

Enfeuillage

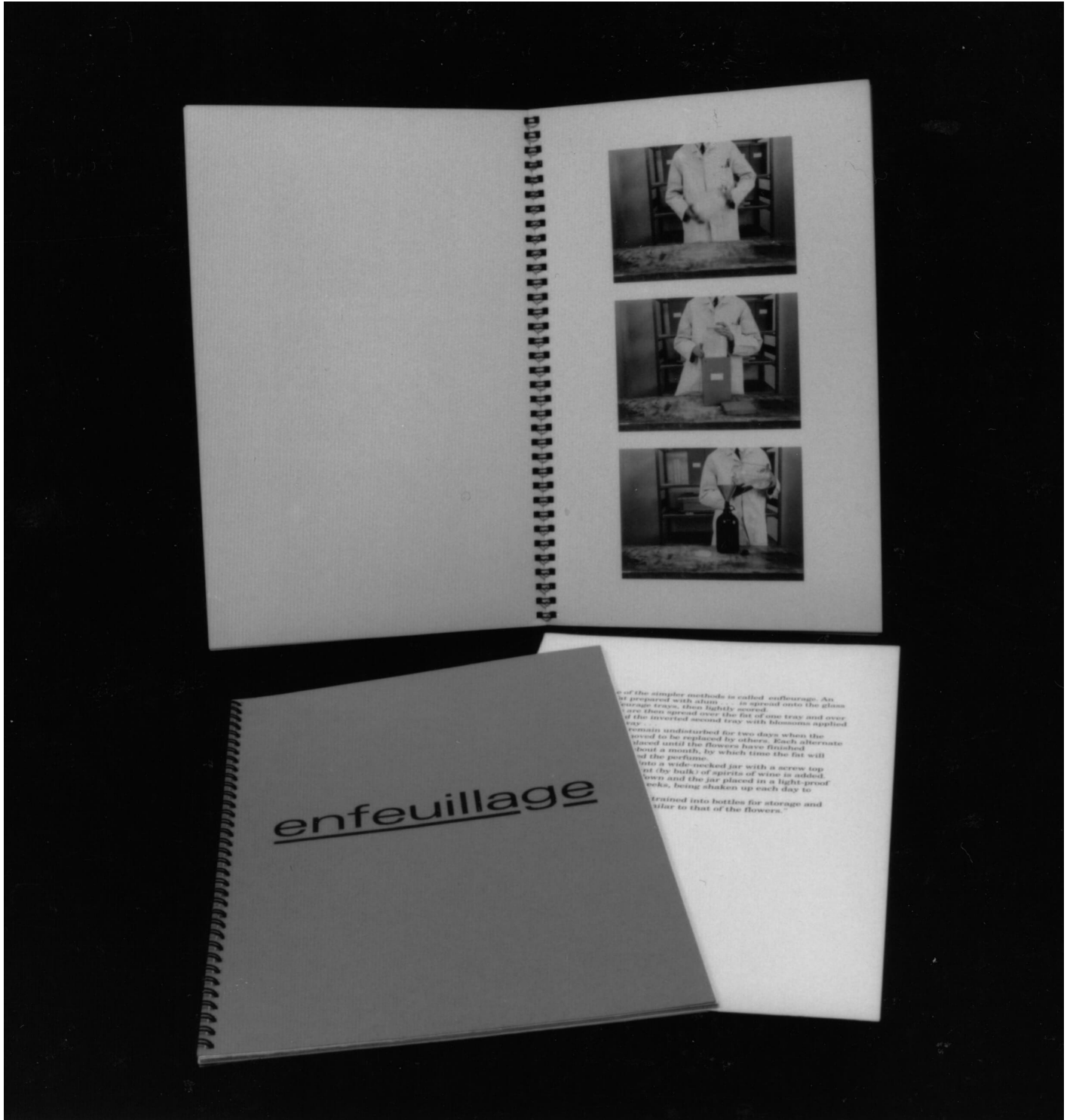
Softcover, 16 pages, 30 x 20 cm, numbered

Terence Gower

Self-published, Cologne, Germany, 1992

Related Project:

[Enfeuillage](#)











"...One of the simpler methods is called enfleurage. An odorless fat prepared with alum... is spread onto the glass of enfleurage trays, then lightly scored.

The flowers are then spread over the fat of one tray and over that is placed the inverted second tray with blossoms applied in the same way...

...The trays remain undisturbed for two days when the flowers are removed to be replaced by others. Each alternate day they are replaced until the flowers have finished blooming or for about a month, by which time the fat will have fully absorbed the perfume.

It is then scraped into a wide-necked jar with a screw top and the same amount (by bulk) of spirits of wine is added. The top is screwed down and the jar placed in a light-proof box for eight to ten weeks, being shaken up each day to extract the scent...

...The liquid is then strained into bottles for storage and will carry a perfume similar to that of the flowers."

