

SPUD

The future is at your feet



evolution that would make it
 some of the fury that has already
 contains on the face of evolution
 silent on the furrows of the soil
 of whether a fungus is the cause
 disease. He wrote enthusiastically to
 list several primed tubers on the table
 'a painfully interesting subject' which
 the poor of the past, and had also
 potatoes.' But what an advantage
 get by without potatoes and
 ably shielded from the world
 For those lacking such
 ment came at the expense of
 to argue with the evidence
 the evidence. Some of the
 particular, the potato
 option. Deirare O'Mahony
 from Tom Keating, Michael Malone,
 from Tom Barry and Francis Whelan
 and

Southampton, and the point at which virtually everyone agreed was

1 Mounds or Lazy Bed

Varieties: BLIGHT RESISTANT to date

CHAPTER 30

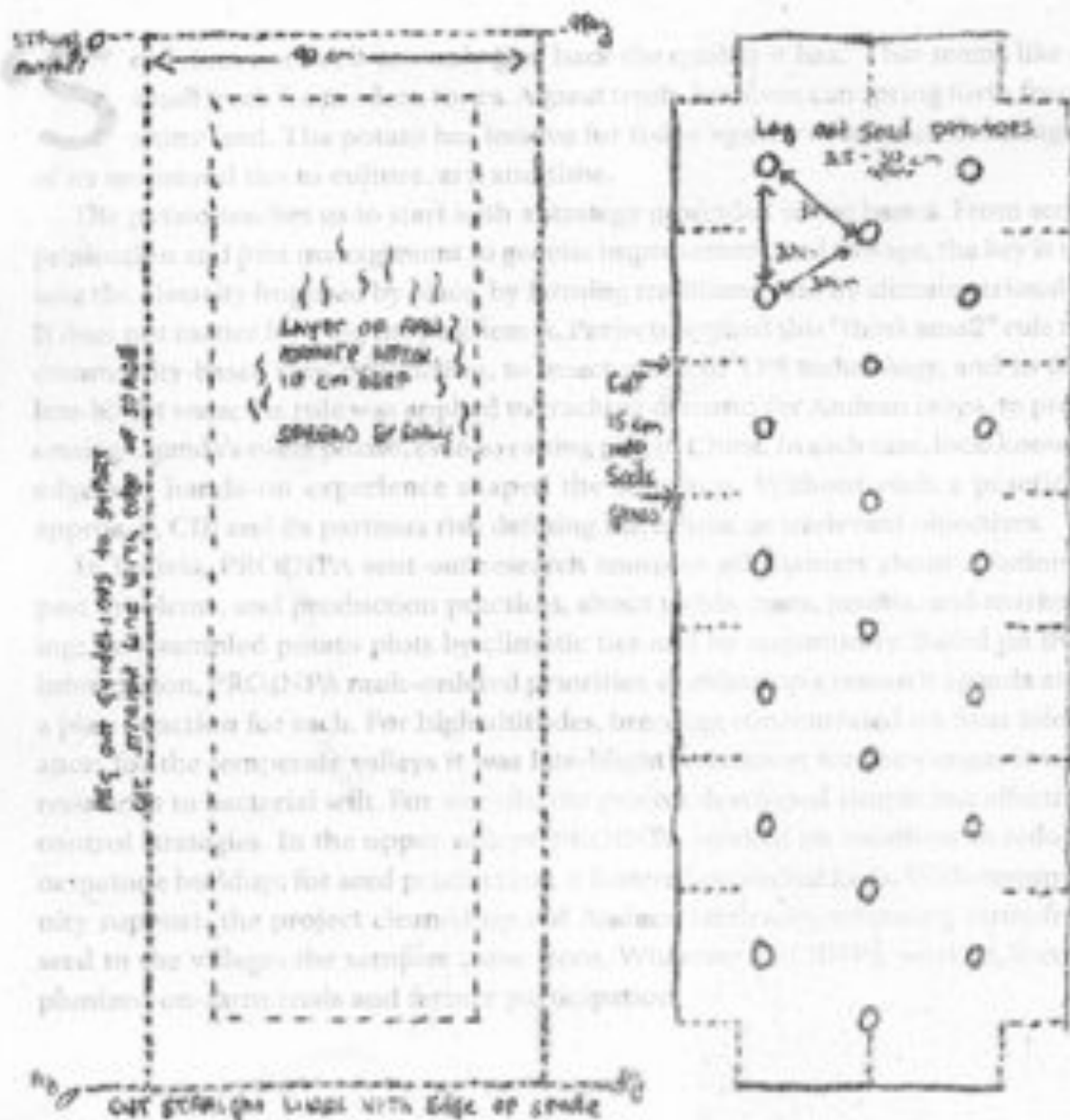
Potato Lessons

TIBETAN: GREAT blight RESISTANCE, very tall, produces beautiful flowers July - Sept
trial note from www.gardeners.com (Main)

Also great BLIGHT RESISTANCE

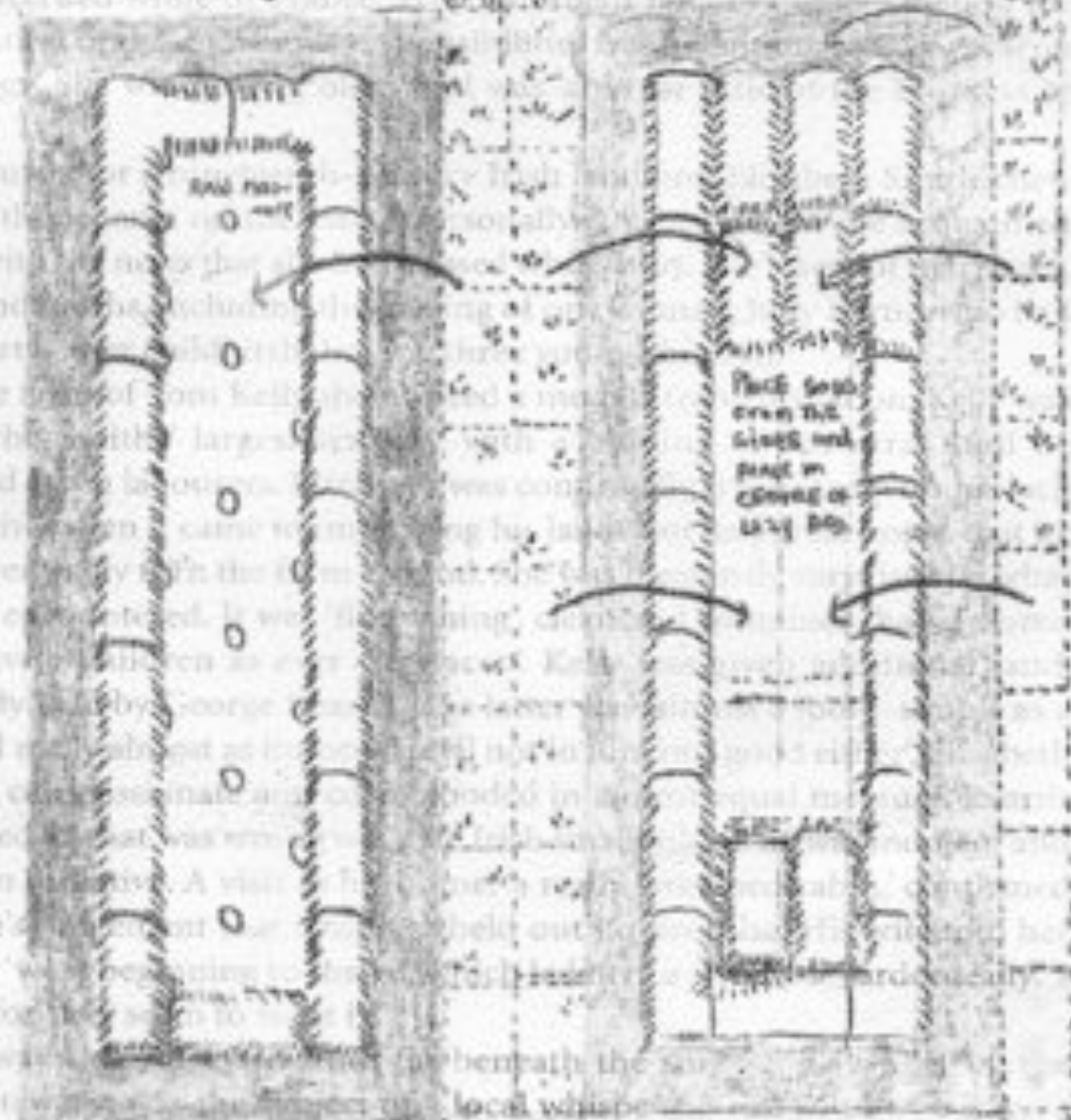
Saffo Muga - from the Saffo family (Main)

