



# Sweetpotato Production and Troubleshooting

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# 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 7<sup>th</sup> 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

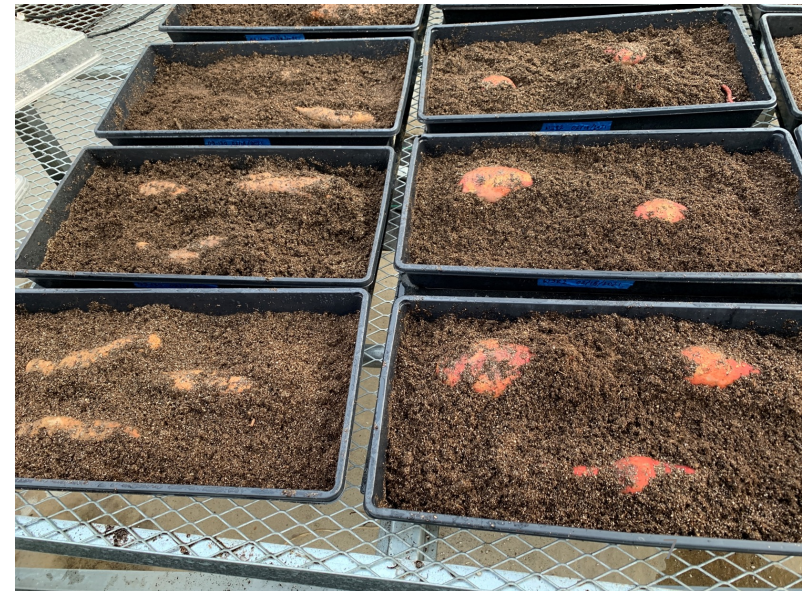
- ❖ Sweetpotatoes propagated from slips or vine cuttings
- ❖ Varieties differ in their ability to produce slips
- ❖ One sweetpotato root can produce 10-20 slips
- ❖ Select healthy roots 1.5-3 inches diameter





# 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



Poor root system developed



- ❖ 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



# 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:** 8-15 in. in-row, 3-6 ft between-row
- ❖ **Irrigation:** Keep the soil moist; overwatering causes root rotting
- ❖ **Weeding:** Shallow cultivations as needed





# Harvesting Roots

- ❖ 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





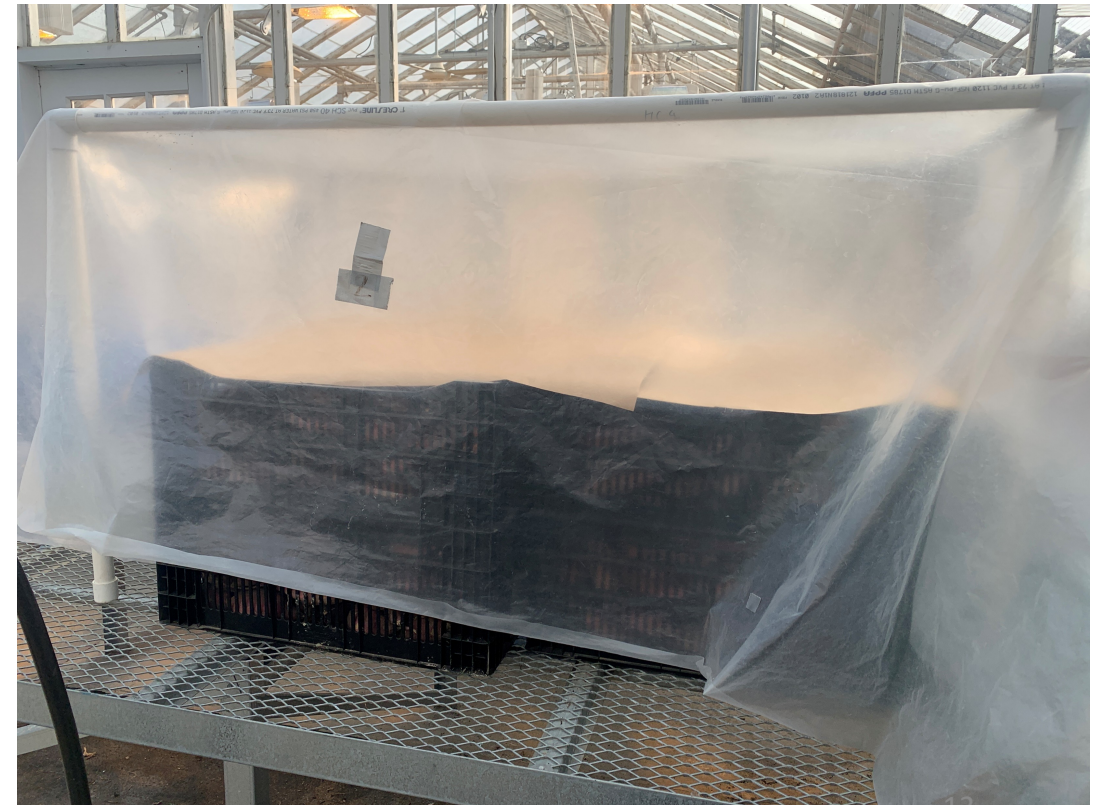
# Harvesting Greens

- ❖ Traditional food in West Africa and commonly consumed in the US Southeast
- ❖ Harvest any time
- ❖ Harvesting too much can impact roots
- ❖ Good for people and animals



# Curing roots

- ❖ 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





# Pests: Wireworm

- ❖ Feeding holes can be an entry point for pathogens
- ❖ Research at NWREC and this project: test wireworm-resistant entries that are productive in NW WA





# Pests: Spotted cucumber beetle

- ❖ Potential pest
- ❖ Adults feed on leaves and larvae feed on roots
- ❖ Damage similar to wireworm feeding





# Pests: Deer

- ❖ Deer love sweetpotato vines
- ❖ Fewer leaves = smaller roots
- ❖ Row cover, fence





# Pests: Voles

- ❖ Can destroy a whole crop
- ❖ Keep area around field mowed and tilled
- ❖ Encourage raptors
- ❖ Traps



Photo: USDA-APHISWS

# Disease: 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





# Disease: Viruses

- ❖ Various viruses
- ❖ Transmission:
  - Planting material
- ❖ Management:
  - Use of certified roots
  - Use of certified vine cuttings
  - Purchase new propagation stock when loss of vigor or viral symptoms appear
  - Sanitize tools between between plants





# Experiment at WSU NWREC



Planting: 1 June 2022



- **Varieties:** Covington, Beauregard, wireworm-resistant entries
- Grown using plastic mulch
- 8 in. in-row spacing, 6 ft between rows



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



# THANK YOU!!!



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