

national trust book of scones

National Trust Book of Scones is a delightful culinary guide that celebrates the timeless charm and delicious variety of scones, a beloved British teatime classic. Whether you're a seasoned baker or a casual enthusiast, this book offers a treasure trove of recipes, history, and tips to help you master the perfect scone and explore its rich cultural heritage.

Introduction to the National Trust Book of Scones

The National Trust Book of Scones is more than just a collection of recipes—it's a celebration of British baking tradition. Rooted in centuries of history, scones have become synonymous with afternoon tea and social gatherings across the UK. This book aims to preserve that heritage while inspiring modern twists and innovations.

Authored by renowned bakers and food historians, the book combines practical guidance with fascinating stories behind various scone types. It emphasizes quality ingredients, traditional techniques, and the importance of sharing food in community and family settings.

The History and Cultural Significance of Scones

Origins of the Scone

Scones trace their origins back to the medieval period, with roots in Scotland, Ireland, and Northern England. The word "scone" is believed to derive from the Dutch "scon" or the Gaelic "sgonn," both referring to a type of quick bread or cake.

Historically, scones were made with oats or barley and cooked on griddles or stones, making them accessible to rural communities. Over time, the ingredients evolved to include wheat flour, and the baking method shifted to oven baking, giving us the modern scone.

Scone in British Culture

In Britain, scones are more than just a snack—they symbolize tradition, hospitality, and social bonding. They are central to the classic afternoon tea ritual, often served with

clotted cream, jam, and a pot of tea.

The different regions have their variants and customs:

- **Scottish scones:** Often larger and denser, sometimes incorporating raisins or currants.
- **Devonshire scones:** Typically served with clotted cream and jam, with a light, fluffy texture.
- **Welsh and Irish scones:** May include local ingredients like cheese or buttermilk.

Understanding these regional differences adds depth to the appreciation of scones and informs recipe choices in the book.

Types of Scones Featured in the Book

The book covers a broad spectrum of scone varieties, from traditional sweet to savory options. Here are some of the most celebrated types:

Traditional Sweet Scones

- Classic Fruit Scones: Featuring raisins, sultanas, or currants, these are the quintessential teatime scones.
- Cheese Scones: Rich and savory, often enjoyed as a snack or light meal.
- Buttermilk Scones: Using buttermilk for a tender crumb and tangy flavor.

Modern and Creative Variations

- Chocolate Chip Scones: Perfect for a sweet treat with a hint of indulgence.
- Lemon and Blueberry Scones: Combining citrus zest with fresh berries for a refreshing taste.
- Vegan Scones: Utilizing plant-based ingredients to cater to dietary preferences.

Regional and Specialty Scones

- Scottish Oat Scones: Using oats for a hearty texture.
- Cornish Scones: Incorporating local ingredients like clotted cream and fresh berries.

- Herb and Cheese Scones: Ideal for picnics or brunch menus.

Essential Ingredients for Perfect Scones

Achieving the perfect scone begins with selecting quality ingredients and understanding their roles.

Flour

- Plain (All-Purpose) Flour: The standard choice.
- Self-Raising Flour: Contains baking powder, useful for quick scones.
- Wholemeal or Oat Flour: For added texture and flavor.

Leavening Agents

- Baking Powder: Ensures rise and fluffiness.
- Baking Soda: Used with acidic ingredients like buttermilk.

Fats

- Butter: Traditional choice, provides richness and flakiness.
- Vegetable Shortening or Oil: Alternatives for vegan or dairy-free recipes.

Liquids

- Buttermilk: Adds tenderness and flavor.
- Milk or Plant-Based Alternatives: For vegan options.
- Eggs: Optional, for richness and structure.

Add-ins

- Dried fruits, cheese, herbs, chocolate chips, or citrus zest to enhance flavor.

Step-by-Step Guide to Baking Scones

The book offers detailed instructions to guide bakers through each stage, ensuring consistent and delicious results.

Preparation

- Preheat the oven to the recommended temperature.
- Sift dry ingredients to ensure even distribution.
- Cut cold butter into small pieces and rub into the flour until the mixture resembles breadcrumbs.