Saffo Anam - Hung-yi



The... of... in... was... that... would... daily... before... The... of... in... was her first... after the... looks beautiful... with deep... from... gold... it is quite pleased to... "very good order" Within... was... of the... the national... household... a... activity... of the... a new... the... planned... by the...

Two sets being affected



extremely difficult to date an Irish cauldron, not with any degree of accuracy, and even the modern machine-made cauldrons closely follow the traditional pattern. To-day their use is confined to the smaller households, where Eastern Europeans speak of them as being an indispensable feature in the peasant home. The beauty and simplicity of design which characterises the forms of cauldrons is evidence of the importance which the vessels had attained in the households of the people. When the potato reached the Irish people, there was no need to fashion a distinctive vessel for its use; rather the potato gave a new lease of life to a primitive utensil in which art and function had found an happy union.

In the households of the more substantial farmers, the advent of new up-to-date **Cross Section of Lazy Bed**, has brought about the eclipse of the cauldron which is replaced by stoves and the fire is frequently to be seen on the rubbish-heap in the corner of the farm-yard.

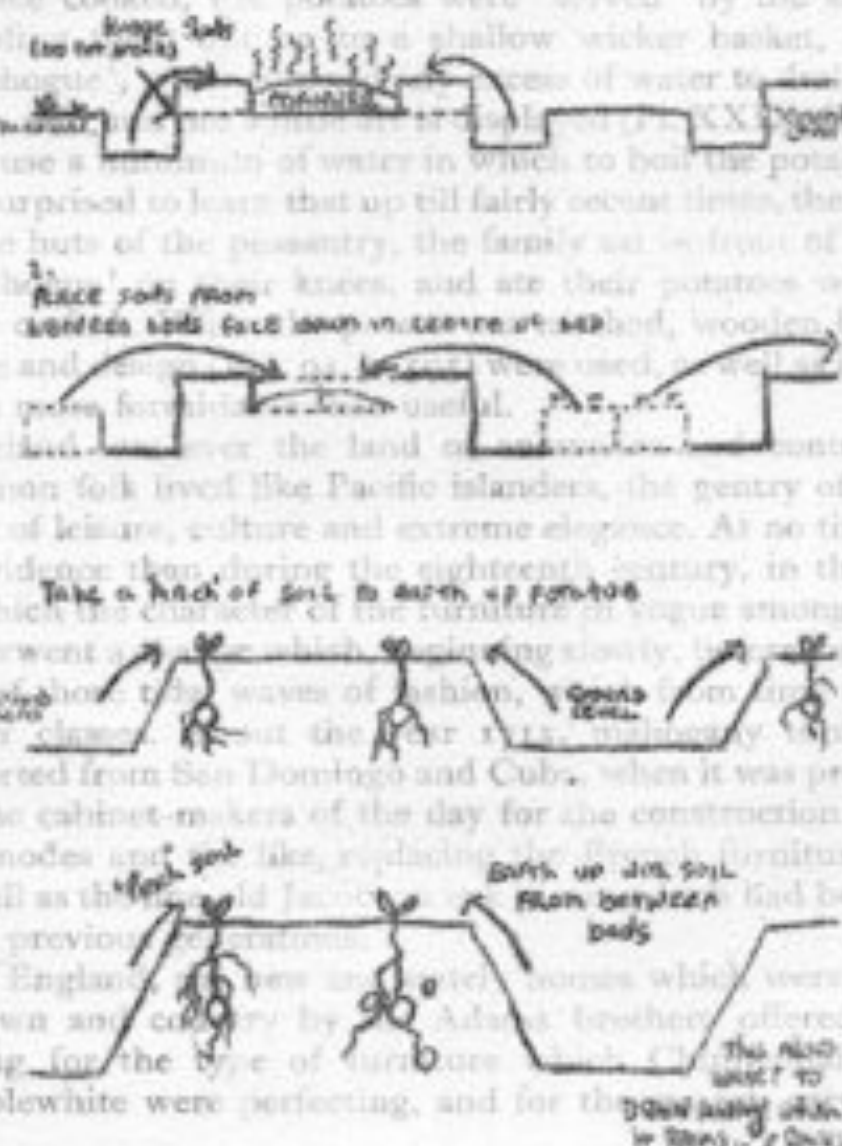
Once cooked, the potatoes were "served" by this simple method of turning a shallow wicker basket, or tray, called a "skeehogue" (see on page 22), in which the potatoes were placed in a layer of water to boil away; here, it is assumed that the water is boiled away by the fire (see on page 23). In Ireland they use a large quantity of water in which to boil the potatoes, hence one is

