



Growing Potatoes in Your Root Pouch

Root Pouches are an ideal way to grow potatoes, saving you time and taking up less space. Begin by putting at least 6 inches and ideally 10 inches of soil into the bottom of the bag. Seed potatoes should be planted 6 to 12 inches apart and 3 to 6 inches deep. Lightly cover your potatoes with 1 to 2 inches of soil. The same way that in-ground and raised bed planting requires hilling, container planted potatoes require similar treatment. The process is called layering, and is easier than hilling as the Root Pouch will contain the soil around your plants. As the plant grows, continually add 1 to 2 inches of soil to the top of the plant to cover the new stems until the container is full of soil.

Ensure your potato plants have consistent moisture throughout the growing season, but don't water to the point of soggy soil. The breathable nature of the Root Pouch is helpful in preventing over-watering, though that also means you may need to water more frequently. We also recommend using a good quality fertilizer to help your plants thrive.

Most potato varieties take at least 90 days to mature. Check the timing for your particular variety so that you will have a general idea of when your crop may be ready. When at least 50% of the tops of the potato vines begin to die off and any flowers have begun to drop off, it's a good indication that your potatoes will soon be ready to harvest. Stop watering for 1-2 weeks before harvest, which allows for the process of "setting" their skins making them tough and ready for storage. You can test your potatoes by digging up one or two to have a look at their skins, which should be thick and not easily rubbed off with your thumb.

Much like onions, potatoes need to be cured after harvest. This helps the skin thicken, any slight damage heal, and prevents bacteria from rotting the potato. Arrange your potatoes in a single layer in a well-ventilated area for a week to 10 days. Potatoes need to be kept cool and dark, the ideal temperature is around 55°F.

After curing, you can store your potatoes. Make sure they stay cool, dry, and dark to maximize the length of time you can keep them for. Under good conditions you can expect them to last up to 6 months. Warm temperatures will bring the potatoes out of dormancy and cause them to start sprouting, while exposure to light will turn the potatoes green. Green potatoes should be discarded as they may have an excess of solanine and can cause severe sickness if eaten. Avoid storing potatoes and onions close together, as onions release a gas that can cause your potatoes to sprout.