Mixing

- Gradually add liquids, mixing gently to combine without overworking the dough.
- Incorporate add-ins carefully to avoid overmixing.

Shaping

- Turn the dough onto a floured surface.
- Pat or roll out to the desired thickness (usually about 2-3 cm).
- Use a floured cutter to cut out scones, avoiding twisting the cutter for a better rise.

Baking

- Place scones onto a baking sheet lined with parchment paper.
- Brush with milk or egg wash for a shiny finish.
- Bake until golden brown, typically 12-15 minutes.

Serving

- Allow scones to cool slightly before serving.
- Traditionally served warm with clotted cream, jam, or butter.

Tips and Tricks for Perfect Scones

The book emphasizes techniques to ensure your scones turn out light, fluffy, and flavorful:

- **Use very cold ingredients:** Keeps fats solid for flakiness.
- **Avoid overmixing:** Overworking dough can lead to dense scones.
- **Do not twist the cutter:** Press straight down and lift to maintain the rise.
- **Bake immediately:** Don't let the dough sit too long before baking.
- **Experiment with flavors:** Don't hesitate to add your favorite herbs, spices, or fruits.

Serving and Enjoying Scones

Scones are best enjoyed fresh and warm. Traditional accompaniments include:

- Clotted Cream: A rich, thick cream from the West Country.
- Jam: Strawberry, raspberry, or marmalade are popular choices.
- Butter: For a simple, satisfying addition.

The book also suggests creative serving ideas:

- Scones with lemon curd or honey.
- Savory scones topped with smoked salmon or ham.
- Mini scones for parties and finger food.

Preserving and Storing Scones

While fresh scones are ideal, the book provides tips for storage:

- Store in an airtight container for up to 24 hours.
- Reheat gently in the oven or microwave before serving.
- Scones can be frozen; wrap individually and reheat when needed.

Incorporating the Book into Your Baking Routine

The National Trust Book of Scones is a versatile resource for bakers of all levels. To get the most out of it:

- Experiment with different recipes and flavor combinations.
- Use the historical context to appreciate regional variations.
- Share your homemade scones with friends and family, embracing the social aspect of baking.

Conclusion

The **National Trust Book of Scones** is a comprehensive guide that celebrates the rich heritage and delicious diversity of scones. Whether you prefer classic fruit scones, savory cheese varieties, or innovative modern flavors, this book provides the recipes, techniques, and stories to elevate your baking. Embrace the tradition, enjoy the process, and delight in sharing these delightful treats with loved ones. With its detailed guidance and inspiring ideas, the book is an essential addition to any baker's collection and a perfect resource for creating the quintessential British teatime experience.

Frequently Asked Questions

What is the 'National Trust Book of Scones' and why is it popular?

The 'National Trust Book of Scones' is a cookbook that features a collection of traditional and innovative scone recipes curated by the National Trust. It is popular because it celebrates British baking heritage and offers delicious, easy-to-make scone recipes that appeal to both casual bakers and enthusiasts.

Are the scone recipes in the book suitable for beginners?

Yes, many recipes in the 'National Trust Book of Scones' are designed to be straightforward and accessible, making them perfect for beginners eager to try their hand at baking classic or modern scones.

Does the book include variations for different dietary preferences?

While the primary focus is on traditional scones, some editions or sections may include

variations such as gluten-free, vegan, or healthier alternatives to cater to different dietary needs.

Can I find the 'National Trust Book of Scones' in digital formats?

Yes, the book is available in various formats, including hardcover, paperback, and e-book, making it accessible for readers who prefer digital copies.

What makes the recipes in the 'National Trust Book of Scones' stand out from other baking books?

The recipes are rooted in British tradition, often inspired by historic recipes and regional variations, combined with modern twists. The book also emphasizes quality ingredients and storytelling, which enriches the baking experience.