not surprised to learn that up till fairly recent times, there being no tables in the huts of the peasantry, the family sat round the fire, with the "skeehogue" ² face down in the centre of the bed, and ate their potatoes without the aid of knife and fork. The ¹ ~~sketch~~ **face** **sets** **from** ~~sketch~~ **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, and wooden beetles of varying shape and size were used, as well as an iron tool which looks like a fork and is useful.

Ireland however the land of contrasts. Whilst the common folk lived like Pacific islanders, the gentry of Dublin pursued a life of leisure, culture and extreme elegance. At no time was this more in evidence than during the eighteenth century, in the second quarter of which the characteristics of the furniture in vogue amongst the aristocracy underwent a change which, beginning slowly, has since developed into one of the most striking features of fashion, and has at the same time affect the upper classes, but the ¹ ~~sketch~~ **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**.

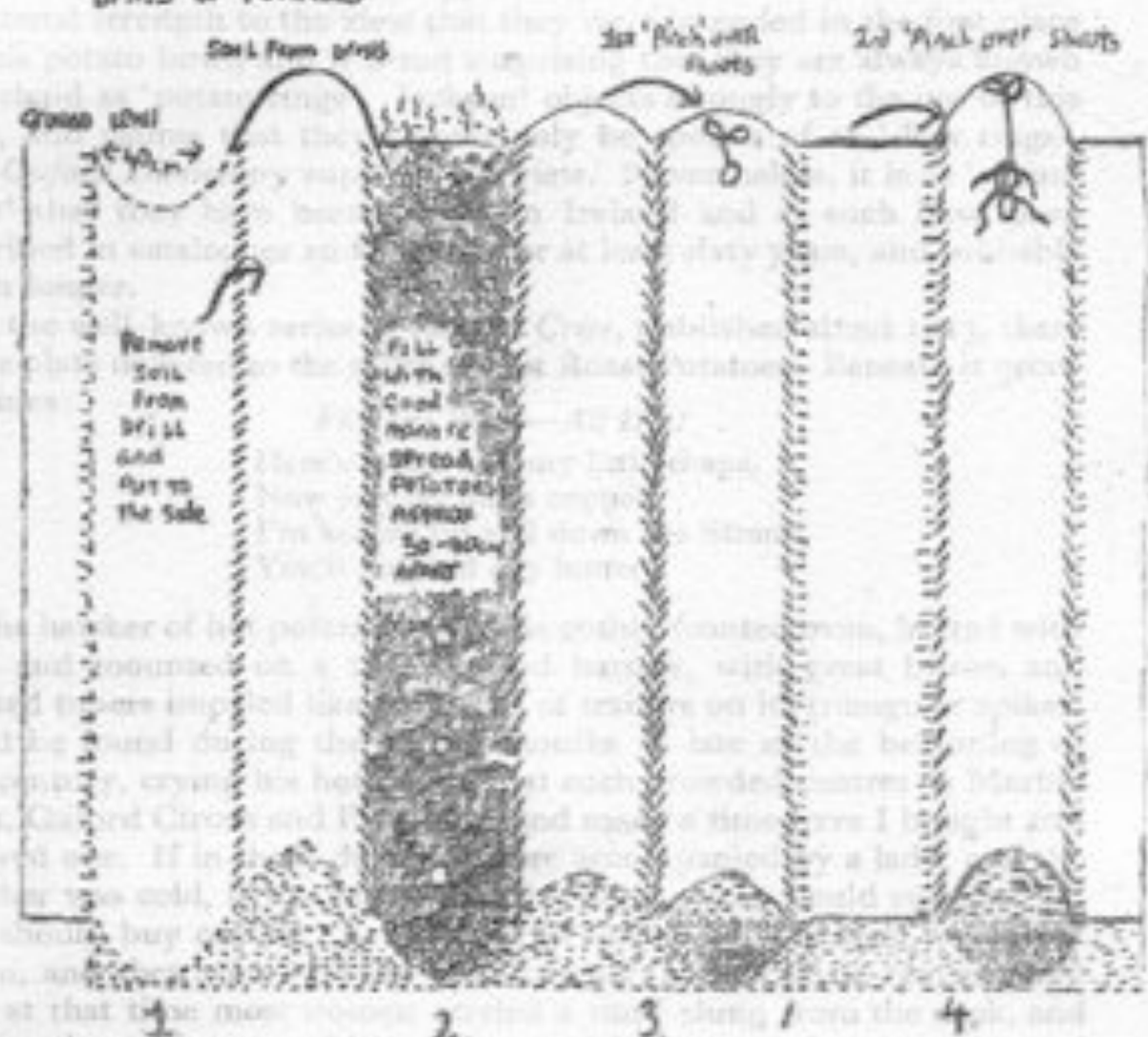
But the ¹ ~~sketch~~ **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**. When it was promptly employed by the cabinet-makers of the day for the construction of tables, chairs, commodes and desks, replacing the furniture then in vogue, as well as the ¹ ~~sketch~~ **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**.

In England, new and better houses which were being built both in town and country by Adam's brother offered an harmonious setting for the type of furniture which, in the latter part of the century, Sheraton and Hepplewhite were perfecting, and for the ¹ ~~sketch~~ **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**, **sketch** **sets** **face** **down** **in** **centre** **of** **bed**.



