

 Chesapeake City

GINGERBREAD HOUSE *Decorating* *Contest*

Thursday, December 20, 2018
6 - 8 pm

1. Construct your Gingerbread House following the guidelines listed on the back of this flyer.
2. Bring your decorated Gingerbread House and Registration Form to Town Hall by 4:30 pm on Thursday, December 20, 2018.
3. Come back between 6:00 pm - 8:00 pm to view all entries and vote for the winner!

**Visit www.chesapeakecity.com for more
Holiday Happenings in Chesapeake City!**

CONSTRUCTION GUIDELINES

BASE

Structure should be constructed on a sturdy base (**Heavy Cardboard, Foam Core, or Wood**). If using Cardboard, cover base with aluminum foil so that the moisture from the icing does not soak into it.

Base should NOT extend more than 3” beyond the perimeter of the primary structure. We may not be able to accommodate displays with large yards or areas outside the primary structure.

SIZE

Due to limited space, we are not able to accept entries that do not adhere to these requirements:

Base size not to exceed **15” X 15” NO EXCEPTIONS!**

STRUCTURE

- Structure CANNOT exceed two feet in height. We recommend small to medium size, single structure houses (*rather than scenes*). Single structures with minimal yards are more easily viewed in our display.
- Due to the weight of the decorated house, as well as environmental conditions in the display areas, we suggest always building an infrastructure for support. This can be built from foam core, heavy cardboard, Styrofoam, or rice crispy treats using a substantial amount of Royal Icing as “glue”.
- NO battery or electric components should be included in the structure.
- Any displays not picked up by Friday, December 21, 2018, at 4:00 pm will be thrown away.
- If baking gingerbread from scratch, bake several days before assembling to prevent shrinkage.
- DO NOT use anything on your house that requires refrigeration (*such as Jello, etc.*).
- Use only **Royal Icing** (*recipe is on Registration Form*). We cannot accept structures made with egg or butter icings as they quickly turn rancid and soften causing the structure to disintegrate.
- Use **A LOT** of Royal Icing to assemble and decorate. Allow each portion to dry and harden before moving.

The Town will not be held responsible for any issues that may occur with your display once placed in Town Hall!

Royal Icing Recipe

Makes about 2 1/2 cups

Mix Together

1 lb. powdered sugar

3 tbsp. meringue powder

1/2 tsp. cream of tartar

Add

3 1/2 oz. of water (slightly less than 1/2 cup)

Beat until icing forms stiff peaks & will hold a sharp line when knife is drawn through.

Keep covered with a damp cloth to keep icing from drying out. Work with a small amount of icing at a time. Store unused icing in a tightly closed container.

Note: Meringue powder can be found at cake decorating or craft stores.

Please detach and submit with your display!



Registration Form

Name: _____

Address: _____

Phone #: _____

Email: _____

Name/Title of Display: _____