Events

You are invited

Taste, Smell, Feel, See, Question

Sunday April 11, 18, 25 /2027

3 Days Only

Walk through our

Herb Greenhouses

Hanging Basket & Container Workshop

Sunday May2 / 2027 at 10 am to 12

Monte Lake farm

Bring your empty container

of choice

We have the soil, plants, and

fertilizer for sale

Hands-On - Patio & Hanging Basket Workshop

We will provide advice on

planting techniques,

suitability and choices of plants

Then take home the

container you planted

27th Annual

Country Garden Greenhouse

Mother's Day Tea

Music at 2 pm.

Open House at the Farm

Tea and treats

for all Mothers

Sunday May 9 /2027

Noon to 4 pm.

4120 Hwy 97 Monte Lake BC

250-375-2241



Country Garden Greenhouses

Grow with Us !



Culinary Herbs Garden



Culinary Herb

Basil, Sweet

Excellent fresh or dried in tomato-based dishes; pesto.

Can be stored frozen.

Bay Laurel

Fresh or dried leaves add flavour to food sauces. Plant in containers and winter indoors

Borage

Leaves and stems have a cucumber-like flavor and are used raw or steamed.

Chervil

Add to soups, stews, just before serving for best flavour.

Chives

Use leaves fresh or dried for onion flavour.

Coriander

Leaves and roots add a citrus taste to foods. Attracts bees.

Epazote

Mexican and South American cooking, especially bean dishes and soups, and in contemporary Latino fusion fare

Grow with Us!

Fennel

Use fresh leaves in salads, seeds in desserts, breads, beverages. Stems can be eaten like celery.

Lavender, English

Add musk scent to sachets.

Lemon Balm

Fresh leaves used in tea and cooking for their minty lemon taste.

Marjoram, sweet

Use fresh or dried leaves and flowers for a mild oregano flavour.

Mint

Refreshing flavour in tea, jelly, candy.

Attractive, but needs to kept in check.

Oregano

Used in cooking - tomato sauces, stews and egg dishes

Parsley

Adds colour and flavor to foods.

Rich in Vitamins.

Rosemary

Used for flavouring lamb, beef, vegetables.

Sage

Used for flavoring with other herbs or alone. Leaves dry well.

Savory, Summer

Used in cooking. Blends well with other flavorings in vinegar, herb butters, and vegetables.

Scented Geranium

Can be used in teas or jellies.

Salad Burnet

A perfect herb to add to salads, soups, casseroles, herbed vinegars, cream cheese and butter! Adds a nutty-cucumber like flavouur

French Tarragon

Adds flavor to fish, beef, lamb, vegetables and sauces.

Thyme

Adds delicate flavoring to lamb, veal, beef, butter and vegetables. Dried flowers repells insects.

Lemon Verbena

Leaves enhance all drinks, salads, jellies, sauces, soups, fish or meat dishes and desserts which call for lemon as an ingredient or a garnish.

countrygardenherbs.ca

Drop by the Greenhouses