so far encountered. Rings of a similar shape, and used for the same purpose, are said to have been made of glass, but were not used in France. The only one I saw at Berlin, an object of some interest, was made of the only very pure glass "ring" I saw the same shape as the above ones, but was perfectly plain, with a deep groove on the top and bottom. Other pieces, sometimes slightly oval, are often offered by dealers as potato rings, but they are usually made of glass.

Drills or Potatoes



1. 2. 3. 4.
 Make drills approx 40cm wide.

with the new oxidation chemical cylinders contained in which, when ignited, imparted a welcome warmth to the lanes on a frosty day. This cheery merchandise of the street went out of business, as the mud went out of fashion in London, at the beginning of the first great war: may both return!

¹ Jackson, C. J. 1917. *History of English Potatoes*, vol. II, p. 921.

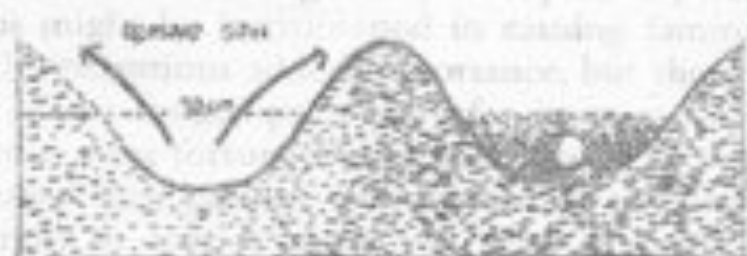
The fatal malady

that a fungus was not responsible. 'That theory' was the cause but now been disproved by the best chemists.' The scientist Dr. C. C. Cooker declared, and the chemist on whose observations his declaration was based, Dr. E. Sells, announced that the fungal theory had lost ground, latterly, very materially. The notion that fungi were the cause of the disease had been abandoned by everyone who read the journals reported, in favour of the contention that it was the effect - as 'practical men' had known all along. In France, too, the argument that fungi caused the disease was almost completely abandoned.

