

Tricia's Cake Is Done --Except for Frosting

Washington

Tricia Nixon's controversial 350-pound, six-foot wedding cake has been baked to perfection in the White House kitchen and only lacks the frosting, it was announced yesterday.

Helen Smith, deputy press secretary to Mrs. Richard M. Nixon, said that chef Henry Haller baked the cake Saturday. "It tastes very, very good with a lemon flavor," she said.

The old-fashioned pound cake caused an uproar last week when food editors, using the recipe announced by

the White House, said it came out of their ovens as "mush."

But Haller went to his own oven and baked a test cake, which the White House said "was delicious," then made plans to bake the real thing Saturday.

In addition to the main cake, which will be set on a two-foot-high table before a mirror in the hallway, Haller also baked several more cakes to fill 400 little boxes which will be given to each guest as they leave the White House after the wedding.

Associated Press