



"Our *Sustainable Homes and Habitats Gingerbread Contest* is a wonderful activity that incorporates our mission to raise awareness about nature and environmental issues with a holiday theme. This hands-on, family-oriented contest lets people of all ages learn about the environment in a fun way."

Joseph N. DiVincenzo Jr.



Joseph N. DiVincenzo, Jr.,
Essex County Executive
And the Board of Chosen Freeholders



Daniel K. Salvante
Director, Essex County Parks Department



Essex County Environmental Center
621- B Eagle Rock Avenue
Roseland, NJ 07068
973-228-8776

Essex County Environmental Center

2017 Sustainable Homes & Habitats Gingerbread Contest



Registration Deadline: December 2nd
Project Drop-off: December 2nd or 4th

On Exhibit from
December 6-15, 2017
9am to 5pm M-F; 10am to 2pm Saturday
Awards Ceremony
Saturday, December 16 @ 9:30am



Joseph N. DiVincenzo, Jr., Essex County Executive
And the Board of Chosen Freeholders



~ Putting Essex County First ~

TRADITIONAL GINGERBREAD RECIPE

INGREDIENTS

- 1 cup butter or vegan alternative, room temperature
- 6 cups flour
- 1 1/2 cups brown sugar
- 1 cup molasses
- 2 eggs or equivalent egg replacer
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cloves
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1 tablespoon ground allspice

Mix all of the dry ingredients together with a whisk. In a separate bowl, cream the butter and brown sugar, then add the molasses and eggs and beat well. Add about half of the flour mixture to the butter mix and stir well. Add the rest of the flour in increments until fully mixed. If the dough seems really wet, add flour until it has a smooth doughy consistency. Cover the bowl tightly and refrigerate overnight. You could also start it in the morning and bake it that night

For full instructions and assembly, please visit:

<http://ecochildsplay.com/2008/12/06/how-to-make-a-gingerbread-house-recipe-instructions>

TRADITIONAL 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
- 1 1/2 teaspoon cream of tartar
- 3 1/2 cups powdered (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 the mixture. Store at room temperature. Use as soon as possible and keep well covered until used.



Exhibit & Contest Rules

CATEGORIES

Individual Child

For children ages 14 years or younger who work independently on all aspects of their entry.

Group/Family

For children 14 years and younger who work as a group or have adult assistance on any aspect of their entry. *Maximum of 5 people working on an entry.*

Adult Non-Professional

Individual or group (1-5 persons max.) ages 15 years and older who are not professional chefs or working in the culinary arts. Culinary arts students welcome.

Adult Professional

Individual or group (1-5 persons max.) ages 15 years and older who are professional chefs, or working in the culinary arts.

GUIDELINES

1. Children's entries can be on a cardboard foundation; however, all surfaces, including the base, must be covered with an edible product.
2. Adult entries must be entirely edible—the base, structure and all decorations.
3. **Bases cannot exceed 12 inches by 18 inches.**
4. There must be at least **THREE** identifiable sustainable building design elements (*candy glass skylights, rainwater reuse system, solar panels, natural habitat component, etc.*).
5. **You must provide an index card with your entry**, with your name and a list of green design elements and/or wildlife habitat enhancements.

RESOURCES

1. <http://greenliving.lifetips.com/cat/63670/building-and-remodeling/index.html>
2. <http://ideastochangetheworld.net/green-architecture/>
3. <http://www.nwf.org/Get-Outside/Outdoor-Activities/Garden-for-Wildlife/Create-a-Habitat.aspx>

GENERAL RULES & INFORMATION

1. The Contest is open to children, adults, families, individuals and/or groups.
2. One entry only per person or group. One registration form per entry.
3. **Registration is required** by Saturday, December 2, 2017.
4. Entries must be **delivered to the Essex County Environmental Center, 621-B Eagle Rock Avenue, Roseland NJ 07068 no later than 2pm on Saturday, December 2nd or 5pm on Monday, December 4th.** Please bring your index card to accompany your creation. **ALL ENTRIES WILL BE EXHIBITED FROM DECEMBER 6th THROUGH the 15th. Late entries will not be considered for a prize.**
5. Decisions of the judges are final. Entries will be judged on guideline adherence, creative use of nature theme, use of green building design techniques and skill in decoration. *Ribbons and prizes will be awarded in all categories.*
6. An Awards Ceremony will be held on Saturday, December 16th at 9:30am.

REMOVAL OF EXHIBITS

1. Entries must be picked up **by 5pm on Monday, December 18th.** Any entries remaining thereafter will be discarded.
2. The County of Essex and the Essex County Environmental Center does not assume responsibility for damage or loss of an entry.

Entry Form

Mail/Fax/Email to:

Sustainable Homes & Habitats
Gingerbread Contest

Essex County Environmental Center
621-B Eagle Rock Avenue, Roseland, NJ 07068
Phone: 973.228.8776
Fax: 973.228.3793
Email: mrobinson@parks.essexcountynj.org

Name

Address

Town

Zip

Telephone

Email

PLEASE CHECK ONE CATEGORY ONLY

Please list ages/names of all participants

Individual Child

Group/Family

Adult Non-Professional

Adult Professional