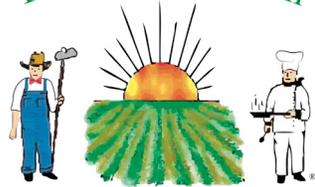


The Chef's Garden



Growing vegetables slowly and gently  
in full accord with nature.

# RENEW

*winter menu planning guide*



Winter 2020/2021

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



 @farmerleejones

We were fortunate to have an extended growing season - one that reminds me of how our great-grandparents would grow what they could to sustain themselves and then store their root vegetables to get the family through the winter. This extended season is definitely one of the positives of this year, although it's also a bittersweet one because so many restaurateurs, chefs, and servers are struggling right now, among other people whose work is negatively impacted by the pandemic.

There have been really tough times this year, but I am optimistic about what's coming. There are encouraging developments about COVID and, no matter what, God has us covered.

I'm fascinated by how Mother Nature continues to work through us. Our bees have done very well this year, crops keep growing, and the sun keeps rising and setting. So, I'd say that I'm empathetic for the struggles people are going through and believe that, out of the ashes will come new growth, from new collaborations to new community involvement.

Here is to 2021! Wishing you a wonderful year ahead.

*Farmer Lee Jones  
Eat Your Veggies*



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# Micro Greens

Intense, concentrated fragrance and flavor in a multitude of saturated colors and diverse textures — our microgreens are tiny, and it's hard to believe something so small and delicate can pack so much sensory power. But trust us, ours will hit your senses like a wrecking ball. How do you like the sound of that?

*chives*  
(04MC-33-E)



red ribbon sorrel (04MRRS-33-E)



basil (04MBA-33-S)



cutting celery (04MCE-33-L)



autumn fire (04MAF-33)



arugula (04AR-33-L)



mixed shiso (04MSM-33-L)



bulls blood (04BB-33-S)



parsley (04MPA-33-L)



sunflower (04SS-33-L)



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beet of the night (04MBN-33-E)



sea cress(14MSC-33-E)



tarragon (14MTA-33-E)



mint sampler (14MMS-33-E)



pea tendrils (04PT-33-L)



sage (14MS-33-S)



fennel (04FEN-33-L)



anise hyssop (14MAH-33-S)



purple radish (04MPRA-33-E)



watercress (14MWA-33-L)



calvin pea tendril 50 ct. (04CPT-33)



cilantro (04CL-33-L)



gold pea tendril (04GPT-33-L)



thyme (14MTH-33-S)



chrysanthemum (04MCH-33-L)



mountain mint (14MMT-33-E)



lemon grass (14MLG-33-E)



carrot(04MCT-33-L)

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# Edible Flowers

Most flowers play sensory reveille, yet some don't finish the tune because they leave out the final flourish – the element of taste. Our edible flowers hit all the right notes. Their visual beauty, fragrances, textures and flavors are sensory overload. How do they sound? How about "Yum."

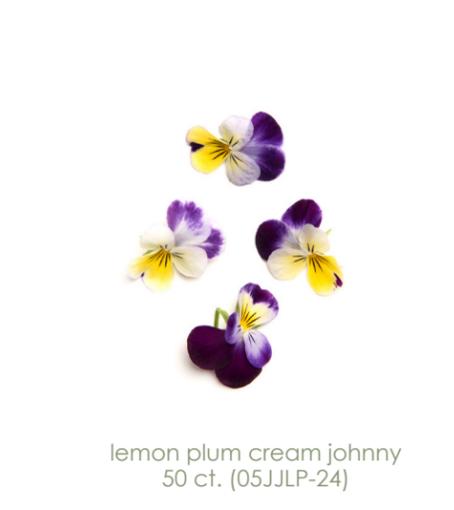
*bachelor buttons*  
50 ct. (05BB-33)



egyptian starflower 50 ct. (05ESTF-24)



citrus begonias 50 ct. (05CBG-24)



lemon plum cream johnny  
50 ct. (05JJLP-24)



mini sorbet princess 50 ct. (05MSP-24)



nasturtiums 50 ct. (05NSF-24)



blue borage flower 50 ct. (05BBOF-24)



lemon meringue viola  
50 ct. (05VLM-24)

