

Business Updates

Breaking news in local business

From The Boston Globe

Parker House will fete the Boston cream on Pie Day

January 21, 2011 01:10 PM



Jan. 23 is known for many things: It's the anniversary of the death of New York nightclub impresario Toots Shor and the feast day of the Roman martyr St. Emerentiana; it also commemorates the day that Little Richard and Elvis Presley (among others) were inducted into the Rock and Roll Hall of Fame.

But perhaps more important than all these --- at least on the culinary calendar --- Jan. 23 is [National Pie Day](#). And that's a reason for 21-gun salutes at the [Omni Parker House](#), which plans to celebrate this culinary festival by honoring the dessert that it pioneered --- the Boston cream pie.

Actually, the Omni Parker House plans to stretch Pie Day into extra innings and make it a three-day event. Starting at 4 p.m., staffers plan to hand out free slices of

this signature pie in the hotel's lobby --- so long as the supply lasts. The staff thinks such a popular item could go fast.

What's more, the hotel says it will make a donation to the Charlestown Boys & Girls Club for every piece of Boston cream pie sold in the Parker's Restaurant from today through Sunday.

Don't be fooled by the Boston cream pie's cupcake-like appearance (as seen in the photo provided by the Omni Parker House). In the annals of dessert-trolley lore, the Boston cream pie looms large. According to a hotel press release, the 19th century house chef who invented the Boston cream pie is more of a crusty eminence than Betty Crocker and Duncan Hines put together.

What has evolved into the official Massachusetts Dessert traces its humble origins to 1855 when the hotel's kitchen staff, in a stroke of uber-chef genius, decided to drizzle chocolate icing onto a sponge cake filled with vanilla custard. The rest, as they say, is history.

Bon appetit.