

# Celery

Celery is a versatile and nutritious vegetable that can easily be grown in an Indian kitchen garden. It is a cool-season crop that can be grown for its crisp stalks or its flavorful leaves, which can be used in salads, soups, and stews. Celery is also rich in vitamins, minerals, and antioxidants, making it a healthy addition to any diet.

Characteristics	Description
Name	Celery
Scientific Name	Apium graveolens
Nutrition	Celery is a low-calorie vegetable that is rich in vitamins A, C, and K. It also contains potassium, folate, and dietary fiber.
Months / Season it's grown	Celery is a cool-season crop that thrives in temperatures between 15-20°C. It can be grown in India during the winter months, from October to February.
Weeks it takes to grow	Celery typically takes around 12-16 weeks to grow from seed to harvest.
Harvest per plant in kgs	A single celery plant can produce up to 1-2 pounds of stalks, depending on the variety and growing conditions.

## Varieties of Celery to Grow in India

There are several varieties of celery that can be grown in India, including Golden Self-Blanching, Utah, and Tall Utah. These varieties are well-suited to the Indian climate and can be easily grown in a kitchen garden.

# Season/Months to Grow Celery in India

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## Soil Conditions and Temperature Needed

Celery requires well-drained soil that is rich in organic matter. The ideal soil pH for growing celery is between 6.0-7.0. The soil should be kept moist but not waterlogged. Celery grows best in temperatures between 15-20°C.

## Caring for Celery in Different Weeks

Week 1-2: Sow celery seeds in seed trays or small pots filled with well-drained potting soil. Keep the soil moist and cover the trays with a plastic sheet to create a humid environment for the seeds to germinate.

Week 3-4: Once the seedlings have emerged, remove the plastic sheet and place the trays in a well-lit area. Keep the soil moist and fertilize with a balanced fertilizer.

Week 5-6: Transplant the seedlings into larger pots or directly into the garden bed. Space the plants 6-8 inches apart and water well.

Week 7-8: As the plants grow, mound soil around the base of the stems to blanch the lower part of the stalks.

Week 9-10: Fertilize the plants with a high-nitrogen fertilizer to promote leafy growth.

Week 11-12: Keep the soil moist and weed around the plants regularly to prevent competition for nutrients.

## **Harvest Time**

Celery can be harvested when the stalks are about 8-10 inches tall and the leaves are a deep green color. Cut the stalks off at ground level and store in the refrigerator.

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## **How Much Can One Harvest from a Small Kitchen Garden?**

A single celery plant can produce up to 1-2 pounds of stalks, depending on the variety and growing conditions. A small kitchen garden can easily produce enough celery for a family's consumption.

## **Conclusion**

Growing celery in an Indian kitchen garden is a rewarding experience that can provide a fresh and nutritious addition to any diet. With the right care and maintenance, celery plants can thrive in the Indian climate and produce an abundant harvest of crisp and flavorful stalks.