



Pure Gold™ potatoes, the most widely used European frying Variety, is now available in Canada.

Very yellow flesh makes a deep golden fry  
Long Type - makes a long fry - higher yields  
Low sugar levels - fries do not get limp or soggy  
Excellent for baking

Excellent Flavour  
Long 'holding' time  
Stores late in the season

For more information please call Tom Hughes at 416 251 2271 or email Tom at [thughes@mackayandhughes.com](mailto:thughes@mackayandhughes.com)

**YELLOW FLESHED  
POTATOES**

**POMMES DE TERRE  
À CHAIR JAUNE**

**Pure  
Gold**

**PREMIUM YELLOW  
FLESHED FRYING POTATOES**

**POMMES DE TERRE  
À CHAIR JAUNE POUR FRITES**

