

The Chef's Garden



Growing vegetables slowly and gently
in full accord with nature.

HARVEST

fall menu planning guide



radicchio
09RAD-269 9 ct.

FALL 2020

The Chef's Garden, Inc.

Growing vegetables slowly and gently in full accord with nature.



As you open this fall planner, you already know that this is an autumn like no other. Yes, the warmer temperatures are beginning to cool—and, yes, the leaves will turn the same stunning shades that they always do.

This fall, though, we're collectively longing for safety, for normalcy, in ways we never have. So, how do we navigate this path? How do we overcome our challenges? Well, as Bob, Sr. would have said, we'll do it together. We must work together. We're all in this . . . together.

We need to move forward, realistically addressing problems while also embracing hope and offering one another words of friendship and encouragement. At The Chef's Garden, we're busy planting. We're planting fall crops that are among our favorites, so we'll be ready to provide our cherished chefs what they need and to continue our home delivery service.

As you open this fall planner, you'll notice that, besides the images of our fall crops, we're also sharing a few stories to catch you up with what's been going on at the farm.

We appreciate your time and attention as you turn these pages and wish you a fall filled with good things.

Farmer Lee Jones
Eat Your Veggies



@farmerleejones





Saying Goodbye to Our Patriarch

Bob Jones Sr.

We're humbled and grateful for the outpouring of love we've received as we grieve our loss and celebrate the life of Bob Jones, Sr. Some of us called him Dad. For others, he was their beloved Grandpa and, for the woman he married 60 years ago—Barb Jones—he was a lifelong companion and cherished spouse. For countless others, he was a true friend and inspiration. He was “Mr. Bob.”



Although his earthly body got tired, his endlessly curious mind, gracious spirit, and faith in God never did. After saying his individual goodbyes to people he loved, he made his final farewell.

His funeral service honored his life and, if you'd gone to a farm funeral 100 years ago, his would have felt familiar. After the service, his great-grandchildren—truly the apples of his eye—put his casket into our farm wagon. The casket was black walnut, handcrafted from a tree Bob personally selected, and placed on a fresh bale of straw. As Bob would say, any farmer worth his salt would know that fresh straw was better than a mattress, any old day.

The wagon was pulled by our horses to his final resting place. After the last prayers were spoken and felt in our hearts, Bob's friend of 60 years—Leonard Bellville—spontaneously sang Till We Meet Again as people began winding their way back to their vehicles.

Until we meet again, we will move forward, as Bob would have wanted—with holes in our hearts, but better people for having been blessed by his presence.

Robert Lee “Bob” Jones (November 21, 1940-August 4, 2020)

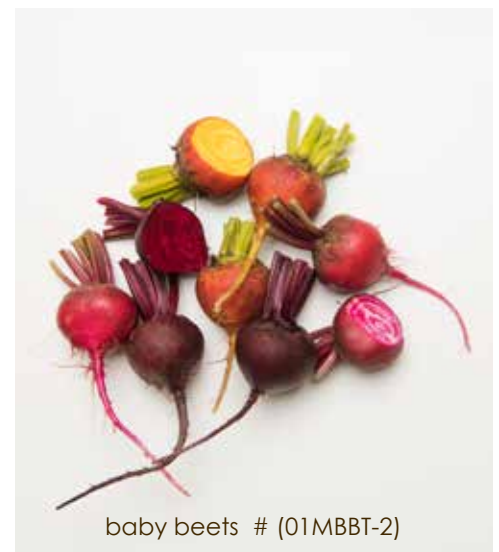


Root Crop

Some of our favorite vegetables grow above ground and flaunt their beauty. But our root crops develop beneath the surface. Shrouded in mystery, they don't see the light until harvest. And what a moment it is to celebrate the brilliant emergence of our multi-colored carrots, beets, potatoes and fall radishes. It's like pulling a rabbit out of a hat — a magical moment of Mother Nature's sleight of hand.

carrots
(01MBCT-2)





Cruciferous

The incredible diversity, flavor and health benefits of cruciferous vegetables are nothing new to us. We've been saying that since we started growing them. The quality, flavor, freshness and color of our cauliflower, kohlrabi, greens, kale and Brussels sprouts are unmatched and perfect for fall. Our cruciferous collection comes in a riot of colors — frilled pinks, purples, whites and golds that maintain their color and integrity beautifully, no matter how you cook them.

