

Getting started.....

Wedding Cakes

History

You might find it interesting that; originally, the cake was not eaten by but thrown at the bride! It developed as one of the many fertility traditions surrounding a wedding.

Wheat too, is traditionally a symbol of fruitfulness and was among the earliest grains (predating rice) to be ceremoniously showered on the bride and groom.

In its earliest origins, the unmarried young women attending the wedding were expected to scramble for the grains to ensure their own betrothals, much as they do today for the bridal bouquet.

Early Roman bakers, we are told, changed the "throw it" to the "eat it" tradition. These bakers were distinguished and respected in their trades. Somewhere around 100 BCE they began taking the wedding wheat and creating small, sweet cakes with it; the cakes were eaten while the service was in progress.

Following the tradition of eating the crumbs of the wheat, sweet meat cakes spread throughout Europe. In medieval England the tradition broadened to include the practice of washing down the cakes with special ale called "bryd ealu," translated as "bride's ale," words that eventually became the word "bridal."

In the Middle Ages when food tossing became rice tossing, the once decorative sweet meat cakes evolved into small biscuits or scones. Guests were encouraged to BYOB (bake/bring your own biscuit) with them to the ceremony.

After the wedding, leftovers were distributed among the poor. It is those very simple biscuits and scones that became the forerunner of the elaborate multi-tiered wedding cake we know today.

Legend has it that throughout the British Isles it became customary to pile the biscuits, scones, and baked goodies on top of one another in one huge heap.

The taller the pile, the more the future prosperity of the young couple, who exchanged a kiss over the mound.

It is told that in the 1660's during the reign of King Charles II, a French chef (whose name, unfortunately, is now lost) visited London and was appalled at the cake-piling ritual. It was his idea to transform the messy mound of bland biscuits into a beautiful work of art, an iced, multi-tiered wedding cake.



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Frequently Asked Questions:

How big should my wedding cake be?

The size of your wedding cakes should be relative to the number of wedding guests you are expecting. It should also take into consideration whether you are serving the wedding cake as a dessert in its own right or as an accompaniment to coffee.

What style should I go for?

Traditional wedding cakes were long-lasting, hearty fruitcakes with firm white icing that symbolized the solidity of marriage.

However, as fruitcakes are now considered 'passé', couples are free to theme in a manner that reflects their personalities or something meaningful to them. Did your fiancé propose in summer? Do certain desserts and flavours hold a significance to the two of you? Your cake maker should be able to create a design that emulates the look and feel of the seasons to commemorate the moment.

How do I organise a cake from a distance?

We find the easiest way is to find a photograph online of a cake you like and email it to us or to the cake makers directly and ask for them to quote on it specifically in this way. The picture doesn't have to be exact, but it's a good way to give the cake artists an idea of what you are envisaging.

How will my cake get to Magnetic Island if it is made in Townsville or Sydney?

If your cake is being made in Townsville we will organise for it to be transported to the island. The cake needs to be ready the morning of the day before your wedding for this to work. The cost is approx \$50 but will be confirmed once the cake details are organised.

For cakes coming by plane from Sydney we are unable to assist, and recommend you time your flight arrival to Townsville to match in with your wedding cakes arrival.

How will I store my cake before the wedding day?

Most cakes require airconditioning rather than refrigeration. We are unable to provide you with this facility.

We recommend that your cake be stored at your accommodation in an airconditioned bedroom and have a family member deliver it to the reception venue just prior to your ceremony commencing.



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Recommended Suppliers

Marie Smith

185 Bayswater Rd, Currajong, QLD

T: (07) 4779 3889

Specializing in fruit, chocolate, Madeira and mud cakes, she will help in the design, color, shape and size of your cake, adding to the memories of your special day.

Years of local experience, wide variety of designs to choose from, floral decorations made from sugar craft, fresh floral decorations can be arranged on request,

Janine's Cake Art and Calligraphy

1/7 Tavern Street, Kirwan, Qld

T: (07) 4773 2060

Email: janinescakeart@bigpond.com

Offering a friendly and professional service, Janine will be happy to speak with you in person or via phone to discuss your wedding cake needs.

Constantly updating her designs, Janine is always willing to work from any picture that you provide her to create your dream wedding cake.

Planet Cake

<http://www.planetcake.com.au>

106 Beattie Street. Balmain NSW 2041

T: (02) 9810 - 3843

E: info@planetcake.com.au

Established in 1996, Planet Cake is owned by Paris & Billy Cutler and is based in a commercial

kitchen operated by 10 staff located in the heart of Sydney's iconic and artistic mecca, Balmain.

Planet Cake creates cakes daily for celebrations of all types including birthdays, weddings and corporate brand events.

A celebrity favourite, Planet Cake has created cakes for Nicole Kidman and Keith Urban's wedding and Celine Dion's 40th birthday.

Without a doubt, they create some of the most beautiful tasting and designed wedding cakes in Australia.

If you're after the spectacular then Planet Cake may just be who you need! They are able to bake and send your wedding cake to the Townsville Airport.

