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 May 2 / 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

countrygardenherbs.ca

Drop by the Greenhouses

26th 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 !



Edible Flowers

countrygardenherbs.ca

Edible Flowers

Sweet Alyssum

Sweet alyssum flowers, with their delicate white blooms, offer a subtle honey-like flavor that enhances both sweet and savory dishes. These petite flowers are often used to garnish

salads, pastries, and cheese plates.

Purple Basil Flowers

With their deep violet hue, offer a sweet, clove-like flavoor that

enhances both visual appeal and taste. These blossoms are perfect for garnishing salads,

cocktails, and desserts.

Borage

With its star-shaped blue flowers, adds a touch of whimsy to any dish. The flowers have a mild cucumber flavour, making them a refreshing addition to summer

cocktails or salads.

Chive Blossoms

Offer a subtle onion flavour that pairs well with savory dishes. These edible flowers make an excellent

garnish for soups, salads, and even scrambled eggs. Not only do they add color and texture, but they also in-fuse a mild aromatic essence.

Support the local Economy

Dill Flowers

Provide a delicate, tangy flavour reminiscent of fresh dill herb. These yellow umbels are commonly used to flavor pickles, but they also make a beautiful garnish for fish dishes and salads.

Fennel Flowers

Fennel flowers, with their delicate yellow

umbels, offer a sweet, licorice-like flavor that

complements both sweet and savory dishes. These blossoms are often used to garnish fish dishes or add a touch of elegance to desserts.

Lavender

This herb adds a floral note to both sweet and

savory dishes, from cookies and cakes to lamb and chicken. Lavender's calming scent is often associated with relaxation, but its culinary uses are just as

impressive. A touch of lavender can transform a

simple dish into a gourmet experience

Marigold

Petals, often used for their vibrant color, have a tangy, citrus-like flavor that enlivens salads, rice, and desserts.

Mint Flowers

Offer a subtle peppermint flavour that enhances both sweet and savory dishes. These dainty blossoms are perfect for garnishing cocktails, desserts, and salads.

Nasturtium

Are known for their bright, peppery taste and are as beautiful as they are flavourful. These trailing flowers,

often found in shades of orange,

yellow, and red, can transform

a simple salad into a vibrant feast

for the eyes.

Rosemary Flowers

though less known than the herb's leaves, offer a milder flavour that complements a variety of dishes.

These tiny lavender-blue blossoms are perfect for garnishing roasted meats or infusing oils and vinegars.

Sage Flowers

with their soft purple hue, carry a milder version of the herb's savory, slightly peppery flavor. They make exquisite garnishes for meats and poultry, offering both beauty and taste.

Viola

Often mistaken for pansies, are

delicate blossoms that offer a sweet, perfumed flavour. Available in a plethora of colors, violas are perfect for adorning cakes and pastries.

Others Flowers to look into

Bee Balm, Calendula, Chamomile,

Lemon Verbena, Pansies Thyme