Soroy cabbage
07SCB-26 6ct.





Greens

Our collection of greens includes arugulas and mustards that add bold flavor and texture to the plate — from the lacy leaf structure and peppery heat of our ruffled red and wasabi mustards, to the buttery texture and mellow richness of our spinach. As summer yields to fall, more substantial greens are a natural part of heartier cool-weather menus.

baby spinach
04SP1B-2 #





baby arugula # (08ARB-2)



baby asian blend # (09BA-2)



baby wasabi mustard # (09WAM-2)



baby ruffled green mustard # (09GRM-2)



petite mixed arugula
50 ct. (08NGPMA -33)



baby ruffled red mustard # (09RRM-2)

Lettuce

The Chef's Garden grows a multitude of lettuce varieties, each with its own distinctive appearance, texture and color in a beautiful range of dark reds, deep greens and speckles. Nature has uniquely engineered each one to be a little bit different from all of its cousins. Some are long and narrow with fewer leaves, while others are short full tufts or flower-shaped rosettes. And of course, we harvest, pack and ship our lettuce within 24 hours for optimal freshness.

mixed lettuce
09MX-9 2#





ultra red oak # (09URO-2)



ultra sweet romaine # (09USR-2)



ultra speckled density # (09USWD-2)



ultra green oak # (09UGO-2)



ultra red rose romaine 50 ct. (09URRR-33)



ultra green rosette 25 ct. (09GLRO-24)



ultra reine des glaces # (09URDGL-2)



ultra lolita rossa # (09ULR-2)



ultra painted oak # (09UPO-2)





Farmer Jones Farm

Seasonal Market

The Chef's Garden opened up a farm stand on July 1, offering farm-fresh produce that reflects the beauty and flavors of the season. This is the first time we've used our farm stand in 35 years, with the unexpected events of 2020 being the reason.

Guess what? We're using the exact same farm stand!

Long abandoned to storage, we needed to dig it out of the mud—a whole lot of mud—and then transport it down the road. By “we,” this included Farmer Lee Jones and his grandson; after pulling it out of the mud, the grandson dubiously asked, “Are you really going to use a tractor to pull this down the road?”

Well, yes. The stand was about as wide as the road, but we got it where it needed to go. We power-washed and painted it, then added extensions on both ends. Honoring our roots, we didn't paint the original sign. Instead, we protected it with clear patina and just let it be.

Chef Jamie Simpson of the Culinary Vegetable Institute sometimes prepares simple yet delicious recipes at the stand, including a nod to Bob Jones, Sr.'s delicious vegetable stir fry. We gave away about 300 plates of this farm-fresh dish—with people eager to buy our veggies and try this recipe at home.

We still love our chefs and are as committed to you as ever! But we thought you might enjoy a glimpse of what's going on at the farm.



Micro Greens

Plating is about precision, proportion and balance, both visually and in terms of flavor. Chefs shouldn't be locked into a one-size-fits-all limit of options. That's why we've separated our smallest greens and herbs into specific categories according to their stage of development — the tiniest being "micro." The incremental size differences may seem minute, but it's our goal to provide our chefs with every opportunity to find the perfect fit for their perfect plates, every time.

cutting celery
04MCE-33-L





mixed shiso (04MSM-33-L)



red ribbon sorrel (04MRRS-33-E)



sunflower (04SS-33-L)



mache (04MA-33-L)



parsley (04MPA-33-L)



carrot(04MCT-33-L)

Potatoes

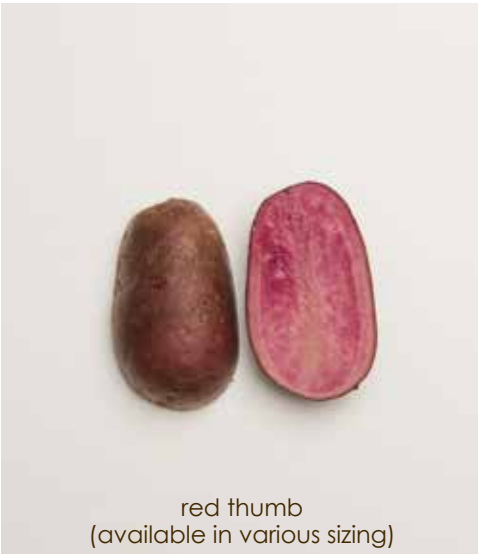
Potatoes from The Chef's Garden are as varied as autumn leaves – in flavor, texture and color. All of our potatoes, whether sweet or traditional, are resplendent in orange, blue, purple, red, white and gold. Each variety has its own distinctive, complex characteristics of flavor, texture and beauty. What they all share in common, though, is potential. Roasted, poached, pureed and beyond, in our chefs' hands the potential for the humble potato is exponential.