Additional Resources

National Trust Book of Scones: A Delicious Journey Through Britain's Favorite Pastry

Scones are more than just a delicious treat; they are a quintessential part of British culinary heritage. The National Trust Book of Scones has become a definitive guide for enthusiasts, bakers, and history buffs alike, celebrating the rich tradition and regional variations of this beloved baked good. Whether you're a seasoned baker or a curious newcomer, this book offers an in-depth exploration into the origins, cultural significance, and art of making perfect scones. In this article, we will provide a comprehensive breakdown of what makes the National Trust Book of Scones a must-read, delving into its history, recipes, regional differences, and the cultural narratives woven into every page.

The Significance of Scones in British Culture

Before diving into the specifics of the book, it's essential to understand why scones hold such a special place in British culture. Traditionally served during afternoon tea, scones symbolize comfort, community, and tradition. They evoke images of genteel gatherings in tearooms or cozy family kitchens. Over time, scones have become a symbol of British hospitality, with regional variations reflecting local ingredients and historical influences.

Overview of the National Trust Book of Scones

A Heritage-Centered Approach

The National Trust Book of Scones is more than a collection of recipes; it is a cultural odyssey. Published by the National Trust — an organization dedicated to preserving historic sites and heritage — the book emphasizes the historical evolution of scones,

linking them to various regions and social contexts across Britain.

Content Highlights

- Historical Evolution: Tracing the origins of scones from medieval times to modern-day recipes.
- Regional Variations: Exploring distinctive styles like the Scottish griddle scone, the Cornish cream tea scone, and the Welsh teisen sôn.
- Step-by-Step Recipes: Providing detailed instructions for classic, contemporary, and innovative scone recipes.
- Baking Tips & Techniques: Offering expert advice to achieve perfect texture and flavor.
- Cultural Stories: Sharing anecdotes, traditions, and the role of scones in British social life.

Deep Dive into the Historical Context

Origins of Scones

The history of scones dates back to medieval Scotland and the North of England, where they were originally made on griddles over open fires. The word "scone" is believed to derive from the Dutch "schoonbrot" or the Gaelic "sgonn," meaning a shapeless mass or bread.

Evolution Over Centuries

- Medieval Period: Scones were hearty, rustic bread made from oats or barley.
- 17th-19th Century: The advent of refined flour and baking powder led to lighter, fluffier versions.
- Modern Day: Scones have diversified into numerous varieties, from sweet to savory, with regional ingredients influencing their flavor profiles.

Regional Variations and Cultural Significance

The book emphasizes that scones are not a monolith but a tapestry of regional identities. Here's a closer look at some notable variations:

Scottish Scones

- Traditionally made on a griddle rather than baked.
- Often incorporate oats or buttermilk.
- Known for their dense, hearty texture.

Cornish Scones

- Served with clotted cream and jam, forming the iconic Cornish cream tea.
- Slightly sweeter and richer, sometimes flavored with raisins or sultanas.

Welsh Teisen Sôn

- A traditional Welsh scone, sometimes incorporating local ingredients like cheese or bacon.
- Usually enjoyed as part of a hearty breakfast or teatime.

Other Notable Variations

- Devonshire Scones: Slightly softer, often served warm.
- Lancashire Tea Buns: Light, sweet scones that pair well with butter and honey.
- Northern Scones: Denser, with a more rustic appeal.

Recipes and Baking Techniques

The National Trust Book of Scones offers a treasure trove of recipes, catering to different tastes and occasions. Here are some highlights:

Classic Buttermilk Scones

- Ingredients: Flour, baking powder, butter, sugar, buttermilk, salt.
- Technique: Cutting cold butter into dry ingredients, minimal handling to ensure flakiness.

Cheddar and Chive Scones (Savory)

- Ingredients: Cheddar cheese, chives, self-raising flour, butter, milk.
- Technique: Incorporate cheese and herbs into the dough for a flavorful twist.

Fruit-Loaded Scones

- Ingredients: Raisins, sultanas, currants, or fresh berries.
- Technique: Gently fold in dried fruits to prevent excessive density.

Gluten-Free Scones

- Adaptations using rice flour, almond flour, or gluten-free baking mixes.
- Tips for maintaining texture and rise without gluten.

