



bumblebee

FLOWER FARM

Euro toques 'Land' Award winner 2019



bumblebee

FLOWER FARM

Nestled under Nowen Hill in West Cork Mags lovingly cultivates a beautiful range of seasonal & unusual edible flowers and specialty veg.

Grown naturally with respect, care and a mindful approach of our role to protect this earth.

Our produce, standards and people are exceptional, enabling professionals to express their individuality.

We thrive on delivering beyond expectations and are passionate about sustainable, seasonal produce.





[@bumblebeefarm](https://www.instagram.com/bumblebeefarm)

LAND

With a selection of our Euro toques 'Land' Award Winning edible flowers





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FLOWER FARM

About Us

Welcome to our Award Winning gourmet edible flowers.

We grow all our flowers under organic principles and all are soil based insuring better flavour and longer shelf life.

We pride ourselves in the care and attention to detail in our growing process, by making our own plant food from nutrient rich ingredients, such as, nettles, comfrey and seaweed, this ensures they are not only beautiful but are also nutritious.

All our flowers are harvested by hand, packed, refrigerated and only picked to order.



Bumblebee Farm Kind Words

“I source my flowers from Bumblebee Farm because I want to support local business and they have been good to us. I prefer that they grow in soil instead of plastics, as I feel the flowers have a better quality that way”

Takashi Miyazaki Ichigo Ichie

Mags is a progressive cultivator of flowers, a neighbor and friend. I'm lucky to be able to call in and see first hand, taste in the field and develop my dishes and senses. This is more than edible décor it is a sensory experience that any chef should be excited about. This is a business that promotes the floral county through the season and climate and is reflective of the natural beauty already here. I believe Bumblebee Farm to have one of the most natural West Cork products, a true show of provenance, skills and a family run ethic.

**Eddie Attwell
The Eccles Glengarriff**

I love using Bumblebee Farm blooms, Nothing compares to their quality. I am always so happy when they arrive Because nothing beats them, they smell divine and I know they are safe to use on my cakes because they are organically grown with such love. There is nothing to compare to their beautiful seasonal range and I highly recommend them.

**Suzanne Brady
Cove Cake Designs**



Our Produce

- **Edible Flowers**
 - **Herbs**
 - **Cucumber**
 - **Courgette**
 - **Market Style Bouquets**
- 



Edible Flowers



Primrose

Season:	February – April
Taste notes:	Sweet, honey like
Texture:	Rich velvet
Aroma:	Beautifully floral
Colour:	Ranging from pastel to vibrant
Pairs with:	All patisserie, cake decoration, cocktails
Used as:	Single flower head or separated petals
Nutritional values:	Source of gamma linolenic acid
Grown:	Soil based, organically grown
Per punnet:	25 Flower Heads



Calendula *officinalis* (pot marigold)

- Season:** March to November
- Taste notes:** Tangy, slightly spicy
- Texture:** Silky
- Colour:** Gradients of orange and yellow
- Pairs with:** All dishes
- Used as:** Primarily separated to single petals scattered, highly versatile, works with starters, mains, patisserie, cake decoration
- Grown:** Soil based, organically grown
- Nutritional values:** Source of vitamin C and A, high in antioxidants
- Per punnet:** 15 flower heads, hundreds of petals



Dianthus

Season:	April to October
Taste notes:	Spicy, floral, clove-like taste
Texture:	Delicate
Aroma:	Slight clove
Colour:	Mixture of whites, pinks, purples, reds
Pairs with:	All patisserie, cake decoration, cocktails
Used as:	Single flower head or separated petals
Nutritional values:	Source of potassium
Grown:	Soil based, organically grown
Per punnet:	40 Flower Heads



Aquilegia

Season:	April - June
Taste notes:	floral, sweet
Texture:	Delicate
Aroma:	fresh
Colour:	Mixture of whites, pinks, purples, reds
Pairs with:	All patisserie, cake decoration, cocktails
Used as:	Single flower head or separated petals
Grown:	Soil based, organically grown
Punnet	25 heads



Purslane *claytonia* (miners lettuce)

- Season:** March to October
- Taste notes:** Subtly sweet
- Texture:** Succulent
- Aroma:** Neutral
- Colour:** Pink
- Pairs with:** All patisserie, cake decoration, main dishes, salads
- Used as:** Single flower with stem
- Nutritional values:** Source of Vitamin C
- Grown:** Soil based, organically grown,
- Per punnet:** 20 Sprays



Allium

Season:	March to May
Taste notes:	Exquisite sweet onion flavour
Texture:	Delicate
Aroma:	Natural wild onion
Colour:	Mixture of white, yellow, purple
Pairs with:	Works best with main dishes
Used as:	Single flower head or separated petals
Nutritional values:	Source of vitamin B&C, quercetin, an anti-carcinogen
Grown:	Soil based, organically grown
Per punnet:	40 Flower Heads



