



2022 Festival of Trees Gingerbread Village Official Entry Form

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Email: _____

All entries that you want to keep must be picked up Wednesday, November 17, 2022 from 5 - 9 p.m. or Thursday, November 18, 2022 from 9 a.m. - noon.

I will pick up my entry - Yes - No

I will donate my entry to the Festival of Trees silent auction - Yes - No

Name(s) to appear on Festival Sign: _____

(It will be printed as written here)

Categories (Please Check)

- Individual
- Family
- Youth (under 18 years of age)
- Business
- Community Organization
- School

*** Ribbons will be awarded for 1st and 2nd place in each category and Best of Show**

Please return entry to Festival of Trees Danville, by Monday, October 24th, 2022
Email to keister5@comcast.net or mail to

Attn: Festival of Trees Danville
112 N. Vermilion St, Danville, IL 61832
Phone: (217) 260-6716 email: festivaloftreesdanville@gmail.com



2022 Festival of Trees Gingerbread Village OFFICIAL RULES & REGULATIONS

- + Complete an entry form and return to the Festival of Trees by October 24th, 2022. If space allows, late entries may be accepted.
- + Creations must be constructed of edible materials with the exception of the surface it is mounted upon. Non-visible interior supports of other materials are also allowed.
- + The gingerbread display must be mounted on a rigid, easily portable surface no larger than 20" x 20". We suggest 1/4" – 1/2" plywood. Smaller displays should be mounted on a surface 2-3" larger than your creation. Space is at a premium in the Gingerbread area, so please follow guidelines to allow availability for all displays. Please call Cassie Keister at 217-474-7770 or email at keister5@comcast.net if larger space is needed.
- + All entries must be delivered to the David S. Palmer Arena on Wednesday, November 9th, 2022 between 8:00 a.m. and 6:00 p.m.
- + Unless otherwise noted on entry form, all entries become the property of the Festival of Trees and will be entered into the silent auction. Proceeds from the auction will benefit the Balloons Over Vermilion Not For Profit Organization.
- + Due to Festival policy, no commercial logos are allowed on trees, wreaths, or gingerbread designs.

Please Note:

The Festival of Trees staff reserves the right to change category levels of entries if necessary. Entries that do meet the above criteria may be displayed, but not entered in the judging. **Remember the Festival of Trees is a family event; so please make sure the subject matter of your creation is appropriate for children of all ages.** Categories to enter: Individual, Family, Youth (under 18 years of age), Business, Community Organization, or School.

* Ribbons will be awarded for 1st and 2nd place in each category and one "Best of Show"

Deadlines

Entry form due by Monday, October 24, 2022

Delivery to Arena 8:00 a.m. to 6:00 p.m., Wednesday, November 9, 2022

Thank you for joining us as a Gingerbread Village designer this year. If you have any questions, please feel free to contact Co-Chair Cassie Keister at 217-474-7770 or keister5@comcast.net or the Festival of Trees Danville office at 217-260-6716 or festivaloftreesdanville@gmail.com.



Gingerbread Cookie Recipe

Ingredients

- | 1-1/2 cups whipping cream
- | 1 teaspoon vanilla
- | 2-1/2 cups firmly packed brown sugar
- | 2 tablespoons baking soda
- | 1 tablespoon ground ginger
- | 2 teaspoons ground cinnamon
- | 1-1/3 cups light or dark molasses
- | 9 cups all-purpose flour

Whip cream and vanilla until cream holds soft peaks. In a large bowl, mix sugar, baking soda, ginger, and cinnamon. Stir in molasses and cream. Gradually add flour, mixing well. On a lightly floured board, roll out a portion of dough until it is flat but still thick enough to pick up easily without tearing. Place it on a greased and floured 12 by 15 inch rimless baking sheet.

Finish rolling dough on pan, supporting the rolling pin on equally thick wooden strips placed along opposite edges of pan. Use about 2 cups dough for each 1/8 inch thick slab, about 4 cups for each 1/4 inch slab, and about 6 cups for each 3/8 inch slab. If cookies are not evenly thick, the thin areas bake darker in color and are more brittle.

You can bake up to two pans of dough at a time in one oven. Bake dough until fairly firm when pressed in center. In a 300-degree F. oven, allow about 1 hour for 1/8 inch thick slabs, in a 275 degree F. oven, allow about 1-3/4 hours for 1/4 inch slabs and about 2-1/4 hours for 3/8 inch slabs.

