

in full accord with nature.



baby green cabbage 07GCB-26 6ct



Growing vegetables slowly and gently in full accord with nature

Autumn, the 19th-century poet John Keats once wrote, is the "season of mists and mellow fruitfulness." This is also the season when a rainbow of brilliantly hued leaves begins to crunch beneath your feet; when footballs spiralling across a field can cause people to erupt into loud cheers; and when families enjoy bonfires, s'mores, and hot cider after a hayride.

Autumn is a season of sweatshirts and jeans, of cooling temperatures, and of deliciously hearty soups, stews, casseroles, and more that fill us up with flavorful seasonal root vegetables and other mouth-wateringly delicious crops.

Fall squash. Carrots. Sweet potatoes. Parsnips. Beets. Collard greens. Kale. Arugula. Lettuce. Cabbage.

At The Chef's Garden, fall means we're busy planting and harvesting to provide for our cherished chefs. We're catching up with people we've haven't seen in a while, giving farm tours—oh, how we've missed our farm tours —and filling orders of regeneratively farmed fresh vegetables, herbs, microgreens, and edible flowers as we serve as personal farmers for our beloved chefs.

As you plan your seasonal dishes and menus, we look forward to hearing from you so we can provide you with the delicious and nutritious vegetables you need for your culinary masterpieces.

+ You Vosses

@farmerleejones



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## Petite Vegetables



white turnip 50ct (01WTP-33)



coty cukes 20ct (05DCCU-33)



cherry bomb radish 50ct (01PCBR-33)



daikon radish 50ct (01PDR-33)



mixed d potatoes # (01MPD-2)



carrots 50ct (01PMCGH-33)



petite snow peas 50ct (20PMP-33)



grape bomb radish 50ct (01PGBR-33)





imperial breakfast radish 50ct (01PIR-33)



royal purple turnip 50ct (01PRPT-33)



petite mixed allium 50ct (01PMA-33)



cuke with bloom 20ct (05CU-33)



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# 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)



carrots # (01MBCT-2)



parsnip root # (01PARBT-2)



baby fall radish # (01MR-2)





Jerusalem artichokes # clearwater (04CJA-2) garnet (04GJA-2)



white turnips # (01BTT-2)



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## 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.

> sovoy cabbage 07SCB-26 6ct





petite kalettes 50ct (07PFSPRT-33)



orange cauliflower 16ct (07BOC-26)



baby mixed kale # (07BKM-9)



green kohlrabi # (07BGK-9) purple kohlrabi # (07BPK-2)



romanesco 16ct (07BROM-26A)



alverdale cauliflower 16ct (07ACAL-26)



arrowhead cabbage 6ct (07AHC-26)



purple cauliflower 16ct (07PCB-26)



petite mixed kale 50ct (07PKMN-33)



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## 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 red mustard # (09RRM-2)

petite mixed arugula 50ct (08NGPMA -33)



baby ruffled green mustard # (09GRM-2)



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## 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.

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speckled density 09B5WD-2 2#



ultra speckled density # (09USWD-2)



ultra sweet romaine # (09USR-2)



ultra red oak # (09URO-2)



ultra green rosette 25ct (09GLRO-24)



ultra red rose romaine # (09URRR-2)



ultra green oak # (09UGO-2)



ultra painted oak # (09UPO-2)





ultra Iolla rossa # (09ULR-2)



ultra reine des glaces # (09URDGL-2)

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# 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







mache (04MA-33-L)



parsley (04MPA-33-L)





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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)



purple radish (04MPRA-33-E)



calvin pea tendril 50ct (04CPT-33)



bulls blood (04BB-33-S)



thyme (14MTH-33-S)





lemon balm (14MLBA-33-S)



sea cress(14MSC-33-E)



pennyroyal mint (14MPR-33-E)



autumn fire(04MAF-33)



mountain mint (14MMT-33-E)



fennel (04FEN-33-L)





anise hyssop (14MAH-33-S)



lemon grass (14MLG-33-E)

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# 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.

> mixed potatoes (available in various sizing)





austrian cresent (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)



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# 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 arugasabi blooms add bright flavors all over the menu.

> butternut 898 5# 06BFBS-26



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leaf sampler 50ct (08LFS-33)



young rainbow swiss chard # (04RCY-2)



baby celery root # (01DC-2)



broccoli 16ct (07GBB-26)



lima beans # (20LB-2)



baby leeks # (01BLK-2)



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### Edible Herbs



demi mint sampler 75ct (08MSB-33)



demi herb sampler 75ct (08HSB-33)



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



garlic root (14GR-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)





# Edible Leaves

hibiscus (05HL-1L)

kinome 25ct (08KIN-24)







mix nasturtium 50ct (05NSLFM-33)





citrus lace 50ct (05CMLV-33)

amethyst sorrel 50ct (14AS-33)





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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."

> apricot mini florets 50ct (05MFLO-24)





egyptian starflower 50ct (05ESTF-24)



citrus begonias 50ct (05CBG-24)



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



mini sorbet princess 50ct (05MSP-24)



nasturtiums 50ct (05NSF-24)



blue borage flower 50ct (05BBOF-24)





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



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

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# Have You...



mixed beet blush 25ct (01MXBB-33)



crosnes # (01CRO-2)



okra # (040K-2)



napa cabbage 6ct (07NAPA-25)



Brussels sprouts flat (07MBS-10)



sourbites smallbites (14SBSB-33-R)



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



watercress blooms 50ct (05WB-24)



petite exotic kale 50ct (07PKM-33)



baby fennel # (08BFEN-2)



bowtie arugula blooms 50ct (05BAB-33)



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

Tried These?







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Product availability is weather dependent and is subject to change. Product images are not to scale. © The Chef's Garden, Inc. 2021