

# Gingerbread Magic BUILDING PERMIT

Group/Individual Builder Name: \_\_\_\_\_

Please print exactly as name should appear on signage

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Mailing Address: \_\_\_\_\_  
(City) (State) (Zip)

Every Gingerbread Creation has a sponsor. As a builder, you can sponsor your own exhibit or Gingerbread Magic will provide one for you. Sponsorship levels range from \$500 - \$22,500. See Sponsor Packet for more details. I will sponsor my own exhibit and complete a Sponsor form Yes \_\_\_ No \_\_\_ (please mark one)

*There is no fee to enter, but as with any major construction, you will need a building permit and your project must be approved by Gingerbread Magic for the display.* Mail the permit form to: Gingerbread Magic, C/O Stewart-Marchman-Act Foundation, 214 Loomis Avenue, Daytona Beach, Florida 32114. Questions: Call Georgeann R. Luxion at 386-274-6474 or email mail to: gluxion@ucpecf.org. Please submit Building Permit by Friday, October 28.

Gingerbread creations will need to be delivered to Center Court at the Volusia Mall, between 8 a.m. and 10 a.m. on Thursday, November 10. The self-supporting base shall be 1' x 1' or 2' x 2'. If the creation is larger than 2' x 2', please call for approval. **Without prior approval, your exhibit might not be accepted due to space restraints.** The Gingerbread creation will be made from the recipes included in this packet to ensure that the creation will be strong enough to withstand the rigors of display. Ninety Percent (90%) of the outside structure must be made of food products and 50% should be gingerbread. An internal support structure is permitted as long as it is not visible to the eye. Winners of the juried event will be announced on Sunday, November 20 at the Awards Gala. As a builder, you will receive two (2) complimentary tickets to the Awards Gala. Prizes to be awarded are: Adult Category: 1<sup>st</sup> Place \$1,000, 2<sup>nd</sup> Place \$600, 3<sup>rd</sup> Place \$400 Youth Category: 1<sup>st</sup> Place \$500, 2<sup>nd</sup> Place \$300, 3<sup>rd</sup> Place \$200. People's Choice \$700.

Gingerbread Magic may contact you periodically to request progress updates on the Gingerbread structure. Gingerbread Magic reserves the right to refuse to display creations that are not of the highest quality and do not meet the requirements of this Building Permit.

The display period is from Saturday, November 12 through Monday, January 2, 2012. **Entries not picked up by 7:00 p.m. on January 2, 2012 will become the property of Gingerbread Magic** unless other arrangements have been made. By signing this Building Permit, you hereby grant Gingerbread Magic permission to use photographs or other images of your exhibit in print, press release, online, television or other mediums. You further agree that Gingerbread Magic cannot guarantee the safety of your exhibit and will not be responsible for any damage.

Category: Adult (18+) \_\_\_\_\_ Youth\* (under 18) \_\_\_\_\_

Builder's Signature \_\_\_\_\_ Gingerbread Magic Approval \_\_\_\_\_

Building Details: Entry Name (if any) \_\_\_\_\_

Base Size \_\_\_\_\_ Creation Height \_\_\_\_\_ Electricity needed: Yes / No

\*If the builder is participating in the Youth category, please complete this section: I/we affirm that the builder(s) listed above is \_\_\_ years of age and will independently design, construct and decorate the entry to be submitted.

Builder's date of birth \_\_\_\_\_

Signature of Parent or Guardian \_\_\_\_\_

# FACT SHEET



**WHO:** The 2011 Gingerbread Magic presented by United Cerebral Palsy of East Central Florida and Stewart-Marchman-Act Behavioral Healthcare, in partnership with Daytona West Rotary. This is the fifth year for this spectacular event!

**WHAT:** A Gingerbread Holiday Display containing many hand-made gingerbread houses.

Fundraising effort to benefit United Cerebral Palsy of East Central Florida and Stewart-Marchman-Act Behavioral Healthcare.

Builders are solicited to build their creations to benefit the participating organizations. There are several levels of Sponsorships. Judging will be held for the best overall gingerbread creations. Voting for 'People's Choice Award' is by visitors voting for their favorite entry and will receive a cash award. In the Adult Category, First Place will receive \$1,000, Second Place \$600, Third Place \$400. In the Youth Category, First Place will receive \$500, Second Place \$300, Third Place \$200. There will be a People's Choice Award for \$700.

**WHERE:** Volusia Mall

**WHEN:** November 12 – January 2, 2012

An Awards Gala for sponsors and invited guests will be held on Sunday, November 20.

## OPPORTUNITIES:

- Become a Gingerbread Magic sponsor
- Become a gingerbread house builder
- Sponsor a gingerbread building team
- Send a donation

**WHO TO CONTACT:** Georgeann R. Luxion  
gluxion@ucpecf.org  
386-274-6474

# CREATING GINGERBREAD MAGIC

## Planning and Building your Gingerbread House

### Supplies:

- The pattern
- Gingerbread dough: double the recipe
- Rolling pin
- Cookie sheets
- Aluminum foil
- Plywood base or heavy cardboard, doubled to support the house
- Royal icing, recipe doubled
- Pastry bags and decorating tips
- Butter knife, palette knife or flat sandwich spreader
- A damp cloth for quick clean-ups
- Glue gun (optional)

