

## Celeriac

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*Apium graveolens* (Apiaceae)

**Fast Facts:** Number of growers: less than 35  
Acres in Washington: less than 100  
Per acre value: \$3000-\$6000

**Description  
Of crop:**

Celeriac is also known as celery root, turnip rooted celery or knob celery. It is from the same family as carrots, parsley, fennel and caraway. It is a cool season biennial grown as an annual. It requires a long growing season and needs lots of water. Celeriac is a special kind of celery grown as a root vegetable for its large and well-developed, bulbous taproot rather than for its stem and leaves. The taproot is typically harvested when it is roughly 3-4 inches or the size of large potato. The root is light brown in color and is used raw in salads, or can be cooked and generally treated like other root vegetables for use in soups, stews and baked in dishes. It can also be dehydrated, pickled or frozen. Once peeled, celeriac is creamy white and crisp inside and has a slightly spicy flavor which reminds consumers of parsley and celery. Consumers should look for a root which is as smooth as possible and firm with no soft spots. It can be kept refrigerated for 7 to 10 days. In a cool dark place it can be stored for up to 4 months if not allowed to dry out.

Celeriac requires a relatively cool growing season as it is sensitive to bolting. It can be direct seeded or transplanted depending on the temperature of the soil at its 5-leaf stage. The growing period for celeriac can take up to 200 days for it to fully mature. When mature the portion of the plant which grows above the ground looks similar to common celery. It is harvested by hand in late summer through fall.

In Washington, celeriac is grown for local fresh markets.

**Key pests:** Weeds are the main pest in celeriac production and include: lambsquarter, kochia, pigweeds, chickweed, smartweed, Canada thistle, mayweed, Russian thistle and barnyard grasses. Insect pests of celeriac are mainly in western Washington and include the green peach aphid, bean aphid and carrot rust fly. The main diseases of celeriac are blackheart disease and powdery mildew.

**Key pesticides:** Weeds are controlled with Lorox, Treflan, or Poast. Weeds control should be supplemented with multiple cultivations and hand hoeing at least once a season. Growers can control aphids with Assail or

Admire. The carrot rust fly is controlled with diazinon and is usually more of a problem on the west side of the state. Blackheart is caused by a calcium deficiency within the plant. Symptoms start with water soaked tips on leaves. Growers can control blackheart by applying calcium rich fertilizers, such as bone meal, blood meal, or calcium sprays to the soil. Powdery mildew is controlled with Amistar.

**Critical Pest  
Control**

**Issues:**

Growers should be careful when spraying that they don't destroy the aphid's natural parasitic enemies, which include ladybird beetles, lacewings and the syrphid fly. Any infested crop material should be destroyed to prevent the spread of disease.

**Expert contacts:**

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**Location  
Of**

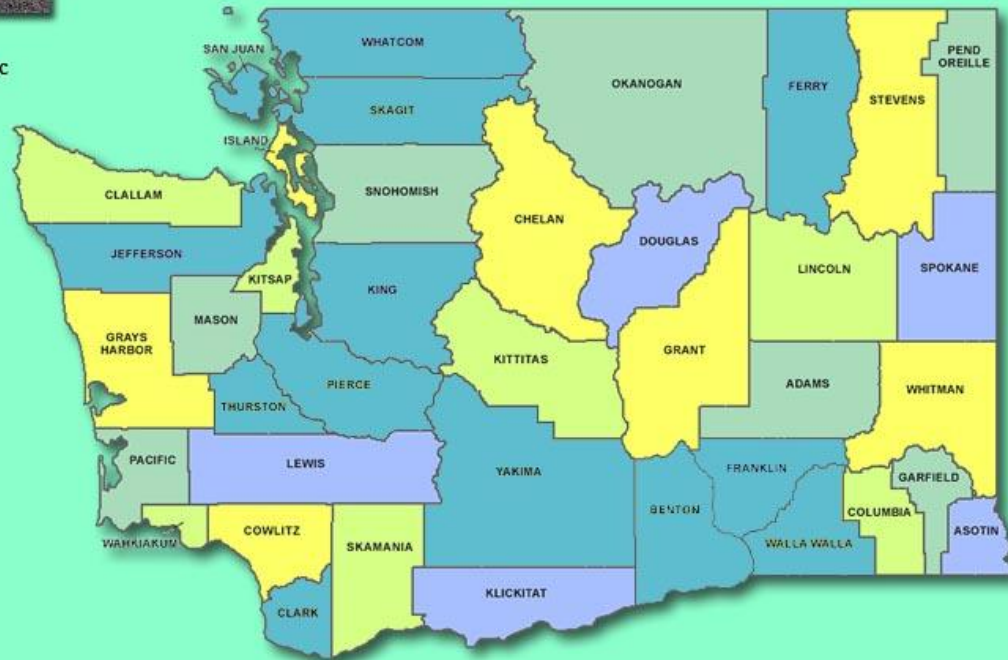
**Production:**

Ferry, Franklin, Clark, Skagit, Jefferson, Pierce, San Juan, King, Thurston, Benton, Yakima, Walla Walla and Whatcom counties.



Celeriac

## Celeriac Production in Washington State



■ Area of Celeriac Production



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