

Read the following text which is divided into two sections. Then answer the questions on your booklet.

Section 1



The British are known for their hearty and delicious food. In fact, when it comes to sweet treats, very few countries can beat them. This country's love for baking dates back to centuries ago, when only well-off people could afford to buy cakes and sweets. Nowadays, baking has become **all the rage**, with bakers showing off their baking talents on television programmes, like *The Great British Baking Show*. (paragraph 1)

One of the most favourite British bakes is the scone. This is usually small, round and looks like bread. Its name may have come from a place in Scotland called Scone, where nobles were once crowned kings. The word 'scone' was first used in 1513, but no one knows whether it referred to the scone, which people enjoy today with their tea. (paragraph 2)

Scones are made with flour and cereal, to which bakers add a raising agent like baking powder to lighten the texture. They are a fairly healthy snack, except when bakers choose to make them sweeter by adding raisins or chocolate chips. Their taste reaches perfection when they are eaten freshly baked from the oven, cut in half with a generous spread of strawberry jam and clotted cream. (paragraph 3)



Serving scones is a hotly debated issue in Britain's West Country, of which Devon and Cornwall form part. The Cornish spread the clotted cream before the jam, while in Devon the jam takes the lead. Bakers insist it does not matter which ingredient goes first because their scrumptious taste will remain the same. (paragraph 4)

Section 2



The cream tea tradition in England became popular in the 1850s following a huge growth in tourism. Due to the invention of the railway, more people from London were eager to visit charming places like Devon and Cornwall, known for their cosy villages and quiet countryside. This **rapid** increase in visitors

led bakers to come up with delicious cream teas made with the finest local ingredients, which was just what the tourists wanted.

(paragraph 5)

Both these neighbouring West Country places argue about who invented the cream tea tradition. In fact, their tea rooms serve similar traditional cream tea scones with strawberry jam and clotted cream, which are typically accompanied with lovely pots of freshly brewed tea. Spotting clotted cream is easy because it is golden yellow and crusty on top. These tea rooms also serve a selection of cheese scones and sandwiches for those who prefer savoury food.

(paragraph 6)

A Royal Tea is now on offer at the popular waxwork museum, *Madame Tussauds*, in London. After admiring the different wax statues, tourists can treat themselves to freshly baked cakes, sandwiches and scones at a garden tea party. They can also sip tea from fine cups and saucers in the company of Queen Elizabeth's waxwork sculpture.



(paragraph 7)



A cream tea is simply made to be shared. There is nothing like the splash of golden tea on fine porcelain cups and relishing the last drop of delicious jam in your mouth. It is the chatter, the laughter, the people - which make it truly special.

(paragraph 8)

Adapted from: <http://www.creamteasociety.co.uk/history-of-the-cream-tea>
<https://www.express.co.uk/news/>