

The Chef's Garden



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

BLOOM

seasonal guide



SPRING 2023

The Chef's Garden, Inc.

Growing vegetables slowly and gently in full accord with nature.



"It is spring again. The earth is like a child that knows poems by heart." — Rainer Maria Rilke

As the chill of winter transforms into spring and the sun shines in the sky for longer amounts of time, you know that spring has once again arrived. Nature will once again provide us with softened-up soil and the warmth we need to grow our farm-fresh vegetables, herbs, microgreens, and edible flowers—and no one needs to tell Mother Nature what to do. Long ago, she memorized all the lines of the Earth's poetry.

As farmers, we play our small part in the miracle of spring and plant growth. We spend part of the winter thumbing through seed catalogues and discussing the varieties of crops we've tested. What, we thoughtfully consider, will provide the most exceptional flavor, visual appeal, and outstand shelf life for our cherished chefs? Then, when it's time to gently turn the healthy spring soil, we do so with reverence. There's nothing lovelier to the Jones family and our farm team than the scent of this lovely smell: one of renewal, of rebirth—of regeneration.

As daylight continues to lengthen and the bees and butterflies busily spread pollen, we can all embrace the possibilities of spring as seasonal sprouts turn into delightful vegetables and more to share with your diners.

We plant what our chefs want and need with time, attention, and love. We follow the lead of the perfect menu planner, Mother Nature, by growing the deliciously and nutritiously fresh crops that our chefs will use in their creative work.

One major food-related association calls 2023 the year of environmentally friendly food for sustainability minded customers. Fresh vegetables are the perfect centerpiece and ideal accompaniment for your creative, plant-forward dishes and menus.

Happy Spring! Farmer Lee Jones

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.

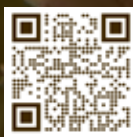
Spring Flavors

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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to see all of our
Vegetables



root spinach 3# (04RSPI-26)



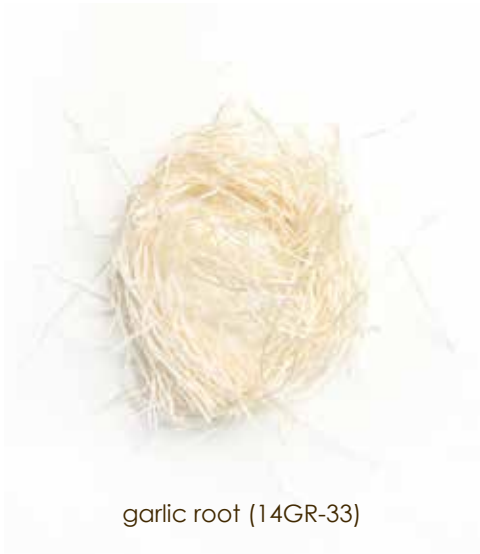
garlic shoots (14GS-33)



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.

nasturtium flowers

50ct (05NSF-24)



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Edible Flowers



dinathus 50ct (05DIA-24)



mini floret 50ct (05MFLO-24)



bachelor buttons 50ct (05BB-33)



citrus begonia 50ct (05CBG-24)



johnny jump ups
50ct (05JJLP-24)



french marigold 50ct (05FM-24)



rhubarb lemon viola
50ct (05VRL-24)



citrus marigolds
50ct (05CM-24)



egyptian starflower
50ct (05ESTF-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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to see all of our
Edible Blooms



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

50ct (08BLM-33)



Petite Vegetables



cherry bomb radish 50ct (01PCBR-33)



coty cukes 20ct (05DCCU-33)



white turnip 50ct (01WTP-33)



carrots 50ct (01PMCGH-33)



oca # (01MXOCA-2)



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.

nasturtium leaves

50ct (05NSLF-33)



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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)



purple sweet potato
50ct (08PSPL-33)



red hibiscus 50ct (05HL-1)



mixed shiso leaves 50ct (08SHM-33)



leaf sampler 50ct (08LFS-33)

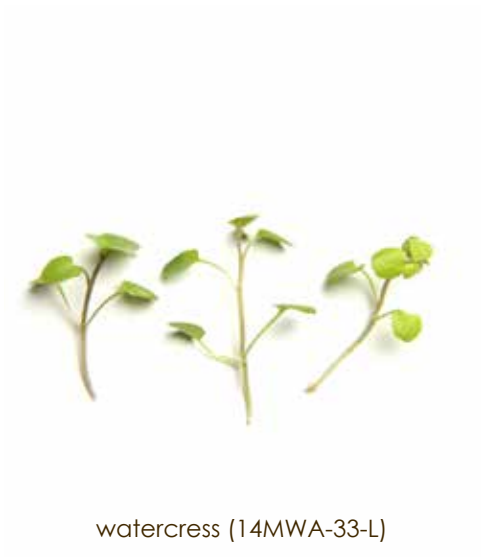
Micro Greens

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, clove, 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.

opal basil
(04OB-33-S)



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to see all of our
Microgreens





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)



red ribbon sorrel (04MRRS-33-E)



cutting celery (04MCE-33-L)



anise hyssop (14MAH-33-S)



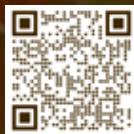
fennel (04FEN-33-L)



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.

tropical spinach
50ct (14PTS-33)



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to see all of our
Microgreens



spinach 50ct (04PSL-33)



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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to see all of our
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)



red rosettes # (09BRLRO-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, rainbow lucky, flaming lucky, green apple, green sorrel leaves and amethyst sorrel. Also ready to jazz up your plates is our small-bites sour wheel, offering all your favorites in one convenient container.

plum lucky sorrel
50ct (14PPLS-33)



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Sorrels



sorrel leaves (08SO-33)



amethyst sorrel 50ct (14AS-33)



flaming lucky sorrel 50ct (14FLLS-33)



rainbow lucky sorrel 50ct (14PRLS-33)



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



green apple lucky sorrel
50ct (14GALS-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

Huckleberry Tomatoes

mild citrus flavor. It finishes with a muted berry taste

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



Asparagus | Harvested to Order | 419.433.4947



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

Product availability is weather dependent and is subject to change. Product images are not to scale. © The Chef's Garden, Inc. 2023