

The Chef's Garden



Growing vegetables slowly and gently
in full accord with nature.

BLOOM

spring menu planning guide



SPRING 2022



To quote the 19th century poet,
Eliza Cook,
“Welcome, young Spring!
Thy sun-ray is bright
on the butterfly's wing.”

As farmers, we truly look forward to the lengthening daylight and spread of pollen through the contributions of bees and butterflies—and to the excitement of seeing early green sprouts as they reach towards those “sun-rays” to transform into the delicious crops we all enjoy.

Spring represents fresh growth and new life as the snow melts and the Earth awakens. It whispers of endless possibilities that we embrace each year with anticipation. As a kid, spring meant asking my parents if I could stay home from school to help turn over the soil and breathe in the scents of spring.

Nowadays (when I have a bit less spring in my own step), I don't need to ask anyone to let me stay on the farm to run soil through my fingers and inhale the unique perfume of nature. Yet, I still feel that same incredible sense of awe.

As Eliza Cook also writes, “All hail to thee, Welcome, young Spring!”
As always, we're super focused

on seasonal eating at The Chef's Garden, and this menu planner will share wonderful ways to keep your menus fresh to continue to delight your diners. (Although we'd like to take credit for this, we all know that Mother Nature is the ultimate menu planner.)

Each spring, we provide our treasured chefs with their favorite crops while introducing marvelous new varieties. This is just one of the ways we try to say “thank you very much” for all of your support over the years. We promise to continue to do everything we possibly can to maintain your confidence and provide you with exactly what you need for your in-demand dishes and menus.

Cherished chefs—thank you!

Farmer Lee Jones
Eat Your Veggies

 @farmerleejones



Asparagus Sizing *May-June*

The Chef's Garden offers a rainbow of fresh asparagus, from pink and green asparagus to white and purple asparagus. Each variety of this luscious seasonal vegetable features a unique flavor, while all of them are sustainably farmed for optimal quality and nutrition.

Average count per 1 lb.:

Baby (98-105), Pencil (54-56), Standard (20-23), Jumbo (10-12), Colossal (5-7)

BABY

Our wisp-thin Baby asparagus is the slimmest of the garden. Equally as tall as our other sizes, this waifish, delicate variety is a fully grown spear about the diameter of a cocktail straw. Perfect in a Bloody Mary.

PENCIL

Our Pencil asparagus is exactly that – the length and diameter of a brand new pencil. Slim enough to differentiate itself from more traditionally sized spears, Pencil has all of the flavor and snap of thicker varieties, while maintaining a willowy profile

STANDARD

Our Standard size occupies the familiar sweet spot typically associated with asparagus. But don't be fooled. Like all of our varieties, Standard asparagus is anything but typical. Its flavor, crispness and tender juiciness go far and above "the usual."

JUMBO

Don't let its huskier profile mislead you. Jumbo asparagus is as delicate and flavorful as its slimmer cousins. About the thickness of a thumb, our Jumbos are tender from the tip of the crown to the base of spear, so there is absolutely no reason to peel them and strip them of their natural beauty.

COLOSSAL

Go big or go home. Try our Colossal asparagus and we'll deliver it faster than you can say "super-size me." They may look tough, but one taste and it's clear that these big guys are tender at heart. Cook them if you want to, but they're clean, crisp and juicy enough to enjoy raw, straight out of the package.



Spring Flavors

As soon as winter yields its grip, our rich soil begins pulsing with some of our favorite early spring vegetables. Dandelion greens. Petite alliums. Tender buttery mache. Wispy filaments of garlic roots. Golden pea tendrils and snow pea blooms. Just-born tiny cucumbers with glorious yellow blooms still attached.

chive blooms - early May

chive blooms 50ct (05CB-24)

chive buddies 50ct (08CBUD-24)



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Vegetables



root spinach 3# (04RSPI-26)



garlic shoots (14GS-33)



demi mint sampler 75ct (08MSB-33)



micro chives (04MC-33-E)
memo chives (04MCI-33-E)



garlic root (14GR-33)



blueberry cream viola (05VWB-24)

Edible Flowers

Too pretty to eat? Maybe. But encourage your guests to eat our vast array of delicate, vibrant, fragrant edible flowers anyway. Perfect for Spring dishes -- on plates or in cocktails -- make a bold statement with our Begonias, or a demure one with our frilly Dianthus.

egyptian starflower

50ct (05ESTF-24)



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Edible Flowers



dianthus 50ct (05DIA-24)



mini floret 50ct (05MFLO-24)



bachelor buttons 50ct (05BB-33)



citrus begonia 50ct (05CBG-24)



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



french marigold 50ct (05FM-24)



rhubarb lemon viola
50 ct. (05VRL-24)



blueberry cheesecake viola
50ct (05VBK-24)



orange marmalade
50ct (05VOM-24)





pea blossoms
50ct (05MPBS-33)

Edible Blooms

Pea Blossoms are a perfect example of our belief that every stage of a plant's life is worth celebrating. The blooming phases of watercress, arugula, as well as radish and mustards carry the color, flavor and texture of our products one step further.



