



# BLUE MOON

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## A C R E S

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[www.blumoonacres.com](http://www.blumoonacres.com)

215-794-3093

2287 Durham Road, Buckingham PA  
11 Willow Creek Dr, Pennington NJ

Fall and Winter  
2021-2022



Blue Moon Acres farm was started by Jim and Kathy Lyons in 1992 as a CSA (Community Supported Agriculture) farm, growing a small array of vegetables and greens at the home farm in Buckingham, PA.

Now, twenty-seven years later, Blue Moon Acres is known as the premier supplier of micro greens to the top restaurants in New York and Philadelphia. The farm has grown to include numerous varieties of micro greens, specialty greens, edible flowers, and produce in the greenhouses and fields in Buckingham and Pennington, NJ. Blue Moon Acres uses only natural methods in the growing process- no synthetic fertilizers, chemical pesticides, fungicides, herbicides, fertilizers, GMO's or growth regulators are ever used.

At our Pennington, NJ farm, new ideas, technologies, equipment, and techniques are being implemented to grow plants that naturally resist disease and pests, increase soil carbon and build soil structure, increase soil microbial/ fungal populations and diversity, and solubilize nutrients previously locked up in the soil.

Healthy soil = healthy crops = healthy people = healthy ecology.

In April of 2018, Blue Moon Acres was voted 2018 NJ Farm Local Hero by Edible New Jersey magazine readers for helping to 'sustain the healthy bounty that defines and flavors our Garden State' (out of 9000 NJ farms).

The premise now is the same as it was at the beginning to grow good-quality food that is in accordance with sustainable agriculture practices.



# SPECIALTY MICRO GREENS



**Arugula**  
pepper spiced  
heart shaped green leaves



**Burgundy Amaranth**  
light floral taste  
elongated magenta green leaves



**Britton Shiso**  
light fennel taste  
green leaves with purple underside



**Bulls Blood Beets**  
strong beet taste  
elongated green leaves with vivid red stems



**Curly Cress**  
sharp, assertive  
tiny greens with curled tips



**Golden Pea Leaves**  
sweet, spring flavor  
golden colored leaves



**Kohlrabi**  
mild cabbage flavor  
green leaves with faint, purple stems



**Mizuna**  
slight mustard taste  
green, feathery leaves



**Nasturtium Leaves**  
fragrant peppery flavor  
round leaves





Photo Courtesy of Jean-Georges Restaurant. Featured specialty greens are pea leaves and pea flowers.



#### Pea Leaves

crunchy pea taste with flat darker green leaves





**Pea Leaves**  
crunchy pea taste  
flat darker green leaves



**Popcorn Shoots**  
super-sweet shoots  
feather-like bright yellow leaves



**Purple Mizuna**  
sharp mustard taste  
deep purple color with jagged leaves



**Purple Radish**  
spicy radish with hint of horseradish  
deep purple leaves



**Radish**  
spicy radish  
heart shaped greens with pink stems



**Red Russian Kale**  
light kale taste  
green leaves with purple stems



**Red Mustard**  
sharp mustard green  
slight variegation at heart of leaves



**Red Orach**  
mild spinach flavor  
elongated leaves with vibrant color



**Red Shiso**  
Japanese basil with anise taste  
deep purple and red leaves







**Shungiku**  
herbal flavor, known as  
edible chrysanthemum



**Sunflower Greens**  
slight nutty flavor  
sturdy succulent leaves



**Tatsoi**  
softly mild mustard green  
heart shaped dark green leaves



**Pea Tendrils**  
sweet pea leaves  
fine, thread-like tendrils



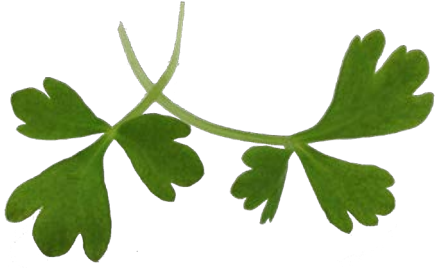
**Tokyo Bekana**  
mild cabbage flavor  
light green leaves



**Wasabina**  
sharp, spicy mustard flavor  
light green leaves



# MICRO HERBS



**Celery**  
clean, fresh flavor  
green, fanned leaves



**Cilantro**  
coriander flavor  
flat, green leaf



**Dill**  
strong dill taste  
delicate long leaves with seed tip



**Green Basil**  
strong basil flavor,  
rounded bright green leaves



**Green Fennel**  
licorice flavored  
very fine airy leaves with seeded tips



**Lemon Mint**  
mint flavor with citrus undertones  
jagged green leaves with pink undersides



**Opal Basil**  
slightly floral basil flavor  
deep purple, rounded leaves



**Parsley**  
strong, fresh flavor  
scalloped green leaves



**Red-Veined Sorrel**  
bright, lemon flavor  
green leaf with red veining



Photo courtesy of Bond S.T.. Specialty green featured is Red-Veined Sorrel



### Red-Veined Sorrel

lemony flavor in a green leaf with red veining







### **Spring Onions**

sweet onion taste  
grass-like blades with a black seed tip



### **Thyme**

sharp thyme flavor  
darker green leaves with purple underside



# MEZZA VS MICRO SIZES



Our Mezza Greens measure 2-3.5 inches which make for dynamic plating options or as a way to add color and flavor to a salad.