After 30 minutes, remove pans from oven and place pattern pieces close together on the dough. With a sharp knife cut around pattern edges, lift off pattern and scraps. Later, bake the scraps to eat. Return both pans to oven, switching their positions, and finish baking. Meanwhile, roll out remaining dough to make cookies and other special features.

When done, carefully loosen cookies with a spatula; cool on pan until firm, about 5 minutes. Transfer to rack to cool. Decorate and assemble structure with icing cement or wrap pieces airtight and store up to 1 month; cookies keep crisp longer, but do not taste as fresh. Makes about 9 cups dough, or 4-1/2 slabs 1/8 inch thick, 2-1/2 slabs 1/4 inch thick, or 1-1/2 slabs 3/8 inch thick. Each full slab is 10 by 15 inches.

Note: This is a suggested recipe which you can use for a gingerbread house with icing, but also gingerbread cookies, gingerbread people, gingerbread shapes and sizes of your choice

Icing Cement

Ingredients

- 2 large egg whites
- 1/8-teaspoon cream of tartar
- 2 teaspoons water
- 3 cups sifted powder sugar

Instructions:

With an electric mixer, beat 2 large egg whites, 1/8-teaspoon cream of tartar, and 2 teaspoons water until frothy. Mix in 3 cups sifted powdered sugar; beat on high speed until icing is stiff, 5 to 10 minutes. Use, or cover up to 8 hours. Makes about 1-1/2 cups.



Ornamental Frosting

Ingredients

- 1/4 cup butter or margarine
- 4 cups sifted powdered sugar
- 2 unbeaten egg whites
- 1 tsp vanilla
- 1/4 tsp cream of tartar
- 1 to 2 tsp light cream

Instructions:

With pastry blender, cut butter into powdered sugar until it has the consistency of cornmeal. (If you don't have a hand pastry blender, a food processor or even a fork can work well for cutting.) Add egg whites, vanilla, and cream of tartar. Beat thoroughly. Stir in a little light cream till the frosting is just a bit stiffer than spreading consistency. Tint frosting with a few drops of liquid food coloring, if desired. Place in pastry tube and squeeze onto gingerbread to make decorations.

Credits:

Sunset Recipe Annual - 1988 Edition (Lane Publishing)

Suggested Simple Tips:

| Cut basic structure templates for your house from poster board and test first by taping the pieces together. If it will stand as made out of poster board, then most likely it will be structurally safe for your gingerbread house.



| Don't limit yourself to a plain box house. You can make virtually any shape (examples: an igloo; a Victorian; a farmhouse; Festival arena floor; school house; vehicles in a setting; landscaped areas with building; castle; log cabin; etc.)

| Prepare a base for your house. Use a piece of plywood or extra heavy card board covered with foil. The gingerbread display must be mounted on a rigid, easily portable surface, no larger than 20" by 20". You can use a sheet of gingerbread on top of the base if you wish, but it's not necessary. Gingerbread houses that do not follow the criteria may be displayed but not entered in the judging contest.

| Maximum thickness for dough should be 3/8 inch. For houses larger than six inches square, use 1/4-inch thickness and for smaller houses, use 1/8 inch. Weight bearing walls should be just slightly thicker.

| If you want the walls covered in icing, you may need to thin the icing with a few drops of water and then spread gently on the sides before assembling. Let sit for the icing to dry.

| When assembling, apply the "glue" icing using a pastry bag, and let sit for 30 minutes to set before actually assembling. This will help the pieces adhere better, resulting in a more stable structure.

| When assembling, apply a generous (but not dripping) amount of icing glue to one side of the joint. Press an un-iced piece to the iced edge and hold briefly until the icing sets. If you want more stability, you can also use icing to glue the walls to the base.

| For the icing decoration, use a pastry bag with various decorating tips or a knife. You can easily fill in gaps and smooth construction errors with icing and candy decorations. Wipe off smudges or drips with a clean, damp paper towel.

| To apply candy decorations, dab a small amount of icing to the underside of the candy and hold in place until set.

| You can roll out dough scraps to make decorative cutouts to be applied with icing glue. These cutouts can be impressed with designs before baking.

| If you don't have time to do the baking, you can use graham crackers, rice crispie treats, granola or cereal bars and still show off your decorating skills.

Let your imagination create whatever comes to mind!