

The Chef's Garden



*Growing vegetables slowly and gently
in full accord with nature.*

AVAILABILITY GUIDE

August/September 2022





The Chef's Garden, Inc.

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The Chef's Garden

We offer a variety of products each month. We are dedicated to growing vegetables slowly and gently in full accord with nature. Below are descriptions of each of the categories we offer along with the specific products from A to Z.

Micro Greens

Plants offer different flavors and textures at every stage of growth, so we've developed unique sizing options that let a chef's creativity soar. Miniature vegetables, herbs, greens and lettuces in Micro size pack a punch of flavor that can be used to add complexity of flavors or simply enhance a dish with their aroma, texture and visual appeal.



Greens

Our Greens from Petite to Baby make a big visual impact and feature an intensely spicy flavor. We have a wide variety to choose from in fresh, beautiful tones of green and red to complement any dish, sized between 2 and 6 inches.

Lettuce

In addition to the great selection of Lettuces, we take it a few steps further. We have learned from chefs over the years that every stage of the plant offers something cool and unique to the plate. That's why our Lettuces are offered in sizes ranging from Petite, which we actually harvest with scissors, to Ultra and Baby.





Herbs

Herbs are an essential part of every dish. Whether you desire a kick of heat or a subtle sweetness, The Chef's Garden has an herb for you. Experiment with our varieties. They are perfect for cocktail hour through dessert and every savory bite in between.

Flowers and Blooms

Simple touches can turn any dish into something truly extraordinary. See and taste the difference when you add a bloom or petal to your dish. Our greenhouses are overflowing with Edible Flowers of all shapes, sizes and colors to accent any dish.



Petite to Baby Vegetables

Our vegetable crops are immensely versatile and have a special place in every chef's kitchen. Serve our vegetables raw or cooked, and let their natural sweetness and bright colors captivate the eye and please the palate.



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Microgreens

- Anise Hyssop
- Arugula
- Beet of the Night
- Bulls Blood
- Burgundy Amaranth
- Carrot Top
- Chervil
- Chinese Cabbage
- Chives
- Chrysanthemum
- Cilantro
- Corn Shoots - green
- Cutting Celery
- Fennel
- Pea Tendrils -Calvin
- Pea Tendrils - Green
- Pea Tendrils - Gold
- Pea Tendrils -Verde
- Pea Tendrils- Gold Verde
- Green Basil
- Green Shiso
- Lemon Balm
- Lemon Basil
- Lemon Grass
- Mache
- Memo Chives
- Mizuna
- Mountain Mint
- Opal Basil
- Parsley
- Pennyroyal
- Popcorn Shoots
- Purple Kale
- Purple Radish
- Red Dandelion
- Red Mustard
- Red Ribbon Sorrel
- Red Shiso
- Sea Cress
- Sea Spears
- Sunflower
- Tarragon
- Tat Soi
- Thai Basil
- Thyme
- Watercress

Blends

- Alex Blend
- Asian Blend
- Basil Sampler
- Citrus Blend
- Cornucopia Blend
- Fines Herbs
- Mixed Shiso
- Pea-riffic
- Salad Sensation
- Green Banquet Table
- Herbal Sensation
- Mint Sampler

Flowers

(50 ct. packages)

Dianthus

- Abbey Road
- Chelsea
- Westminster
- Mixed Dianthus
- Mixed Filled Dianthus

Egyptian Starflower

- Apple Blossom
- Cream Puff
- Lilac
- Red Velvet
- Mixed Egyptian Starflowers

Johnny Jump Ups

- Lemon Plum Cream
- Mixed Johnny Jump Ups

Marigolds

- Citrus Marigolds
- French Marigolds
- Mixed Marigolds

Mini Florets

- Apricot Punach
- Cameo Punch
- Blush Rose
- Bubblemum
- Lavender
- Lilac
- Plum
- Ruby
- White
- Mixed Mini Florets

Violas

- Banana Cream
- Blackberry Sorbet
- Blackberry Swirl
- Blue Raspberry Sorbet
- Blueberry Cheesecake
- Blueberry Cream
- Blueberry Lemon Sorbet
- Blueberry Swirl
- Burnt Honey Sorbet
- Lemon Meringue
- Orange Marmalade
- Plum Sorbet
- Pomegranate
- Red Raspberry Sorbet
- Red Raspberry Swirl
- Rhubarb Lemon
- Mixed Violas

Other

- Bachelor Buttons
- Blue Borage
- Citrus Begonias
- Nasturtiums
- Mini Sorbet Princess
- Peppermint Impatiens
- Sweet Alyssum
- Mixed Flowers
- Mixed Fuchsia

Blooms

Arugula

- Arugula Blooms
- Bowtie Arugula Blooms
- Mixed Arugula Blooms

Hyssop

- Anise

Mustard

- Mixed Mustard Blooms

Other

- Basil Blooms
- Citrus Coriander Blooms
- Citrus Crystal Lettuce Blooms
- Cucumber Blooms
- Flowering Lavender Blooms
- Flowering Herb Sampler
- Nepitella Mint Blooms
- Oxalis Blooms
- Pea Blooms
- Rat Tail Radish Blooms
- Watercress Blooms

Herbs

- African Blue Basil
- Anise Hyssop
- Chocolate Mint
- English Lavender
- English Mint
- Garlic Roots
- Garlic Shoots
- Lemon Balm
- Lemon Verbena
- Nepitella Mint
- Opal Basil
- Pineapple Mint
- Pineapple Sage
- Thai Basil
- Tricolor Sage
- Mixed Basil Sampler
- Mixed Mint Sampler

