Calgary

CALGARY FARMER'S MARKET

Poplar Bluff Farms - Packaged as "Gull Valley Greenhouses"

CALGARY CO-OP

Rosedale Colony - Packaged as "Hutterite Gardens"

For an updated list of PGA Table Growers in your area, please refer to our website, www.albertapotatoes.ca. Click on "Buy Local" under the "Consumers" tab where you will also find recipes and fun nutritional facts about potatoes.

Alberta's top six market varieties



Sangre

A delicious deep red skinned potato, with many shallow eyes, and white flesh. Excellent for boiling and baking, ranks high in taste tests, and no after cooking discoloration.



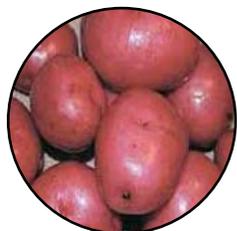
Alta Crown

Large oblong to long russeted brown skin tubers with shallow eyes and cream coloured flesh. Very good for boiling and baking, excellent for making French fries.



Russet

Oblong light beige russeted skin tuber with shallow eyes and white flesh. Firm to mealy texture, very good for baked and French fries. Pictured here the Stampede Russet.



Norland

Oblong, slightly flattened, medium thick, smooth red skin potato with shallow eyes and white flesh. Very good for boiling, mashing and frying, fair for baking.



Satina

Round, netted buff skin, moderately deep eyes, with dark yellow flesh. Smooth texture with great flavour. Great for mashing, baking and holds firm in soups.



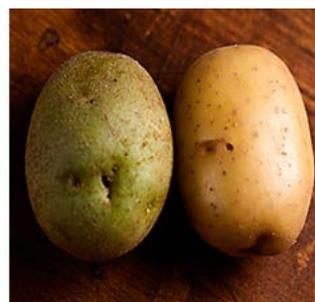
Specialty Smalls

Blushing Belles reds, Baby Boomer yellows, Piccolo yellows, and Banana Fingerlings. Great for boiling, frying, roasting and excellent salad potatoes.

(AAFC) Photos by Agriculture & Agri-Food Canada Lethbridge Research Centre Potato Breeding Program



* Do not refrigerate your potatoes. This will cause them to darken during cooking, and develop an unpleasantly sweet taste.
* NEVER store spuds next to onions, as both produce gases that will cause each to go bad.



Demand Freshness!
Shop Local Buy Often
Ask for Alberta Grown Potatoes 
Like us on Facebook

Potatoes are perishable!

- * Do not overstock.
- * Store in a cool, dry, dark location, such as a basement or storage room, to prevent sprouting and early aging.
- * Layer your potatoes in ventilated baskets or boxes and keep them covered.
- * Remove from plastic bags to prevent your potatoes from getting too moist.
- * Remove damaged spuds and disregard or use first.
- * Do not store in a garage as fluctuating temperatures will cause sprouting and decay.



* NEVER eat potatoes that have a green coloured skin and/or flesh. When the potato has been exposed to light, a natural toxin in the potato (solanine) becomes concentrated at harmful levels, and are poisonous to eat.



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Taber, Alberta
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fax 403-223-2268
email pga@albertapotatoes.ca
Web albertapotatoes.ca



Where can I buy Alberta Potatoes?

FRESH POTATO DIRECTORY



Growing Healthy Potatoes Together