



***Get ready to pre-heat the oven, pull out the cookie sheets and decorating tips, and enter the Christmas in the Camp Gingerbread House Contest.***

Camp GUYASUTA invites scout troops, packs and dens (sorry no individual submissions) to participate in The 1<sup>st</sup> Gingerbread House Display and Contest by building your own edible house.

All houses will be on display at Christmas in the Camp at Camp GUYASUTA on Saturday, November 30, 4:00pm - 10:00pm

Houses can be constructed of any safe-to-eat materials. To participate in this simply register by emailing the below information to [kim.daniher@scouting.org](mailto:kim.daniher@scouting.org) by November 19 Guidelines are included below, Judges will have ribbons on 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place submissions displays. Judging on Originality & Creativity, Difficulty, Overall Appearance & Appeal, Precision & Neatness. Additional information can be found on our website.

**BASE:**

Structure should be constructed on a sturdy base (heavy cardboard, foam core or wood dependant on weight). If using cardboard, cover base with aluminum foil so that moisture from the icing does not soak into it. BASE SIZE NOT TO EXCEED 15" X 15"

**STRUCTURE:**

Structure cannot exceed two feet in height. 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 or heavy cardboard, using a substantial amount of Royal Icing as "glue". The combination of heat, moisture and weight will cause them to deteriorate if there is not enough support or icing used. No battery or electric components should be included in structure. Any inedible decorative objects included with your entry will 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.

***Gingerbread houses should be delivered to Camp GUYASUTA McGinnis Education Center on Monday, November 25, 2019 between 5:00 p.m. and 7:00 p.m.***

*If you would like to enter your troop, pack or den email [kim.daniher@scouting.org](mailto:kim.daniher@scouting.org)*

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

TROOP, PACK, DEN NUMBER: \_\_\_\_\_

PHONE NUMBERS: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

NAME/TITLE OF HOUSE: \_\_\_\_\_

NUMBER OF SCOUTS WORKING ON PROJECT: \_\_\_\_\_