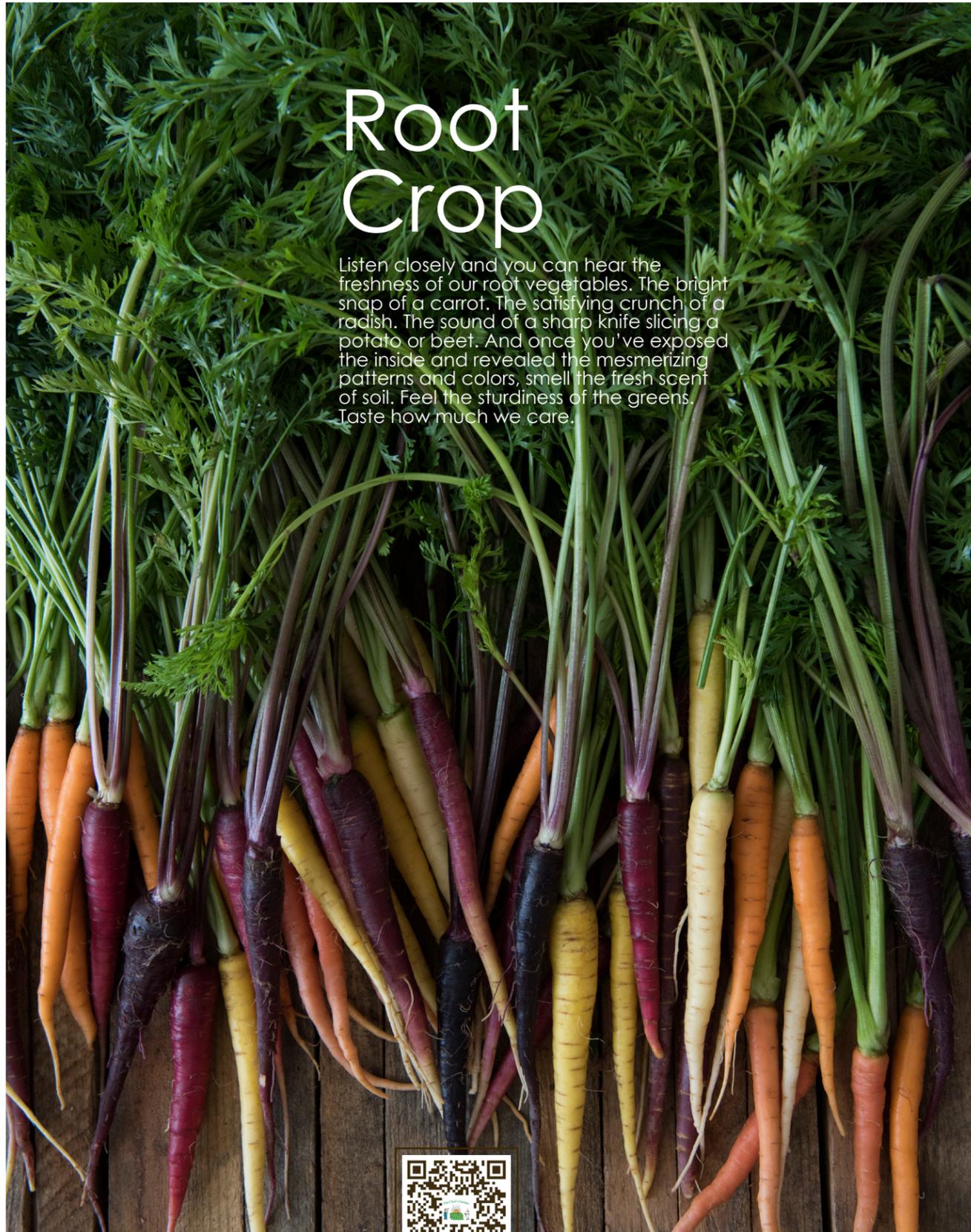


blue raspberry sorbet viola  
50 ct. (05VBRP-24)



red raspberry swirl viola  
50 ct. (05VRRSW-24)





# Root Crop

Listen closely and you can hear the freshness of our root vegetables. The bright snap of a carrot. The satisfying crunch of a radish. The sound of a sharp knife slicing a potato or beet. And once you've exposed the inside and revealed the mesmerizing patterns and colors, smell the fresh scent of soil. Feel the sturdiness of the greens. Taste how much we care.



baby carrots # (01MBCT-2)



mixed potatoes (D) # (01MPD-2)



mixed petite turnips  
50 ct. (01NGPMT-33)



mixed petite radish  
50 ct. (01MR-33)



baby fall radish # (01MR-2)



mixed baby sweet potatoes  
5# (01MHBSF-5)



baby beets # (01MBBT-2)



jerusalem artichokes # (04MAC-2)



mixed petite carrots  
50 ct. (01PMCGH-33)

