

# Celery

***Having your own celery to pick from the garden when needed is quite a treat. While needing a long, warm growing season, celery will stand in mild winters enabling the gardener to use it in fall and winter soups, as well as raw dishes.***

**PLANTING:** Place transplants out when temperatures are above 55° at night, spacing them 12" apart.

**CULTURE:** Plant seedlings in full sun, 6" apart in rows 2' apart. They need rich, moist, light soil. To keep plants upright, work some soil up around them as they grow. Keep very well watered. A heavy mulch helps keep in moisture. For whitened stalks, set bottomless milk carton, tar paper cylinder, or similar device over plants to exclude light from stalks (leaves must have sunlight). Or grow self-blanching varieties.

**FERTILIZING:** They're heavy feeders so fertilize with a liquid fertilizer every 3-4 weeks. They need to grow quickly or they will turn tough and bitter.

**HARVESTING:** If winter isn't too cold, many varieties of celery will stand in the garden until spring, allowing light pickings for soups and salads. Pick individual stalks as needed or 105-130 days after planting.

**STORAGE:** Celery stalks will turn limp soon after plucked from the garden. They can be refrigerated for up to a week, but are best left in the yard until ready to use. Celeriac, the root, can be kept in a cool, dry, dark place for up to a couple of weeks.