Nasturtium

- Season:** April to October
- Taste notes:** Spicy
- Texture:** Satin
- Aroma:** Earthy
- Colour:** Mixture of orange, yellow, red, (pastel to vibrant)
- Pairs with:** Works best with main dishes, salads and desserts
- Used as:** Single flower head or separated petals
- Nutritional values:** Source of vitamin C and iron
- Grown:** Soil based, organically grown
- Per punnet:** 30 Flower Heads

Nasturtium Leaf



Season: March to November

Taste notes: Spicy

Texture: Succulent

Aroma: Earthy

Colour: Mixture of greens, solid and variegated

Pairs with: Works best with main dishes, salads and desserts

Used as: Single leaf

Nutritional values: Source of vitamin C and iron

Grown: Soil based, organically grown

Per punnet: 50 leaves

Borage

Season:	May to October
Taste notes:	Perfectly refreshing
Texture:	Delicate
Aroma:	Fresh
Colour:	Mixture of white, blue & pink
Pairs with:	Works best with main salad dishes
Used as:	Single flower
Nutritional values:	Source of vitamin A,B and C
Grown:	Soil based, organically grown
Per punnet:	50 Flower Heads



Marigold erecta

Season: June to October

Taste notes: Citrus

Texture: Satin

Aroma: Citrus

Colour: Mixture of orange, yellow, (pastel to vibrant)

Pairs with: Works best with main dishes, salads, desserts and cocktails

Used as: Separated petals

Nutritional values: Source of flavonoids and vitamin C

Grown: Soil based, organically grown

Per punnet: 6/7 Flower Heads 300 + separated petals





Cornflower

Season:	June to September
Taste notes:	Subtle spice
Texture:	Crushed Satin
Aroma:	Neutral
Colour:	Mixture of blue, pink, burgundy, white
Pairs with:	Works best with main dishes, salads, desserts, cake decoration and cocktails
Used as:	Separated petals or whole heads as cake decor
Nutritional values:	Source of potassium and mineral salts
Grown:	Soil based, organically grown
Per punnet:	25 Flower Heads

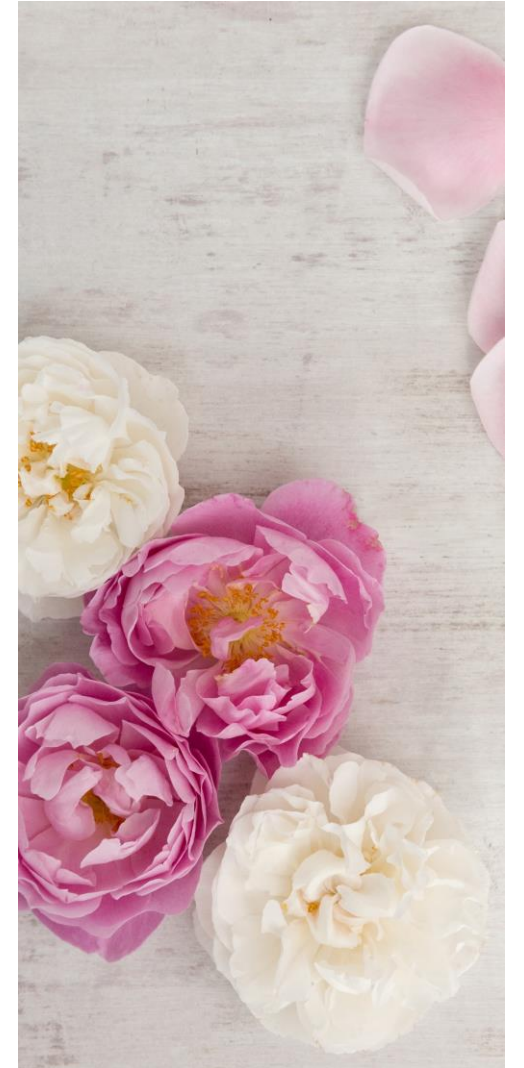
Antirrhinum

Season:	April to November
Taste notes:	Bitter/sweet
Texture:	Rich velvet
Aroma:	Neutral
Colour:	Mixture of pink, salmon, red, yellow
Pairs with:	Works best with main dishes, salads, desserts, cake decoration
Used as:	Separated petals or whole heads
Nutritional values:	Source of potassium
Grown:	Soil based, organically grown
Per punnet:	25 Flower Heads



