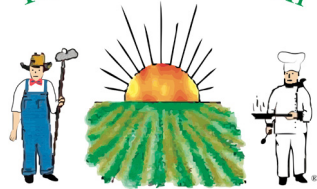


The Chef's Garden



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

RENEW

winter menu planning guide



Winter 2021/2022

The Chef's Garden, Inc.

Growing vegetables slowly and gently in full accord with nature.



As one season transforms into another—no matter which one is ending and which is beginning—we feel a sense of awe because of Mother Nature. Although our farm team is the one responsible for planting and working in cover crops to create the healthiest soil possible, the cover crops themselves and the way they enrich the soil is purely a gift of nature.

Nature offers up the rain, the sun, and so much more—and all we can say is “Thank you for providing what we need to grow nutritious, delicious food that nourishes us, body and soul.” During the autumn season, we’re growing carrots, potatoes, turnips, beets, brussels sprouts, spinach, squash, mesclun, lettuce, red ribbon sorrel, cilantro, and so much more, slowly and gently in full accord with nature.

We grow what you, our cherished chefs, will use in your deliciously hearty fall dishes and in your ultra flavorful special holiday menus.

Although Thanksgiving is still weeks away, we’re already spending our days deeply in gratitude. So here is our message to each one of you: “Thank you for choosing The Chef’s Garden as your personal farmer. We’re grateful for your support, more than we can ever say.”

Farmer Lee Jones
Eat Your Veggies

 @farmerleejones



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?

memo chives
(04MCI-33-E)





red ribbon sorrel (04MRRS-33-E)



basil (04MBA-33-S)



cutting celery (04MCE-33-L)



autumn fire (04MAF-33)



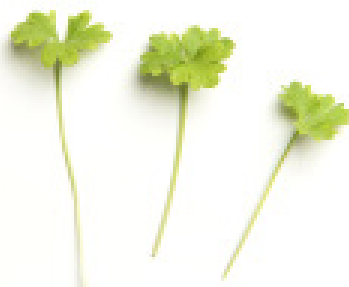
arugula (04AR-33-L)



mixed shiso (04MSM-33-L)



bull's blood (04BB-33-S)



parsley (04MPA-33-L)



sunflower (04SS-33-L)



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



sea cress(14MSC-33-E)



tarragon (14MTA-33-E)



fennel (04FEN-33-L)



anise hyssop (14MAH-33-S)



purple radish (04MPRA-33-E)



gold pea tendril (04GPT-33-L)



thyme (14MTH-33-S)



chrysanthemum (04MCH-33-L)



mint sampler (14MMS-33-E)



pea tendrils (04PT-33-L)



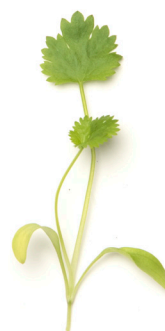
sage (14MS-33-S)



watercress (14MWA-33-L)



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



cilantro (04CL-33-L)



mountain mint (14MMT-33-E)



lemon grass (14MLG-33-E)

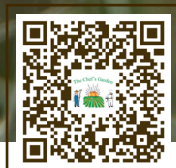


carrot (04MCT-33-L)

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)



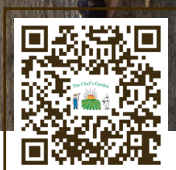
blue raspberry sorbet viola
50 ct. (05VBRP-24)



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# (01MHBS-5)



baby beets # (01MBBT-2)



Brussels sprouts (07MBS-20)



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

FARMER'S FAVORITES



ultra mesclun (09MESCL-33)



garlic root (14GR-33)



citrus lace 50 ct. (05CMLV-33)



burgundy amaranth (04BAM-33-S)



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



citrus marigolds
50 ct. (05CM-24)



pea blossoms 50 ct. (05MPBS-33)



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



citrus coriander blossoms
25 ct. (05CCCB-33)



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.

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)

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)

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)



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)



baby asian blend # (09BA-2)



parsnip # (01PARBT-2)



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



crosnes (01CRO-2)



kalettes 25 ct. (07FSPRT-33)



whole frame honey (02HCF-33)



oyster leaves 50 ct. (08OYL-33)



baby mix kale # (07BKM-9)



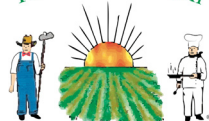
robin's koginut 5# (06RKS-26)

Tried These?



beets | Harvested to Order | 419.433.4947

The Chef's Garden



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

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