

Growing Celeriac & Celery

At Snakeroot Organic Farm we offer celery and celeriac seedlings in six-paks during late May and early June for gardeners who wish to grow their own. Set out plants after all danger of frost has passed, and water well. You can't water either one too much, as they enjoy ample soil moisture. Plant them 18 inches apart in the wettest part of your garden, or where they can be easily and frequently watered.

In early July, when the plants are about a foot tall, mulch heavily with grass clippings or hay. For Celeriac this will be the last mulching, since too much mulch will cause small hairy rootlets to form at the top of the root. For Celery, however, another mulching can be applied in early August when the plants are around 20 inches tall. These mulches help retain soil moisture and prevent weeds from competing with the plants.

Harvesting celery begins whenever cutting a stalk or two from each plant will hardly be noticed. Harvesting like this continues until hard frost begins, at which time you can cut the whole rest of the plant and refrigerate.

Celeriac harvest begins early September when the whole plant is pulled. Pull only what you will use until the final complete harvest after the hard frosts arrive.

Celery freezes quite easily. Wash well, slice or chop whole stock. Pack into quart freezer bags. Flatten bags to allow easy access for use. Freeze.



WHERE TO FIND US

Newport Farmers' & Artisans' Market

Saturdays 9am–2pm. At the Paris Farmers Union parking lot.

Orono Farmers' Market

Saturdays 8am–1pm. Tuesdays 2–5:30 pm. At the UMO Steam Plant parking lot on College Ave.

Pittsfield Farmers' Market

Monday & Thursday, 2–6pm. At Hathorn Park across from Hartland Ave. (Rte 152).

Unity Farmers' Market

Saturday 9am–1pm. At the Community Center on Rt 139 (School St.).

Downtown Waterville Farmers' Market

Thursdays 2–6 pm. On the Concourse next to Main St.

At the Farm

Anytime we're not at market, stop by from 8am til dusk. From the Higgins Road, we are ½ mile down the Snakeroot Road on the right. The farm isn't visible from the road; look for our sign near the end of our driveway (which is called Organic Farm Road) heading into the woods.

We Grow...

...a wide variety of vegetables and herbs, garden seeds, seedlings and perennials. Our planting season begins in February to bring fresh greenhouse veggies to market in May. We also offer specialty items such as dried vegetables & herbs, and blooming lupines in pots.

Snakeroot Organic Farm

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Gardeners to the public since 1995.

Get the best

Celeriac



&

Celery



from

Snakeroot Organic Farm

Celeriac

Celeriac's flesh has almost no fibers and is packed with celery flavor.

Originating in the eastern Mediterranean region, *Apium graveolens* is a plant species in the family Apiaceae commonly known as celery (var. *dulce*) or celeriac (var. *rapaceum*) depending on whether the stalks or roots are eaten. Celery and celeriac are simply different varieties of the same vegetable.

Celeriac (*Apium graveolens rapaceum*) is also known as 'celery root,' 'turnip-rooted celery' or 'knob celery'. It is a kind of celery, grown as a root vegetable for its large and bulbous root rather than for its stem and leaves. The swollen root is typically used when it is about 10–12 cm in diameter; about the size of a large potato. Unlike other root vegetables, which store a large amount of starch, celery root is only about 5-6% starch by weight. Celeriac is not as widely used as some other root vegetables, perhaps because it is harder to prepare and clean.

Celeriac may be used raw or cooked. It has a tough, furrowed, outer surface which is usually sliced off before using because it is too rough to peel. Celeriac has a celery flavor, and is often used as a flavoring in soups, stews or juiced; it can also be used on its own, usually mashed, or used in casseroles, gratins and baked dishes. A favorite is to mash celeriac and potatoes together.

The hollow stalk of the upper plant is sometimes cut into drinking straw lengths, rinsed, and used in the serving of tomato-based drinks such as the Bloody Mary cocktail. The tomato juice is lightly flavoured with celery as it passes through the stalk.

Store celeriac as you would carrots. Celeriac normally keeps well and should last three to four months if stored between 0°C (32 degrees Fahrenheit) and 5°C (41 degrees Fahrenheit) and not allowed to dry out. So keep it in a plastic bag in the coldest part of your refrigerator or root cellar, but do not let it freeze.

We begin harvesting celeriac in early September, and continue to have it available at the farm well into the winter, often offering it from storage at the first markets in April and May.

The leaves of celeriac or celery may be dried quickly in a warm oven or microwave to make celery flakes.

German Celeriac Salad

Wash and scrub root. Boil till tender. Peel. Slice like you would for potato salad. Combine and pour over celeriac: some olive oil, vinegar, salt and sugar (or honey) to taste. Allow celeriac to marinate for at least one day. Enjoy!

Celery

Wild celery, sometimes called smallage, can be found in damp and marshy areas from Sweden to Algeria and also throughout Asia. Celery leaves and flowers were part of the garlands found in the tomb of pharaoh Tutankhamun (died 1323 BC), although since celery grows wild in these areas it is hard to decide whether these remains represent wild or cultivated forms. By classical times (about 500 BCE) it is certain that celery was cultivated. Once used primarily as an herb and flavoring agent, long ago Italian farmers bred celery into the vegetable it is today. It is available in both green stalk and red stalk forms, the red having a slightly stronger flavor.

The celery we are familiar with differs little from its wild form, our cultivated varieties having stouter stalks.

The stalks of celery are not the stems of the celery plant, but rather are the leaf petioles.

We begin harvesting celery stalks in early August and we continue to have it available until about mid October. Although celery is damaged by a hard frost, we extend our harvest season by growing some in our greenhouses, thus are able to offer celery considerably beyond when our field grown celery is available.