

CELERY

(*Apium graveolens*, L ; French, *Céleri*)

Leaf-vegetable and fruit-vegetable belonging to the family of the
Umbelliferae

Species and use :

This biennial plant which grows in a wild state in most of the swampy regions of Europe, has been modified by the work of man and transformed into two species: ribbed-celery, of which we consume, uncooked, cooked or in salad, the fleshy leaf-stalk, and the celeriac, the tuberous root of which is rather consumed when cooked.

Though not very nourishing and even indigest when consumed uncooked, it however furnishes one of the best seasoners, so much because of its flavor as for its medicinal properties. Also, is it because its use tends to generalize in this country and because we must import great quantities of it every year at great cost, that the farmers living near the cities will find it profitable to devote more time to the growing of ribbed-celery which yields from 12,000 to 30,000 plants, and the returns of which may reach from \$600.00 to \$1,200.00, per acre.

RIBBED-CELERY

ROTATION : 1st YEAR

Requirements :

This is the kind which is in greater demand on the market. In order to meet the exigencies of the consumption and command a remunerative selling price, the celery stalks must be well blanched, full, very fleshy, juicy, crisp and not fibrous. This we will obtain, in using only the best varieties, in selecting the proper ground and in paying assiduous care to its culture. Moreover, it is necessary that the celery plants be well washed, the roots severed in the proper manner, tied in one dozen bunches and shipped in crates. Finally, so as to satisfy the demand, growers must cultivate early and late varieties of celery.