Our Micro Greens measure up to 1.5 inches adding color, flavor, and a beautiful finish to any dish.



# MEZZA GREENS



**Mezza Arugula**  
sharp peppery taste  
long, green leaves



**Mezza Bronze Fennel**  
sweet anise flavor  
green and bronze-tinged frond



**Mezza Burgundy Amaranth**  
mild, cabbage flavor  
deep burgundy coloring



**Mezza Cilantro**  
clean citrus flavor  
frond like true leaves



**Mezza Mizuna**  
slight mustard taste  
long feathery green leaves



**Mezza Purple Mizuna**  
slight mustard flavor  
oak shaped, deep purple leaves



**Mezza Red Kale**  
mildly bitter  
jagged green leaves and faint red stems



**Mezza Red Mustard Frills**  
spicy mustard flavor  
frilly, deep burgundy true leaves



**Mezza Wasabina**  
sharp flavored green mustard;  
our spiciest mezza





**Micro Citrus Blend**  
herbal lemony mix



Photo courtesy of Fork featuring our Micro Citrus Blend.





# MICRO GREEN SAMPLERS



**Micro Basil Sampler**  
a sampling of our best micro basil



**Micro Greens Sampler**  
seven different greens varied in taste and texture



**Mezza Green Sampler**  
three of our best mezza greens



**Herb Sampler**  
a sampling of our best micro herbs



**Vivid Red Sampler**  
a sampling of our best red micros





# MICRO GREEN MIXES



**Asian Mix**  
a flavorful blend of Asian greens



**Anise Mix**  
a colorful blend of licorice-tasting herbs



**Citrus Blend**  
colorful, herbal mix with citrus notes



**Harvest Mix**  
brassicas, herbs, and radishes in fall colors



**Petite Mix**  
a mild, color mix of multiple micros



**Primavera Mix**  
mild cabbage with citrus undertones



**Sweet and Spicy Mix**  
a unique mix of spicy and sweet micros





Photo courtesy of Marigold Kitchen. Featured specialty green is Micro Thyme.



#### **Micro Thyme**

soft texture (no woody stem), with darker green  
leaves with purple underside



# EDIBLE FLOWERS



**Alyssum**

a spray of purple and white flowers



**Borage**

cooling flavor reminiscent of young cucumber  
dime sized



**Begonia**

bright and apple tart  
quarter sized



**Edible Flower Mix**

a mix of different colors, shapes, and flavors



**Gem Marigolds**

citrus, tarragon scent with a bitter aftertaste  
dime sized



**Violas**

colorful with a mild, herbal flavor  
dime sized



# FIELD HARVESTS



**Baby Heads of Lettuce**  
mix of color and texture



**Lettuce Mix**  
Pre-washed mix of colorful salanova lettuce  
pre-washed



**Baby Spinach**  
broad leaf, bitter flavor  
pre-washed



**Baby Arugula**  
strong peppery flavor.  
pre-washed



**Hakurei Turnips**  
crisp white flesh with smooth taste



**French Breakfast Radishes**  
long with a white tip



**Cherry Belle Radishes**  
petite bright red with a crunch







## BLUE MOON ACRES NEW JERSEY GROWN, FRESHLY-HUSKED RICE!

**It's Fresh:** Improperly-stored rice can turn rancid in a single day. Our rice is freshly-husked and polished on a weekly basis ensuring you of the highest quality. You can taste the difference.

**No Heavy Metal Concerns:** It was only recently that high levels of arsenic were discovered in rice in the US and around the world. Our rice has been tested to show Arsenic levels so low they are at or near levels considered 'drinking water' safe.

**It's Local:** You are helping to support the resiliency of local, sustainable food production!





**Black And Tan Rice**



**Long Grain Brown Rice**



**Long Grain White Rice**



**Medium Grain Brown Rice**



**Sushi Rice**



**Black Rice**



**Maratelli Rice**



**Short Grain White Rice**











## Ordering Information

Order and Harvest Days:  
Mondays and Thursdays

Order Deadline:  
12 noon

Order Minimum for delivery: \$75

*\$6.50 surcharge applied to orders  
under minimum.*

*Delivery not available to all customers.*

Prices subject to change  
without prior notice.