# FARMER'S FAVORITES



ultra mesclun (09MESCL-33)



garlic root (14GR-33)



citrus lace 50 ct. (05CMLV-33)



pea blossoms 50 ct. (05MPBS-33)



petite crudite 50 ct. (01PCS-33-L)



citrus coriander blooms  
25 ct. (05CCB-33)



burgundy amaranth (04BAM-33-S)



cuke with bloom 20 ct. (05CU-33)



citrus marigolds  
50 ct. (05CM-24)



baby leeks # (01BLK-2)



leaf sampler 50 ct. (08LFS-33)



ultra mixed lettuce # (09LLMX-2)

With hundreds of crops to choose from, it isn't easy to pick a favorite, but Farmer Lee Jones is up to the challenge! See if you agree. If you've got a favorite that's not on the list, let's talk.

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# Herbs & Leaves

Herbs are all about aroma. Release their oils and enter olfactory Nirvana. Anise. Dill. Lavender. Basil. Mint. Each variety has a unique and individual shape, size and texture – soft, tender, waxy, succulent, stemmy or crisp in shapes of clovers, ferns and butterfly wings. Edible leaves are visual superstars. Smooth and round, serrated and sharp. From the size of a thumb to the length and breadth of a hand with flavors and aromas like wasabi, sarsaparilla and citrus zest.

*purple sweet potato leaves*  
50 ct. (08PSL-33)



nepitella mint blooms  
50 ct. (08NEPB-33-S)



rootbeer leaf 25 ct. (08RBL-33)



demi herb sampler 75 ct. (08HSB-33)



demi mint sampler 75 ct. (08MSB-33)



kinome 25 ct. (08KIN-24)



mixed beet blush 25 ct. (01MXBB-33)



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# Petite & Ultra Greens

Tenderness is the first quality you'll notice with our petite greens — tenderness with substance. The juiciness of succulent crystal lettuce. The toothy body of New Zealand spinach. The not-too-stemmy bite of mustards and arugula. With visual interest, distinct flavor profiles, fresh mild aromas, these greens should be in every sense-ible kitchen.

*new zealand spinach*  
50ct. (14PNZSPR-33)



pink tipped parsley 25 ct. (4PTP-33)



crystal lettuce quartet  
50 ct. (09CLQ-33-S)



ruffled red mustard  
50 ct. (09PRRMGH-33)



ultra rainbow swiss chard  
50 ct. (04URCP-33)



watercress blooms 50ct (05WB-24)



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



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# Ultra Lettuce

We harvest lettuce to order at the peak of flavor. We grow multiple varieties, each with its own distinctive appearance, texture and color in a beautiful range of dark reds, greens and even speckled. Whole head or loose leaf, we pack and ship our lettuce in 24 hours for optimal freshness.



red oak 50 ct. (09URO-33)



sweet romaine 50 ct. (09USR-33)



speckled density 50 ct. (09USWD-33)



red romaine 50 ct. (09URR-33)



winter density 50 ct. (09UGRO-33)



lolla rossa 50 ct. (09ULR-33)



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# Sorrel

The fresh, tart flavor of sorrel from The Chef's Garden is always in season! Each variety is available every month of the year: red ribbon, plum lucky (with or without blooms), rainbow lucky, flaming lucky, lucky, green sorrel leaves and lucky clover. Also ready to jazz up your plates is our smallbites sour wheel, offering all your favorites in one convenient container.

*mixed lucky sorrel*  
50 ct. (14MXLS-33)



plum lucky sorrel 50 ct. (14PPLS-33)



amethyst sorrel 50 ct. (14AS-33)



flaming lucky sorrel 50 ct. (14FLLS-33)



rainbow lucky sorrel 50 ct. (14PRLS-33)



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



ultra lucky sorrel 50 ct. (14ULS-33)

# Have You



root spinach 10# (04RSPI-10)



petite exotic kale 50 ct. (07PKM-33)



jerusalem artichokes # (04MAC-2)



crostines (01CRO-2)



kalettes 25 ct. (07FSPRT-33)



whole frame honey (02HCF-33)



baby asian blend # (09BA-2)



parsnip # (01PARBT-2)



petite mixed snow peas  
50 ct. (20PMP-33)



oyster leaves 50 ct. (08OYL-33)



baby mix kale # (07BKM-9)



robin's koginut 5# (06RKS-26)

# Tried These?



beets | Harvested to Order | 419.433.4947

The Chef's Garden



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