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Edible Blooms



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



citrus coriander blooms 25ct (05CCB-33)



arugula blossoms 50ct (05AB-33)



cuke blossoms(05CUB-33)



dill blooms 50ct (05DILLB-33)



watercress blooms 50ct (05WB-24)

Full-size Herbs

Open your guests' minds, as well as their mouths, with our intoxicating world of fragrant herbs. African basil, English lavender, Thai basil. With taste profiles ranging from chocolate to lemon to orange to anise to pineapple and all parts in between, we're here to expand your herbal options well beyond Parsley, Sage, and Thyme.



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Edible Herbs

black mint

(08BLM-33)



sea samphire 50ct (08SSAM-33)



basil sampler 50ct (08BS-33)



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



english lavender 50ct (08LA-33)



lemon balm 50ct (08LB-33)



demi herb sampler 75ct (08HSB-33)



Petite Vegetables



cherry bomb radish 50ct (01PCBR-33)



coty cukes 20ct (05DCCU-33)



white turnip 50ct (01WTP-33)



carrots 50ct (01PMCGH-33)



grape bomb radish 50ct (01PGBR-33)



daikon radish 50ct (01PDR-33)



petite snow peas 50ct (20PMP-33)



french breakfast radish 50ct (01FR-33)



purplette onions 50ct (01PO-33)



leek 50ct (01PLK-33)



royal purple turnip 50ct (01PRPT-33)



cuke with bloom 20ct (05CU-33)

Edible Leaves

Hibiscus and sweet potato leaves evoke the familiar shapes and colors of spring and fall foliage. Nasturtium leaves resemble tiny lily pads. Citrus lace, a miniature fern. Kinome, tiny replicas of Poplar leaves.

red hibiscus leaves

50ct (05HL-1)



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Edible Leaves



mixed beet blush 25ct (01MXBB-33)



root beer 25ct (08RBL-33)



licorice lace 50ct (05LILA-33)



citrus lace 50ct (05CMLV-33)



kinome 25ct (08KIN-24)



nasturtium 50ct (05NSLF-33)



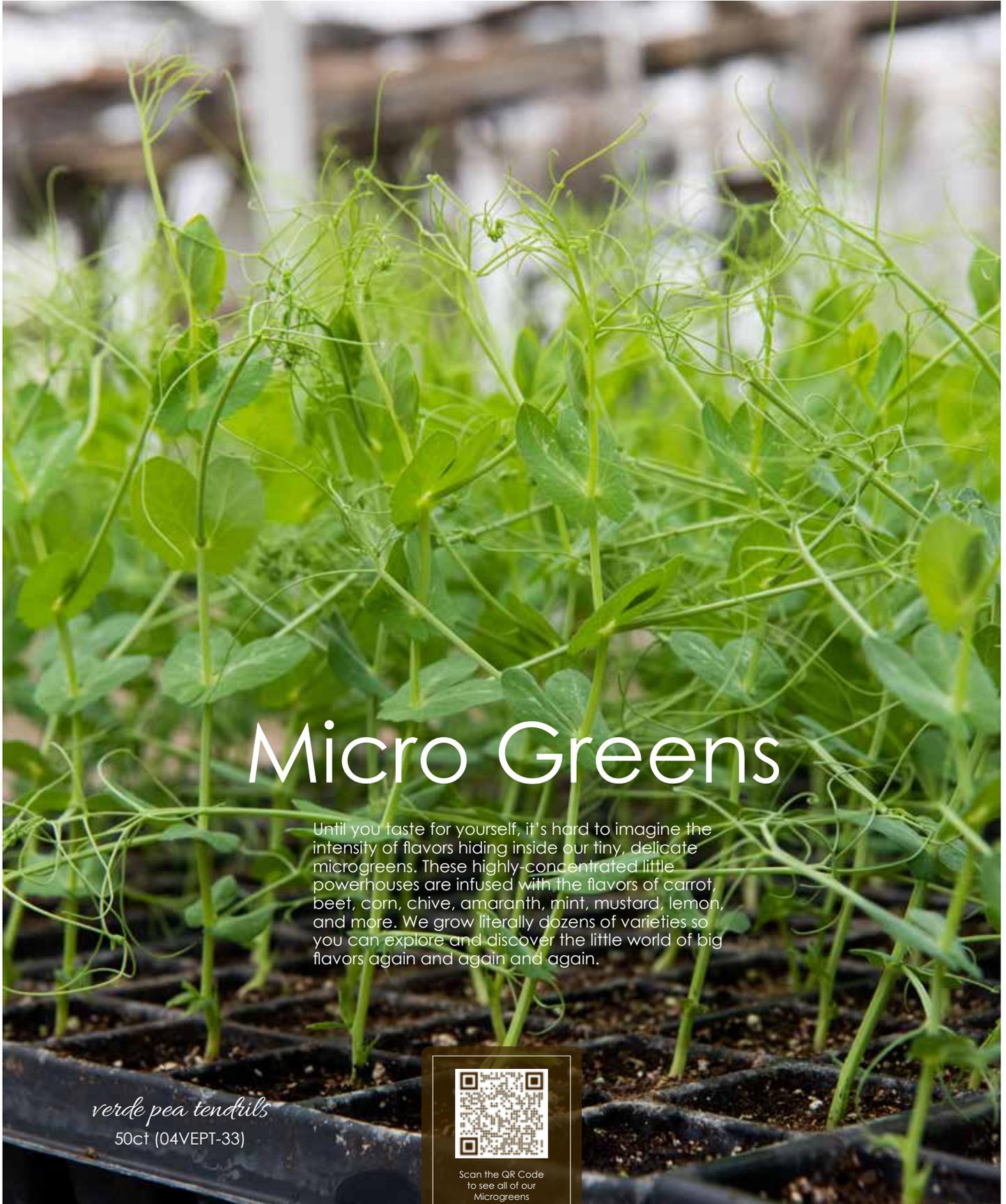
green hibiscus 50ct (05GHBL-33)



