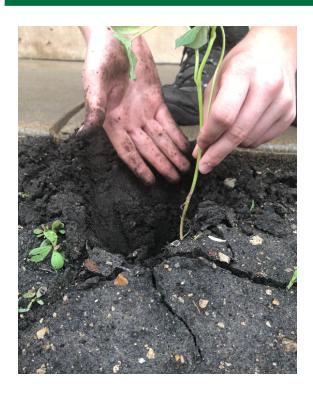


# **Sweet Potato**



- Beauregard produces high yields of redcopper tubers with deep orange flesh.
  O'Henry produces white tubers with a lighter flavor.
- Reaches maturity in about 90-120 days
- Leaves are also edible and very nutritious as a cooked or raw green
- Sweet potato tubers can grow a foot or more away from the vine
- Agricultural scientist and Missouri native George Washington Carver developed various sweet potato products like dyes, wood fillers, and candies

# **Planting Guide**

#### Choosing a site:

• Full sun and well-draining soil

## Planting/Care:

- Plant 3-4 weeks after the last frost (Early May Early June)
- Plant the slips 12" in a row and 24" between the rows.
- Dig a hole deep enough to cover all the roots around 4-6 inches.
- After planting, make sure to water daily for a week or two until they become established.
- After about two weeks, remove any weeds around the sweet potatoes.
- Once established, sweet potatoes don't need much water. Provide about 1" of water a week.

### Harvesting/Storage:

- Harvest from late September to the first frost date. Harvest before the first frost or else the sweet potatoes will rot in the ground. To determine when to harvest, dig up a small patch of sweet potatoes to see if they are the desired size. Stop watering two weeks before your harvest date and make sure the soil is dry.
- To harvest: use pruners or scissors to cut the vines away from the sweet potatoes. Use a digging fork or shovel to lift the sweet potatoes out of the ground. Try to get under the potatoes so you don't cut them. Knock off as much dirt as possible, but don't wash them.
- To cure them: lay them out in a sunny well-ventilated spot and try to keep them between 80-90 degrees to 10-15 days, this will improve flavor and increase storage life.
- Cured sweet potatoes can be stored for up to 2-4 months.





