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Potatoes Grown Especially for Seed

No other section produces as Healthy and Vigorous Seed Potatoes as Northwestern New York. Try them and be Convinced.

GET THE BEST.

PURE SEED. TRUE TO NAME.

A. G. ALDRIDGE SONS,

FISHERS, Ontario County, N. Y.

OUR SEED POTATOES.

We have a good supply of true stock now in store, which is very fine, and in good condition. Orders will be booked as received, and shipped in rotation, after danger of freezing is over. We can ship nearly any time between March 15th and June. We assume no responsibility for damage incurred in transit, but we will exercise the greatest care to guard against the sudden changes of temperature. At the LOW RATE here offered, customers are expected to pay the charges when sent by freight or express. Our soil is essentially adapated to growing good seed potatoes. The location for furnishing Good Seed Stock is unsurpassed.

To ALL who INTEND to BUY SEED POTATOES we will say that the best potatoes grown in the United States are grown in Western New York. More potatoes are grown in this town than in any other town in New York State. Western New York took the Sweep Stake Premium for the best exhibit of potatoes at the World’s Columbian Exposition. Where our Seed Potatoes have been tested with those grown in Maine and other states, they have excelled in almost every instance. If you have never planted seed from this section, give us a trial order, and we will convince you what we say is true. Always get your seed direct from the grower when possible. We are now shipping in ear lots and using refrigerator and produce cars. Write also for price on our fancy eating potatoes for grocer-trade, to be loaded in good sacks.

OUR FROST-PROOF STOREHOUSE

And cellars at Fishers, Ontario Co., N. Y., on the N. Y. C. & H. R. railroad. This is where our seed stock is stored for our customers during the cold winter months and until it is safe to ship out in early spring.

“ORANGE BRAND” EATING POTATOES.

DO YOU know that some people never have really good eating potatoes? Let us tell you the reason. Potatoes are loaded in cars by commission men, and it requires from 10 to 15 days to load a car. In many instances potatoes from at least four different times of soil, and as many different varieties are loaded and mixed in one car. How do such potatoes cook? Some will cook in twenty minutes, some in thirty, some in forty, and some never will cook so you can eat them. We receive many letters every season from persons wishing to secure good potatoes for table use. Our “Orange Brand” is selected stock of some one variety grown in warm sandy soil which is especially adapted to growing excellent potatoes that when cooked will be dry, floury and of good flavor. We are prepared to furnish families, boarding houses or hotels and want one grower in your city or village to keep these on hand. Potatoes in this section are mostly husk and harvested by machinery, which does away to a great extent with blight and green ends, and causes much less waste. We ship in sacks and look no orders for less than 180 pounds. Write for prices, and state quantity needed. We make a specialty of furnishing fancy eating potatoes for the grocery trade. 180 pounds good weight in each sack.

PURE SEED.

Our potatoes are grown especially for seed purposes, are not to be classed with the common stock handled by commission men. The growing, storing and packing are under our personal supervision, and the greatest of care is exercised in keeping all seed pure. You may be asked to pay higher prices, but remember they are not so heavy on that account, and many times not so good.

HOW TO SEND MONEY.

Remittances may be made at our risk by either of the following methods, viz.: Postoffice money order, draft on New York, Express Company’s money order, or by registered letter. Our Money order office at Fishers, N. Y.


A GOOD STOREHOUSE

Is very important in carrying on the business of growing and selling potatoes for seed. Potatoes that have been wintered too cold or even too warm, are not good seed. Our customers may rest assured that all seed ordered from us will be the very best.

LOCATION.

Fishers is located in the town of Victor, on the N. Y. C. & H. R. Railroad, and is in the center of the best potato growing section in New York State. We ship potatoes every season to Maine, Michigan, Wisconsin, Minnesota, and all of the Southern and Middle States; have also shipped to Canada, Mexico and Russia. It is generally known by people in other countries as well as in this country, that potatoes grown in this section possess unusual vitality. We have Western Union Telegraph, American Express, Bell Telephone.

