CALLING ALL SCOUT TROOPS!

Join the fun at the Lanterman House's

GINGERBREAD HOUSE CONTEST

Sunday, December 15, 2019



Troops are invited to roll up their sleeves and build a gingerbread house for submission into the first ever Lanterman Gingerbread House Contest. The contest is open to all ages and skill levels. From tall ones to small ones, we want to see your best gingerbread architecture!

Entries will be on display at the Lanterman House Visitor Center during the Holiday Open House on Sunday, December 15 from 1-4pm. Winners will be announced at 3pm.



Scout troops will be entered into the group category.

To reserve your spot, please fill out the entry form, and send a \$20 entry fee by <u>November 30</u>. Completed houses must be dropped off at the Lanterman House on Saturday, December 14 between 3-5pm. **Please see reverse for contest rules.**

Troops will receive a participation patch and can attend the Holiday Open House on December 15. In addition to the gingerbread house display, there will be free entry to the historic Lanterman House, carolers, crafts and light refreshments.

Detach bottom and mail to the Lanterman House by November 30, 2019.

PLEASE ENTER TROOP #	in the Gingerbread House Contest.
Troop level:	Contact name:
Number of patches needed:	Email:
	Phone #:

Non-refundable entry fee of \$20 enclosed, made out to the Lanterman Historical Museum Foundation. *Questions? Please contact Laura Verlaque at lantermanhouse@gmail.com.*



LANTERMAN HOUSE GINGERBREAD CONTEST

RULES

- Bring your gingerbread creation to the Lanterman House on **December 14, between 3-5pm**. No late entries accepted.
- Entire display, except base, must be made of edible materials. You can use a pre-made kit, if you choose. Feel free to interpret "house" as loosely as you want it should resemble a structure, but creativity is encouraged. Graham crackers or other gingerbread alternatives are acceptable.
- No hidden support materials (such as styrofoam or cardboard) are allowed.
- All entries must be on a base, not to exceed 20"x20". No decorations on sides of base.
- The Lanterman House will display your name, entry name, and age/category. We reserve the right to use your name and to photograph entries for promotional purposes.
- Entries must be picked up by Monday, December 16 at 1pm. Entries not picked up will be discarded.

HELPFUL TIPS!

- If baking gingerbread from scratch, bake several days before assembling to prevent shrinkage.
- Gingerbread houses hold together best with Royal Icing. Store-bought canned icing, butter icing or egg icings are too soft.

Royal Jcing Recipe

Makes about 2½ cups

Mix together: 1 lb. powdered sugar 3 tbsp. meringue powder ½ tsp. cream of tarter

Add:

3 ½ oz. of water (slightly less than ½ cup) Beat until icing forms stiff peaks and will hold a sharp line when knife is drawn through.

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

*Note: Meringue powder can be found at cake decorating or crafts stores. You can also check online.