

2018 Gingerbread Contest

Important Dates

WEDNESDAY, NOVEMBER 14:
Registration Opens

WEDNESDAY, DECEMBER 10:
Deadline for Entry Forms

SATURDAY, DECEMBER 15:
Entry Drop-Off
9:00AM - 11AM

Judging:
(not open to the public;
registrants must be present)
12:30PM - 2:30PM

Public Viewing:
2:45PM - 3:15PM

Winners Announced:
3:30PM

LOCATIONS:

MADISONVILLE BRANCH
1123 Main Street, Madisonville
985-845-4819

SOUTH SLIDELL BRANCH
3901 Pontchartrain Blvd., Slidell
985-781-0099

For more information for the South Slidell contest
contact Ms. Jen 985-646-6470 x116, Miss Charlene,
985-646-6470 x114, or Ms. Alexis 985-781-0099 x102.

For more information for the Madisonville contest
contact Miss Abby 985-845-4819 x5003, or Ms. Jennifer
985-626-9779 x3004

Looking for a recipe?

These had a 5-star rating on
seriouseats.com/recipes/2016/10/construction-gingerbread-recipe.html

Construction Grade Gingerbread

- 2 ounces brown sugar (1/4 cup; 56g)
- 2 teaspoons ground cinnamon
- 1 1/4 teaspoons ground ginger
- 1/4 teaspoon ground cloves
- 1/8 teaspoon kosher salt; for table salt, use half as much
- 4 ounces light corn syrup (1/3 cup plus 1 tablespoon; 115g)
- 1 1/2 ounces unsalted butter (3 tablespoons; 45g), very soft
- 1/4 ounce vanilla extract (1 1/2 teaspoons; 7g)
- 6 1/4 ounces all-purpose flour (1 1/3 cups; 175g), plus more for dusting

For the Dough: Trim a sheet of parchment paper to fit the interior of a half sheet pan. Adjust oven rack to lower-middle position and preheat to 350°F (175°C). Combine brown sugar, cinnamon, ginger, cloves, salt, corn syrup, butter, and vanilla in the bowl of a stand mixer fitted with a paddle attachment. Mix on low until smooth, then sprinkle in flour and continue mixing to form a stiff dough. Turn onto a lightly floured surface and knead until smooth. Proceed immediately, or wrap in plastic and set aside at room temperature until needed, up to 24 hours. (Larger batches should be divided into 14-ounce portions.)

Sprinkle prepared parchment with flour, place dough on top, and flatten into a rectangle. Sprinkle with more flour and roll to fit just within edges of parchment, leaving dough about 3/16 inch thick. Using both hands, transfer parchment to a half sheet pan. Cut according to your gingerbread house template, using an X-Acto or paring knife. Leave a narrow border of dough around cutouts to minimize spreading, but trim away larger areas of excess dough to gather and re-roll, or turn into paste (see directions below).

Bake gingerbread until dry to the touch and golden brown, about 25 minutes. Immediately cut along pre-scored lines with a sharp knife or pizza wheel. Cool completely in pan, then transfer cutouts to a safe place. Scraps can be nibbled, or ground in a food processor to use in recipes that call for cookie crumbs.

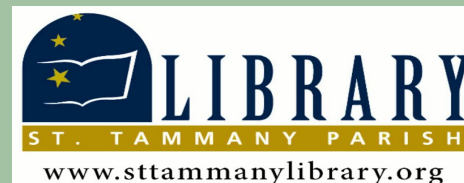
Royal Icing

- 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.



2018 Gingerbread Contest



www.sttammanylibrary.org

GINGERBREAD CONTEST CATEGORIES

AGE

1. Kids Individual (up to 11 years old)

With no help from Mom or Dad (they have their OWN category!)

2. Kids Group (up to 11 years old)

Up to four kids working as a team on one entry, no parents.

3. Teen Individual (ages 12-18)

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

4. Teen Group (ages 12-18)

Up to four teens working as a team on one entry, no parents.

5. Adult (Individual)

Here's your chance to live out your World's Best Holiday Baker fantasies!

6. Family

Create a new tradition and design your dream family home - gingerbread style!

THEME

Your creation must fit one of the following two categories:

⇒ Gingerbread Story Land

Recreate your favorite structure from a favorite story.

⇒ St. Tammany Parish Scene

Create your favorite St. Tammany building, attraction or image.

Participating entrants must understand and agree to all of the rules of the St. Tammany Parish Library Gingerbread Contest; The St. Tammany Parish Library reserves the right to use their name, likeness and entry in a newsletter, website, and/or social networks and to photograph entries for promotional purposes.

GUIDELINES

**Space is limited. Registration is required.
Registration opens 9AM Wednesday, Nov. 14.**

Contests will be held at both the South Slidell and Madisonville Branches.

Please call the appropriate branch to register: South Slidell Branch 985-781-0099 or Madisonville Branch 985-845-4819.

**Gingerbread Entry Drop-Off is 9:00-11:00AM
Saturday, Dec. 15.**

Completed entries must be dropped off at the Madisonville Branch Library, 1123 Main St. or the South Slidell Branch, 3901 Pontchartrain Blvd.



Contest Schedule

12:30PM - 1:00PM	Judging for Adults
1:00PM - 1:30PM	Judging for Teens
1:30PM - 2:00PM	Judging for Children
2:00PM - 2:30PM	Judging for Families
2:45PM - 3:15PM	Judges Deliberation & Public Viewing
3:30PM	Winners Announced & Prizes Awarded
4:00PM	Structure Removal

Judging

Entries will be judged on:

- * Overall Appearance
- * Originality/Imagination
- * Use of materials
- * Difficulty of Design
- * Depiction of Theme

Ribbons and bragging rights will be awarded to the winner in each division.



OFFICIAL RULES:

1. Read all official rules and guidelines.
2. Contestants may only enter one category.
3. Design, bake and decorate an original gingerbread creation using one of the two categories: storybook or St. Tammany Parish scene.
4. Children's 11 and under entries ONLY: Construction can be of pre-baked items such as graham crackers and cookies. All other entries (Teen, Adult, Family) must be constructed of Gingerbread—no pre-baked items. All entries must use Royal Icing only (no buttercream). Entire display, except for base, must be made of edible materials. Entries must be constructed of mainly gingerbread and icing; unwrapped candy, cookies, crackers, cereals, pasta and any other food item. Entries may use lollipops with paper or plastic stems, sticks, etc.
5. All entries must be on a wooden or heavy cardboard base, no larger than 18" x 18". No decorations, icing or others may be on the sides of the base. Please give your house a special "Holiday Name" such as Winter Wonderland or Santa's workshop, etc.
6. The library will display your name, house name and age/category next to each entry.
7. Bring your gingerbread creation to the registered library on December 15, 2018, anytime between 9:00 –11:00AM. It must be **complete** when participants arrive at the library. Only minor adjustments will be allowed.
8. Participants must be able to bring their gingerbread structure into the library on their own. Library staff members cannot assist participants in transporting gingerbread structures.
9. **Participants must be present during judging.** Judging and public viewing will take place on Saturday, December 15 from 12:30- 2:30PM. See judging schedule for age brackets under GUIDELINES.
10. Awards will be given out 3:30PM Saturday, Dec. 15.
11. All structures must be removed and taken home by 4:30PM on Saturday, Dec. 15.