



## TO MAKE A CONSERVE OF ROSE HIPS

Gather the hips before they grow soft, cut off the heads and stalks, slit them in halves, and take out all the seeds and white that is in them very clean; then put in an earthen pan, and stir them every day else they will grow mouldy; let them stand till they are soft enough to rub through a coarse hair sieve; as the pulp comes take it off the sieve; they are a dry berry; will require pains to rub it through; then add its weight in sugar, and mix it well together without boiling; keeping it in deep gallipots for use.

— E. Smith, *The Complete Housewife*, 1736

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From *ROSE RECIPES FROM OLDEN TIMES* by Eleanour Sinclair Rohde.

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.