But while arguments failed, dedicated investigators had continued to study the soil and mechanical relationships among themselves, and they occupied a period of time when the

fungi were not the cause of the disease, but the soil was. The soil was the cause of the disease, and the soil was the cause of the disease. The soil was the cause of the disease, and the soil was the cause of the disease. The soil was the cause of the disease, and the soil was the cause of the disease.

Cross Section of Potato hills



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When the first shoots appear, cover with half of the soil left between the ridges.

the soil was the cause of the disease, and the soil was the cause of the disease. The soil was the cause of the disease, and the soil was the cause of the disease. The soil was the cause of the disease, and the soil was the cause of the disease.



When the second shoots appear, cover with the remainder of the loose soil from between the ridges.

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The following day, the journal de Liège published a letter, written on 12 August, from a cultured lady of leisure and well-catcht mycologist of international repute, Anne-Marie Libert. She gave a clear and detailed description of the fungus but mistakenly believed it was identical to one already known, *Bierya farinosa*. Nonetheless, she proposed that in

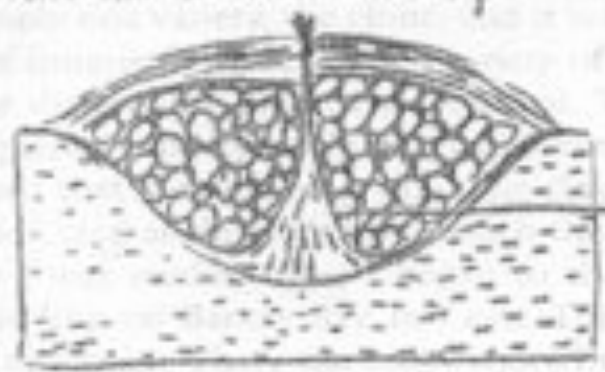
became brown and rotted... and the potato tubers themselves became purple and mouldy. Within one year, over a million died and millions fled.

The books were that experiments over the years appeared to show that the biggest problem was rotting... because of the fungus causing the rotting... of the potato tubers... much of the starch turned to sugar... thereby giving the potato a sweeter taste than...

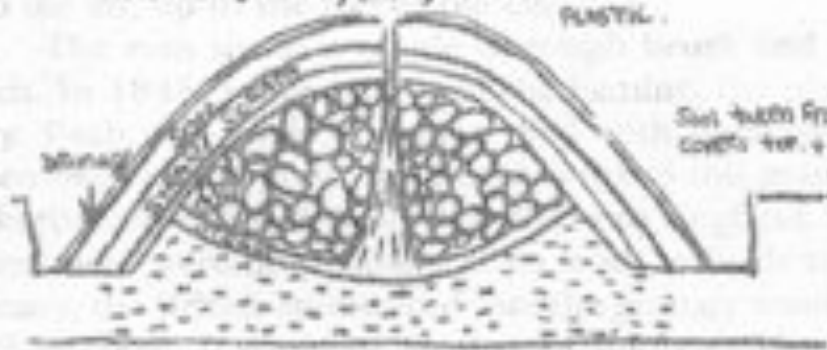
STORAGE

'CLAMP' for storing Potatoes: Traditional method.

On store in sacks in a frost-free but cool (4°C/39°F) place... covered with straw to retain humidity.



Pile the tubers in a rounded heap on the surface of the cleared firmed path. Cover with a thick layer of straw or similar insulation (old hay, straw, shavings or burlap).



Pile as much earth - taken from around the clamp - to form a drainage ditch - over the straw is growing tubers, leaving a chimney opening with top for ventilation.

And now, in this time of... with the time passing and the need to change... still have to read about famine and disease, the line to the English language I always think of...