The Chef’s Garden has been delivering specialty products with optimum shelf life, quality, flavor and nutrition direct from the farm to the world’s most discriminating chefs for nearly 30 years. Under the guidance of Bob Jones, Sr., Lee Jones, and Bob Jones, Jr., we employ traditional farming methods combined with innovative technology to stay on the leading edge of the produce business.

Even though the farm was built on a foundation of traditional farming methods that have served our grandfathers well for decades, we are also focused on perpetually innovating and developing new products that help us remain the leading grower of artisanal produce in the nation and serve to foster a deep and abiding relationship of respect and collaboration with the chefs that we work with throughout the world.
THE CHEF’S GARDEN MISSION

The Chef’s Garden is dedicated to “growing vegetables slowly and gently in full accord with nature.” We are committed to the practice of sustainable agriculture and our team members work as one with nature to provide exceptional products while improving soil quality for future generations.

Our mission is to grow, package and ship the highest quality, safest and most flavorful specialty vegetables and herbs, while maintaining a commitment to ecologically friendly and wholly sustainable agricultural practices.
SOCIAL MEDIA

KEY DEMOGRAPHICS

- Instagram: 27k
- Facebook: 41k
- Twitter: 23k
- LinkedIn: 31k
- Youtube: 1.3k

TOTAL REACH: 123k

- Instagram: 57%♂ 43%♀ Age: 25-34
- Facebook: 53%♂ 47%♀ Age: 35-44
- Twitter: 49%♂ 51%♀ Age: 35-44
KEY DEMOGRAPHICS

53%♂ 47%♀  Age: 25-34

TOTAL VISITORS: 120k

Pageviews: 719k
Engagement: 160k
Organic Traffic: 70k
Social Traffic: 6.6k
Farmer Lee Jones is devoutly committed to the chefs he works with in all corners of the world and takes great pride in the relationships he has with the people who have become his mentors, guiding light and inspiration. These are the bonds that have inspired the highest quality, most flavorful and extraordinary vegetables in the world and for Farmer Lee Jones, every day promises a new opportunity to connect with the chefs who have helped to make the farm the pioneering leader in sustainable agriculture that it is today.

He is committed to rediscovering, saving and telling the stories of the unique heirloom products that are grown on the farm. He is an in-demand speaker and expert on sustainable agriculture and has presented at national and international conferences and seminars including at The Culinary Institute of America’s Greystone Flavor Summit, The American Culinary Federation’s National Convention, the Women Chefs and Restaurateurs National Conference, MISE Conference, MAD Symposium and Chef Raymond Blanc’s American Food Revolution in Oxford, England.
JBF award for Who’s Who in Food & Beverages
IACP Best Corporate Food Instagram Account Finalist
IACP Single Food-Focused Video or Feature Film Finalist
The Daily Meal’s “60 Coolest People in Food”
The Culinary Vegetable Institute at The Chef’s Garden is the farm’s world class educational, research and event facility designed to inspire every person who walks through its doors. Forward thinking chefs from around the globe convene at the Culinary Vegetable Institute to share their knowledge, host culinary events, research new techniques and learn about vegetables from the culinary center’s devoted team of chefs and growers.

The chef and farmer working in synchronicity with one another has made the Culinary Vegetable Institute at The Chef’s Garden a template for chefs and farmers everywhere. This relationship is the cornerstone of The Chef’s Garden’s business model and illustrates its belief that listening to and learning from one another leads to remarkable outcomes.
SOCIAL MEDIA

KEY DEMOGRAPHICS

Instagram: 51%♀ 49%♂ 25-34
Facebook: 48%♂ 51%♀ 35-44
Twitter: 39%♂ 61%♀ 35-44

TOTAL REACH: 45.5k

Instagram: 17k
Facebook: 25k
Twitter: 3.5k
PRINT/DIGITAL MEDIA

Better Homes and Gardens Special Interest Publications:

Country Gardens

GET SPRING STARTED
- EVERGREEN HOLLIES
- HOMEGROWN MICROGREENS
- PINECONE POSIES

Best New Plants for 2016
Regional Guide

Native Plants for Bees &
Butterflies

Hydrangeas Demystified

edible COLUMBUS
Our Food, Our Land, Our Culture, Season by Season
Spring 2016 • Issue No. 25

Flavor & The Menu

DIGITAL MEDIA

restauranthospitality.com
heritageradionetwork.org
modernfarmer.com
toledoblade.com
rodalesorganiclife.com
ediblecleveland.com
The annual Roots conference gathers culinary leaders from all corners of the globe to The Chef’s Garden in Huron, Ohio to discuss their work with like-minded individuals who share the same passion, commitment, and motivation to improve our debilitated food system.

At Roots, chefs, farmers, academics, food scientists, journalists, research and development experts, and general consumers gather together in an inspiring environment to examine ways to collectively contribute to the efforts currently underway to enhance the way we farm, cook, eat, shop, analyze data, and conduct research.

The goal of the conference is to provide tangible solutions, inspire thought-provoking conversations, exchange crucial information, and forge powerful connections between people from across the planet who are working in their kitchens, fields, laboratories, and offices to improve the health of our food system, uphold traditions, preserve endangered foods, and repair damaged ecosystems.
SOCIAL MEDIA

KEY DEMOGRAPHICS

Chefs  F&B  Culinary Academics  Journalists

TOTAL REACH:  900k

Instagram:  59k
Facebook:  74k
Twitter: 740k
LinkedIn:  27k
Contact:
marketing@chefs-garden.com
419.433.4947