sorrel leaves (08SO-33)



leaf sampler 50ct (08LFS-33)



Micro Greens

Until you taste for yourself, it's hard to imagine the intensity of flavors hiding inside our tiny, delicate microgreens. These highly-concentrated little powerhouses are infused with the flavors of carrot, beet, corn, chive, amaranth, mint, mustard, lemon, and more. We grow literally dozens of varieties so you can explore and discover the little world of big flavors again and again and again.

verde pea tendrils
50ct (04VEPT-33)



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Microgreens



mountain mint (14MMT-33-E)



pea tendrils (04PT-33-L)



red ribbon sorrel (04MRRS-33-E)



watercress (14MWA-33-L)



calvin pea tendril 50ct (04CPT-33)



arugula (04AR-33-L)



green basil (04MBA-33-S)



gold pea tendril (04GPT-33-L)



mixed shiso (04MSM-33-L)





parsley (04MPA-33-L)



burgundy amaranth (04BAM-33-S)



carrot (04MCT-33-L)



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



cilantro (04CL-33-L)



purple radish (04MPRA-33-E)



sunflower (04SS-33-L)



bulls blood (04BB-33-S)



thyme (14MTH-33-S)



sea cress(14MSC-33-E)



lemon balm (14MLBA-33-S)



chervil (04CHE-33-L)



red dandelion (04MRD-33-S)



tarragon (14MTA-33-E)



pennyroyal mint (14MPR-33-E)



cutting celery (04MCE-33-L)



anise hyssop (14MAH-33-S)



fennel (04FEN-33-L)



Petite + Ultra Greens

Our petite greens may be little, but make no mistake – they're every bit as delicious as their big brothers. As with all of our greens, ribbons of red, purple, pink, orange and gold infuse many of our spinach, arugula, sorrel and mustard varieties. They're tender little guys with colorful personalities, who play nice with others. Serve them alone, or in one of our mixes.

tropical spinach
50ct (14PTS-33)



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Microgreens



chickweed (14PCW-33-S)



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



new zealand spinach
50ct (14PNZSPR-33)



mache (04PGHMA-33)



purslane rosettes 25ct (14PR-33)



arugula 50ct (08NGPMA -33)

Lettuce

Go ahead and mix things up with our extraordinarily flavorful, multi-textured mesclun blends and lettuces. We harvest daily, always varying the mesclun mix according to peak availability and flavor. Same with our lettuces. Picked and shipped the day you order them.

baby green lettuce rosettes
2# (09BGLRO-9)



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Lettuce



painted crisp leaf 2# (09BPCL-9)



ultra red oak # (09URO-2)



ultra speckled density # (09USWD-2)



ultra sweet romaine # (09USR-2)



ultra red rose romaine # (09URRR-2)



Available in May

ultra lolita rossa # (09ULR-2)



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.

plum lucky sorrel
50ct (14PPLS-33)



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to see all of our
Sorrels



sorrel blooms 50ct (14SSB-24)



amethyst sorrel 50ct (14AS-33)



flaming lucky sorrel 50ct (14FLLS-33)



rainbow lucky sorrel 50ct (14PRLS-33)



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



Limited

ultra lucky sorrel 50ct (14ULS-33)





Summer Favorites Coming Soon!