gmixed potatoes
(available in various sizing)





austrian cresent
(available in various sizing)



red thumb
(available in various sizing)



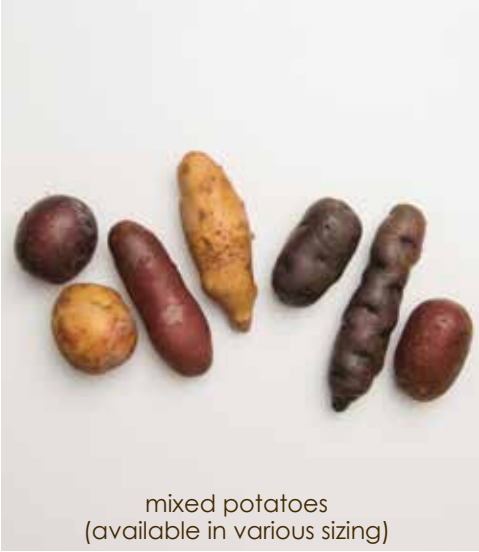
all blue
(available in various sizing)



purple fingerling
(available in various sizing)



red thumb
(available in various sizing)



mixed potatoes
(available in various sizing)



purple sweet potato 50 ct. (08PSPL-33)



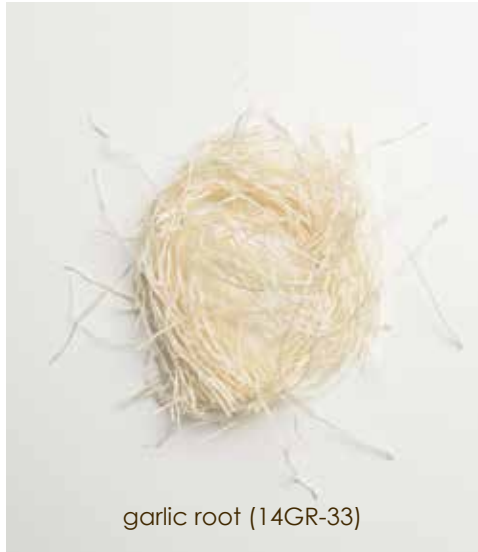
neon sweet potato 50 ct. (08NSPL-33)



mixed sweet potatoes
(available in various sizing)



Edible Herbs





Edible Leaves





Giving with purpose

We've always believed that sharing a gift of delicious, nutritious farm-fresh vegetables is a special way to say you care about someone else—whether that's a client, a family member, or friend. In 2020, when conversations about health and immune systems seem to be going on every way we turn, it's an even better gift in 2020.

One company sent out 500 boxes to staff members during today's challenging times, to let them know how much they care about them, and they said it's one of the best things they've done. A church regularly sends gift boxes out, as well, an outreach of love.

And we'll be straight up with you here. There's another reason why giving boxes of farm-fresh vegetables from The Chef's Garden is a win/win—beyond the uniqueness, beyond the health benefits and the ability to gift people with quality food for their meals.



At the farm, there are more than 120 families who are dependent on purchases like this and we're grateful each time one is made.

If you know of someone who is seeking to order special corporate or holiday gifts, looking to order unique gifts to thank clients or to reach out to friends and family members, please contact your product specialist.

Each box contains a beautiful variety of baby vegetables, selected to be perfectly in season, fresh, and delicious. Brimming with the finest vegetables available and packaged for the veggie connoisseur.

We can create a card containing one of your recipes and include ingredients for that recipe—or otherwise create unforgettable, individual messaging.