Leaves

Beet Blush

- Traditional
- Sunrise
- Sunset
- Mixed Beet Blush

Nasturtium Leaves

- Empress
- Traditional
- Variegated
- Mixed

Shiso Leaves

- Flaming
- Green
- Red
- Mixed Shiso Leaves

Sweet Potato Leaves

- Purple
- Green *limited*

Sorrel

- Amethyst Sorrel
- Lucky Clover
- Flaming Lucky Sorrel
- Plum Lucky Sorrel
- Rainbow Lucky Sorrel
- Red Ribbon Sorrel
- Mixed Lucky Sorrel

Crystal Lettuce

- Citrus
- Daggered
- Emerald
- Ruby
- Crystal Lettuce Quartet

Other

- Citrus Lace Leaves
- Kinome Leaves
- Licorice Lace
- Hibiscus Leaves - Green
- Hibiscus Leaves - Red
- Rootbeer Leaves
- Leaf Sampler

Petite Vegetables

Cucumbers

- Cuke with Bloom
- Demi Cukes
- Coty Cukes

Petite Alliums (50 ct. Packages)

- Leeks
- Purplette Onions
- Garlic - Root
- Garlic -Shoot
- White Coin Onions
- Mixed Onions

Petite Carrots (50 ct. Packages)

- Dragon
- Long Orange
- White
- Mixed Carrots

Petite Radish (50 ct. Packages)

- Cherry Bomb
- Daikon
- French Breakfast
- Grape Bomb
- Mixed Radish

Vegetables

Allium

- Leeks
- Onion
- Mixed Cippollini

Beans

- Carmellini
- French
- Wax
- Romano

Beets (By the # or 10# Case)

- Candy Striped
- Gold
- Red
- Mixed Beets

Broccoli

- Sprouting Green
- Sprouting Purple
- Traditional Green

Cauliflower

- Alverdale
- Cheddar
- Purple
- White
- Romanesco
- Mixed Cauliflower

Cabbage

- Arrowhead

Cucumbers

- Pickling
- Slicing
- White

Carrots

- Dragon
- Long Orange
- Purple
- Round Orange
- Yellow
- Mixed Carrots

Eggplant

- Fairytale
- Hansel
- Rosa Bianca
- Thai Green

- Italian Mix
- Mixed Eggplant

Okra

- Green
- Red

Peas

- English
- Snap
- Snow

Peppers

- Baby Bells
- Cubanelle
- Jimmy Nardello
- Shishito
- Snacking Peppers
- Sweet Banana
- Mixed Italian Peppers
- Mixed Sweet Peppers

Potatoes

- German Butterball
- Huckleberry Gold
- LaRotte
- Purple Fingerling
- Red Gold
- Red Thumb
- Yellow Creamer
- Mixed Potatoes
- More varieties coming soon

Radish (Fall)

- Black Round
- Daikon
- Lime
- Purple Ninja
- Watermelon
- Mixed Radish

Squash

- Blossoms
- Squash with Bloom
- Green Zucchini
- Gold Zucchini
- Peter Pan
- Patty Pan
- One Ball
- Eight Ball
- Zephyr
- Mixed Squash

Other

- Cucamelons
- Fennel
- Parsnips





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Tomatoes

Currants

- Matt's Wild Cherry
- Gold
- Sweet Pea
- White
- Mixed Currants

Specialty

- Green Doctor
- Sweet 100's
- Sun Gold
- Pink Bumblebee
- Purple Bumblebee
- Indigo Blue Berries
- Mixed Baby Specialty

ToyBox

- Blush
- Dragon's Eye
- Green Tiger
- Green Zebra
- Gaylette
- Jaune Flamme
- Mixed Toybox

Heirlooms

- Mixed Heirlooms

Other

- Huckleberries
- Pineapple Tomatillos

Lettuce

Bibb

- Green
- Green Rosettes
- Red Rosettes

Crisp Leaf

- Reine de Glaces
- Speckled

Leaf

- Lolla Rossa

Oak

- Green
- Painted
- Red
- Mixed Oak

Romaine

- Green
- Red
- Red Rose
- Speckled Density
- Sweet Romaine
- Mixed Romaine

Greens

(Baby, Petite or Ultra)

Arugula

- Bowtie
- Red Ribbon
- Sylvetta
- Mixed Arugula

Kale

- Exotic Kale
- Lacinato Kale
- Mixed Kale

Other

- Bok Choy
- Mesclun
- Rainbow Swiss Chard
- Red Dandelion w/Root
- Ruffled Red
- Spinach
- Watercress

Featured Dishes

We want to feature you, the Chefs, and the reason we decided to become The Chef's Garden. Get creative and share your photos of our products in the kitchen, finished dishes and plates at the pass. Post your dishes to our Facebook page. Tag your dishes on Twitter @TheChefsGarden. Use the hashtag #thechefsgarden on Instagram and tag @farmerleejones and @thechefsgarden_ohio or send us an email: marketing@chefs-garden.com.



@chefmalikaameen
Tuna Tartare for a luncheon today with all the bells and whistles from @thechefsgarden_ohio



@albenadetroit
Herb chicken



@katie.van.dyke
chocolate custard. strawberry. kumquat. hajikami.
salted egg yolk crumble. flaming lucky sorrel.
shattered miso cream



Broccoli | In Season Now | 419.433.4947



The Chef's Garden | www.chefs-garden.com |     