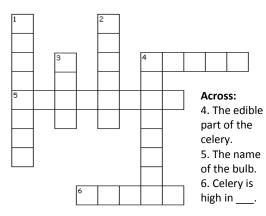
Cross Word Puzzle!

Pascal celery is the most common type grown in the U.S. and is grown for their edible stalks. In Europe, they grow celeriac varieties for the edible bulb and leaves. In 30 AD, celery seeds were used as medicine to relieve pain.





Down:

- Celery seeds were used for _____
- 2. Vegetable with edible stalks.
- 3. The round root like part.
- 4. The name of wild celery.

Jeggie of the Day.

Amount Per Serving			
Calories 8			
			% Daily Values
Total Fat Og			0%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol Omg			0%
Sodium 22mg			1%
Total Carbohyd	rate 1a		0%
Dietary Fiber 0g			0%
Sugars 1g	og		U A
Protein Og			0%
Vitamin A 3%	•	,	Vitamin C 1%
Calcium 1%			
*Percent Daily Values Values may be highe			
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate Dietary Fiber		300g 25g	375g 30g

Nutrition

celery,

Celery is a vegetable with light green stalks and dark green leaves. Both the stalks and leaves are edible. It has a mild flavor and the stalks are very juicy. They are great to eat cut and mixed with other vegetables, cooked into soups, or eaten raw. Celery also has a round edible bulb called celeriac.





Did You Know ?

Wild celery is called smallage. The stalks are not normally eaten and are grown for their leaves.

Spicy Loaded Celery Sticks

Ingredients: • 12 stalks celery cut into 1 in. pieces • 1 8oz. cream cheese softened • 4 oz. blue cheese • 1 dash hot pepper sauce • 1 tsp lemon juice • ¼ tsp black pepper

Put the celery pieces on a plate. Mix the other ingredients in a bowl and blend well. Top the celery sticks with the mix.