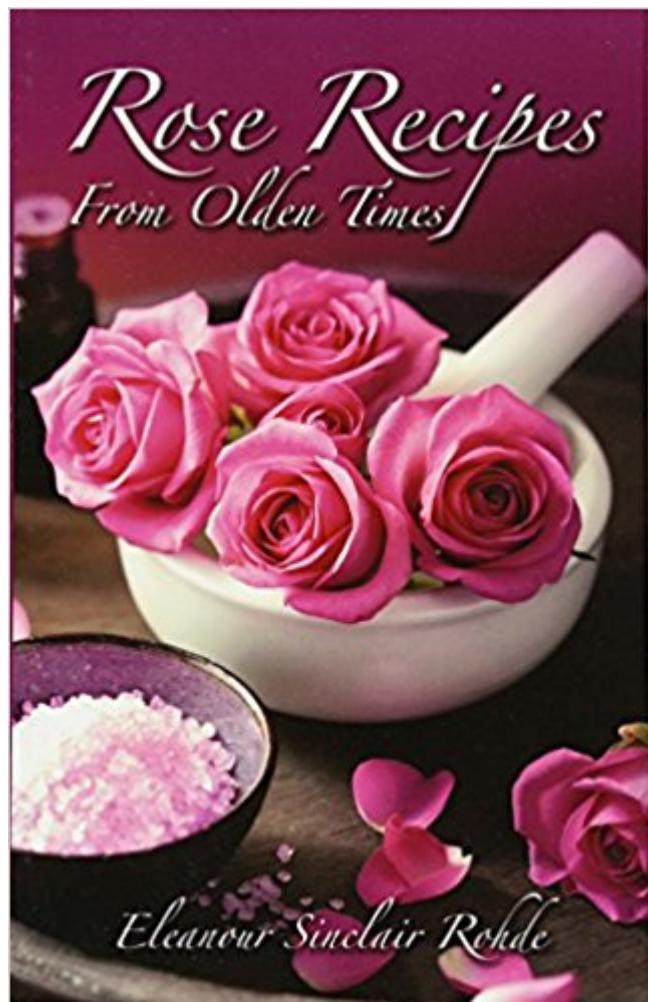


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Rose Recipes From Olden Times



Synopsis

Even though nowadays roses are cultivated mostly for their beauty, previous ages have not been so singularly narrow-minded. Even at the turn of the century many people in appreciation of the fragrance, sweet flavor, and medicinal virtues of rose petals, hips, and leaves, still took pleasure in age-old traditional ways of making perfumes, sweet waters, jams, jellies, salads, sauces, and various kinds of confections with roses. They also knew how to crystallize the petals, to preserve the buds, to flavor wines and vinegar with rose leaves, and to use roses in many medicinal ways. With thanks in great measure to the extraordinary modern herbalist Eleanour Sinclair Rohde, this wonderful knowledge has not vanished beyond recall. Her collection of rose recipes between these covers is gathered from the works of a variety of old herbalists (notably Sir Hugh Platt, Gervase Markham, and Sir Kenelm Digby), as well as from her own vast knowledge of traditional herbal recipes. "Receipts" from four centuries include: pot-pourris, sweet bags and pomanders (using dried roses with such extra ingredients as mint, cloves, coriander, lavender flowers, and sandalwood); sweet waters (with ingredients like nutmeg, cardamom, orange peel, and cloves) that can be used for washing; perfumes, oil of roses, and "odoriferous" candles; and a host of culinary delights like conserves (both petals and hips), sauce eglantine, rossoly, rose jelly, rose hip marmalade, and pickled rosebuds. There are 83 recipes altogether, including instructions on how to dry rose leaves (four ways), how to candy rose leaves, how to preserve whole roses, and how to flavor sugar, wine, vinegar, and honey with roses. Every page is beautifully and distinctively decorated, making this not only a source of special joy for connoisseurs of herbs and herbals, but in all ways a pleasure to read and use for anyone wanting the best rose recipes.

Book Information

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Customer Reviews

Old recipes for people who enjoy roses and DIY

I have been looking for a book like this for the longest. Good reference to have.

Fantastic!

Adorable.

The book is in fine condition. The first fun part will be translating the recipes into modern English. And figuring out the exact measurements in the recipes!

If you're looking for real recipes using roses as the ingredient this book is pert near useless. Yes, there are recipes, that the author has copied verbatim, in "olde world" language that is hard to understand. "Take drie rose leaves and keep them close in glasse" and what is a "grosse powder" how much is "twentie graines", or "half a drame"? What the heck is a "Taffety bag"? Very quaint, but can someone translate please? I gave the book a 2 because it is pretty. If you want more than pretty, if you really want to know how to dry roses or cook with rose hips and petals, this book doesn't deliver.

Rose Recipes from Olden Times by Eleanour Sinclair Rhode is a CLASSIC on the subject by a renowned author. Purchased to give as a gift to a fellow rosarian.

This book IS charming, but the recipes (or "receipts" as they were called in "olden times") are definitely archaic, utilizing ingredients and measurements which are long obsolete. The idea that being familiar with Olde English will enable you to easily prepare the recipes is well, just erroneous (as implied by Martha Tanner; see comments: Useless Rose Recipes). Linguistic aptitude may enhance your understanding, but it's not enough to guarantee success with actually making the recipes. While this book is interesting from a historical perspective, the recipes are impractical from a modern standpoint. Oh sure, Googling can help demystify the arcane measurements, but just try

buying musk and civet at your local pharmacy (as done in "olden times"). They are simply not available to regular folk in this day and age. And because of the rarity, cost, and controversy associated with these ingredients, they have even fallen out of favor/use in professional perfumery as well. The appeal of this book lies in its antiquity, which ironically is the same thing that prevents its practical application and usefulness. To sum up: The recipes require experimentation and adaptation. For the truly determined, this will undoubtedly lead you to other paths of discovery as you will certainly need to do further research to prepare the recipes. If this is right up your alley, then great -- don't hesitate to buy the book. On the other hand, if you are hoping to open the book and get right to it and make something right away -- well, this isn't it. Instead, try something from Victoria, by Hearst Publishing. The recipes, inspired by those from the past, are modern and doable.

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