

Be part of Historic Fort Steuben's Gingerbread Village

The newest addition to Steubenville Nutcracker Village!

We're not ashamed to say that we were inspired by Pittsburgh's Annual PPG Place Gingerbread Display and Competition!

We know we have lots of talent right here in our area and so we are inaugurating the First Annual Fort Steuben Gingerbread Village and Contest and invite you to participate.

The exhibit will be displayed in the Christmas Wonderland in the Visitor Center throughout the Nutcracker Village event. Besides being a new attraction, it will raise money for the Fort's educational programs.

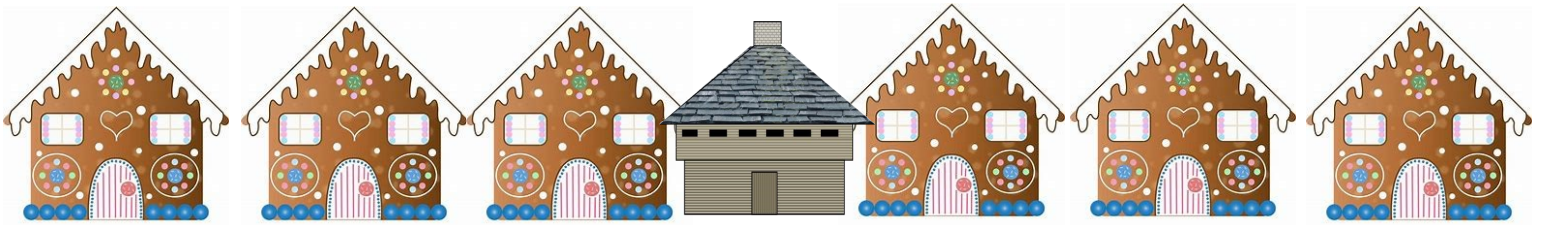
There are a variety of categories and houses can be constructed of any *edible* materials. We are limiting it to **50 entries** for our first year. The contest is open to individuals, organizations, clubs, classes, businesses, schools - everyone!

To participate, obtain an entry form from the Visitor Center or download from www.steubenvillanutcrackervillage.com and mail the completed form to the address below.

We hope you will join us as we add even more *Magic* to an already successful event.

Fort Steuben Gingerbread Village
120 S. 3rd Street
Steubenville OH 43952





2019 Fort Steuben Gingerbread Village

General Information

DATES:

Entry forms must be submitted by Nov. 8 - either online or by mail

Entries should be delivered to the Visitor Center on Nov. 21, 22 or 23

DONATIONS:

Each entrant is requested to make a \$5 donation to the Old Fort Steuben Project to raise funds for the educational programs offered at the Fort.

JUDGING:

Judges will be selected from the local community who will determine winners before the exhibit opens. There will be two winners in each category listed on the entry form. Winners will be notified in advance and names will be posted on the website. The judges will base their decisions on these main criteria:

- Faithfulness to the Construction Guidelines (p. 5)
- Originality & creativity
- Difficulty
- Neatness
- Majority of decorations on the house are edible
- House structure made of edible materials—only the infrastructure may be non-edible
- Overall appearance and appeal

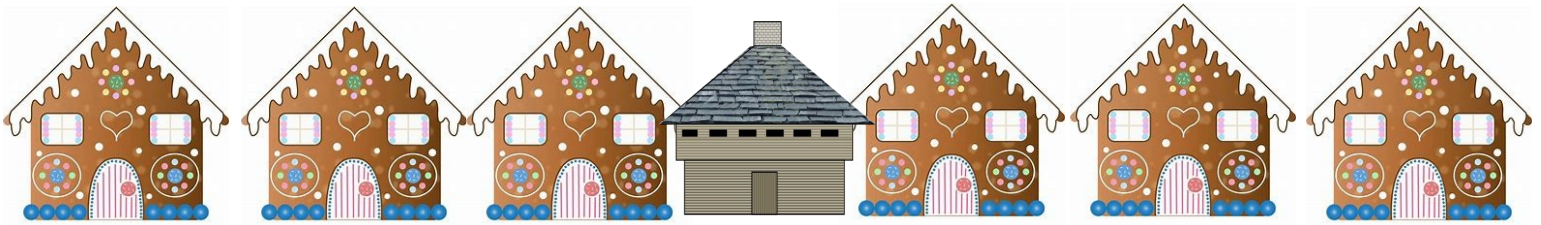
DISPLAY:

Every effort will be made to display each house to its best advantage, however due to space limitations interior or backs of houses may not be visible during the display. Most houses will be seen from the front and sides. We cannot guarantee that groups of houses will be placed together.

