



**Golden Self-Blanching Celery**  
*Apium graveolens 'Golden Self-Blanching'*

Height: 26 inches

Spread: 8 inches

Spacing: 12 inches

Sunlight:

Hardiness Zone: (annual)

**Description:**

This cool weather crop boasts delicious flavor from stalk to leaf; grow in gardens from part to full sun; its distinctive crunch and flavor is great for eating raw or adding to soups or stews; leaves are great in salads

**Edible Qualities**

Golden Self-Blanching Celery is an annual vegetable plant that is commonly grown for its edible qualities. The stalks are typically harvested when mature. The stalks have a distinctive taste and a crisp texture.

The stalks are most often used in the following ways:

- Fresh Eating
- Eating When Cooked/Prepared
- Cooking
- Juice-Making
- Sauces

**Planting & Growing**

Golden Self-Blanching Celery will grow to be about 26 inches tall at maturity, with a spread of 8 inches. When planted in rows, individual plants should be spaced approximately 12 inches apart. This vegetable plant is an annual, which means that it will grow for one season in your garden and then die after producing a crop.

This plant is typically grown in a designated vegetable garden. It does best in full sun to partial shade. It prefers to grow in average to moist conditions, and shouldn't be allowed to dry out. It is not particular as to soil pH, but grows best in rich soils. It is quite intolerant of urban pollution, therefore inner city or urban streetside plantings are best avoided. This is a selected variety of a species not originally from North America.



*Golden Self-Blanching Celery*  
Photo courtesy of NetPS Plant Finder