



# CELERY GROWING GUIDE

Celery, a popular and versatile vegetable, has specific growing needs, and when they are met, you will get the best yields.

Our Tall Utah is a very disease resistant, cool season variety, with stringless, thick stalks. It's one of the finest and less particular varieties to grow, and is recommended for Northern climates.

One of the greatest rewards of growing celery is the tasty soups and salads it will enhance.

WHEN TO SOW	SUN / PART SHADE	SEED SPACING	ROW SPACING	PLANTING DEPTH	SPACING AFTER THINNING	DAYS TO GERMINATE	DAYS TO MATURITY
Indoors 12 weeks before last frost	Sun/Part Shade	½ inch	30 inches	¼ inch	6 inches	10-20	80

## Soil and Fertilizing

Celery requires a rich, fertile soil, high in organic matter, and a minimum soil temperature of 60° Fahrenheit. The pH should be between 6.0 and 6.8. It can tolerate damp soil, as it was originally a wetland plant. It is best to have your soil tested before planting, so you know what nutrients and pH adjustments may be needed. For a thorough test, consult your local extension office.

Use a clean organic mulch to suppress weeds and retain moisture in the soil, as celery doesn't manage heat well, and its small root system can't compete with weeds.

## Planting

Celery requires a long growing season, so you need to plant seeds indoors 12 weeks before last frost. They grow best when nighttime temperatures are around 50° Fahrenheit, and average daytime temperatures stay between 60° and 70° Fahrenheit.

Before transplanting seedlings, harden them off for 7-10 days by reducing water. Transplant 6-12 inches apart in rows 24 inches apart.

## Watering

Celery needs plenty of moisture, so water regularly, ensuring it gets 1-2 inches each week during growing season.

## Harvesting / Storage

You can harvest individual stalks when they are at least 6 inches long from the soil line to the first node. Plants can be harvested in their entirety when they're three inches across at the base. The best celery is compact rather than open at the center.

Refrigerate harvested celery as soon as possible. Keep stored celery at a humidity near 95%, and a temperature between 31° and 32° Fahrenheit.

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For soil testing or other questions specific to your growing climate, please contact your local county extension agent.

Visit <http://www.almanac.com/content/cooperative-extension-services> to find the office nearest you.