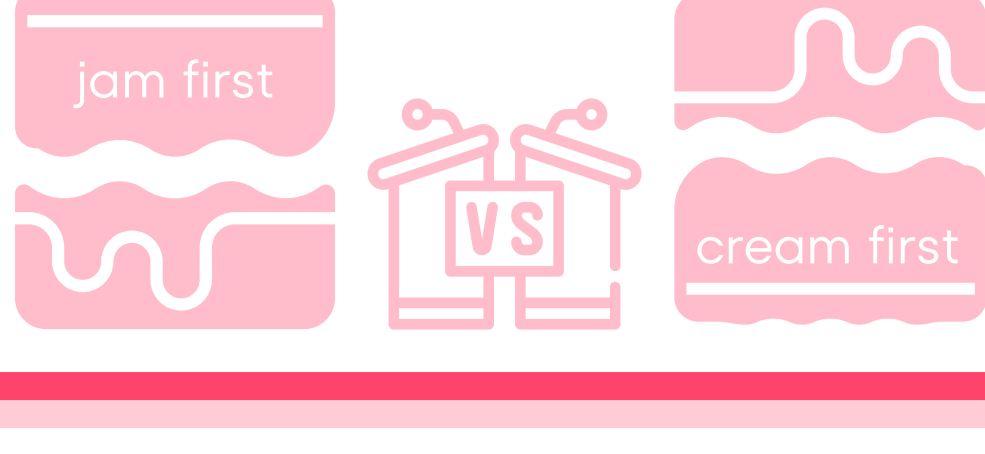


GAME OF SCONES

THE BATTLE



In Cornwall, the scone is sliced in half and the jam is spooned onto each half, followed by a dollop of cream. This is said to protect the hot scone from melting the cream.

In Devon, the scone is sliced in half and the clotted cream is spread on first, like butter, and a dollop of jam tops it off. Devon's approach is more typical of a sandwich.

The Queen reportedly prefers jam first...

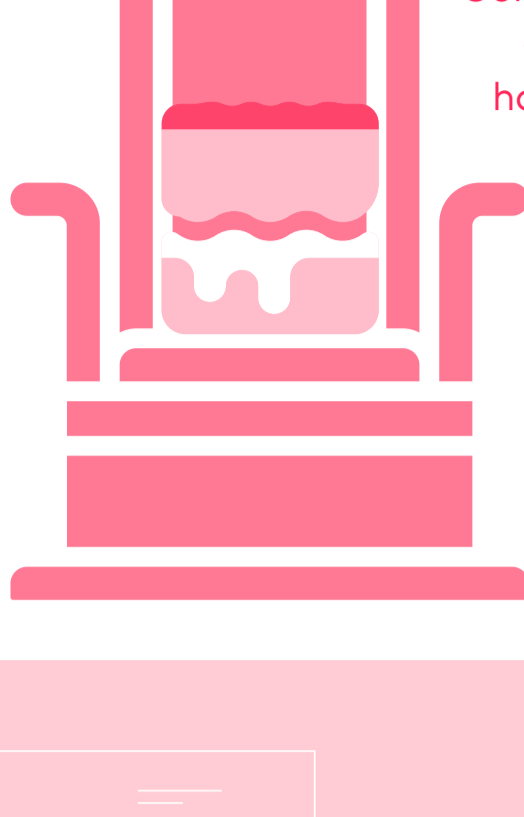
Cornwall feel so strongly against this they even have a Twitter hashtag:

WHAT DID YOU SAY?

It seems the majority of British people, choose to say scone as is in 'gone',

51%

While **41%** will say scone as in 'bone'.



#creamisnotbutter

THE SCIENCE BEHIND THE SCONE

cream first

Scientist, Dr. Farrimond's research shows the optimal ratio of scone, cream and jam is:

4:3:3

(This ratio allows the richness of the cream to dilute the sweetness of the jam)

Scone 30g

Cream 40g

Jam 30g

This achieves what he said was: **THE OPTIMAL SWEETNESS FOR APPRECIATING THE FLAVOURS,** otherwise known as the *hedonic breakpoint*.

57% Preferred the Devon style method on the tasting panel.

CONCLUSION

Dr Farrimond's research led him to believe that the Devon way of eating scones was superior.

jam first

Scientist, Dr Cheng, came up with an equation that took into consideration the radius of scone and even depth of the dollop of topping. She supported the Cornish style cream tea, concluding that the jam, "due to its density", needs to be spread prior to the application of the clotted cream, as the opposite approach may cause the jam to run off.

*Based off an 80g scone.

The thickness of the **cream** should also not be thicker than the **scone**, as the scone will become off balance whilst trying to eat it.

2.8 cm

The total thickness of the scone, with all its elements, should be around 2.8cm*. This allows the average person to be able to fit it in their mouth.

Putting it on after the cream may cause the jam to run off creating sticky fingers.

Clotted cream is better than whipped cream, primarily due to the excessive volume size of whipped cream required.

THE SCIENCE BEHIND THE TEA

Fresh Cut Green Tea Leaves

Moisture 70 - 85%

Solid 20 - 25%

Non Soluble in Water

Soluble in Oil

Soluble in Water

The part of tea that we are mostly interested in is the soluble part, which contains all those health benefits we like so much and defines the way tea will taste.

It consists largely of polyphenols (commonly known as catechins or tannin), plus amino acids (theanine), caffeine and minerals.

Catechins are a type of antioxidants and can make up about 30% of the dry weight tea.

Catechin content is higher in green and white tea, because black tea undergoes the oxidation process, which reduces catechin content.

Caffeine makes up about 3% of dry weight tea.

The Polyphenols create: Astringency and Bitterness

The Amino Acids create: Sweetness and Flavour

The Caffeine creates: Bitterness and Briskness

80% OF CAFFEINE IN TEA IS RELEASED DURING THE FIRST 30 SECONDS OF STEEPING. IF YOU WANT TO GET RID OF THE CAFFEINE IN TEA YOU CAN STEEP THE TEA FOR 30 SECONDS, POUR OUT THE INFUSED WATER, POUR IN NEW WATER AND CONTINUE STEEPING THE SAME TEA FOR THE RECOMMENDED AMOUNT OF TIME.

INTERNATIONAL TEAS

The world's largest tea bag was created in Jeddah, Saudi Arabia in 2014 weighing over 550lbs

The most expensive teabag in the world created by Boodles jewellers to celebrate PG Tips 75th Birthday. With over 250 diamonds on the tea bag it was auctioned for charity at £10,000

Tea is the second most popular drink in the world

China holds 40% of the global tea market

- U.S.A.** Sweet Tea: Black tea steeped with lots of sugar, served over ice
- MORROCCO** Mouroung Tea: Made with fresh mint, green tea and sugar
- UNITED KINGDOM** Afternoon Tea: Tea with a collection of cakes, small sandwiches and biscuits
- PAKISTAN** Noon Chai (Kashmiri Tea): Made with special tea leaves, milk, salt and pistachios
- INDIA** Masala Chai: Black tea with cardamom, milk, brown sugar and spices
- THAILAND** Cha Yen: Ceylon or Assam tea with sugar, condensed milk and star anise
- CHINA** Gongfu: The traditional drink used in tea ceremonies
- JAPAN** Matcha: Most preferred green tea blend used in tea ceremonies
- TAIWAN** Bubble Tea: Loaded tea with powdered milk, syrup and tapioca balls
- MALAYSIA** Teh Tarik: Pulled Tea is made with black tea, condensed milk, poured back and forth between mugs
- KENYA** Chai ya Tangawizi: The world's leading exporter of black tea

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For the full list of sources please visit: wonderdays.co.uk