

CONTEST RULES

- ❁ Contest is open to individuals or groups in three divisions:
 - Kids** (all participants must be 12 or younger-- Please have adults supervise use of oven, stove, etc., but leave the construction and decoration to the kids!)
 - Teens** (individuals or the oldest member of the group aged 13-18)
 - Families or Businesses** (at least one member of the group is older than 18)
- ❁ Entry Forms can be picked up from the Hull Library or The Foreign Candy Outlet Store during regular business hours, or downloaded from www.cityofhull.org
- ❁ Completed Entry Forms must be turned in by **Wednesday, Dec. 1** to The Foreign Candy Outlet Store or the Hull Library.
- ❁ All entries must be made of entirely edible ingredients. Gingerbread is not required—get creative with graham crackers, cookies, pitas, tortillas, etc.! You may use any frosting, candy, or other food products to decorate.
- ❁ Entries do not need to be houses—they can be any structure or object, realistic or fantasy. Entries must be placed on a sturdy plate, board, or box that is no larger than 24" x 18".
- ❁ All entries must be brought to the stage in the Gymnasium of the Community Building on **Friday, Dec. 3 from 3:30– 5:00pm** or **Saturday, Dec. 4 from 9:00-10:00am**. You are encouraged to use the South entrance.
- ❁ All contest entries can be viewed on the stage in the Gymnasium **Saturday, Dec. 4 from 10:30am-4:00pm** during the Vendor Fair. Viewers are encouraged to give a donation to the Hull Library at the entrance and will receive a ballot to vote for their favorite entry in each division.
- ❁ A Grand Prize and runner-up winner in each division will be determined from votes cast between 10:30am and 3:45pm. Winners will be announced at 4:00pm on the stage in the Gym. Winners do not need to be present to win. All decisions are final.
- ❁ 1st place prize includes a gift basket of candy from the Foreign Candy Company and a book from the Hull Public Library. 2nd place prizes include a gift basket of candy from the Foreign Candy Company. Not all prizes will be awarded if there are an insufficient number of entries in each division.
- ❁ Entry forms must indicate whether your entry will be picked up from the stage on Saturday, Dec. 4 from 4–5pm or indicate you would not like your entry back.
- ❁ The contest organizers are not responsible for any damage or destruction to your entry.

Recipe Ideas from About.com: Home Cooking

Gingerbread Recipe

1-1/2 cups whipping cream
1 teaspoon pure vanilla extract
2-1/2 cups firmly packed brown sugar
2 Tablespoons baking soda
1 Tablespoon ground ginger
2 teaspoons ground cinnamon
1-1/3 cups light or dark molasses
9 cups all-purpose flour



Icing "Cement"

Yield: about 1-1/2 cups icing

2 large egg whites
1/8 teaspoon cream of tartar
2 teaspoons water
3 cups sifted powdered sugar

- Beat egg whites, cream of tartar, and water until frothy. Blend in sugar on high speed until stiff, 5 to 10 minutes. Use immediately or cover and use within 8 hours.

- Line 12 x 15-inch rimless baking sheets with parchment paper.
- In a small bowl, whip cream and vanilla until it holds soft peaks. Set aside.
- In a large bowl, whisk together brown sugar, baking soda, ginger, and cinnamon. Beat in the molasses and whipped cream mixture until well-combined.
- With mixer running, gradually add flour, beating until completely mixed.
- Lightly flour a pastry board or mat. Roll out a portion of the dough until flat, but not so thin that you cannot pick it up without it tearing. Drape it over the rolling pin and move to the prepared baking sheet.
- Continue rolling the dough to an even thickness on the baking sheet. You will need about 2 cups of dough for each 1/8-inch thickness, about 4 cups for each 1/4-inch slab, and about 6 cups for each 3/8-inch slab.
- Bake two sheets of dough at a time. Bake until fairly firm in the center. The temperature and time will vary with the thickness of the slab. For 1/8-thick slabs, bake in preheated 300 F. oven for about 1 hour; for 1/4-inch slabs, bake at 275 F. about 1-3/4 hours; and for 3/8-inch slabs, bake at 275 F. about 2-1/4 hours.
- After 30 minutes, position your gingerbread house pattern cut-outs as close together as possible on the sheet of cookies. Cut around the pattern with a sharp knife, remove the pattern, and separate the scrap pieces (may be baked later to eat). Return house pieces to the oven, swapping their rack positions, and continue to bake.
- When pieces are finished baking, loosen gently with a flat spatula and let them cool on the sheet another 5 to 10 minutes before moving to a rack to cool completely.
- At this point, you may wrap the gingerbread house pieces airtight in plastic wrap and store up to one month. Or proceed to assemble and decorate your house or cookies using icing cement.

Yield: about 9 cups dough, or 4-1/2 slabs 1/8 inch thick, 2-1/2 slabs 1/4 inch thick, or 1-1/2 slabs 3/8 inch thick. Each full slab is 10 by 15 inches.