TO SALESMEN AND AGENTS.

We want a good reliable man in each town to sell our Seed Potatoes. Our agents who are willing to work are making big sales and doing a very profitable business. We will make special low prices to Agents, wishing to commence the trade in new sections where our seed has never been tested. If you can sell us one, this year by a little hard work, you can sell 500 bales very easy next year, for one trial will convince the growers that our Seed Potatoes are the best. There is nothing you can do through the winter and spring months that will pay you as well. Write for agent’s prices. Begin the work early and sell your neighbors barrel of the best seed at a lower price than other agents would charge him for one barrel of poor seed.
AMERICAN GIANT.

The American Giant potato is a large, white, skinless variety. It is named for its great size and weight, as well as its smooth,uniform color. The American Giant potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

HEAVY WEIGHT

New late mash crop, round white. A very high yielding variety of the same type. No. 1. Satisfactory on market or for hay when dry. No. 2. Unmarketable. No. 3. Unsatisfactory when immature or for hay when wet.

NEW NUMBER NINE.

A new and valuable variety. This potato is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The New Number Nine potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

CERTIFIED SEED POTATOES

CHARLIE.

CHARLIE is a new, large, round potato. It is a high yielding variety with excellent eating quality. It is ideal for baking and boiling, and is popular for its large, white flesh.

AMERICAN GIANT.

AMERICAN GIANT is a large, white, skinless variety. It is named for its great size and weight, as well as its smooth, uniform color. The American Giant potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

NEW SCOTCH ROSE POTATO.

NEW SCOTCH ROSE POTATO is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The New Scotch Rose potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

WHITE MAMMOTH.

WHITE MAMMOTH is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The White Mammoth potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

GREEN MOUNTAIN IMPROVED.

GREEN MOUNTAIN IMPROVED is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Green Mountain potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

NEVER-BLIGHT.

NEVER-BLIGHT is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Never-Blight potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

NATURAL POTATO SOIL

NATURAL POTATO SOIL is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Natural Potato soil is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

NEW YORKER.

NEW YORKER is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The New Yorker potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

CARNE.

CARNE is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Carne potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

AGATE.

AGATE is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Agate potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

CORNELL.

CORNELL is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Cornell potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

ROSE.

ROSE is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Rose potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

AMERICAN ELITE.

AMERICAN ELITE is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The American Elite potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

AMERICAN GIANT.

AMERICAN GIANT is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The American Giant potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

NEW SCOTCH ROSE POTATO.

NEW SCOTCH ROSE POTATO is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The New Scotch Rose potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

WHITE MAMMOTH.

WHITE MAMMOTH is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The White Mammoth potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

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NEVER-BLIGHT.

NEVER-BLIGHT is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Never-Blight potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

NATURAL POTATO SOIL

NATURAL POTATO SOIL is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Natural Potato soil is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

NEW YORKER.

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AGATE.

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CORNELL.

CORNELL is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Cornell potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

ROSE.

ROSE is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The Rose potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

AMERICAN ELITE.

AMERICAN ELITE is a large, white, skinless variety. It is characterized by its large size and weight, as well as its smooth, uniform color. The American Elite potato is ideal for baking and boiling, and is popular for its large, white flesh. It was developed in the United States and is widely grown in the Eastern United States.

B. J. Moore.
LONGFELLOW.

New, medium late, long, white, with shallow eyes and very smooth skin. vines unusually large and branching, with many leaves to shade and cover the ground. it produces a great many very large, long, white potatoes in each hill, and pleases all with yield and quality. it is blight-proof, and will make immense crops on any good potato soil. often yields 300 bushels per acre.