Expert Baking Tips

- Use cold ingredients to achieve flaky layers.
- Do not overmix; handle the dough gently.
- Lightly flour the surface to prevent sticking.
- Brush the tops with milk or egg wash for a golden finish.
- Serve warm with clotted cream, jam, or butter.

The Art of Serving Scones

The book emphasizes presentation and accompaniments, highlighting traditional serving customs:

- Cream Tea: Scones served with clotted cream and jam.
- Tea Pairings: Complementary teas like Earl Grey, Darjeeling, or English Breakfast.
- Presentation Tips: Using vintage china, adding fresh herbs or edible flowers for special occasions.

Cultural Narratives and Personal Stories

Beyond recipes, the National Trust Book of Scones shares delightful stories that connect recipes to cultural identities. For instance:

- The role of scones in Victorian afternoon teas.
- How scones symbolize community gatherings in rural villages.
- Personal anecdotes from bakers who have preserved family traditions.

These narratives lend a warm, nostalgic dimension to the book, making it not just a cookbook but a cultural artifact.

Why the Book Resonates with Readers

The enduring popularity of scones, combined with the National Trust's commitment to heritage, makes this book appealing on multiple levels:

- Educational: Learn about the history and regional differences.
- Inspirational: Discover new recipes and baking techniques.
- Cultural: Connect with Britain's culinary traditions.
- Practical: Gain confidence to bake perfect scones at home.

Final Thoughts

The National Trust Book of Scones is a comprehensive, beautifully curated guide that celebrates one of Britain's most iconic baked goods. It successfully bridges history, regional culture, and culinary artistry, making it an essential resource for anyone passionate about baking or British heritage. Whether you're seeking to master the art of scone making, explore regional variations, or simply indulge in nostalgic stories, this book offers a delicious journey that's well worth embarking upon.

In summary, scones are more than just a snack; they are a reflection of Britain's history, regional diversity, and social traditions. The National Trust Book of Scones captures these elements expertly, providing readers with both inspiration and insight. So, pick up your apron, gather your ingredients, and enjoy baking your way through Britain's most

treasured pastry—one scone at a time.

National Trust Book Of Scones

national trust book of scones: The National Trust Book of Scones Sarah Merker, 2017-04-13 Sarah Merker brings you 50 scone recipes from the National Trust. History is best enjoyed with a scone, as everyone who's visited a National Trust house knows. This book brings you the best of both. Scone obsessive Sarah Merker has gathered 50 – yes 50 – scone recipes from National Trust experts around the country. And she's written a quirky guide to 50 National Trust places to delight and entertain you while you bake or eat those blissful treats. Eccentric owners, strange treasures, obscure facts – it's all here. Whip up a Triple Chocolate scone while you read about the mechanical elephants at Waddesdon Manor. Or savour an Apple & Cinnamon scone while you absorb the dramatic love life of Henry Cecil of Hanbury Hall. Marvel at a Ightham Mote's Grade 1 listed dog kennel while you savour a Cheese, Spring Onion and Bacon scone. 50 of the best scones in history. And 50 of the best places to read about. You'll never need to leave the kitchen again.

national trust book of scones: *National Trust Book of Baking* Sybil Kapoor, 2021-04-13 A new edition of Sybil Kapoor's classic 2012 book for the National Trust. Baking is one of life's great pleasures. In the new edition of this beautiful cookery book Sybil Kapoor brings together an inspiring collection of baking recipes, both sweet and savoury. A baker's bible from a much-loved expert in the field, this broad book draws on the best of Britain's baking heritage. Delve into Britain's delicious and deservedly famous repertoire of cakes, pastries, savoury bakes and bread and learn how best to use fresh seasonal produce to create perfect bakes. From Blackcurrant Meringue Pie to Seville Orange Crunch Cake, Olive and Onion Scones and Nectarine Slice to Apricot Creams and Chocolate Pear Cake, this book is a treasury of wonderfully British bakes.

