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

Buy in the Local Economy

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 !



Grill Magic Barbeque Herb Garden

countrygardenherbs.ca

Grill Magic Herbs

Bronze Fennel

Bronze fennel stems may be steamed or grilled, and pair well with fish, pork and poultry dishes.

Chives

For easy gourmet dinners, barbecue potatoes or vegetables and then fling on masses of snipped chives with a speck of butter or olive oil and one turn of fresh-ground pepper to transform simple fare into something fabulous

Spearmint

Spearmint brings the best of mint's cooling, cleansing flavours to any dish. Cheese dishes, lamb, tomatoes and rice, and many other world cuisines. A few leaves added to the pot sweetens and refreshes tea

Parsley- Curled or Italian

chop and chuck it onto peppers, zucchini and any other food I toss onto the grill to add fresh flavour, vitamins (most particularly folic acid C) and antioxidants

Buy into the Lacal Economy

Greek Oregano

(Kaliteri, Zorba, Greek, Zataar or Syrian)

A classic in Italian and Greek cuisine, oregano pairs excellently with tomatoes, garlic, and olive oil — making it perfect for a variety of marinades. Its strong, earthy flavour holds up well under the high heat of the grill.

Barbeque Rosemary

I'm faced with the question: what barbecued food doesn't benefit from rosemary? The addition of the chopped leaves to all vegetables, yam or potato fries, tomatoes, fish, poultry, meat or in any type of burger makes for spectacular taste.

Sage

Earthy slightly peppery taste

Summer Savory

From imparting a depth of flavour to grilled chicken to enhance the natural sweetness of roasted vegetables, this herb offers a versatile and aromatic touch to your dishes.

French Tarragon

French Tarragon is an herb known for its subtly sweet, licorice-like flavour. It's often used in traditional French cooking and goes particularly well with chicken, fish, and eggs. However, it can also add a unique flavour to grilled meats.

Lemon Thyme

Lemon thyme is great for enhancing the flavour of poultry, seafood, and vegetables, and can be used in marinades, soups, and sauces. It also makes a lovely garnish and can be incorporated into sweet dishes like shortbread for a unique twist.

English Thyme

Come summer, we toss clouds of tiny thyme leaves like confetti onto anything hitting the barbecue: tomatoes, peppers, onions, salmon, veggie burgers and more, meanwhile topping ourselves up with antioxidants, minerals, vitamins B6, C and A and disease-fighting thymol oils.

Check us out at:

countrygardenherbs.ca

Drop by the Greenhouses