

Home Gardening Series

Celeriac

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Vegetables

Environment

Light – sunny
Soil – well-drained loam
Fertility – medium
pH – 5.8 to 6.5
Temperature – cool
Moisture – moist

Culture

Planting – early spring transplants
Spacing – 6 x 24 inches
Hardiness – cool season
Fertilizer – monthly

Celeriac

Celeriac (also known as celery root, knob celery, turnip-rooted celery and German celery) is an odd form of celery. It is grown for its swollen root that develops at the groundline. The attractive, dark-green stems and leaves are generally free from pests. Celeriac is popular with Europeans, who eat it grated or sliced in salads and cooked in soups and stews.

Cultural Practices

Planting Time

Plant seed in early spring either in a cold frame or in the house. Plant seed 1/4 inch deep. When plants are 2 to 2 1/2 inches high, transplant into the garden.

Spacing and Depth of Planting

Space the plants 6 inches apart in rows 18 to 24 inches wide. Use a starter fertilizer solution to get the plants established. Interruptions of growth seriously decrease the size of roots. Water the plants uniformly during periods of drought.

Celeriac does not attain its full flavor until after the first frost in the fall. Celeriac may be left in the garden to be harvested as needed. Some gardeners mulch the plants with straw or leaves to protect the roots, permitting harvesting at any time during the winter months. The yield should exceed one pound of usable root per foot of row. Celeriac can be blanched by slightly hilling the plants to cover the roots as they develop. The flesh remains a bright white, although the exterior is brown in color.

Frequently Asked Questions

Q. What is celeriac?

A. Celeriac, also called turnip-rooted celery or knob celery, is grown for its globular root which has a celery-like flavor. It is usually about 4 inches in diameter at maturity.

Q. Can celeriac be successfully grown in Arkansas?

A. If you can grow celery in your garden, you can grow celeriac. It requires approximately 200 days from seeding to maturity. The root is edible at any earlier stage.

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Cultivars

Crop	Variety	Days to Maturity	Seed/ 100 Ft of Row	Sources (see "Sources" paragraph below)	Remarks
Celeriac	Giant Prague (Prague, Smooth Prague, Large Smooth Prague)	115	1/16 oz	31, 32	Large root, almost spherical, smooth skin, stores well. Best quality is obtained if roots are harvested when 3 to 4 inches in diameter.
	Monarch	100	1/16 oz	34	Smooth, cream-colored roots. Excellent quality.

Q. How do you use celeriac?

- A. Leaves can be harvested from the celeriac at any time. Pull up the roots to use when desired, usually when they are about the size of a baseball. The root must be peeled before use. Celeriac is usually eaten cooked rather than raw.

Sources

For a list of sources referred to by number, request FSA6106, *Seed Sources: Vegetable and Herb*, for current address, telephone and web site.