national trust book of scones: The National Trust Book of Afternoon Tea Laura Mason, 2018-07-03 From cucumber sandwiches to jam and scones, this comprehensive cookery book from the National Trust is chock full of recipes that go perfectly with a cup of tea. Afternoon tea is the quintessential British ritual. And with over 100 tearooms across the country, the National Trust knows a thing or two about it. This gift-sized guide has delicious recipes for savory and sweet treats, whether you're looking for a lively party, the last word in elegance or a hearty winter tea by the fire. From sandwiches and tarts to cakes, scones, macaroons and preserves – some are classic, some have a twist, such as cucumber sandwiches with minted cream cheese, toasted farmhouse bread with anchovy butter, the classic Victoria sponge, brandysnaps or scones. Plus there's everything you need to know to brew the perfect pot of tea (not to mention the odd cocktail and bowl of punch). Food historian Laura Mason also includes some fascinating and amusing historical recipes that reveal how afternoon tea was taken in times gone by and the origins of some of our beloved dishes.

national trust book of scones: *Perfect* Felicity Cloake, 2011-08-04 Whether you're a competent cook or have just caught the bug, *Perfect* has a place in every kitchen. Is there a foolproof way to poach an egg? What's the secret of perfect pastry? Could a glass of milk turn a good Bolognese into a great one? The Guardian's 'How to Make' food columnist Felicity Cloake is on a mission to find the perfect staple dishes – from spag bol to brownies to fish pie. Having rigorously tried and tested recipes from all the greats – including Elizabeth David, Delia Smith and Nigel Slater – Felicity has pulled together the best points from each to create the perfect version of 68 classic dishes. Never again will you have to rifle through countless different books to find the your perfect roast chicken recipe, mayonnaise method or that incredible tomato sauce – they're all here. 'Brilliant . . . finely honed culinary instincts, an open mind and a capacious cookbook collection . . . Miss Cloake has them all' Evening Standard

national trust book of scones: *The National Trust Book of Crumbles* Laura Mason, 2020-11-27

Laura Mason brings you over 50 crumble recipes from the National Trust. Following on from the hugely successful 'National Trust Book of Scones', this is a salute to Britain's ultimate comfort food - crumbles. With over 50 crumble recipes - plus some cobblers too - you'll have the perfect recipe to cosy up with, every time. From classic recipes like apple and blackberry or rhubarb crumble to exciting new variations like crumble cheesecakes and microwavable mug crumbles for the time-challenged, this is everything you need. Plus there is a section on how to make classic accompaniments such as jam and custard, and interesting historical cooking trivia is sprinkled throughout to help you pass the time while your crumbles are in the oven.

national trust book of scones: The National Trust Book of Jam Sara Lewis, 2021-01-29 In the latest book in this bestselling series, food writer and cook Sara Lewis brings together 70 mouthwatering recipes for jams, marmalades and preserves. Whether it's the quintessential English strawberry (to dollop onto a scone!) or the more unusual minted marrow & blackberry jam, there is something for everyone. As well as delightful fruity jams like spiced apple & bramble, raspberry & rhubarb and High Dumpsy Dearie (a mixture of apples, pears, plums, ginger and lemon) there are tangy jellies such as sloe & blackberry or elderberry & orange, and curds such as gooseberry or St Clement's. Or why not try windfall apple butter on your toast? In addition, there are reduced sugar jams ideal for anyone trying to cut down sugar in your diet. There are recipes sourced from National Trust properties, making the most of their seasonal produce from their kitchen gardens. Enjoy the Oxford marmalade enjoyed by Churchill at Chartwell, or rose geranium and orange jelly made with fruit from the orangery at Saltram.

national trust book of scones: The National Trust Book of Scones Sarah Clelland, 2017-07-01 Sarah Clelland brings you 50 scone recipes from the National Trust. History is best enjoyed with a scone, as everyone who's visited a National Trust house knows. This book brings you the best of both. Scone obsessive Sarah Clelland has gathered 50 - yes 50 - scone recipes from National Trust experts around the country. And she's written a quirky guide to 50 National Trust places to delight and entertain you while you bake or eat those blissful treats. Eccentric owners, strange treasures, obscure facts - it's all here. Whip up a Triple Chocolate scone while you read about the mechanical elephants at Waddesdon Manor. Or savour an Apple & Cinnamon scone while you absorb the dramatic love life of Henry Cecil of Hanbury Hall. Marvel at a Ightham Mote's Grade 1 listed dog kennel while you savour a Cheese, Spring Onion and Bacon scone. 50 of the best scones in history. And 50 of the best places to read about. You'll never need to leave the kitchen again.