DIBBLE’S RUSSET

This new round white rusty skin variety is giving excellent satisfaction here. the vines are sturdy and thrifty, and not susceptible to blight or disease of any kind. the tubers grow round and plump, and are of excellent cooking quality. it is an easy potato to harvest, will keep late in spring without sprouting, and is one of the best new sorts at the present time. when you sell your customer the Russet, he will always come back after more. Our sales of this variety are increasing each year.

SATISFIED CUSTOMERS.

We have hundreds of them who write very pleasing letters every season, please read below what a few of them have to say regarding our seed potatoes, and give us a chance to please you as well. when you recommend your own goods there is an underlying motive. when they are recommended by others with no reason other than the natural outburst of honest enthusiasm, there is a reason why every thinking person should investigate.

The Gold Coin and Gold Coin seed potatoes you sent me last spring did finely, and gave me a good yield of excellent quality potatoes under very trying conditions.

Nov. 28, 1921

P. M. C. West, Co., N. Y.

I received my shipment of potatoes, all in first-class condition, nice stock and evenly sorted.

April 25, 1921

W. C. Col. Co., Ohio

I had a fine crop of New Scotch Rose from the seed I bought of you.

March 14, 1921


We are more than pleased with the seed we bought of you last spring. the best cooks we ever had.

Sept. 31, 1921

W. Z. Rens., N. Y.

Your seed has always been satisfactory and produced fine crops for me. Some of my neighbors use your seed quite regularly, and have grown splendid crops from same.

Jan. 12, 1921

P. M. West, Co., N. Y.

Potatoes received and very much pleased with them.

May 9, 1921

A. K. Brockton, Mass.

Your potatoes are as fine as they always have been, and the quality of the new crop is as excellent as any we have ever received.

May 16, 1921

W. R. Mon. Co., N. Y.

We have received the potatoes in good condition, and wish to express our appreciation of prompt shipment and quality of seed.

May 9, 1921

A. H. Col. Co., Ohio

Irish Cobbler

This is an extra early variety, first in the market, brings highest price, and is the most popular early potato grown at the present time. We always sell more bushels of the Irish Cobbler than of any other early variety. An Irish shoemaker was found to have a variety not offered by seedsmen, producing plump, handsome tubers of good size and excellent quality while the early sorts that gardeners had were yet too small for market. The tubers are a beautiful creamy white, eyes strong, well developed, and but slightly indent. Flesh is white, and skin often netted, and this netted skin is nature’s mark of fine quality. Any of our customers who grow potatoes for early market will make no mistake in planting this most valuable variety, the Irish Cobbler.

Eureka

Extra early, and a coming favorite. Although a chance seedling, it is very remarkable for its extreme earliness, and the number of large, round, white tubers in each hill. Now is the time to buy a few of these and grow some extra early potatoes to sell to your neighbors.

Spaulding Rose No. 4

A new seedling which is making for itself a great reputation among southern growers, in some instances it has yielded 100 bushels per acre more than others in same field. In a field test here last season, it out yielded Burd New Yorker 60 bushels per acre on sandy soil. We recommend it especially for sand or gravel soil, for it will give good crops in this class of land where some others would not produce crop enough to pay for labor. It is a beautiful red potato, nearly round and somewhat flattened. Tops large and thrifty, easy to harvest, fine cooking quality and an excellent main crop variety.

How Seed Potatoes Are Certified in New York State

The fields are inspected three times during their growth by experts from Plant Pathology Department from State College of Agriculture. They must be free from varietal mixture, and not contain more than 10 per cent. of all the following diseases combined: Leaf Roll, Mosaic, Wilt, Rot, Blight, Black Leg, Scab, Rhizoctonia.

They must also have a substantial yield before being certified by the Board of Certification.

They must be carefully graded when packed, run over 1½ inch ring sorter, and all tubers of 12 oz. or over, thrown out, then packed in new sacks containing 120 lbs. net, and tagged with a blue tag.

If you have never grown a crop from New York State Certified Seed Potatoes, it will pay you to try our Certified Heavyweight.

Potato Cuts used in this Catalog are made from photos of the potatoes taken from our Collars.