Below are the 3 steps to harvest and cure sweet potatoes from the Learning Garden in the fall ahead of freezing temperatures (October).

STEP 1 – LOOSEN THE SOIL

Use a digging fork or shovel to loosen the soil around the sweet potatoes. Be careful not to damage the buried potatoes. Students can also loosen soil with their hands if they are able.

STEP 2 – UNEARTH THE ROOTS

Gently uncover the potatoes and bring to the surface. Do not wash, simply brush away as much soil as possible with hands. Take care to not damage the skin.

STEP 3 – CURE AND STORE

Sweet potatoes need to sit in a warm place (85 degrees) with high humidity out of direct sunlight for 7-10 days. After that, store at 55 degrees for up to 6 months. Do not refrigerate.