



## TO MAKE AN EXCELLENT PERFUME

Take half a pound of Damask Rose Buds cut clear from the whites, stamp them well, and add to them two large spoonfuls of Damask Rose-water, put them into a Bottle, stop them close, let them stand all night, then take two ounces and a half of Benjamin beat it fine, add twenty grains of Musk and (if you please) as much Civet, mingle these with the Roses, beating all well together, make it up in little Cakes, and dry them between Sheets of Paper.

— Charles Carter, Cook to the Duke of Argyll, *The Receipt Book Of Charles Carter*, 1732

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Eleanour Sophy Sinclair Rohde (1881–1950) was a British gardener, garden historian, and horticultural writer. For much of her life she lived at Cranham Lodge, Reigate. She collected unusual herb and vegetable varieties, and also worked as a garden designer. One of her best known designs was the herb garden for Lullingstone Castle in Kent, England. Her work did much to encourage the modern popularity of herb gardens.

