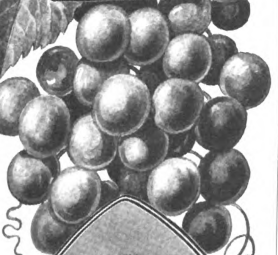


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OUR HOUSEWIVES' CLUB



ROSE PETAL SWEETS AND OTHER NEW WAYS TO SAVE JUNE FRAGRANCES FOR DECEMBER DAYS

By Emma Paddock Telford

IN GATHERING roses for sweetmeats or the potpourri jar, it is well to profit by the methods of the Bulgarians, who are the makers of the finest grade of attar of rose in the world, and the Armenians, who make the most delicate of rose conserves and preserves. During the Bulgarian rose harvest the young men and maidens rise before the sun does, then tramp away to the great rose fields to gather the blossoms while the dew is still on their petals. After the sun has dried them their richest fragrance has vanished. On this account the picking is all done in the early morning. Their roses are of but two varieties, the damask and musk, both of which contain the largest percentage of oleoptene, which is the liquid and odoriferous part of the attar. As these roses do not grow in their full perfection anywhere else, we must content ourselves with any fragrant roses that we can obtain in their freshness.



makes a delightful addition to a cake or pudding. Cut fragrant roses in full bloom and spread on a brown paper or tray to prevent mildew. When you have collected enough to make a glassful or two, put the leaves in a small sauce-pan, with just enough water to cover, and simmer until tender. Measure out as much sugar as you have bulk of leaves and cook together until a rich, sweet sirup results. Pour into bottles

For a June Bride

A UNIQUE and greatly appreciated present to a bride a few years ago was a beautiful potpourri jar that was afterward filled with the roses and other flowers preserved from the wedding. As a jar of this kind will hold its fragrance for years, the sentiment attached to thus preserving the wedding blossoms is at once apparent. When roses are gathered little by little until the desired number is obtained, gather early in the morning. Strip off the leaves and dry on papers spread on the floor in an unused room. When you have a half-peck of fine, dry leaves, take a large china or glass bowl, strew a handful of table salt on the bottom, then three or four handfuls of the leaves. Follow with more salt and more leaves, and so on until all the leaves are used, covering the top with salt. Let this remain five days, stirring and turning twice a day. When they seem moist, add three ounces of bruised allspice, and two ounces of bruised stick cinnamon. Let this remain a week or so, turning daily. Now it is ready for the permanent jar.

How to Prepare the Potpourri

MIX together one ounce of bruised cloves and cinnamon, two nutmegs coarsely powdered, two ounces of ginger-root sliced thin, one-half ounce bruised aniseed, one-half pound of dried lavender flowers, two ounces of slicedorris-root, two ounces of dried orange and lemon peel, ten grains of musk and whatever you have in the way of dried violets, clove pinks, tuberose, orange-blossoms, lemon verberna and bergamot. A little dried rosemary is also an addition. Now pack the rose-leaves in the jar in layers, putting the fragrant mixture of spices, etc., between each layer. When filled pour in a liquid mixture made from a pint of Florida toilet water, the same amount of magnolia water, with the essential oils of jasmine, rose geranium, violet, rose-mary or any other perfumes desired. Shake and stir every few days and open daily for a few moments, taking care not to leave it uncovered any length of time. The best time to open the jar is in the morning after the rooms have been freshened and prepared for the day. Rose-leaves and other fragrant flowers may be added all through the season, but salt should be used also as in the beginning. This will retain its delicate fragrance for a quarter of a century and should be in evidence at the silver wedding.

Rose Sirup

ROSE-SIRUP is most delicate and delicious in Summer when added to a glass of water by the spoonful. It also

or pint cans and keep in a cool, dark place.

Rose Flavoring

AN EASY way to prepare rose flavoring for home use is to fill bottles or jars with rose-petals, packing them down tightly to make the essence as strong as possible. Pour in enough fresh alcohol to submerge the leaves, cork tightly and set away for a few weeks until the alcohol is thoroughly impregnated with the flavor of the roses.

Crystallized Rose-Petals

SELECT perfect-fragrant blossoms, separate into petals, spread on an inverted sieve and stand in the air until dry but not crisp. Make a heavy sirup, using one cupful each of granulated sugar and water, and cook without stirring until it spins a thread. Flavor this sirup with a few drops of essence of rose, and color with a tiny bit of cochineal. Now drop the leaves in one by one, using a fine wire; take out and drain on the greased sieve. Turn once in the process of drying, which will take several hours. If the leaves then look preserved and clear they will need no further dipping; but if the petals seem dry and not candied, dip again, dust with sifted sugar, and dry. Serve on bonbon saucers.

Home-Made Attar of Roses

SELECT two glasses, one small enough to fit in the neck of the other. Partly fill the larger jar with fresh fragrant petals and invert it over the smaller, in which has been placed a fine, absolutely clean sponge soaked in olive-oil. Prop up the two bottles in the strong sunshine until the petals are withered, then remove and fill with the fresh. Keep this up during the rose season, utilizing all the petals that can be obtained. When the season is over, rinse the sponge in alcohol and you have the essence of attar. If you have a large quantity of petals you may squeeze the oil out of the sponge without adding alcohol, which gives the real attar. By diluting either attar or extract you have a delicious flavoring.

Preserved Roses

TAKE a jar of the same dimensions top and bottom, like the Dundee marmalade jars—this straight-up-and-down shape is desirable because its contents may be turned out easily. On the bottom sprinkle a layer of granulated sugar, then a layer of rose-leaves, and so on until the jar is full, the last layer being sugar. When filled, paste two or three layers of paper over it to make air-tight and set away in a cool, dark place where the mice can not get at it. The oil in the rose-petals crystallizes the sugar, and by Autumn you will have a delicious confection.

Rose-Leaf Sandwiches

THESE dainty confections appeal particularly to women. Put some fresh unsalted butter in a bowl or tin pail with a tight-fitting lid, cover with a layer of fragrant rose-petals and leave overnight. The next day cut white bread into dainty strips or circles, spread with the perfumed butter, put one or two rose-leaves between the slices, allowing the edges to show.

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