national trust book of scones: National Trust Book of Bread Jane Eastoe, 2020-02-06 The latest in the bestselling National Trust series which has so far comprised Scones, Puddings, Jams, Crumbles and Afternoon Tea, this handy guide contains all the information and inspiration needed to start making bread. With details of techniques, ingredients and the science of bread making all explained, a range of recipes are also featured with some being breads linked to National Trust properties and served up in National Trust cafes around the UK. Recipes include the basics such as wholemeal, granary, rye, corn and sourdough bread, as well as regional specialities, such as barmbrack, bara brith, English muffins, crumpets, pikelets, Sally Lunns, Bath buns, and Danish pastries too.

national trust book of scones: The National Trust & the West Country Tourist Board's Book of Afternoon Tea Marika Hanbury Tenison, 1980

national trust book of scones: National Trust Comfort Food National Trust, Clive Goudercourt, 2020-09-08 In this cookbook, the National Trust serves up a hot soothing bowl of all your favourite comfort foods, inspired by the recipes from their cafés, which make the best of our delicious British seasonal produce. There are over 100 recipes for casseroles, soups, stews, pies and hot puddings, along with ideas for rustic salads, quick suppers and indulgent dinner party desserts. Along with the favourite dishes cooked in the National Trust cafés, there are recipes that have been found in National Trust archives, or link to the history of the places. In the Lake District, Lamb and Hawkshead Red stew celebrates two great local ingredients in one taste of home - Herdwick lamb and award-winning Hawkshead Red beer. During his time as Viceroy of India, Lord Curzon of

Kedleston Hall might have encountered a chickpea and coconut curry typical of the southern region, a comforting meat-free alternative for veggies and vegans. Or indulge with the chestnut, rum and chocolate pavlova cake, inspired by the ancient chestnuts planted at Sizergh. Whatever the season, National Trust Comfort Food presents a wealth of regional and international dishes, each one devoted to our love for homely, comforting cooking. From colourful summer favourites such as goat's cheese gnocchi or panzanella made with ripe, summer tomatoes, or a picnic pie served with a tangy chutney, to winter warmers like venison stew or chicken and mustard casserole, these dishes are simple and irresistible.

national trust book of scones: Blood, Sweat and Scones Keith James Bell, 2017-09-05 The epic story of doing what most people just dream of, opening your home as a tourist attraction. Twenty one years ago Keith and Maggie Bell bought Crook Hall and Gardens as a private home and then decided, in what might be seen as a fit of madness, to open it to the general public. This is the story of buying a medieval Manor House situated in the middle of Durham City, and then the extraordinary experience of opening your home to the public. Keith describes how the Hall and Gardens were developed into one of the top tourist attractions in the North of England. This is the story of the practical and emotional struggles through those years and inspiring, engaging and sometimes downright hilarious interactions with each other, the people who came to work for them, and the general public. When they bought the property Keith ran a management consultancy and his wife, Maggie, worked in Child Psychiatry. They had no master plan to build a business from their new home. This story is the record of what happened once they decided to open their front gates to the public. With absolutely no experience of the gardening nor the hospitality sector and little exposure to the difficulties of owning a listed building, this was an undertaking fraught with hazard. Although they had limited time and an even smaller budget they could bring to the project an enormous amount of enthusiasm and energy. The book is divided into various different parts of the project: the period before opening the Hall; the tales of the ghost in the house; the wedding parties; the various events they ran; the different visitors they welcomed, the team they built up to run the house and their future aspirations for this wonderful success story.

