



To Make Tamar's Rose Beads and Other Old Delights

☞ ROSE BEADS

Choose fully open roses with a strong scent; dark red are best. Remove petals only and put these in a strong crockery bowl. Using a heavy utensil (the handle of an all-metal ice-cream scoop is excellent), crush the petals into a thick paste.

Roll the paste into beads, which can then be strung on thread with a sharp needle. Or put them in a small nylon net bag for use in drawers as sachet. But dry them well first. The fragrance will last a long time.

☞ TASTIES FOR TEA

Take a good-sized, thick-skinned orange and mark the skin with a knife into quarters. Peel these away from the fruit. With the knife, scrape the white inner side of the peel as clean as you can. Then cut into small squares about three-quarters of an inch in size.

Into each square push a stick of clove. And then allow to dry. Keep in a closed tin box or jar. Drop into hot tea for special flavor.

☞ SUGARED MINT LEAVES

Pick mint before the flowers bloom. Select the medium-sized leaves, not the large ones near the bottom of the stem, nor the too-small upper ones. Wash and dry by laying out on a paper towel.

Take the white of one egg and beat it slightly, until it is frothy. Dip the leaves into the egg and then into a saucer of sugar.

Spread on a sheet of foil and put in oven at the lowest degree of heat until each leaf is dry. Keep in tightly closed bottle or jar. These may be eaten as candy, or used to flavor either hot or cold tea.

☞ POMANDER BALL.

Select a well-shaped, medium-sized orange. Using Scotch tape, mark it off into halves lengthwise. Get two small boxes of whole cloves.

Using an ice pick, make holes between the tape lines very close together and insert a clove into each until no skin can be seen at all.

Pull off the tape and put ribbon in its place, so that the ball may be hung in a closet if you wish. This will last for a long time and give a fine spicy scent. Pomander balls were often used in linen cupboards.