The display will run from Nov. 29 to Jan. 4. Some houses may have to be removed early due to deterioration.

All entries must be picked up and removed by entrants between Jan. 6-10, 2020.





ENTRY REGISTRATION FORM

If you are interested in participating, please print the registration form and mail it by Nov. 8 to:

Fort Steuben Gingerbread Village
120 S. 3rd Street
Steubenville OH 43952

REGISTER EARLY!
SPACE IS LIMITED!
ONLY 50 ENTRIES WILL BE ACCEPTED

NAME OF INDIVIDUAL, FAMILY, BUSINESS OR ORGANIZATION _____

CONTACT NAME _____

ADDRESS _____

PHONE NUMBERS: DAY (____) _____ NIGHT (____) _____

EMAIL ADDRESS _____

NAME/TITLE OF HOUSE _____

CATEGORY of ENTRANT (PLEASE CHECK ONE)

INSTITUTION/SCHOOL/ORGANIZATION BUSINESS ADULT

FAMILY CHILD (6-9) CHILD (10-13) CHILD (14-17)

Two prizes will be awarded in each category

Note: If registering under the Family category, your name will be listed as the family's last name on all signage. If you enter under the child or adult category, full names will be listed. Scout troops, school groups, church and youth groups should include complete affiliate information (e.g. Troop 3, Grace Lutheran Church; Third grade, Bishop Mussio Elementary)

EXPECTED DELIVERY DATE *Please check one*

Thursday, Nov. 21
Noon to 4pm

Friday, Nov. 22
11am to 6pm

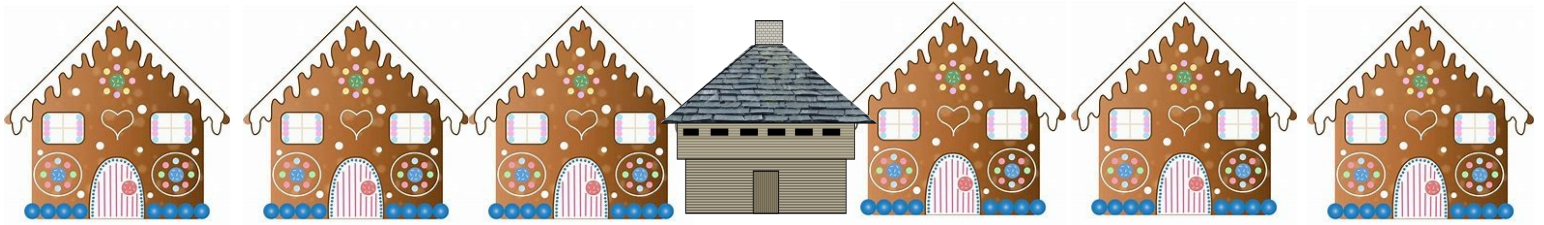
Saturday, Nov. 23
11am to 4pm

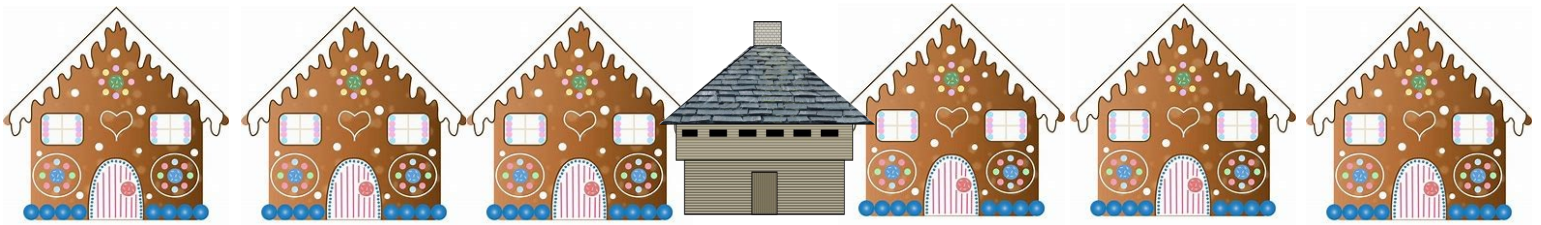
If your delivery date changes, you do not need to contact us.