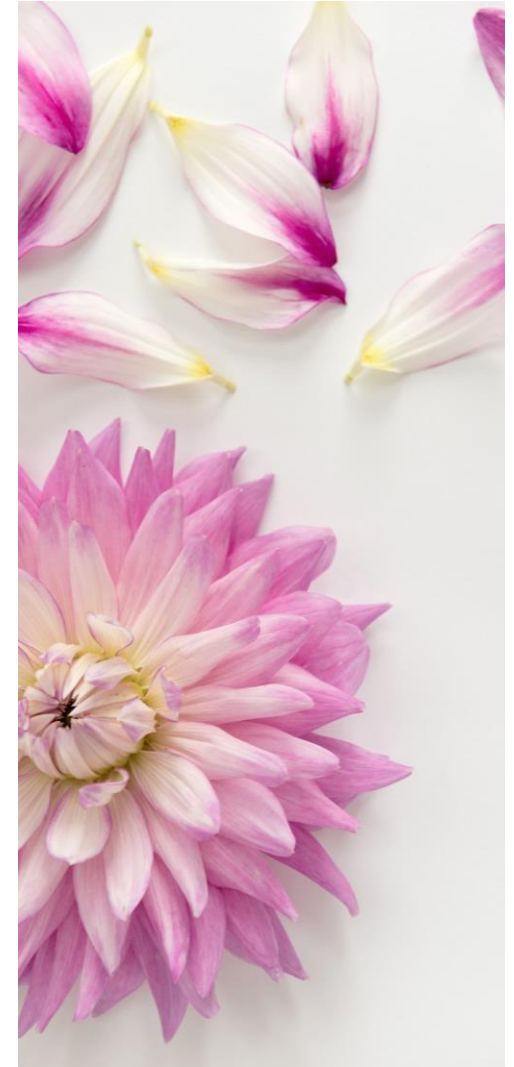
Rose

- Season:** May to October
- Taste notes:** Floral sweet to spicy
- Texture:** Silk
- Aroma:** Floral
- Colour:** Pastel to vibrant
- Pairs with:** Confectionary
- Used as:** Separated petals or whole heads as cake decoration
- Nutritional values:** Source of potassium, riboflavin and vitamin B6
- Grown:** Soil based, organically grown
- Per punnet:** 70 petals approx.



Dahlia

Season:	July to October
Taste notes:	Mild lettuce
Texture:	Silk
Aroma:	Neutral
Colour:	70 colour variants
Pairs with:	Sweet and savoury
Used as:	Separated petals or whole heads as cake decoration
Nutritional values:	Source of potassium, riboflavin, and vitamin B6
Grown:	Soil based organically grown
Per punnet:	150 Petals approx. 3-5 heads /1 dinner plate





Malva

Season:	June to October
Taste notes:	Mild
Texture:	Satin
Aroma:	Neutral
Colour:	Mauve to purple
Pairs with:	Works best with main dishes, salads, desserts, cake decoration
Used as:	Separated petals, whole head
Nutritional values:	Source of Potassium and Zinc
Grown:	Soil based, organically grown
Per punnet:	25 Flower Heads



Marigold – tagetes tenuifolia

Season:	June to October
Taste notes:	Citrus
Texture:	Satin
Aroma:	Citrus
Colour:	Yellow, red, orange
Pairs with:	Works best with main dishes, salads, desserts, cake decoration and cocktails
Used as:	Full head
Nutritional values:	Source of flavonoids and vitamin C
Grown:	Soil based, organically grown
Per punnet:	50 Flower Heads