Must Have *Ingredients*

Carmellini® Beans

medium-green, with a sweet, fresh bean flavor

Cucamelons

tastes like a cucumber soaked in lime juice

Summer Squash

sweet, nice and mild, with earthy notes

Okra

sweet, grassy flavor

Squash with Bloom

sweet, nice and mild, with earthy notes with a nutty bloom attached

Squash Blossoms

mild and nutty to earthy

Rhubarb

sour and tangy taste

English Peas

sweet, delicate flavor

Peppers

flavors will range from sweet to mild to hot

Tomatoes

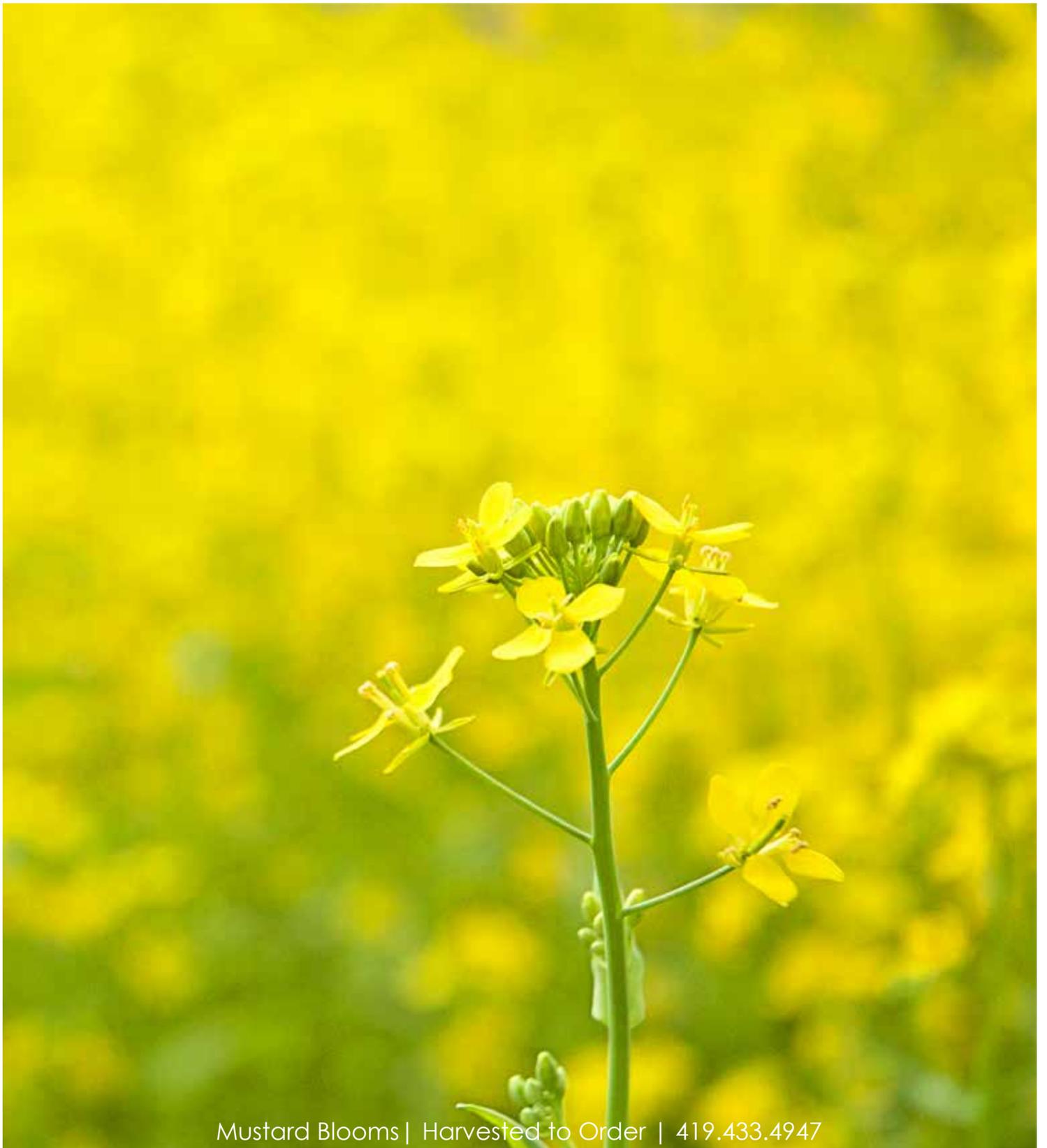
taste sweet to acidic, to tart

Eggplant

slight bitter taste that turns sweet and nutty when cooked



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Vegetables



Mustard Blooms | Harvested to Order | 419.433.4947



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