

# MOLES SEEDS

## Celeriac

Cultural Leaflet: ZZ551

Hardier and more disease resistant than its relative, celery, celeriac has a similar flavour and aroma. Some varieties, such as Giant Prague, have been bred to produce less knobbly roots, making them easier for use in the kitchen.

Celeriac is ideal for stewpacks and for fresh sales. It has long storage and shelf life. Relatively easy to produce, with good examples commanding a premium. Suited to fresh market and processing.

### Propagation and Growing-on

Sow into modules between February - April. Germination 18-20°C. (approx. 2500 seeds per gram - produces approximately 1000 plants per gram).

Transplant at around 18 per m2 (under glass), 10 per m2 (for fresh market, under fleece), 6 per m2 outdoors without protection.

Celeriac is a moisture-loving plant so ensure soil is never be allowed to dry out.

### Harvesting

Harvest celeriac from October to the following March. Alternatively, lift mature roots and transplant into spare ground in early spring, so the ground is available for sowing or store in potting compost in doors with the leaves twisted off. If you have space, you can leave them in the ground until required. For protection, cover with a thick layer of straw during the cold winter months.

### Pest and Disease

Celeriac can be affected by the following:

- Slugs and snails
- Celery leaf spot
- Celery leaf miner

*Information provided for guidance only, as cultural practices and climatic circumstances vary.*

(12/15)