### **Helpful tips:**

- Have all supplies ready
- Read all instructions before you begin: you will need to double the gingerbread recipe to have enough dough
- Allow the gingerbread to cool thoroughly before assembling
- Make icing ahead of time
- Keep icing covered with a clean damp cloth (touching icing) and plastic wrap at all times to prevent it from drying out
- Adjust the consistency of the icing by adding more egg whites if the icing is too dry or more powdered sugar if it is too wet. It should be thick and stiff.
- Prepare the base for your house by covering plywood or very heavy cardboard with several layers of foil
- Use canned goods from the pantry to stabilize the walls during assembly; remove them before adding the roof

### **The Planning**

- Visualize your project. Is it a house, a building, a landscape? Will you have a walkway? Trees? A fence? Set your project at an angle for a pleasing presentation.
- When assembling, apply a generous amount of icing to one side of the joint and press an un-iced side to the edge and hold until set.
- Apply icing-glue to the bottom of your pieces for more stability; adhere them to the foil/plywood base.
- Allow 30 minutes for the front, side walls and back of house to dry and firmly set before adding the roof.
- You'll need an extra pair of hands when adding and securing the roof.
- Allow house to dry completely before decorating: a minimum of 4 hours, preferably overnight.

## Problems? - There are no 'problems' only creative solutions!

- Don't worry; you'll be able to fill gaps and cover errors later with more icing and decorations.
- A fool-proof assembly method, if you're not going to eat the gingerbread, is to use a glue gun. Use icing to finish the look.
- Icing can be kept at room temperature overnight. Be sure it is well-covered with a damp cloth and plastic wrap.

## Decorating

### Supplies:

- Royal icing, Pastry bags and tips, Cookie sheets
- Assorted candy
- Butter knife or flat sandwich spreader, Tweezers, and Knife
- Super glue (for adult use only; do not eat.)

### Helpful tips

- Have a plan for decorating.
- Have candy and decorating supplies ready.
- Save time and make accessory items ahead of time: snowmen, trees, carts, candles and fences can be made while you're waiting for the house to dry.
- Apply candy decorations by putting a small dab of icing to the underside of the candy and hold it in place until set.
- Use extra dough scraps for decorative cut-outs.
- Keep the tip of your pastry bag covered with a damp cloth in between decorating to prevent hardening.
- Use tweezers to adhere small items to the house.
- You may need super glue to adhere top-heavy items, like lamp posts.

### Storage

- Moisture is a decorated gingerbread's worst enemy: display the house in a cool, dry place.
- Cover at night to seal out moisture and dust; lightly drape a clean trash bag over the house and base.
- Gingerbread houses can last up to a year, if you choose not to eat them. The Rotary Club of Daytona Beach West asks you to spray with a clear lacquer before submitting your creation.
- For longer storage, cover with a plastic bag and store in a box with some Styrofoam "peanuts" to protect house from damage.

## The Recipes

### **Gingerbread House and Men**

**Note: Double recipe for house and pieces**

Cream together: ½ Cup Crisco ½ Cup Sugar ½ Cup Molasses

Add 1 Egg

Stir in after sifting:

2-1/2 Cups All Purpose Flour

1 Tsp. Cloves

1 Tsp. Ginger

1 Tsp. Cinnamon

Chill dough at least 1 hour. Roll out ¼" thick or less on floured waxed paper. (Can use parchment and bake right on the parchment).

Cut dough to size of pattern and flip onto increased baking sheets. Bake in preheated oven at 300 degrees for approximately 30 minutes. A crisper cookie makes a better house. Cool completely and store in air tight containers. Florida humidity can soften pieces.

### **Royal Icing-Meringue**

Use as "glue" to assemble structures, and for piping decorative trims. Beat with a stationary electric mixer. Fast drying-keep bowl covered with a damp cloth.

3 tablespoons meringue powder  
3 1/2 ounces warm water  
1 pound confectioners' sugar, sifted  
1/2 teaspoon cream of tartar

1. Combine ingredients, mixing slowly, then beat at high speed for 7 to 10 minutes. For piping fine trims, thin with light corn syrup-about one teaspoon per cup of icing.
2. Store leftover icing, tightly covered, in the refrigerator for weeks. Reheat before using again. Yield: about 3 1/2 cups-more than enough for any medium size project.

### **Boiled Icing-Meringue**

This icing makes a perfect glistening "snow", very easy to stroke on. Keep utensils grease-free, grease will break down the icing. Use a stationary electric mixer.

Mixture One:

2 cups granulated sugar  
1/2 cup warm water  
1/4 teaspoon cream of tartar

Mixture Two:

1/2 cup warm water  
4 tablespoons meringue powder  
3 1/2 cups sifted confectioners' sugar  
1/4 cup white corn syrup

- 1 Combine ingredients in Mixture One in a 1 1/2-quart heavy saucepan. Place over high heat and stir until all sugar crystals are dissolved. After this, do not stir. Insert candy thermometer and wash down with a pastry brush dipped in hot water. Wash down sides of pan twice more as mixture cooks. At 240 degrees F, remove from heat.
- 2 Meanwhile, prepare Mixture Two. Whip meringue powder and water about seven minutes or until fluffy. Add confectioners' sugar and whip at low speed about three minutes. Slowly pour hot syrup (Mixture One) into batch and whip at high speed until light and very fluffy. Now add the corn syrup and whip about three minutes. Use immediately or refrigerate in a tightly closed container for weeks. Bring to room temperature and reheat to use again.
- 3 Before using, test consistency of icing. Add a little additional corn syrup if needed for easy spreading.

Yield: about six cups, enough for any medium size project.

