

LIVING HISTORY
FARMS

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Dear Mr Schoen:

I am sending you
copy of our rose petal
jelly recipe. I don't
really have any type
of documentation about
this recipe, but we
really enjoy it! I
hope it works for you.

Sincerely,

Dean Miller

*Living History Farms tells the story
of the changes in Midwestern agriculture and rural life.
Open May 1 to the third Sunday in October, 9 am - 5 pm daily.*

Rose Petal Jelly

2 qts rose petals 1/4 c. lemon juice
3 c. boiling water 1 pkg. pectin
3 c. sugar

Pour boiling water over petals and steep until
all color is absorbed. Measure sugar into a
dish to add later. Measure rose water + lemon
juice into a 6 or 8 qt pan. Add pectin +
stir well. Place on hottest fire + bring to a
boil. Add sugar + mix well. Continue stirring
+ bring to full rolling boil for exactly 2 minutes.