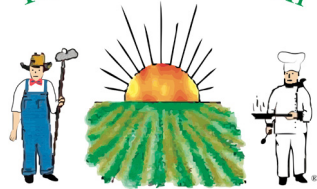


The Chef's Garden



Growing vegetables slowly and gently  
in full accord with nature.

# HARVEST

*seasonal guide*



*coral flower*  
16ct (07CORAL-26A)

FALL 2022



## The Chef's Garden, Inc.

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



Fall is the perfect time for crunching through vibrant leaves, cheering on your favorite football team, going on hayrides, and toasting s'mores over a bonfire and drinking hot cocoa. It's an ideal time to enjoy a crunchy apple—and, according to Albert Camus, "Autumn is a second spring when every leaf is a flower."

Although Camus was a French philosopher and writer, not a farmer, this quote from him sure resonates with our farm team. Autumn is a beautiful, transitional season, and this saying reflects what we wholeheartedly believe at The Chef's Garden: that there's value in a plant's life across its stages.

To honor autumn and creatively benefit from this season's cornucopia, consider using different varieties and sizes of our flavor-rich and nutritious fall vegetables in your dishes and menus.

From beets to carrots and from cauliflower to radishes, potatoes, sweet potatoes, squash, parsnips and more, we regeneratively farm plenty of types of each so that our treasured chefs

—meaning, you—can continue to surprise and delight your diners.

From spring's gorgeous green shoots to summer's simplicity—and now to autumn and its celebration of nourishing root vegetables, Mother Nature has us all covered. Autumn is a time of warm and hearty comfort foods, from soups to stews and casseroles, being a time to incorporate greens, cabbage, kale, arugula, and lettuce in ways to complement these deliciously substantial main dishes.

At The Chef's Garden, we've been busy planting and harvesting exactly the farm-fresh ingredients you'll need—vegetables, herbs, microgreens, and edible flowers—to make fall 2022 one to truly remember. So, whether you're ready to incorporate your seasonal favorites or to try something new and different, just let us know! Thank you for choosing us as your personal farmer. That means the world to us, no matter the season.

*Farmer Lee Jones*  
*Eat Your Veggies*



@farmerleejones







# Petite Vegetables



cherry bomb radish 50ct (01PCBR-33)



coty cukes 20ct (05DCCU-33)



white turnip 50ct (01WTP-33)



carrots 50ct (01PMCGH-33)



mixed d potatoes # (01MPD-2)



daikon radish 50ct (01PDR-33)





petite snow peas 50ct (20PMP-33)



grape bomb radish 50ct (01PGBR-33)



petite mixed allium 50ct (01PMA-33)



imperial breakfast radish 50ct (01PIR-33)



royal purple turnip 50ct (01PRPT-33)



cuke with bloom 20ct (05CU-33)



# 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)







baby fall radish # (01MR-2)



parsnip root # (01PARBT-2)



celery root # (01DC-2)



white turnips # (01BTT-2)



Jerusalem artichokes  
# (04CJA-2)



baby beets # (01MBBT-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.

green kohlrabi  
# (07BGK-9)







baby mixed kale # (07BKM-9)



orange cauliflower 16ct (07BOC-26)



petite kalettes 50ct (07PFSPRT-33)



alverdale cauliflower 16ct (07ACAL-26)



petite brussels sprouts 75ct (07PMXBS-12)



romanesco 16ct (07BROM-26A)



arrowhead cabbage 6ct (07AHC-26)



purple cauliflower 16ct (07PCB-26)



petite exotic kale 50ct (07PKMN-33)



# 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  
# (04SPIB-2)







baby arugula # (08ARB-2)



baby asian blend # (09BA-2)



baby wasabi mustard # (09WAM-2)



baby ruffled green mustard # (09GRM-2)



petite mixed arugula  
50ct (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.

speckled density  
2# (09B5WD-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 # (09URRR-2)



ultra green rosette 25ct (09GLRO-24)



ultra reine des glaces # (09URDGL-2)



ultra lolia rossa # (09ULR-2)



ultra painted oak # (09UPO-2)





# 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 finest 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.

thyme  
(14MTH-33-S)







mixed shiso (04MSM-33-L)



red ribbon sorrel (04MRRS-33-E)



cutting celery (04MCE-33-L)



sage (14MS-33-S)



parsley (04MPA-33-L)



carrot(04MCT-33-L)





pea tendrils (04PT-33-L)



burgundy amaranth (04BAM-33-S)



arugula (04AR-33-L)



