



WILD ROSE OR DOG ROSE JAM

Sort out 1/2 lb rose petals (dog roses are best) cut off all yellow or damaged bits, put into boiling water and boil well, then pour on to a sieve to drain. Dry petals on a clean napkin and put on dish. Powder with 1/2 lb sifted sugar.

Make syrup with 1-1/2 lb sugar and 1/2 cup water. When thick pour into it juice of 1/2 lemon and put in rose petals. Boil once. Pour into china bowl. When cold add 1 drop attar of roses. Mix well and pour into jars.

— Princess Alexandre Gazarine, *The Russian Cook Book*, 1924

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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.

