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Editor
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[Arthur Etchells](#)
Advertising
danielle@phillymag.com

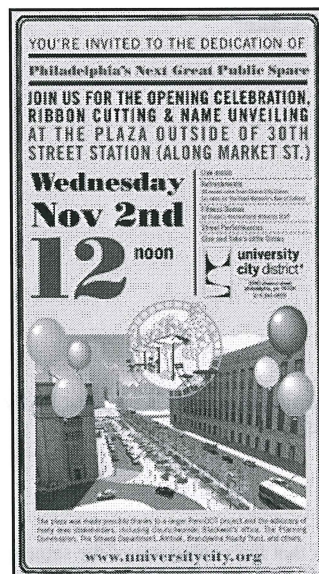
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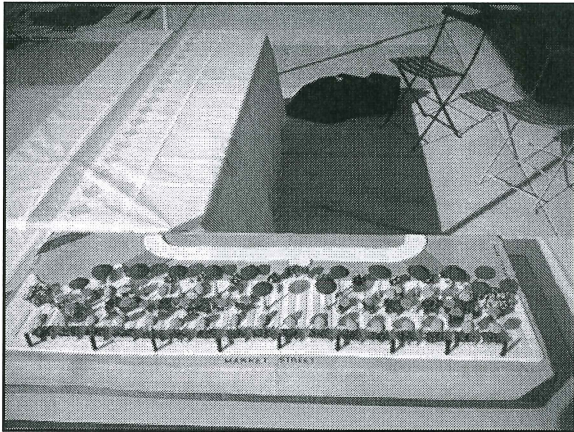
30th Street Station Plaza Gets a Cake

Posted by [Foobooz](#) on November 2nd, 2011



Right now the [new outdoor space at 30th Street Station](#) is going to be having its opening celebration and name unveiling.

The former dreary maze of cars on Market between 29th and 30th has been converted into a plaza of trees and tables shaded by umbrellas. It is also now a cake designed by [Charm City Cakes](#).



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4 Responses to "30th Street Station Plaza Gets a Cake"

1. *barryg* Says:
[November 2nd, 2011 at 1:09 pm](#)

Why are they getting the cake from Baltimore?

2. *Kara* Says:
[November 2nd, 2011 at 2:20 pm](#)

I wish you had posted this earlier!

3. *John E.* Says:
[November 2nd, 2011 at 3:45 pm](#)

@Barryg – Because Charm City Cakes makes fantastic cakes. Nothing against Philly bakers, but who here has the expertise, experience and know-how to design and assemble that type of cake?

4. *Cheryl* Says:
[November 3rd, 2011 at 9:45 am](#)

How about Fishtown's Whipped Bakeshop? I think that their cakes are of the same quality as Charm City Cakes.

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