

The Golden type is the most common and has been produced on a commercial scale in the United States since 1884-85²² and in Florida since the 1890's. The Golden type has the common characteristic of a comparatively thin and light colored rib and ordinarily a well developed heart. The heart formation, however, depends to some extent on growing conditions and the culture used. The outer midribs of the Golden type vary in length²³ from 4 to 12 inches, but commonly average about 8 inches. The thickness of the outer ribs, measured 2 inches above the base of the plant, averages about two-tenths of an inch.

Ten years ago very little Pascal type celery was produced in Florida. At present, however, this type accounts for about one-third of the total production in Florida. Most of this increase occurred during World War II. The ribs of Pascal celery are characteristically green in color and much more "fleshy" than those of the Golden type. The outer ribs average about three-tenths of an inch in thickness and the outer midribs vary in length from 4 to 10 inches, averaging about 7 inches. The heart development of Pascal celery varies a great deal with growing conditions and sizes of stalks. The small stalks usually have very poor heart development.

During the past few years several varieties of "white" Pascal have been developed²⁴ which have light, silvery-colored ribs, but maintain the thick, fleshy rib characteristic of the Pascal types. The new varieties of "white" Pascal, however, have not as yet proved commercially satisfactory for Florida.

A third type of celery, called "Green" by the trade, is shipped out of Florida in very small quantities. This type is actually a "sport," found scattered throughout fields of both Golden and Pascal. It is deep green in color, quite coarse in texture and somewhat bitter in flavor. Some firms, particularly in the Sanford area, sort out the Green celery and sell it as such. Other firms throw it away, but a few occasionally sell it as Pascal. The latter practice is very uncommon now, but apparently has been used sufficiently that some shippers claim the market for Pascal celery has suffered thereby.

The 18 firms from which sales records were obtained for the 1945 season sold 3,185,009 crates of celery. Of this total quan-

²² Beattie, W. R., *Celery Culture*. Orange Judd Company, 1907.

²³ The length of the midrib is measured from the base of the plant to the first node.

²⁴ An example of this is "Cornell 19."