national trust book of scones: The Westminster Series Book 1: In Private Fran Annaford, 2025-03-21 Amber Celeste Reynaud, a young schoolteacher of Huguenot descent, and proud of it, is passionately keen to enter British politics as a member of the Ecology party. Her *bête noir* is the rich and famous MP for the Business party, Catherine Fitzwilliam. Daughter of a baronet, she is married to a wealthy banker and lives in a fabulous, listed property. Amber loathes her and everything she stands for. A chance meeting in a London theatre leads to a far from polite outburst from Amber, for which she is ashamed. But Catherine's teenage son had, after all, poked her painfully in the back with his umbrella. Amber teaches sports and English at a state school in the Brighton area. When she is summoned by the head teacher to meet a prospective new entry to her class in the winter term, it is Catherine and her son who she finds sitting in the Head's study. Sam, who Amber has realised is on the Asperger Spectrum, insists he leave his private school to join Amber's class. Against the Head's better judgement, Amber persuades her to give the boy a chance. Amber lives in a marriage of convenience with her husband, Ian. She has never questioned her indifference to sex, believing she needs all her energies to flow into her career ambitions. Now she recognises that the looks the very married Catherine gives her are far from innocent. And strangely, they don't leave her cold either...

national trust book of scones: The National Trust Guide to Historic Bed & Breakfasts, Inns and Small Hotels National Trust for Historic Preservation, Suzanne G. Dane, 1996-06-15 The definitive guide to America's historic inns and small hotels The National Trust Guide to Historic Bed & Breakfasts, Inns, and Small Hotels is the essential guide to the landmark accommodations that are part of America's diverse heritage. From the gold-rush era City Hotel in Columbia, California, to the site of the first baseball game at the Ängelholm in Cooperstown, New York, you will be transported around the country and back in time with this cross-section of historic lodgings. In this new edition, the National Trust has expanded its frontiers to include 100 additional entries. You'll find over 700

historic inns and small hotels selected on the basis of age and architectural integrity. You'll discover that each inn, whether a Hawaii pineapple plantation, a colonial tavern, or a Great Lakes lighthouse, evokes a particular era and region of American life. Anyone interested in architectural preservation will enjoy the fascinating descriptions of the buildings' architects and residents.

national trust book of scones: Australian National Bibliography , 1996-05

national trust book of scones: Britain Needs Change Gerry Hassan, Simon Barrow, 2024-11-28 After fourteen years of Conservative government – combined with Brexit, a global pandemic, the rise of a populist far right and the existential threat of climate change – many see Britain as undergoing serious social, economic and cultural decline. This is the context in which Labour have taken office at Westminster after a decade and a half in opposition. With recent ways of doing politics, government and statecraft in crisis, how can a serious, humane alternative emerge? What scale and type of change is coming, and will it be for the better? All this raises serious questions about the future of the UK and its constituent nations, Labour's ability to govern progressively, and the incoming government's confidence and capacity to take on the entrenched vested interests of present-day Britain while also having an honest, mature conversation with the public and its own supporters about the nature of these challenges. In *Britain Needs Change*, some of our best thinkers and commentators dissect the challenges facing the new government in a series of wide-ranging, penetrative essays. Featuring contributions from Helena Kennedy, John Curtice, Mariana Mazzucato, Neal Lawson, Aditya Chakraborty, Ann Pettifor, Gavin Esler, Hilary Cottam, Sunder Katwala, Savitri Hensman, Fintan O'Toole and Andrew Gamble among others, this is required reading for anyone interested in the future of our country.

national trust book of scones: The National Trust Cookbook National Trust, 2016-04-14 The National Trust has nearly 200 cafes, and in 2014 they served 3.2 million cups of tea, 2.68 million home-made cakes and more than 600,000 soups. In this cookbook, the National Trust share their hugely popular, tried-and-tested dishes so you can cook your favourites at home. There are over 100 recipes for British seasonal dishes, ranging from classics like Steak and Ale Pie to newer favourites like Pumpkin Pearl Barley Risotto and Vegetable Tagine. Desserts range from scones (of which the NT sell millions and particularly pride themselves) to Ginger and Satsuma cake and Orange and Poppyseed cake. Many of the recipes use ingredients sourced from the NT's kitchen gardens and farms – and so make the most of the fresh summer peas or autumnal squashes. The book also features recipes that are linked to NT places, such as the hearty beef stew enjoyed by Churchill at Chartwell, Agatha Christie's favourite Lobster Bisque which she ate at Greenway, or the Plum Cake recipe handed down to Beatrix Potter from her mother.

