

8-1-79

Rethinking of Old Orleans

C.W.Lattin • County Historian



Two lbs. Sugar used to make Cake
Superior National Sugar Refg. Co.

THE WORLD'S LARGEST CAKE

The year was 1931, the place was the Orleans County Fair and the idea was none other than that of the late Charles W. Howard. The occasion was the seventy-fifth or Diamond Jubilee of the Orleans County Fair and the cake helped celebrate it in a big way. Many Orleans County residents will remember that the 3½ ton cake eclipsed the world's largest pie baked at the Fair in 1929. A special building was erected to house it as it was 8 feet square at the base and capped with a sugar eagle 14 feet above the floor. The cake was cut by a bride, married at the Fair (who ?) and large pieces were boxed and sold to fairgoers for 10 cents each. People commented that it was of fine texture and one of the most delicious cakes they had ever eaten. It earned \$500 in its sale and good publicity for the Fair.

This dainty tidbit was actually produced at the Wehle Baking Company of Rochester under the supervision of John F. Woggon. Eight hours were required for it to bake and ten helpers assisted in the mixing and baking process. It was baked in sections 18 x 24 inches weighing 12½ lbs. each. It took 650 of these sections to complete the cake and they were transported to Albion by truck for assembly and decoration. The trimming and decorative work was done by Herman Thorschmidt of Rochester, the champion cake trimmer of America, and one time purveyor of food to the royal table of Ex-Kaiser Wilhelm of Germany. His own home was filled with Gold and Silver medals, cups and diplomas, won in international competitions. He also held the highest awards at Bakers Food and Cookery Exposition in London, Glasgow, Dublin and New York.

If anyone is interested in duplicating that 7,000 lbs. gigantic world wonder here is the recipe:

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| 910 lbs. butter | 100 lbs. baking powder |
| 1,140 lbs. sugar | 1,000 lbs. fruit filling |
| 500 lbs. XXXX sugar | 1 gal. vanilla extract |
| 1,600 lbs. flour | 1 gal. lemon extract |
| 455 qts. milk | 56 lbs. of chocolate and |
| 606 dozen eggs | white fudge |

However, for a more realistic cake recipe, I would recommend the recently published Favorite Recipes of Orleans County which includes over 1000 entries. This latest publication endeavor by the Orleans County Historical Association is now on sale for \$8.00 per copy and may be purchased at the OCHA booth at the Fair.