

Gingerbread Contest Rules & Guidelines ~ 2019

The Chaffee Art Center is excited to announce the return of the Gingerbread Contest!

This year's theme is "Season of Giving." Interested bakers, schools, organizations, businesses, families, individuals and young people are invited to submit their imaginative gingerbread creations. Entries do not have to pre-register, but are appreciated, and those that pre-register by November 22nd will be eligible for a chance to win a holiday gift basket giveaway.

All entries must be delivered to the Chaffee Art Center on either December 4th or 5th between the hours of Noon and 5pm. The gingerbread creations will be on display in our historic 1890's mansion from the **Gingerbread Showcase Reception & Tree Lighting on December 7th from Noon to 3pm** until the close of the Annual Holiday Exhibit on January 3rd.

Awards in a variety of categories will be given including a \$250 prize for the 1st place winner!

Complete details and entry form can be found at www.chaffeeartcenter.org, 802-775-0356. Happy Baking!

Rules/Guidelines:

- Registration is not required... but are appreciated, and those that pre-register by November 22nd will be eligible for a chance to win a holiday gift basket giveaway.
- Gingerbread kits permitted.
- Designs may be 2D or 3D.
- Entries are encouraged to use the theme "Season of Giving" or a holiday design.
- Open to all ages, individuals and groups.
- Awards will be announced in a variety of categories (see below for details).
- Entries major components must be made of gingerbread. The rest of the display can be constructed and decorated with edible material.
 - Internal structural support for large gingerbread entries do not have to be edible as long as it is not visible from any angle.
 - Royal icing strongly recommended. Please remember when choosing your edible materials, that the creations will be on display at room temperature for weeks.
 - All structures should be attached to a sturdy base (plywood) enabling it to be free standing.
 - All entries must be delivered on either December 4th or 5th between the hours of Noon and 5pm. Please attach a copy of the entry form to your structure.

- Delivery location is the Chaffee Art Center at 16 South Main Street in Rutland, Vermont.
- All gingerbread creations will be on display from the Gingerbread Showcase Reception & Tree Lighting on December 7th from Noon to 3pm, until January 3, 2020.
 - Entries can be picked up on Saturday, January 4th between 11am and 3pm. Entries not picked up by 3pm on January 4th will be discarded.
 - The Chaffee Art Center reserves the right to not display an entry considered to be inappropriate or not showing quality, and to take out a display that is showing signs of deterioration.
 - The Chaffee Art Center and staff/volunteers cannot be held responsible for any damages incurred to the displays while on the Chaffee Art Center's property.

Award Information:

1st, 2nd, and 3rd place winners will be decided upon by a panel of judges. Winners will be announced at the December 7th Gingerbread Showcase Reception.

Visitors will vote for their favorite gingerbread entry in each division from December 7th to January 3rd. These People's Choice winners will be contacted by the Chaffee Art Center.

Award Categories

- All entries will be eligible for the following 1st, 2nd and 3rd prizes:
 - 1st place...\$250
 - 2nd place...\$150
 - 3rd place...\$100
- There will be a People's Choice Awarded per Division:
 - ___ Professional: Bakeries, Caterers, Professional Bakers
 - ___ Business: Employees participate together
 - ___ Family, School and Group: Families and groups participating with children
 - ___ Adult: ages 18 and up
 - ___ Teen: ages 13 to 17
 - ___ Youth: ages 7-12
 - ___ Child: ages 6 and under

Judging criteria:

- Overall appearance
- Originality, imagination and creativity

- Difficulty
 - Precision
 - Consistency of theme
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Royal Icing Recipe

Makes about 2-1/2 cups

Mix Together:

- 1 lb. powdered sugar
- 3 tbsp. meringue powder
- 1/2 tsp. cream of tartar

Add

- 3-1/2 oz. of water (slightly less than 1/2 cup)

Beat until icing forms stiff peaks & will hold a sharp line when knife is drawn through. 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.

*Note: Meringue powder can be found at cake decorating or craft stores. Do not use icing recipes containing egg, butter or milk.