



CELERIAC (*Apium graveolens* var. *rapaceum*)

Also known as turnip-rooted celery, celeriac is closely related to celery. Growing methods are similar to that of celery, but celeriac is known for being somewhat easier to grow. The stalks of celeriac are not the same as celery stalks and only the root should be eaten. With its fresh celery-like flavor celeriac can be used in soups, stews, and purées. The crisp texture also makes it a wonderful selection to be eaten raw in salads. Another added benefit is that, unlike celery, celeriac can be stored for several months.



Celeriac prefers a location in full sun to part shade with a fertile well-drained soil. Organic matter added to the soil can help with water retention to prevent the plants from drying out during growth. A pH range of 6.0–7.0 is best for optimum plant growth.

In order to reach optimum size celeriac needs steady, consistent moisture in fertile soil. Keep the planting weed-free through careful cultivation or use of mulch. As the root develops you may hill soil over roots for thorough blanching.

Celeriac is a fairly pest-free crop. Row covers or timely insecticide applications should control aphids. Preferred control method: End-All.

Blackheart and Celery Mosaic Virus are the most common diseases associated with celeriac. Supplying the soil with adequate calcium and consistent moisture will prevent blackheart, which can be identified by black tissue at the plant's crown. The incidence of Celery Mosaic Virus which is identified by yellowed, mottled, and malformed leaves, can be reduced by controlling the aphids that transmit this disease.

Proper crop rotation practices should keep any leaf blights in check.

Celeriac can be harvested any time after the bulbous root reaches a diameter of 3–5 inches. Celeriac's flavor improves after the first light frost but it should be harvested before the first hard freeze. Cut tops inch above the bulb and trim the roots from the bottom. Store roots in a cold 33–38°F/0.55–3.3°C environment at 95–98% relative humidity. With proper storage conditions, the roots will be of good quality for 6–8 months.