

**2020 Gingerbread Competition Entry Form**

**Deadline for Entry Forms:**

**November 13, 2020**

**Creation Drop off Dates:**

**December 4, 10-1:30 & December 5, 10-1:30**

Gingerbread Houses will be on display...

**December 7 - December 28, 2020**

*Mail completed registration forms to  
Hunterdon County Library  
314 State Route 12  
Flemington, NJ 08822*

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

- Kids Only (up to 12 years old)
- Student (ages 13-18)
- Adult Individual
- Family (number in family \_\_\_\_\_)
- Group (number in group \_\_\_\_\_)
- Professional
- Staff

Name

Address

City

State

Zip code

Phone

Email

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

Signature



and the Friends of Hunterdon County Library  
*present..*



**Ribbons will be awarded  
in several categories!**

**PRIZES!**

*The competition will be on display at...  
Hunterdon County Library, 314 State Route 12  
Flemington, NJ and  
@hclibrary3 on Instagram*

**December 7 - December 28**

*Deadline to submit entry form...*  
**Friday, November 13**  
*Dates to drop off your creation...*  
**Friday, December 4 from 10-1:30  
or Saturday, December 5 from 10-1:30**

## **Gingerbread Competition CATEGORIES**

Holidays are the time when our imaginations turn to all things fanciful... create your favorite Hunterdon County or Storybook scene or structure, 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**

### **5. Group**

### **6. Professionals**

### **7. Library Staff**

*Your creation must fit one of the following two categories...*

### **1. Gingerbread Story Land**

Gingerbread houses are not just in *Hansel and Gretel*...recreate your favorite scene or structure from a beloved story

### **2. Hunterdon County Scene**

Create your favorite Hunterdon building, attraction or image, old or new

### **Suggestions:**

1. Your favorite Victorian house
2. The Red Mill
3. The Library
4. Flemington Furs
5. The Union Hotel
6. The Covered Bridge

**Prizes for all  
Category Winners**

## **Official Competition RULES & REGULATIONS**

- **Entry Forms** must be submitted by November 13, 2020

Submit forms to:

Hunterdon County Library

314 State Route 12

Flemington, NJ 08822

Or go to <https://bit.ly/33LRHzQ>

- **NEW Due to space restrictions, the maximum base size is 12"x18"**

- **Entry Drop Off:** completed entries must be dropped off at the Hunterdon County Library Headquarters (314 Route 12, Flemington, NJ) on **Friday, December 4 from 10-1:30** or **Saturday, December 5 from 10-1:30**

- All entries must remain on display through **December 28, 2020**. 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 December 30 will be discarded.

**Every effort will be made to handle the creations with care, but the library and the competition sponsors cannot be held responsible for possible loss or damage**

- **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 or Storybook Theme

- **Winners** will be announced at a Virtual Reception on Tuesday, December 8 at 6:00 pm on HCL's Instagram page. Winners will also be posted on the HCL website and social media.

## **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. Icing 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.