



POTATOES

Prepare seed potatoes by cutting them into 2" chunks, including at least one or two eyes on each potato. Let these pieces air-dry for 2-3 days. If seed potatoes are smaller, they can be left whole.

BED PREPARATION

Prepare your soil, making sure it is loose with good drainage and ample sunlight. Potatoes prefer trenches or mounds. Dig 3-4" holes for the seed potatoes about a foot apart. Place seed potatoes in the mounds with the eye up. Cover with soil and water well.

HILLING

After 5 weeks, you can do a process known as "hilling". Hilling involves piling soil around the plants using a hoe. This process forces new potatoes to grow above seed potatoes planted earlier. Be sure to never expose the potatoes to the sun.

HARVESTING

On average, potatoes are ready for harvest after 70-100 days. One sign that they might be ready is when the foliage begins to die back. Leave the potatoes in the ground for 2-3 more weeks to allow their skin to toughen up. When you are ready to harvest, use a pitch fork or your hands to carefully dig them up.

Brush off the dirt and store in a dry place to cure for 2 weeks.

BED PREPARATION

Sweet potatoes prefer a soil ph of 5.0-6.5. Phosphorus and potassium can be added before planting, but wait to add nitrogen until 3 weeks after they have been planted. However, too much nitrogen can cause large vines with poor yields.

SWEET POTATOES

Sweet potatoes are grown from "slips". You can purchase these in bundles.

PLANTING

Plant slips in the garden when soil temperatures warm to 60 degrees. Plant slips about 1' apart and deep enough to cover half of the stem. Rows should have 9-18" between them. Full sun and excellent drainage are required. Sweet potatoes will grow best in mounds or raised beds that aid with drainage. They will produce a large vine throughout the summer.

HARVESTING

Sweet potatoes should be ready for harvest after 95-120 days. Yellowing leaves will indicate they are ready. To toughen up the skin, you can cut the vines back a few days before harvest.

After digging up the potatoes, do not wash off the dirt until you are ready to eat them. Store in a warm, humid area for about a week to allow them to cure.

Sweet potatoes can be stored for over 6 months in a cool, humid area around 60 degrees.