national trust book of scones: Seaweed Kaori O'Connor, 2017-05-15 Some might be put off by its texture, aroma, or murky origins, but the fact of the matter is seaweed is one of the oldest human foods on earth. And prepared the right way, it can be absolutely delicious. Long a staple in Asian cuisines, seaweed has emerged on the global market as one of our new superfoods, a natural product that is highly sustainable and extraordinarily nutritious. Illuminating seaweed's many benefits through a fascinating history of its culinary past, Kaori O'Connor tells a unique story that stretches along coastlines the world over. O'Connor introduces readers to some of the 10,000 kinds of seaweed that grow on our planet, demonstrating how seaweed is both one of the world's last great renewable resources and a culinary treasure ready for discovery. Many of us think of seaweed as a forage food for the poor, but various kinds were often highly prized in ancient times as a delicacy reserved for kings and princes. And they ought to be prized: there are seaweeds that are twice as nutritious as kale and taste just like bacon—superfood, indeed. Offering recipes that range from the traditional to the contemporary—taking us from Asia to Europe to the Americas—O'Connor shows that sushi is just the beginning of the possibilities for this unique plant.

national trust book of scones: *Before You Go to Great Britain* James Wilson Brown, Shirley N. Brown, 1986

national trust book of scones: Fodor's Scotland Linda Cabasin, Mark Sullivan, 2006 Detailed and timely information on accommodations, restaurants, and local attractions highlight these

updated travel guides, which feature all-new covers, a two-color interior design, symbols to indicate budget options, must-see ratings, multi-day itineraries, Smart Travel Tips, helpful bulleted maps, tips on transportation, guidelines for shopping excursions, and other valuable features. Original.

national trust book of scones: Chilterns & the Thames Valley (Slow Travel) Helen & Neil Matthews, 2025-06-12 Part of Bradt's distinctive, award-winning series of 'Slow' travel guides to UK regions, the new, thoroughly updated second edition of The Chilterns and Thames Valley (Slow Travel) celebrates this charming, popular English region close to London. Written with intimate detail and insider tips by two locals, it is the only guidebook to provide in-depth coverage of this region, which is shared between the counties of Bedfordshire, Berkshire, Buckinghamshire, Hertfordshire and Oxfordshire. Divided into six user-friendly sections, Bradt's The Chilterns and Thames Valley lifts the lid on what makes this area so distinctive. Chalk grasslands, beech woods, streams, one of the world's most famous rivers and wooded valleys provide perfect landscapes for walking - and are easily accessible from London. About half of the region has been designated as a 'National Landscape' - the closest such designation to London, and justifying this edition's inclusion of several new walking routes. Rare plants such as fleawort and various orchids, and birds including red kite, lapwing and skylark flourish. Millions of people know the Chilterns via TV and films, as world-famous studios have created murder, mayhem, historical drama and horror here; this is Midsomer Murders country. In the Chilterns you find key sites of monarchical and parliamentary power such as Windsor Castle and Chequers, and the location of Magna Carta's sealing (Runnymede). Many well-loved authors have lived and written here, depicting Paradise, defining our childhoods and painting timeless images of England and its people. Eminent chefs own restaurants with national, even international, reputations: the village of Bray alone hosts two of Britain's eight triple-Michelin-starred restaurants. The Chilterns and the Thames Valley (together with the Vale of Aylesbury) represent a wonderfully paradoxical mixture of world-famous tourist sites and lesser-known attractions full of quirkiness and character, which will repay the visitor's interest and attention many times over. From Windsor Castle to Whipsnade Zoo, Britain's oldest road (The Ridgeway) to National Trust properties such as Cliveden and Waddesdon, the Henley Regatta to the Grand Union Canal, Bradt's The Chilterns and Thames Valley (Slow Travel) is your perfect travelling companion to this enchanting area.

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