

CATEGORIES

Adult—(18+ years) - group or individual
Family (minimum one adult + one child)

Child - group or individual

School Group

Scout Group

Special Needs - group or individual

ADULT & FAMILY RULES

- The structure must be constructed of gingerbread.
- Base must be completely covered with edible products.
- Base Dimensions cannot exceed 24"x24". **Entries larger than this will not be accepted.**
- No candles, kits, battery-operated lighting or written materials.

CHILD, SCHOOL/SCOUT GROUP & SPECIAL NEEDS RULES

- The structure need not be constructed of gingerbread.
- Boxes or cardboard construction may be used **if all surfaces, INCLUDING BASE, are covered with edible products.**
- Base Dimensions cannot exceed 15"x20". **Entries larger than this will not be accepted.**
- No candles, kits, battery-operated lighting or written materials.

arboretumfriends.org

GENERAL RULES & INFORMATION

1. All entries receive a Participation Ribbon. A Green Ribbon is awarded for entries with horticultural or environmental themes.
2. One registration per entry form— you may reproduce this form if necessary.
3. Registration is required by Monday, November 21. Since space is limited; REGISTER EARLY. Registrations will be acknowledged by e-mail.
4. Entries must be delivered to The Haggerty Education Center on Tuesday, November 29 and Wednesday, November 30 from 8am—8pm ONLY. **Entries will not be accepted before or after this date. Please bring your registration confirmation with you.**
5. Entries larger than the dimension listed for their categories or entries deemed to be of an inappropriate nature may be rejected at the discretion of the Staff.
6. Cancellations should be made two weeks in advance by calling 973.326.7601, as space is limited and there is a waiting list for entries. Failure to notify us of your cancellation will result in ineligibility for 2017.

REMOVAL OF EXHIBITS

7. Entries MUST be picked up on either Sunday, December 11 between 5pm - 6pm or on Monday, December 12 between 9am - 4:30pm. Entries remaining after that time will be discarded.
8. The Morris County Park Commission and The Friends of The Frelinghuysen Arboretum cannot assume responsibility for damage or loss.



25th
 Annual
**Gingerbread
 Wonderland
 and Craft Show**

RECIPES

Basic Gingerbread

10 cups all-purpose flour	2 Tablespoons each:
1 lb. butter or margarine, softened	ground ginger, cloves
3 cups sugar	cinnamon, & cardamom
1 ½ cups water	1 Tablespoon baking soda
2 Tablespoons dark corn syrup	

Note: If you do not plan to eat the house, you may wish to increase the cinnamon and ginger as substitutes for the cloves and cardamom.

Measure the flour into a mixing bowl and set aside. Combine butter and sugar in another large bowl and set aside. In a saucepan, combine the water with the remaining ingredients, bring to a boil and pour over the butter and sugar. Stir until the sugar dissolves.

Add the flour one cup at a time, blending well with each addition. Store, well covered, for several hours in the refrigerator. Dough will be quite soft, but will stiffen in the refrigerator. Let come to room temperature, then roll out on a lightly floured surface to 1/4" thickness. Cut in the desired shapes for your creation. Bake at 375° for 15-17 minutes or until browned.

Make a mock model first out of cardboard and use the pieces or patterns when cutting out the dough.

Royal Icing

The following recipe is for a sweet icing that will be used like "glue" to hold the house together and to decorate. It dries quickly into a hard candy consistency. Icings containing butter or oils do not harden and therefore do not hold the structure together.

3 large egg whites at room temperature
 ¼ teaspoon cream of tartar
 1 lb. 10X confectioners sugar, sifted

Combine all ingredients in a large mixing bowl and mix on high for 7-10 minutes. Beat until very stiff. You cannot over beat. Store at room temperature. Use as soon as possible and keep well covered until used.