



Sweetpotato Production

Srijana Shrestha, Ph.D. student, WSU Mount Vernon NWREC **Advisor:** Dr. Carol Miles









Introduction

- Yam, regular potatoes, and sweetpotato
- A nutritious root crop
- ❖ Between 2000 and 2014, annual per capita consumption increased from 4 to 7.5 lbs
- Ranks 7th in world food production after wheat, rice, maize, potato, barley, and cassava
- Production mostly in Southeast U.S.
- Increased interest for locally produced crops





Climatic Requirements



Requires a minimum frost-free period of 4 months



Air temperature: 77-85 °F

Soil temperature: 65-85 °F



Long daylength favors storage root growth



Sandy loam soil with 5-7.5 pH



Production Process

- Key steps for successful sweetpotato production in northwest Washington/PNW:
 - Suitable cultivar
 - Slip production
 - Plastic mulch
 - Curing
 - Storage
- Cost of buying slips: the single biggest expense for sweetpotato production

But you can grow your own slips!



Sweetpotato Cultivars

Cultivar	Yield	Days to harvest	Color	
			Flesh	Skin
Averre	Very high	90-100	Orange	Light rose
Bayou Belle	Very high	90-100	Orange	Red
Beauregard	High	90-100	Orange	Light rose
Carolina Ruby	High	90-100	Orange	Dark red
Covington	High	101-115	Orange	Light rose
Evangeline	High	101-115	Orange	Dark rose
Jewel	Average	101-115	Orange	Orange
Orleans	High	90-100	Orange	Light rose



Slip Production

- Sweetpotatoes propagated from slips or vine cuttings
- Varieties differ in their ability to produce slips
- One sweetpotato root can produce 10-20 slips
- Select healthy roots 1.5-3 inches diameter





Slip Production

- Fill tray with potting mix; add fertilizer if not included
- Warm tray; can use heating mat
 - Air temperature: 80-85 °F
- Place roots in tray without touching, lightly cover with mix
- Slightly moisten mix, do not over-water
- Cover tray with clear plastic box/dome, maintain ventilation

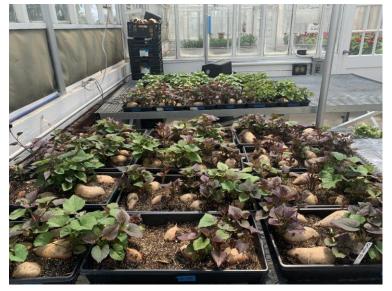






Slip Production

- Water trays to keep the mix moist
- Sprouting usually begins 2-3 weeks
- Cut vines when 8 inches tall, 5 leaves and strong stems
 - Cut vines 1-2 inches above the mix to prevent diseases and insect transfer
- No. of slips required per 20 feet:
 - 8 inches in-row spacing: 30
 - 12 inches in-row spacing: 20
 - 15 inches in-row spacing: 16







Prerooting of Slips

















- Slips can be planted directly Or can be hardened
 - - Store the slips in cool and shady place for 1-3 days (Never in a refrigerator!)
 - More resistant to transplant shock
- Planting in overcast days
- Water well for about a week

Or,

- Stick the slips in loose potting mix
- Plant the rooted slips



Sweetpotato Scurf

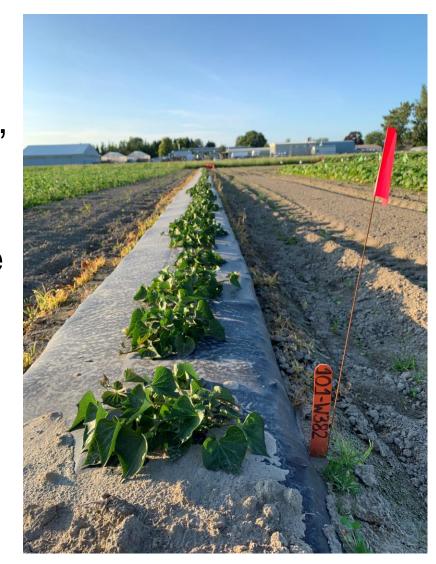
- A fungal disease
- Grayish-brown to black lesions develop on the skin
- Transmission:
 - Infested soil
 - Scurf pathogen survives in soil for 1-3 years
 - Planting material
- Management:
 - Use of certified roots
 - Use vine cuttings
 - Prevent contamination from other tools
 - Plant in scurf-free soil





Field Planting

- Transplant: 3-4 weeks after frost-free date
- ❖ Fertilizer: ½ lb for 20-ft row; over-fertilization, especially N, causes vigorous vine growth but lower yield
- ❖ Black plastic mulch: raises soil temperature
- Spacing: 8 in. in-row, 6 ft between-row
- Irrigation: Keep the soil moist; overwatering causes root rotting
- Weeding: Shallow cultivations as needed





Harvesting

- Check after 80 days, harvest any time roots are adequately sized
- Harvest before soil temperature drops below 55 °F
- Stop irrigation 1 week prior to harvest
- Cut vines 1 day prior to harvest, easier to harvest and sets skin
- Dig with shovel or fork
- Minimize skinning and bruising the roots
- Do not leave sweetpotatoes exposed to sun for more than 1 hour





Curing

- Start curing same day as harvest
- Shake off excess soil, DO NOT WASH ROOTS
- Curing sets the skin, heals wounds and bruises, enhances flavor

(starch → sugars), roots firmer

- Ideal conditions:
 - 80–90 °F
 - 85–90% humidity; no water condensation on roots
 - Ventilation
 - 7-10 days
- At home:
 - 65–75 °F
 - Humidifier
 - 2–3 weeks





Storage

Ideal:

- Store 55–60 °F, 75–80% humidity, in the dark
 - Below 55 °F, chilling injury
 - Above 60 °F, sprouting
- Maintain ventilation

At Home:

- Use plastic crates, store in garage
- Do not store in refrigerator!
- Properly cured and stored sweetpotatoes will last 6 months or more







Sweetpotato Pests

- Wireworm: A potential pest threat in NW WA
- Feeding holes can be an entry point for pathogens
- WSU NWREC experiment: test wireworm-resistant entries that are productive in NW WA







Experiment at WSU NWREC



Planting: 1 June 2022



 Varieties: Covington, Beauregard, wirewormresistant entries

- Grown using plastic mulch
- 8 in. in-row spacing, 6 ft between rows



Harvesting: 25 Sept. 2022 Yield: 4-5 lbs/plant

