

By **CLEMENTINE PADDLEFORD** This Week Food Editor

## Here's Real Yorkshire Pudding!

**The American Cowans got a big surprise when they moved to England — the food's wonderful!**

LONDON

I CAME INTO LONDON to the Dorchester Hotel a late September afternoon to find this invitation: "Would you like to come to our home in Surrey on Sunday for a typical English family dinner?" The note was signed "The Bailey Cowans — once of Fairfield, Connecticut." I telephoned an eager "yes." The Cowans sent a car to "collect me" at nine the next morning. It was a 40-mile drive to Haslemere village and two miles beyond to Hazelhurst House.

The day was a broth of fog. But now and then it thinned, revealing glimpses of the neat hedged fields. The narrow road from the village to the House wound like a gray river among giant trees trailing fog veils. We came horn-tooting into the Cowans' parking spot by the front door. Emerging out of the mist the three pretty daughters on high-spirited horses. Came the Golden Retriever, Gus, with a paw welcome. The door opened; we met the senior Cowans, Bailey and Margie.

### Once a 13th-century farm

Warm greetings! Into a long living room, a log fire blazing. But that pleasure was for later. Coats still on, the Cowans suggested a tramp around their seven acres. Until 80 years ago Hazelhurst had been a working farm. The main part of the house goes back to the 13th century — with records to prove it. When the Victorian addition was put on the place became a residence with garden and woodland. Farming days were done. It was a quick trip, however. Mrs. Cowan was getting the dinner and even

in the farthest end of the garden we could smell the roast beef. Was it being overbrowned?

Margie Cowan, raised in Scotland, met her New York husband during World War II and came to the United States to live in Connecticut. There for ten years, where she learned to cook in the American way but always with Scottish and English accents. Seven years ago her husband was offered a job as marketing direc-



Add eggs one at a time



ENGLISH FAMILY DINNER. Bailey Cowan serves the Yorkshire as Margie and the girls watch with approval

tor of the famous Escoffier company, headquarters London. Bailey Cowan felt uncertain about this move. Would the children like it? Today Dick 15, Sanda 14, Jennifer 12, Sheila 9, wouldn't live anywhere else. They love this old house with its many rooms and a stable for horses.

The fireplace there is as big as one wall, with settle seats. The room is lined with books and pictures of family and friends. The casement windows look to an open meadow.

Margie cooks by ear. Today the Cowan family are eating more British than American. But they have introduced certain American ideas to the neighbors. In the old barn the Cowans have built a barbecue for the children to grill hot dogs and broilers.

The roast beef was redolently claiming attention. We left the den for the kitchen. I went to see the Yorkshire Pudding made.

At last to the dining room. The table was set for ten. The young people helped serve. Main dishes

were arranged on the dining-room buffet. Mr. Cowan carved the beef — delicately thin — then served the Yorkshire Pudding, seeing that I had a corner piece. Corners are considered best.

### Sanda makes dessert

The girls passed the mashed potatoes, home grown, along with beef gravy *au naturel*. The green beans too were garden grown, just out of the freezer. There was Sauce Diable with the roast. We inquired of Mrs. Cowan if she had made this delicacy. "Goodness no," she said. "It's one of those Escoffier sauces made by the company my husband is with; but I did make the cider."

The Peach Melba dessert she claims is so easily done that 14-year-old Sanda can make it to perfection. A mound of vanilla ice cream is surrounded by sliced canned peaches. Then Melba sauce is poured on lavishly. "We use two jars," Sanda said. "That's because Daddy brings the sauce home straight from the

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