



HONEY OF ROSES

Take four ounces of dried red Rose petals the white heels cut off before they were dried, three pints of boiling water and five pounds of honey. Pour the boiling water on to the dried Rose petals and leave for six hours. Strain and add the honey [to the liquid]. Boil to a thick consistency.

— Thomas Tryon, *A Treatise of Cleanness in Meates*, 1692

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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.

