



TO MAKE SUGAR OF ROSES

Take the deepest-coloured red Roses, pick them, cut off the white buttons and dry your red leaves in an oven, till they be as dry as possible: then beat them to powder and searse them, then take halfe a pound of sugar beaten fine, put it into your pan with as much fair water as will wet it, then set it in a chafing dish of coals and let it boyle till it be sugar again; then put as much powder of the Roses as will make it look very red, stir them well together, and when it is thoroughly cold, put in boxes.

— Sir Hugh Platt, *Delights for Ladies*, 1594

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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.

