A: Selecting healthy roots for your Triple S
Only store healthy roots in your Triple S.
Walk through your field and peg healthy plants (~25 plants per Triple S basin you will set-up).

B: De-topping sweetpotato plants to cure roots
Cutting the foliage off the pegged healthy plants 3-5 days before harvest, helps their roots to produce a thicker skin which protects them from disease and loss during storage.
When cutting, leave 15cm of stem above ground.

C: Careful harvesting
Harvest carefully to avoid damaging the roots. Work slowly, using a fork hoe may help.
Place roots in shade. Do not overload sacks, or drop or squash roots during transport.

D: Root selection
Due to the long storage period, only healthy roots should be stored. Harvest them from healthy mature plants (e.g. signs of soil cracking, yellow lower leaves).
Use roots that:
• are small-medium sized
• have no weevil holes, rots or damage

E: Preparing and loading your Triple S container
1. Gather all your equipment (clean basin, newspaper, coarse dry cool sand, 50 undamaged roots)
2. Line the basin with a layer of dry newspaper, to absorb any moisture.
3. Add a layer of cool, dry coarse sand. This can be swept from around your yard, but make sure it is cool before using it.
4 Next, add a layer of roots. Make sure the roots do not touch each other.

5 Then cover the roots with a layer of cool, dry, coarse sand.

6 Add another layer or roots, making sure they do not touch each other or the edge of the basin. Cover them with another layer of cool, dry, coarse sand.

7 If there is space, add a third layer of roots.

8 Always finish loading your basin with a deep layer of sand (~10cm thick). This will protect the roots from drying out, and from weevil and rat damage.

9 Store your loaded Triple S basin in a cool, almost dark place, where it is safe. Make sure:
   - chickens cannot dig in the sand in it
   - it will not get rained on, or too hot
   - a tight cover is not placed on it or the roots may rot
   - no-one eats the roots, as they are the link to next years food.

10 Keep clear records of your Triple S: what you stored, where, when, and any changes you observed each month. Remember to check your Triple S regularly.