

A Cake for Kings

Custom crafted design features local rockers Kingsfoil onstage and “live”

YORK, PA. -- Maybe you can have your cake – and eat it, too. For local rockers Kingsfoil, what could be sweeter than a new album launch party on the heels of a VH1 interview? Well, how about an incredible custom cake to commemorate the occasion?

The indie rock band – featuring Jordan Davis, Tristan Martin, Tim Warren and Malcolm in the Middle’s celebrity star Frankie Muniz - is based out of York County, PA. Their new album, *A Beating Heart is a Bleeding Heart*, was officially released on Sept. 25. A local launch party was held at the Chameleon Club in Lancaster on Saturday, Sept. 29.

Hundreds of fans attended to see Kingsfoil perform their latest hits. After the show, fans were served with pieces of chocolate and vanilla cake draped in a sugary creation that tasted great and looked out-of-this-world.

The cake, a custom creation handcrafted courtesy of Christy Marie’s in Shrewsbury, PA took more than 120 hours total to create and consumed more than 50 pounds of fondant, a special icing used to decoratively cover cakes and create more intricate designs.

Topped with lifelike figurines of the four rockers - as well as their instruments, their set and stage lights lit, yes lit, around the perimeter of the concert stage. Each piece is modeled after photos that show the musicians in their everyday and promo attire and/or performing. Jordan wears a denim shirt from one of the band’s promo photos and Frankie is sporting red tennis shoes; the drum cymbals spotlight a dusty bronze cast and no stage would be complete without multiple microphones bent at varying angles.

The various pieces are made of a multiple of mediums – fondant, gumpaste, modeling chocolate and rice crispy treats. The album cover rotated on top while a midnight blue-black-silver color scheme inspired by the album permeated top to bottom.

Christy Marie Parrish started the intensive project after seeing a concert in May and designed each component, piece by piece. Molds are used to create the bodies, which are then clothed with shirts, jeans and shoes. Hair, eyes and facial features are distinctly different and unique to each performer.

“I’m really big into detail,” says Christy. She painstakingly analyzes photos, uploads them to a computer, color matches the fondant, and sculpts designs down to the piano keys, guitar strings, and set décor. A set list with song titles lies sideways on the floor, instruments show their brand names, and a miniature carrier case wears their trademark tree design.

These big projects are always a family affair at Christy Marie's. Christy's sister-in-law, Tiffany, enjoys baking and loved the challenge of making this large cake and especially supporting a local band.

Christy Marie's is a local business in south central Pa. that sells cake and candy supplies, everything you need to create your own custom sweets and treats. Her parents were owners of The Cake & Wedding Cottage in Baltimore, Md., which recently celebrated its 35th anniversary. Christy Marie's opened in 2009.

If you're inspired, you can learn how to create your own custom designs. For a full listing of current and upcoming classes, you can visit www.christymaries.com or call 717-235-6555.

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