

**WIN!**

A meal for 2 at  
The Brasserie at  
Pennyhill Park  
Hotel

**Editor's Treat!**

Win an unashamedly chic evening in the gorgeous surrounds of the five-star Pennyhill Park Hotel in Bagshot. Recently refurbished, The Brasserie has two AA rosettes and offers contemporary, relaxed dining for discerning foodies. Choose a memorable meal for two from the supper menu, with a bottle of house wine to make your Ed's Treat complete! To win, go to pennyhillpark.co.uk and tell us how many rooms the hotel has. Pop the answer on a postcard and send it to **Grub**, Ed's Treat, Catteshall Mill, Catteshall Lane, Godalming, Surrey GU7 1NJ\*. Good luck!



**Grub  
Gourmet  
AWARD**

The **Grub** Gourmet Award is given when the **Grub** team feels a restaurant, pub, café, product, producer, stockist or supplier has shown excellence in its area. In some issues there may only be one **Grub** Gourmet Award, in others a dozen.



Sharon Wright  
Surrey Editor

# Welcome to Grub

September in scrumptious Surrey, what could be nicer? I'm writing this in the garden, savouring these late summer days and enjoying a truly fabulous choccie brownie (you can do the same, see page 41).

I've always found that people who really like food also really like people. Put all my favourite folk around a table, down the farmers' market or chatting at the deli counter, and they're pretty much happy. Once a foodie, always a foodie – that's why at **Grub** we like to bring together our county's finest to share their wonderful tips, tricks and stories.

Take the lovely Jane Asher. A-list actress at the top of her game, not to mention the undisputed queen of cakes, and she couldn't have been nicer – taking time out from preparing to appear at the Rose in Kingston to share her foodie moments with **Grub**. If you want to know about the best 37½p she ever spent, or the meal that won her hubby's heart, turn to page 82.

Or Andrée Diamond, the irrepressible young chef who loves to cook, loves to laugh, loves to see relaxed customers enjoying her food. Share her passions on page 12.

Oh, so many foodies to meet and secrets to share, I'll let you find out for yourself! So settle down (me, I'd grab a proper coffee and another cake) and enjoy this issue of **Grub** as much as I have. It's full of people who love people who love food.



One to watch



Foreign Inspiration



Please let me know what you think of **Grub** by emailing me at [surreyeditor@grubmagazine.co.uk](mailto:surreyeditor@grubmagazine.co.uk) or by turning to page 9 for **Grub**'s website and social media contacts.

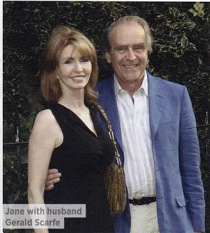
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\* **Competition Terms and Conditions.** The prize is a meal for two from the supper menu in The Brasserie, plus a bottle of house wine, and is valid until the end of 2011, subject to availability. The winner will be drawn at random from all correct entries received before the closing date of 7 October 2011.

# Memories in meals

## Jane Asher

Actress and queen of British baking **Jane Asher** stars in *The Importance of Being Earnest* and *Farewell to the Theatre* at the Rose Theatre in Kingston. Here she shares her life in food with **Grub...**

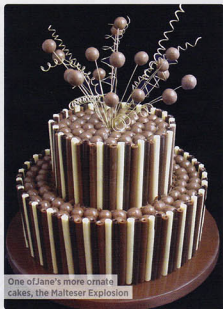


**1 My mum was a good, homely cook** and I learned most of the basics by helping her. We ate old-fashioned, very British food at home – toad in the hole, steak and kidney pud. Growing up in the 50s, 'exotic' dishes like pasta and curry were rare – the nearest we got was Heinz spaghetti on toast.

**2 Around the age of 14**, I took evening classes in cookery for 7/6d (37½p) a term. For my birthdays, my parents would take me to Lyons Corner House in Oxford Street and I revelled in the attention, especially when the orchestra played *Happy Birthday* just for me.

**3 I'd acted in films from the age of five** and, making one called *The Greengage Summer* in 1959, we worked on location near Reims in France. The food was a revelation. Even the caterers used wonderful cuts of meat and ingredients like garlic and olive oil that were completely new to me – and there was a bottle of local red wine on each table. I doubt you'd see that on a film set nowadays!

**4 During my teens and twenties**, the invasion of London by Italian restaurants began and food in the capital improved dramatically. I'm always hungry after the performance when I'm working in the theatre and one of my favourite places to go was La Terrazza in Soho. There'd always be loads of actors and artists there and the food was delicious – definitely not Heinz spaghetti.



**5 I kept up my cake baking** and taught myself how to decorate. I made birthday cakes for my parents and a wedding cake for my sister. My designs became more ornate once I had my own children: I made my machinery-obsessed youngest son a vacuum cleaner cake for his second birthday and was very offended when he clearly didn't recognise what it was.

**6 I wrote a book explaining how to make my cakes** and that led to the opening of my shop, Jane Asher Party Cakes, which celebrates its 21st anniversary this year. I started when my children were young and I wanted to be around for them. Now I'm back into full-time acting, but the business is a very important part of my life.



**7 I met my husband**, caricaturist Gerald Scarfe, in 1971 and our courtship involved a lot of pubs and restaurants. He loved me to cook for him too and, funnily, it was my steak and kidney pudding that really impressed him. Forty years on, I still enjoy it. I'd put my slow-braised lamb shanks as one of my triumphs.

**8 I was filming *Waterloo Road*** in Manchester recently and was taken to San Carlo in King Street West (fantastic calamari!) by the MD of Victoria Foods, the company that produces my cake mixes for me. We discussed my new range, Baked By You, which continues our tradition of mixes that are incredibly simple but as delicious and pure as if baked from scratch.

**9 Appearing as Lady Bracknell** at the Rose this autumn will definitely mean a few visits to Jamie's Italian on the corner opposite the theatre and Carluccio's on Charter Quay.



*The Importance of Being Earnest* and *Farewell to the Theatre* are at the Rose Theatre from 22 September-30 October.  
Box office: 08444 821 556

