

The Magic of ICES - Christine Flinn's Royal Icing Artistry

Diane Shavkin, Fishkill, NY

The best introduction to Christine Flinn is her incredibly precise royal icing piping. Once you see her work, her passion for piping such stunning works of art is obvious and there is no doubt what a fabulous talent she has.

Christine grew up in the North East of England, approximately 14 miles from Newcastle.

She began cake decorating in 1978 with an evening class at the local high school. After taking that course, she enrolled in a 3-year course in Newcastle at the Tyne College of Arts and Technology. Knowing there was so much more to learn, Christine joined the Northumbria Branch of the British Sugarcraft Guild to further her knowledge.

In 1989, Christine set up "Unique Celebration Cakes" to design "cakes to order". Royal icing became her specialty, and she began to teach and demonstrate her techniques in this medium.

In order to set a challenge before her, Christine entered competitions. It did not take long for the judges to recognize her style and unique royal-icing, piped designs; many of which they had never seen before.

Merchurst Fairfax approached Christine in 1994 to write a book about her extension work. The book is in the Sugarcraft Skills series. Since then, she has written various sugarcraft articles for magazines and websites.

Christine is an Accredited Demonstrator for the British Sugarcraft Guild and has been an international tutor and demonstrator since 2004.

As you can see, Christine's work is quite unique, with top-notch precision:

