

# 2011 Gingerbread Competition Entry Form

**Deadline for Entries: November 23, 2011**

Gingerbread Houses will be on display...  
**December 1 - December 30, 2011**

*Mail completed registration forms to  
Hunterdon County Chamber of Commerce  
14 Mine Street 2nd Floor  
Flemington, NJ 08822*

*Create your favorite Hunterdon County building,  
attraction, or image, old or new.*

*Please indicate the category you are entering...*

- Kids Only (up to 12 years old)
- Student (ages 13-18)
- Adult Individual
- Family Group
- Professional

Name

Address

City

State

Zip code

Phone

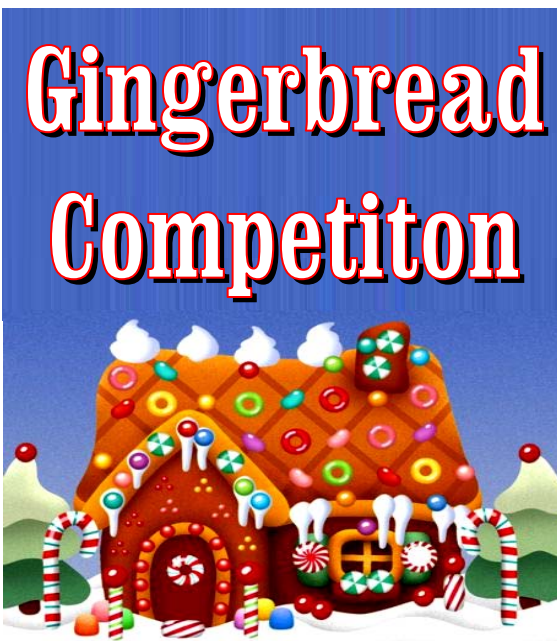
Email

*I understand and agree to all of the rules of the Hunterdon  
County Chamber of Commerce Gingerbread Competition...*

Signature



*Presents..*



*Featuring Hunterdon County Sites and Buildings*

**Prizes!**

*The competition will be on display at...*



*Hunterdon County Library  
314 State Route 12  
Flemington, New Jersey*

**December 1 - December 30**

*Deadline for competition registration:*  
**November 23, 2011**

*Entry drop off:*  
**November 29, 2011**

## ***Gingerbread Competition*** **CATEGORIES**

Holidays are the time when our imaginations turn to the things we love most. Create your favorite Hunterdon County building, attraction or image, old or new, out of gingerbread, royal icing and other edibles

### **1. Kids Only (up to 12 years old)**

Stand back Mom & Dad

### **2. Student (Ages 13-18)**

Don't let your little brother or sister have all the fun!

### **3. Adult (Individual)**

### **4. Family Group**

### **5. Professionals**

### **Suggestions:**

1. Your favorite Victorian house
2. The Red Mill
3. The Library
4. Flemington Furs
5. The Union Hotel
6. An airplane
7. A hot air balloon
8. Your favorite store/restaurant
9. Your favorite church
10. The Covered Bridge

## ***Gingerbread Competition*** **PRIZES**

**TO BE ANNOUNCED**

## ***Official Competition*** **RULES & REGULATIONS**

- **Entry Forms** must be submitted by November 23, 2011.

Submit forms to:

Hunterdon County Chamber of Commerce  
14 Mine Street 2nd Floor  
Flemington, NJ 08822

- **Entry Drop Off:** completed entries must be dropped off at the Hunterdon County Library Headquarters (314 Route 12, Flemington, NJ) on **Tuesday November 29, 2011 from 9–5.**
- All entries must remain on display through **December 30, 2011.** The Hunterdon County Library or the Hunterdon County Chamber of Commerce reserves the right to remove any entry which begins to look in disrepair. Any entry not picked up by January 3, 2012 will be discarded.
- **Judging:** Entries will be judged on a scale of 1-5 based on:
  1. Overall Appearance
  2. Originality/Imagination
  3. Use of materials
  4. Difficulty of Design
  5. Depiction of Hunterdon Theme
- **Winners** will be announced at a Welcome Reception at the Hunterdon County Library Headquarters on December 1, 2011 at 7:00 pm. Winners will also be posted on the Hunterdon County Chamber of Commerce and the HCL websites no later than December 3, 2011.

## ***Recipes***

### **Construction Grade Gingerbread**

10 cups all-purpose flour  
1 lb. butter or margarine, softened  
3 cups sugar  
1 ½ cups water  
2 Tablespoons each:  
ground ginger, cinnamon, cloves & cardamom  
1 Tablespoon baking soda  
2 Tablespoons dark corn syrup

Note: If you do not plan to eat the house, you may wish to increase the cinnamon and ginger as substitutes for the cloves and cardamom.

Measure the flour into a mixing bowl and set aside. Combine butter and sugar in another large bowl and set aside. In a saucepan, combine the water with the remaining ingredients, bring to a boil and pour over the butter and sugar. Stir until the sugar dissolves.

Add the flour one cup at a time, blending well with each addition. Store, well covered, for several hours in the refrigerator. Dough will be quite soft, but will stiffen in the refrigerator. Let come to room temperature, then roll out on a lightly floured surface to 1/4" thickness. Cut in the desired shapes for your creation. Bake at 375° for 15-17 minutes or until browned. Make a mock model first out of cardboard and use the pieces or patterns when cutting out the dough.

### **Royal Icing**

The following recipe will be used like "glue" to hold the house together and to decorate. It dries quickly into a hard candy consistency. Icings containing butter or oils do not harden.

3 large egg whites at room temperature  
3/4 teaspoon cream of tartar  
1 lb. 10X confectioners sugar, sifted  
Combine all ingredients in a large mixing bowl and mix on high for 7-10 minutes. Beat until very stiff. You cannot over beat. Store at room temperature. Use as soon as possible and keep well covered until used.