Let's be creative! The sky is the limit.



best of the season box



leafy greens box



seasonal vegetable box



Fall Favorites

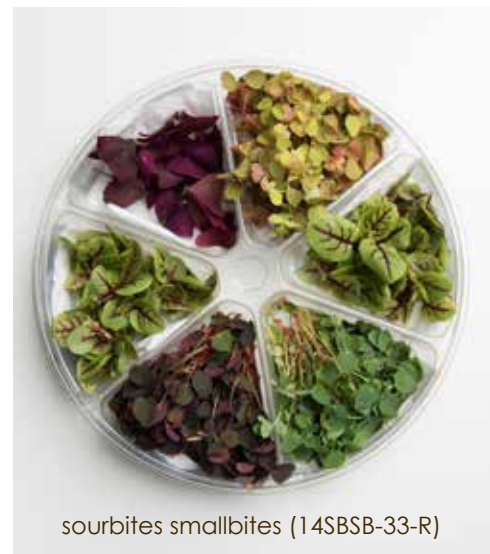
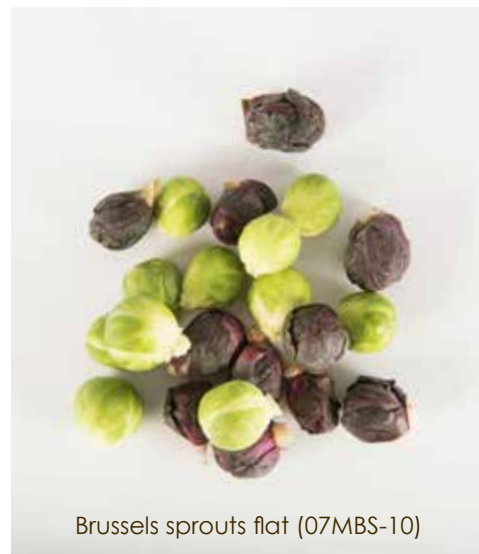
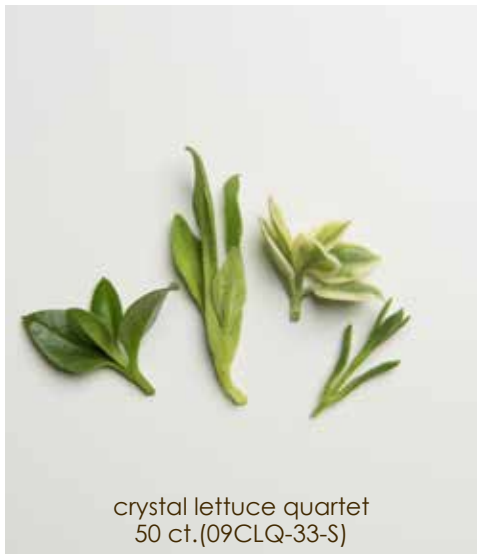
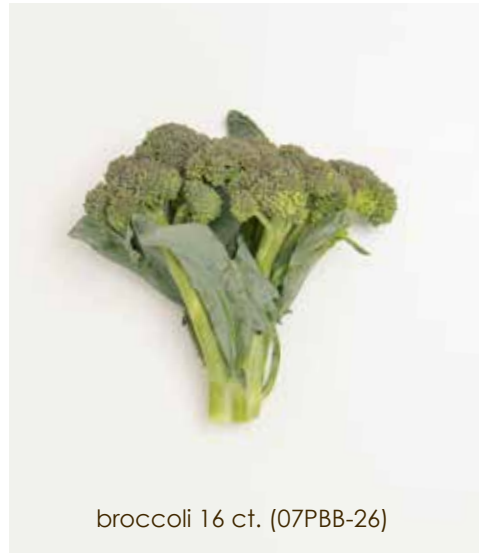
Butternut squash is a foundational, versatile fall vegetable. It's at home in a cozy soup, roasted and topping a salad of fresh field greens like Swiss chard, or on the Thanksgiving table. Badger flame beets, with their fiery interior, are eye-popping visual beauties. Baby leeks are a fresh green way to inject a mild onion flavor to all things fall. Our collection of mixed herbs, and spicy arugabi blooms add bright flavors all over the menu.

butternut 898
06BFBS-26





Have You...





red ribbon sorrel 50 ct. (08PRR-33)



watercress blooms 50 ct. (05WB-24)



carrots 50 ct. (01PMCGRH-33)



badger flame beet 10# (01YBFBT-26)



petite mixed allium 50 ct. (01PMA-33)



Robin's koginut squash 5# (06RKS-26)

Tried These?





mulberry cauliflower | Harvested to Order | 419.433.4947



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