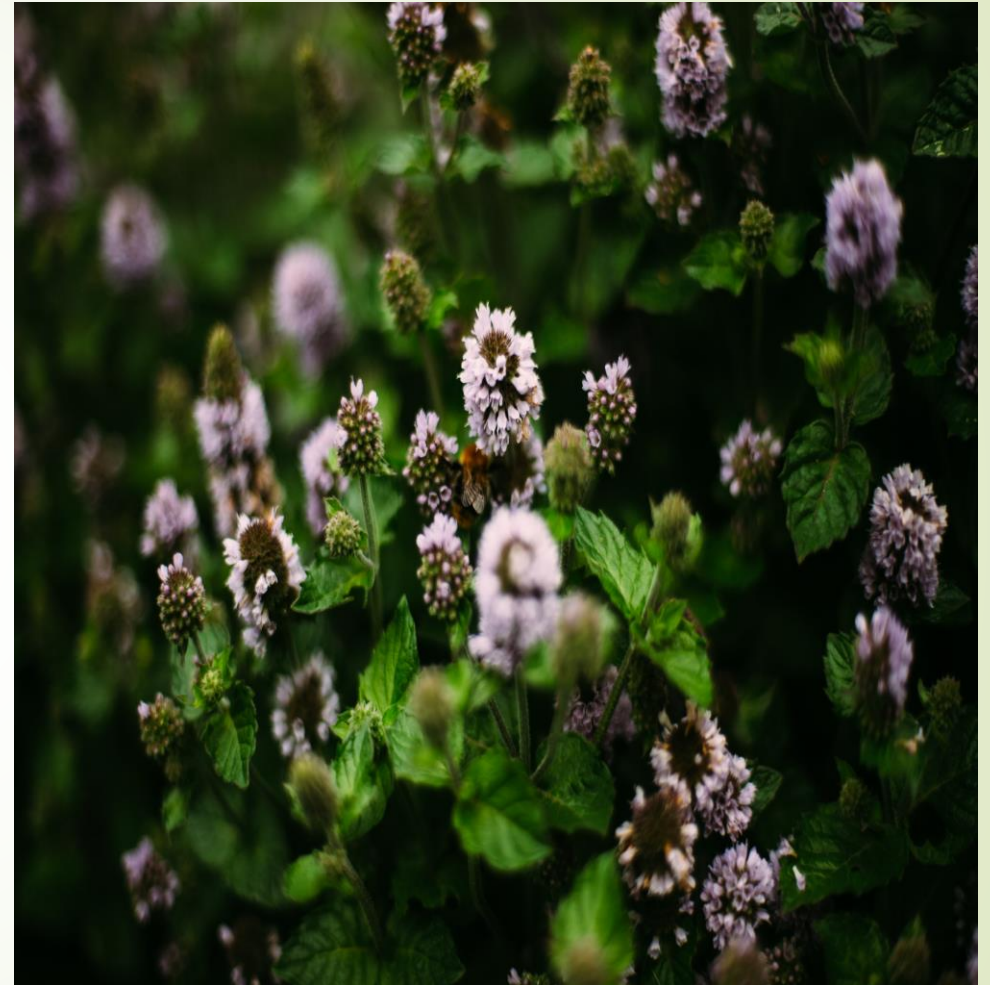
Herbs

Apple mint
Grapefruit mint
Mojito mint
Basil mint
Strawberry mint
Chocolate mint
Pineapple mint

Rosemary
Lavender English

Lemon verbena
Lemon balm

Scented geranium
(*Pelargonium graveolens*)
Rose
Lemon
Chocolate





Cucumbers

Lemon ball

Itachi

Marketmore



Burpless

Max pak

Cucamelon



Lemon ball Specialty cucumber

Season:	Mid July to September
Taste notes:	Mild, sweet crunchy
Aroma:	fresh
Colour:	Lemony yellow
Used as:	Sliced, pickled and Kimchi
Nutritional values:	good sources of phytonutrients potassium and Vitamin C
Grown:	Soil based, organically grown
Per Case:	12



Itachi Speciality Cucumber

Season:	Mid July to October
Taste notes:	Mild, sweet, crisp
Aroma:	fresh
Colour:	White
Used as:	Sliced, pickled, and stir-fries
Nutritional values:	good sources of phytonutrients, potassium and Vitamin C
Grown:	Soil based, organically grown
Per Case:	12



Marketmore, Burpless

Slicing cucumber

Season:	Mid July to October
Taste notes:	Mild, sweet, crisp
Aroma:	fresh
Colour:	Green, White flesh
Used as:	Perfect slicing cucumber
Nutritional values:	good sources of phytonutrients, potassium and Vitamin C
Grown:	Soil based, organically grown
Per Case:	15



Pickle cucumber Max Pak

Season:	Mid July to October
Taste notes:	Mild, sweet, crisp
Aroma:	fresh
Colour:	Green, white flesh
Used as:	Sliced, pickled, Kimchi
Nutritional values:	good sources of phytonutrients, potassium and Vitamin C
Grown:	Soil based, organically grown,
Per Case:	20



Cucamelon

Mexican sour gherkin

Season:	Mid July to October
Taste notes:	Tangy, sweet, crisp
Aroma:	fresh
Colour:	Green stripe, green flesh
Used as:	Sliced, pickled
Nutritional values:	good sources of phytonutrients, potassium and Vitamin C
Grown:	Soil based, organically grown
Per Punnet:	25

Courgettes

Safari	Available	June to October
Goldmine	Available	June to October
Green bush	Available	June to October
G-Star patty pan	Available	July to October

14 per case

Mixed or single varieties

Sweet mild nutty flavor



Seasonal market Style Bouquets

Season: April to October
Spring, Summer & Autumn mixes

Colour: Monochromatic, Vibrant and pastel

Style: Mixed

Per Bucket: 5 entry level
3 mid-range



