

4th Annual Gingerbread Competition

December 12th at Memorial Hall from 10am to 4pm



Come join the fun, you (individually) or your class can win a pizza party. Businesses are also encouraged to display their talents and skills. All Ginger Bread Houses submitted will be properly displayed by grades. To determine which Ginger Bread Houses are favored, the locals and visitors will cast their votes on Saturday, December 12th. One pizza party will be awarded to the winning class in each of the following grade groups: grades K-2, grades 3-5, and grades 6-8.

It is very simple to join in by following the following guidelines.

1. Contact Jim at 368-7913 or write to info@livinghistoryassn.org no later than November 30th to register your class for the competition. We are enclosing a quick recipe for gingerbread however you are welcome to use a store bought kit.
2. The maximum size of the gingerbread display board is limited to 2 ft. X 2 ft. square.
3. Completed houses need to be brought to Memorial Hall no later than 8:30am Saturday morning December 12th or dropped off at the Chamber of Commerce office in Wilmington on Friday December 11th between 3 pm & 5 pm.
4. Each house needs to be identified with the school name, grade, teacher & if possible names of the children involved in making the house.
5. Houses will remain on display at Memorial Hall until Sunday morning. The winners will be announced at the Matterhorn Inn around noon on Sunday and we'll notify the winners on Monday and we'll make party arrangements from there.
6. If you would like your house back we must know in advance. Any houses not picked up from Memorial Hall on Sunday by 10am will be discarded.

Feel free to call with any questions
Jim 368-7913 or write him at info@livinghistoryassn.org



You or your class can win a pizza party!!

Making a gingerbread house is not that difficult. You can purchase a gingerbread house making kit or you can bake the house pieces yourself. If you choose to bake the pieces yourself, you will need to cut out a pattern of the house design that you have chosen. Then when the gingerbread dough is ready to cut, lay the pattern onto the dough and cut the pattern out with a knife.

RECIPE FOR GINGERBREAD

3 ½ cups of flour

2 tsp of ground cinnamon

1 ½ tsp of ground ginger

1 tsp of salt

1 tsp of baking soda

1 tsp of ground allspice

1 cup of butter or margarine, softened

1 cup of firmly packed brown sugar

1 tsp of vanilla

1/3 cup of molasses

2 whole eggs

Mix flour, cinnamon, ginger, salt, baking soda and allspice in medium bowl. Beat butter, sugar and vanilla in large bowl with mixer for about five minutes or until mixture is light and fluffy. Mixture will not be completely smooth. Beat in molasses and eggs until blended and scrape down the side of the bowl once. Beat in flour mixture at low speed until well blended. Divide the dough into 3 equal pieces and flatten each piece of dough into a circle. Then wrap pieces in plastic wrap and refrigerate for at least two hours.

Preheat oven to 350 degrees. Grease large cookie sheets.

Remove plastic wrap from one piece of dough and place it on a lightly floured surface. Roll out the dough with a lightly floured rolling pin to 1/8 inch thickness. Keep the remaining dough refrigerated until needed.

Cut out the dough and place onto the prepared cookie sheets. Bake for ten minutes or until golden brown. Let pieces stand on a wire rack until cooled completely.