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



cilantro (04CL-33-L)



opal basil (04OB-33-S)



calvin pea tendril 50ct (04CPT-33)



bulls blood (04BB-33-S)



thai basil (14MTB-33-S)





sea cress(14MSC-33-E)



lemon balm (14MLBA-33-S)



chervil (04CHE-33-L)



mountain mint (14MMT-33-E )



autumn fire(04MAF-33)



pennyroyal mint (14MPR-33-E)



mizuna (04M2-33-L)



anise hyssop (14MAH-33-S)



fennel (04FEN-33-L)





# Potatoes

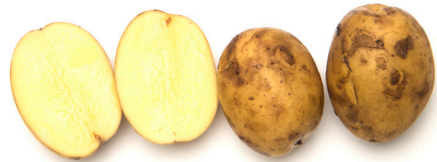
Potatoes from The Chef's Garden are as varied as autumn leaves – in flavor, texture and color. All of our potatoes, whether sweet or traditional, are resplendent in orange, blue, purple, red, white and gold. Each variety has its own distinctive, complex characteristics of flavor, texture and beauty. 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.







austrian crescent  
(available in various sizing)



yellow creamer  
(available in various sizing)



purple majesty  
(available in various sizing)



huckleberry  
(available in various sizing)



red thumb  
(available in various sizing)



mixed fingerlings  
(available in various sizing)



purple sweet potato 50ct (08PSPL-33)



german butterball  
(available in various sizing)



mixed sweet potatoes  
(available in various sizing)



# 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. Raddichio, 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.

mixed raddichio  
# (09MR-26)







leaf sampler 50ct (08LFS-33)



young rainbow swiss chard  
# (04RCY-2)



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



broccoli 16ct (07GBB-26)



butternut 898 5# (06BFBS-26)



baby leeks # (01BLK-2)



# Edible Herbs



demi mint sampler 75ct (08MSB-33)



basil sampler 50ct (08BS-33)



full size tri color sage 50ct (08STC-33)  
demi tri color sage 75ct (08TSB-33)



black mint 50ct (08BLM-33)



full size anise hyssop 50ct (08AH-33)  
demi anise hyssop 75ct (08AHD-33)



full size lemon verbena 50ct (08LV-33)  
demi lemon verbena 75ct (08LVB-33)







mixed nasturtium 50ct (05NSLFM-33)



mixed beet blush 25ct (01MXBB-33)



citrus lace 50ct (05CMLV-33)



hibiscus 50ct (05HL-1L)



kinome 25ct (08KIN-24)



oyster leaves 50 ct (08OYL-33)

# Edible Leaves



# 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."

*nasturtium flowers*  
50ct (05NSF-24)







egyptian starflower 50ct (05ESTF-24)



citrus marigold 50ct (05CM-24)



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



mixed mini floret 50ct (05MFLO-24)



rat tail radish blooms 50ct (01RTRB-33-E)



blue borage flower 50ct (05BBOF-24)



orange marmalade viola  
50ct (05VOM-24)



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



blackberry swirl viola  
50ct (05VPSW-24)

# NEW...



licorice lace 25ct (05LILA-33)



salt bush 25ct (08SBU-33)



peppermint impatiens 50ct (05PIM-24)



green hibiscus 50ct (05PIM-24)



verde pea tendrils 50ct (04VEPT-33)



gold verde pea tendrils  
50ct (04GVEPT-33)





#1



#2



#3

## Licrорice Lace

#1 Pastis is a classic that puts anise on the pedestal. Licrорice Lace and pastis have a relationship that was meant for each other.

#2 Milk, Honey, Parsnip, Licrорice. The three don't sound like an inherent combination of flavors but they sing together in this dessert of dry milk meringue, whipped salted honey, parsnip ice cream and licrорice lace.

#3 Cioppino. Mussels. Fennel. Pea. Bean. Potato. In addition to the necessary contribution of Pernod to a bowl of cioppino, we've added a touch of licrорice lace.

"Potential applications range from behind the bar, garde manger, or in the pastry shop. Consider using it anywhere you would use Pernod Ricard, Arak, Fennel, Anise Seeds, Chartreuse, Dill, or Caraway. Weve used it in martinis, Pastis, Desserts with milk and honey, and Cioppino." *Chef Jamie Simpson*





**Brockali | Harvested to Order | 419.433.4947**



The Chef's Garden | [www.chefs-garden.com](http://www.chefs-garden.com) |     

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