

### Diseases :

If it only suffers a little from dryness or of too much dampness, the celery is inclined to contract the following diseases which may sometimes cause considerable damage in large plantations; if we do not take the necessary steps to prevent them or to treat them in due time.

Though it is occasionally possible to check the disease at its beginning by destroying the ill plants or in suspending or increasing the waterings, it is always safer to have recourse to pulverisations to strive effectively against it.

*Celery rust.*—It is determined by a fungus (*Puccinia Apii*) which affects the leaves in the aspect of yellow spots, turning later on to a reddish-brown color, which spread rapidly.

Prevention: never cultivate the celery when the leaves are wet.

Apply, every fifteen days, dating from the first transplanting in bed, Bordeaux mixture solutions, at a dose of 3.3.50 up to the time of earthing up.

*Blight or yellow spot of the leaves.*—Occasioned by the fungus *Cercospora Apii*. Grayish spots firstly appear under the leaves and very soon after on the ribs which decay almost immediately.

Prevention: No watering or hoeing must be made in wet warm weather; growth must be kept vigorous.

### Insects :

Celery numbers many enemies amongst those of the biting and sucking classes. Only mentioning the most important, the *fly* and the *celery caterpillar*, the *leaf-tyer* and the *plant lice* as well as the rodents (rats, field-mice) cause damage to the plants. As poisonous substances cannot be applied on the plants, we must satisfy ourselves in destroying them and in taking out the damaged spots.

## CELERIC

### ROTATION : 2nd YEAR

The celeriac or turnip-rooted celery is not grown for the ribs of its leaves which are hollow, but for its stump which is tuberous and which reaches 4 inches in diameter. It is to be regretted that this plant is not better known in this country, as seasoned with juice, it constitutes a very delicious vegetable. It is also edible in salad added with vinegar.

It requires the same care and cultivation as ribbed-celery, excepting, however, that it does not need to be blanched. It will be possible, when setting in the open, to plant same in rows 18 to 24 inches distant, plants being 8 or 10 inches apart. During the growth it will require to be earthen up once and a while, so that the stump will never be left exposed. When ripe, it is kept in cellar, mixed with sand.

The best varieties of celeriac are: Paris Improved, Erfurt which is very early and Giant of Prague