



**The Perpetual Harvest Hack: How to Grow a  
Continual Harvest All Year Round**

# OVERVIEW:

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1. What is succession planting?
2. The problem with crop planning
3. Our “Perpetual Harvest Hack”
4. Carrying crops over
5. Storage tips and tricks





# WHAT IS SUCCESSION PLANTING?



# WHAT IS SUCCESSION PLANTING?

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1. What is succession planting?
2. Each time you harvest have another crop ready to plant
3. Example with lettuce
4. Example with peas and green beans







# THE PROBLEM WITH CROP PLANNING



# THE PROBLEM WITH CROP PLANNING

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1. You've got to:

1. Figure out when to plant your first crop
2. Then how long before it will be harvested
3. And how long of a harvest window you can expect from it
4. And then when to plant the second succession crop so that it is ready to go in when the first crop is harvested
5. Plus figure out how long in the season the crop can be grown
6. And then repeat that for each crop because they are all different
7. AND figure out how to map all of those crop times into your physical growing space!





**OUR “PERPETUAL HARVEST HACK”**



# THE SIMPLE WAY

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1. Gardening is full of decisions
2. The simple art of knowing:
  1. What to do (PLAN)
  2. How to do it (ACTION)
  3. And doing it at the right time (TIMING)
3. Power of the “Perpetual Harvest Hack”





**My Crops** **My Garden** Settings + Add crop

Search for crops

- Beets - 1
- Cabbage - 1
- Carrots - 1
- Carrots - 2
- Collards - 1
- Corn - 1 - Field/Popcorn
- Corn - 2 - Sweet
- Cucumber - 1
- Cucumber - 2
- Dill - 1
- Kale - 1
- Kale - 2
- Lettuce - 1
- Lettuce - 2
- Melons - 1
- Parsley - 1
- Peppers

Today January 2022 12 months Task Filter Year

Month	Su	M	T	W	Th	F	Sa	Su	M	T	W	Th	F	Sa	Su	M	T	W	Th	F	Sa	Su	M	T	W	Th	F	Sa	Su										
January							1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		
February			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28									
March				1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31					
April					1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30					
May						1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31			
June							1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			
July								1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	
August									1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31



# SEEDTIME







# CARRYING CROPS OVER



# CARRYING CROPS OVER

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1. Some crops can be carried over the winter
  1. Examples of these plants are:
    1. Carrots
    2. Beets
    3. Greens
  2. Make sure to grow extra because you will be harvesting it over a longer period of time



A close-up photograph of a person's hands holding a cluster of small, round, yellow potatoes. The potatoes are covered in a thin layer of dark soil. The hands are positioned in the center of the frame, with the fingers gently cupping the potatoes. The background is a soft, out-of-focus green, suggesting an outdoor setting. A black horizontal bar with white text is overlaid at the bottom of the image.

# STORAGE TIPS AND TRICKS



# POTATOES

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1. Potatoes can be cured a couple different ways
2. One way is to simply leave them in the ground for one to two weeks after the plants die back and then harvest and store them





# CURING POTATOES

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1. Another way to cure your potatoes is to harvest them after they flower and when the plants have begun to die back, and then keep them stored in a dark room that's kept at 60° to 75°F and 80 to 90 percent relative humidity for one to two weeks to cure them
2. Potatoes can then be stored in boxes or breathable containers in a dark place and keep best at lower temperatures between 40° to 50°F



# CURING POTATOES

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1. Make sure not to wash your potatoes before storing them. Simply rub the dirt off with your hands as washing them will shorten their storage life
2. Sunlight will cause them to turn green and render them inedible (alkaloid levels increase, can cause digestive problems, taste bitter, and in extreme cases cause neurological problems and worse)
3. Kennebec and Yukon Gold are a couple great varieties that are known to be good keepers



# SWEET POTATOES

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1. Unlike many other vegetables, sweet potatoes actually get sweeter with age as their starches turn to sugars
2. That's why if you've ever picked a fresh sweet potato out of the field it might not have been very sweet





# CURING SWEET POTATOES

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1. To cure your sweet potatoes store them in a very warm and humid room ideally around 80° - 85°F with 80-90 percent humidity for one to two weeks
2. After being cured sweet potatoes can then be stored in boxes or breathable containers in a dark place and are best kept around 55° to 60°F – they do not do well being stored at lower temperatures



# CURING SWEET POTATOES

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1. Like potatoes, it is best not to wash your sweet potatoes before storing them – instead simply rub the dirt off of them
2. Beauregard sweet potatoes are a common type but I personally enjoy Georgia Jets the best
3. Or if you enjoy white sweet potatoes, try growing a white O'Henry



# WINTER SQUASH

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1. Some winter squash varieties store better than others
2. One of the best for storage are butternuts
3. Hubbards and buttercups come in next while thinner-skinned squashes such as acorn, delicata, and spaghetti squashes should be used pretty quickly





# CURING WINTER SQUASH

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1. For long lasting storage it is important when harvesting winter squash to not break the stems off of the squash itself
2. This can be easy to do and so you may want to use a knife or some pruning sheers to avoid breaking the stems off
3. Once harvested, cure your winter squash in a warm room around 70° to 80°F with humidity at 80-85 percent and good ventilation for one to two weeks



# CURING WINTER SQUASH

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1. Once cured, store your winter squash in a cool place (50° to 55°F) with good air circulation and moderate humidity
2. Winter squash is much more sensitive to moisture which can lead to mold and rot – that's why it is important to have good air circulation
3. It is fine to wash the dirt off of your winter squash with a damp rag before storing them – just make sure they dry out well



# ONIONS

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1. Harvest onions when their tops have fallen over and/or are around half dead
2. Onions should be cured in a warm, well ventilated, shady place at 80° or more for two to four weeks





# ONIONS

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1. Once the onions foliage has completely dried out and the stems contain no moisture you can cut them off about an inch above the bulb
2. Store onions in boxes or mesh bags in a dark place that is cool (35° to 45°F)





# GARLIC

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1. Garlic should be harvested when the plants begin to start dying back
2. Truly the best way to know that the garlic is ready is to harvest a few and inspect them





# CURING GARLIC

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1. You'll want the whole bulb to be intact and to be able to feel the individual cloves – if it is splitting apart or the skin is deteriorating than you've waited too long and they will not store as well
2. If you are growing hardneck garlic then remember to harvest the scapes while they are growing – these are great to eat as well!



# CURING GARLIC

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1. Once your garlic is harvested, cure it in a warm, well ventilated place around 80°F or more for two to three weeks until the garlic stems are completely dry
2. Once the leaves and stems are completely dry, cut the stem a few inches above the bulb and store them in boxes or in mesh bags in a cool dark place (around 35° to 45°F)





# AGRIGRO

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## Liquid Calcium





**FREE SEEDS!**

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