

The following is a recipe for an orange cake which was the prize winning cake at the reunion of the Jarvis Academy held on June 20, 1914. The Jarvis cup was given to Phyllis Palmieri's (a long-time Weston resident) grandmother for winning first prize in the cake baking contest.

SHORT CAKE

1 ½ CUPS SUGAR
½ CUP BUTTER
YOLKS OF 3 EGGS AND CREAM TOGETHER
1 CUP MILK – ADD A LITTLE AT A TIME – 3
CUPS OF FLOUR
1 ½ tsp. ROYAL BAKING POWDER
½ tsp SALT, 1 tsp. VANILLA
FOLD IN THE WHITES OF (3) EGGS LAST.

FILLING

JUICE OF 3 LARGE ORANGES
SKIN OF ONE ORANGE RUN THROUGH
GRINDER

1 TBS. CORNSTARCH

1 EGG

½ LEMON

SWEETEN TO TASTE

Sorry, but there are no baking times or temperatures given, you are on your own if you decide to bake this award-winning cake.

Ed Note: I tried this recipe and it came out pretty well. I used the orange peel the first time and had a terrible time trying to get it sweet. Then I just used orange zest the next time and had pretty good results. I cooked it at 350 degrees and started with ½ hour and kept checking every 10 minutes thereafter. Good luck!!