Any entry arriving after 4pm on Nov. 23 will be accepted but not included in the judging process.

It is recommended you keep a copy of this form for your own records.







GINGERBREAD HOUSE CONSTRUCTION GUIDELINES

In order to ensure that the houses will remain in good condition throughout the display season, it is important to follow these guidelines!

BASE

The Gingerbread House should be constructed on a sturdy base such as heavy cardboard, foam core or light wood. If using cardboard, cover base with aluminum foil to prevent moisture from the icing to soak into it.

Base should not extend more than 3" beyond the edge of the structure. We cannot accommodate displays with areas beyond the structure itself - no yards, gardens, etc.

SIZE

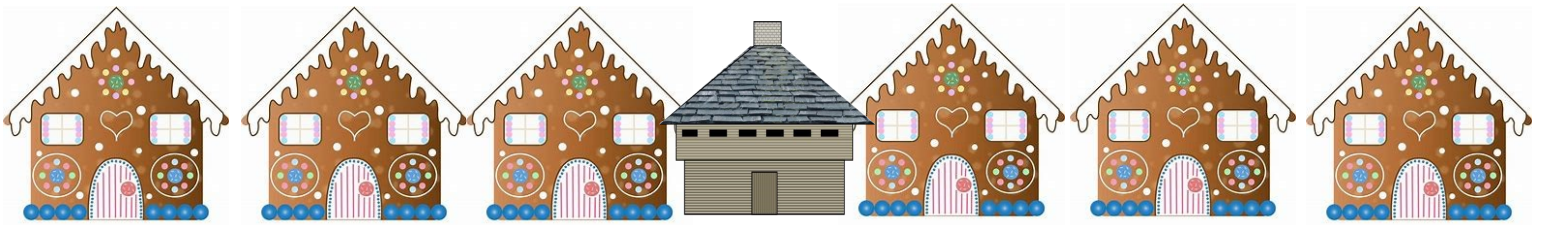
BASE SIZE IS NOT TO EXCEED **15" X 15"**

Due to limited space, we cannot accept entries that exceed the size limitations.

STRUCTURE

- Structure should not be taller than 15". We recommend small to medium size structures.
- Due to the weight of the decorated house as well as environmental conditions in the display are, we recommend always building an infrastructure for support. This can be built from foam core, heavy cardboard or Styrofoam. The houses are on display for an extended time and may deteriorate if there is not enough support or icing used.
- No batteries or electric components should be included in the structure.
- Use only **ROYAL ICING** (recipe on p.6) We cannot accept structures made with egg or butter icings as they turn rancid and soften causing the structure to disintegrate.
- If baking gingerbread from scratch, bake several days ahead before assembling to prevent shrinkage.
- Do not use anything on your house that requires refrigeration.
- Use **A LOT** of Royal Icing to assemble and decorate. Allow each portion to dry and harden before adding more and moving.
- Be sure to attach the Entry Identification Form (p. 6) under the base of your structure.





Royal Icing Recipe

Makes about 2½ cups

Mix together:

1 lb. powdered sugar

3 tbsp. meringue powder (found at cake decorating or craft stores)

1/2 tsp. cream of tartar

Add:

3½ oz. water (slightly less than ½ cup); Beat until icing forms stiff peaks & will hold its shape when a knife is drawn through it

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

**Other recipes may be found on the internet but you MUST USE Royal Icing.
Do not use recipes containing eggs, butter or milk**

Fill in, cut out and attach this form to the base of your entry

ENTRY IDENTIFICATION FORM

The first step in constructing your Gingerbread House is to complete this form and then **tape it to the underside of the base** of your entry. One form per entry.

(Please print clearly)

NAME OF GROUP OR INDIVIDUAL TO BE LISTED ON ALL SIGNAGE: _____

NAME/TITLE OF HOUSE: _____

CATEGORY: _____

CONTACT NAME (WILL NOT BE PUBLISHED): _____

CONTACT PHONE (WILL NOT BE PUBLISHED): _____

CONTACT EMAIL (WILL NOT BE PUBLISHED): _____

