



# BETHEL PARK FIRST ANNUAL GINGERBREAD HOUSE DISPLAY



**Smells of Gingerbread in the Air... Bethel Park Recreation is pleased to announce a new Community/Family tradition - an annual Gingerbread House Display! Individuals, families, and groups are welcome to submit their “Masterpiece”. Help us to create a beautiful holiday display at the Bethel Park Community Center.**

## DELIVERY DATES

Monday, November 28 from 9AM – 9PM  
Tuesday, November 29 from 9AM – 9PM

## DELIVERY LOCATION:

Bethel Park Community Center

## DONATIONS

We are also suggesting a \$5 donation from each participant (entry). Donations will be collected when you register (cash or check payable to **Bethel Park Community Foundation**).

## JUDGING

- Three judges are selected from the local community. Judging will take place on November 30. Ribbons will be awarded prior to the start of Light Up Night. You will be notified if you receive an award and winners will be posted at the Center and on social media.
- Judges are given these guidelines to follow. *Please remember that the judging is subjective:*
  - **Originality**
  - **Difficulty**
  - **Overall Appearance & Neatness**
  - **Majority of the Decorations are edible**
- Houses will also be reviewed for soundness of structure and adherence to size and construction guidelines.
- If the house does not meet required guidelines, it will not be eligible for an award and may not be included in the display.

## DISPLAY

Due to our limited display area the backs of houses may not be visible during display. Most houses will be viewed from front/side. The exhibit will be displayed November 28 – December 16. All displays **MUST** be picked up by Monday, December 19. Those not picked up by Monday evening, will be disposed of on Tuesday, December 20.

## ENTRY FORMS

Entry (*standard registration*) forms and \$5.00 fee must be turned in by **November 12**. You must register at the Community Center & pick up an Information Packet.

**REGISTER EARLY!** Due to limited space, we must limit our display to the first 50 entries this year.



# CONSTRUCTION GUIDELINES

## BASE

- Entry must be placed on a board base.
- Structure should be constructed on a sturdy base (*heavy cardboard, foam core or 1/2" plywood*). If using cardboard, you should cover the base with aluminum foil so that moisture from the icing does not soak through it and cause the base to deteriorate.

## SIZE

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

**BASE SIZE NOT TO EXCEED 12" X 12"**  
**HEIGHT NOT TO EXCEED 12"**

## STRUCTURE

- Structure cannot exceed 12" in height.
- We recommend small to medium size single structures houses (*rather than larger/elaborate scenes*). Single structures with minimal yards are ideal for our display area.
- Due to the weight of the decorated house, we suggest always building an infrastructure for support. This can be built from foam core or heavy cardboard, using a substantial amount of Royal Icing as "glue." The houses are on display for an extended period of time. The combination of heat, humidity, and weight will cause them to deteriorate if there is not enough support or Royal icing used.
- No battery or electric components should be included in the structure.
- If not claimed, any inedible decorative objects included with your entry may NOT be returned at the end of the display.
- Use only **Royal Icing**. We cannot accept structures made with egg or butter icings as they quickly turn rancid and soften causing the structure to disintegrate.
- 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 prepared Jello, etc.*)
- Use **A LOT** of Royal Icing to assemble and decorate. Allow each portion to dry and harden before moving.

Attach this under your Display

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### ENTRY IDENTIFICATION FORM

\*Please tape or glue this form to the bottom of the base of each entry. It's easiest to do it as the first step in building your structure but *must* be done prior to delivery.

*(Please print)*

**NAME OF GROUP OR INDIVIDUAL TO BE LISTED:** \_\_\_\_\_

**NAME/TITLE OF HOUSE** (As you'd like listed): \_\_\_\_\_

**CATEGORY:** \_\_\_\_\_

**CONTACT NAME:** \_\_\_\_\_

**CONTACT PHONE** (*Will not be published*): \_\_\_\_\_

**CONTACT EMAIL** (*Will not be published*): \_\_\_\_\_



## Gingerbread House Tips and Recipes

- Royal icing is the glue that holds the gingerbread house and materials together. The icing should be stiff enough to work as a glue and hold its shape, but flexible enough to spread easily.
- To prevent freshly made royal icing from hardening, keep a moist towel over the mixing bowl.
- If you would like to color your icing, use paste food coloring. Liquid food coloring will thin out the icing.
- Let the icing dry completely. If your icing is soft the walls and roof will slip and slide around when you add candy and decorations.
- Keep any unused icing in a tightly covered container.

***Below you will find recipes for royal icing. Please feel free to find and use any recipe you would like!***

### **Royal Icing Recipe 1**

- 3 tablespoons meringue powder\*
- 4 cups sifted confectioners' sugar
- 6 tablespoons water



Directions: In a bowl, beat all ingredients at low speed for 7 to 10 minutes, or until icing forms peaks.

### **Royal Icing Recipe 2**

- 3 cups confectioners' sugar
- 1/4 teaspoon cream of tartar
- 2 egg whites, beaten



Directions: In a bowl, sift together confectioners' sugar and cream of tartar. Using electric mixer, beat in 2 beaten egg whites for about 5 minutes or until mixture is thick enough to hold its shape.

### **Royal Icing Recipe 3**

- 1 lb. confectioners' sugar
- 3 tablespoons meringue powder\*
- ½ teaspoon cream of tartar



Directions: In a bowl, beat until icing forms stiff peaks & will hold a sharp line when knife is drawn through.

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

*Other recipes for Royal Icing are available on the internet; but you MUST use Royal Icing.*