Delivering the field crates to the washing machine.

Emerging from soaking tank, being sprayed and brushed to remove dirt.
After being washed all defective potatoes showing cuts, bruises, scabs or other injury should be removed.

They are then put into one hundred pound net burlap sacks with the name and address of the shipper and the name and grade of the product stenciled on the sack.
Inspectors determine the grade and the potatoes are sold on the basis of their findings.

Irish Potatoes, after being washed, should be dried and cooled below 70° F. This drying and cooling is usually done in the railway cars after the potatoes have been loaded; and the same type of fans used for pre-cooling strawberries is most commonly used. During hot weather 1500 pounds of ice are used in each bunker. After the fans have melted the ice, thus drying and cooling the potatoes, the hatch covers are braced open when the train leaves and the cars are shipped under standard ventilation.
Sweet potatoes dug during July, August and early September are washed and shipped as harvested. The late crop is dug during October and early November and stored. After being properly cured, they will keep until late May or June if properly ventilated and held at 50° to 60° F.

The best grade of Sweet Potatoes is U. S. Fancy. The next grade is U. S. Extra No. 1. Some Louisiana shippers are now putting up potatoes using these grades for a high class retail trade.