

FOR IMMEDIATE RELEASE
TUESDAY, JUNE 1, 1971

THE WHITE HOUSE
Office of the Staff Director to Mrs. Nixon

The wedding cake for the reception of Patricia Nixon and Edward Cox will be the focal point in the North Portico Hall as it stands in front of the large gilded mirror.

The six-tiered cake is 6'10" in height and it will stand on a round table 30" high. The bottom layer measures 5' in diameter and the subsequent tiers: 24", 20", 16", 12", and 9" respectively. Each layer of the cake is 2 1/2" thick and there is a space of 8" between each tier. A single, sugar-coated pole rises through the center of the tiers.

The wedding cake is an old-fashioned pound cake, flavored with lemon. It will be made by the Pastry Chef of the White House, Heinz Bender, starting on Wednesday, June 2. The making and baking of the six-tiered cake will take several days.

The cake will be iced and decorated by Heinz Bender, assisted by Maurice Bonte, pastry chef at Le Perigord Restaurant in New York City. Mr. Bonte, an old friend of White House Chef, Henry Haller and Heinz Bender - all three are members of "Societe Culinare Philanthropique" an international chefs' society - is an expert in pulled sugar and blown sugar work.

The bottom layer of the wedding cake will be decorated with blown sugar love birds and the initials "P" and "E". All tiers of the cake will be richly decorated with pulled sugar white roses and delicate white cherry blossoms tinged with pink.

Henry Haller, White House Chef since February, 1966, will be in over-all charge of the food preparations for the wedding reception on June 12. Mr. Haller, who was born and educated in Switzerland, has been a citizen of the United States since 1957. He is a past president of the Helvetia Association, the largest Swiss chefs' society in the United States and he is a member of Les Amis d'Escoffier in New York City. Prior to coming to the White House, Henry Haller worked at the Ritz-Carlton Hotel in Montreal, Canada; Hampshire House and the Sheraton-East Hotels in New York City. Mr. Haller is married and has four children. The family resides in Potomac, Maryland.

Mr. Haller will be assisted by Hans Raffert, Assistant Chef of the White House since 1969. Mr. Raffert was born in Hanover, Germany, and came to the United States in 1957. He was Chef at the Washington Hotel - a few blocks from the White House - for eight years before assuming his present position.

Heinz Bender, the White House Pastry Chef, was born in Solinger, Germany, and came to the United States in 1928. He was pastry chef of the Hotel Lexington in New York City for 18 1/2 years; 13 years at the Roosevelt Hotel and 3 1/2 years at the Princeton Club before coming to the White House in February, 1968. Mr. Bender is a widower and has one married son. He lives in Spring Valley, Maryland.

The wedding buffet in the State Dining Room will include:

Hot:	Ke-bobs Brioche a la Reine Crepes slices Fondue Fried Shrimps in Coconut
Canapes:	Capon Smoked Salmon Alaska King Crab Rolled Ham Rolled Roast Beef Tartlettes of Roquefort Cheese Ouefs Farcie
Pastries:	Roulade Bar-le-Duc Napolitains Berrichons Almond Slices Paris Brest Puffs Eclairs Pink and white Petits Fours Glacee Petits Fours sec

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THE WHITE HOUSE

WASHINGTON

The WEDDING CAKE of
PATRICIA NIXON and EDWARD FINCH COX

June 12, 1971

Heat oven to 325 degrees F.

Use 12-inch x 2-inch round brown paper lined cake pan
with a 3-inch collar.

1. Cream together in blender:

1 lb. sugar (2 1/4 cups)
1 lb. butter, room temperature
8 oz. cake flour (2 cups and 1 Tbsp.)
Grated rind of 2 lemons
Pinch of salt

2. Add slowly eleven egg whites, unbeaten.

3. Sift together:

1 lb. cake flour (4 cups and 2 Tbsp.)
1/8 oz. baking powder (2 1/2 tsps.)

Then add to Step #2 mixture slowly until smooth.

4. Beat: 7 egg whites

7 oz. sugar (1 cup)

Add sugar slowly to egg whites before
egg whites are completely stiff.

5. Fold egg whites into Step #3 mixture.

6. Pour batter into pan and bake for about 60-70
minutes.