



BUILD A HOUSE FOR THE HOUSE

BENEFITING RONALD McDONALD HOUSE CHARITIES® OF MID-MISSOURI

Join the sweet fun this holiday season!
Build a House for the House
Gingerbread Competition and Display

Ronald McDonald House Charities® of Mid-Missouri invites you to join in a wonderful tradition – **Build a House for the HOUSE Gingerbread House Competition and Display to benefit the Ronald McDonald House!**

Proceeds from the Gingerbread Competition and Display support the operation of the Ronald McDonald House of Mid-Missouri, providing a home away from home that serves and sustains families of children being treated at area hospitals and health-related facilities.

Don't miss this splendid display of delectable houses created by individuals, organizations, students and businesses. Design and construct a gingerbread house and enter it into the Ronald McDonald House Gingerbread Competition – you could win awesome prizes while supporting a great cause! There are a variety of divisions in which to enter, and houses can be constructed of any edible materials.

To participate in the event, go to www.houseforthehouse.com. Complete the registration online.

All entries will be on display at the Columbia Mall next to Santa Claus, from noon to 5 pm on Sunday, December 8, 2019. Admission to attend is FREE.

REGISTER EARLY – space is limited! This event is a great opportunity to showcase your talents and receive recognition for you, your business, school or group.



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Gingerbread Competition & Display

Sunday, December 8, 2019

Columbia Mall, Next to Santa Claus

GENERAL INFORMATION

IMPORTANT DATES

Registration Deadline	Friday, December 6	9:00 AM
Delivery Date/Time	Sunday, December 8	9:00 – 11:00 AM
Display Date/Time	Sunday, December 8	Noon – 5:00 PM
Pick-up Date/Time	Sunday, December 8	5:00 – 5:30 PM

ENTRY FORMS

To be eligible for the competition, registration and entry forms must be received by Friday, December 6 at 9 AM. Gingerbread Houses that are not pre-registered by that date will not be accepted. You may register online at www.houseforthehouse.com **REGISTER EARLY – Space is limited!**

ENTRY FEES

\$25 per entry

DONATIONS

This event raises money for Ronald McDonald House Charities of Mid-Missouri through sponsorships, donations and entry fees. **We are suggesting each entry or team raise funds for their individual House leading up to the event day.** These funds will be counted towards the People's Choice Award totals.

DISPLAY

Every effort will be made to display all entries to their best advantage; however due to limitations of our display area, detailed interiors or backs of houses may not be visible during display. Most houses will be seen from front and side viewing.



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AWARDED CATEGORIES

Certificates and ribbons will be awarded to 1st and 2nd place winners in the five divisions listed below. Participation awards will be given to all entries.

Individual Youth Division	Individuals ages 13 and under
Individual Adult Division	Individuals ages 14 and over
Group Youth Division	Families, groups and clubs, ages 13 and under
Group Adult Division	Families, groups and clubs, ages 14 and over
Business Division	Businesses, non-profits, and other similar organizations

Please contact us if you are a K-12 teacher and would like to enter individual entries from your students as one group entry.

JUDGING

Judges will be selected from the local community. Entries will be judged on a scale of 1-10 and the entry in each category with the highest points will win first place.

Judging will be based on:

- Overall Appearance
- Originality & Creativity
- Difficulty
- Precision & Neatness
- Adherence to construction guidelines

PEOPLE'S CHOICE AWARD

A trophy will be awarded to the overall People's Choice Award Recipient out of all entries. This award is based on the amount of funds raised through the conclusion of the event.



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CONSTRUCTION GUIDELINES

BASE

Structure should be constructed on a sturdy base (heavy cardboard, foam core or wood dependent on weight). If using cardboard, cover base with aluminum foil so that moisture from the icing does not soak into it.

SIZE

Due to limited space, we are not able to accept entries that do not adhere to the following base size requirements:

Base size not to exceed 18" x 18"

STRUCTURE

- We recommend small to medium size single structure (rather than scenes) as they are more easily viewed.
- Each house must contain gingerbread.
- There must be a small border allowance around the house (minimum of 1" on all sides).
- Houses must be made of 90% edible products with the exception of the base.
- No electric components should be included in the structure. Battery components are allowed.
- We recommend using Royal Icing as it holds up for a longer period of time than icings made with egg or butter (see recipe).
- If baking gingerbread from scratch, we recommend baking several days before assembling to prevent shrinkage.
- Do not use anything on your house that requires refrigeration (such as prepared Jell-O, etc.)
- Use a LOT of Royal Icing to assemble and decorate and allow each portion to dry and harden before moving.
- **Entries are not limited to the structure of a house. Other unique designs are welcomed!**

DISCLAIMER

Participants enter at their own risk. RMHC of Mid-Missouri, their employees, and volunteers will not be held responsible for damage to or loss of participant's entry.



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RECIPES

Royal Icing Recipe

Mix together

- 1 lb. powdered sugar
- 3 tbsp. meringue powder
- ½ tsp. cream of tartar

Add

- 3 – ½ oz. of water (slightly less than ½ cup)

Beat all ingredients until icing forms peaks (7 – 10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Keep all utensils completely grease-free for proper icing consistency. When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

Thinned Royal Icing: To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add ½ teaspoon water at a time until you reach proper consistency. 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 a cake decorating or craft store.

Gingerbread Recipe (Food Network)

- ½ cup (1 stick) butter, at room temperature
- ½ cup dark brown sugar
- ¼ cup light molasses or dark corn syrup
- 1 tablespoon cinnamon
- 1 tablespoon ground ginger
- 1 ½ teaspoons ground cloves
- 1 teaspoon baking soda
- 2 cups all-purpose flour
- 2 tablespoons water

In a large mixing bowl, cream the butter, brown sugar, molasses, cinnamon, ginger, cloves and baking soda together until the mixture is smooth. Blend in the flour and water to make a stiff dough. Chill at least 30 minutes or until firm. Preheat oven to 375 degrees for about 15 minutes until dough feels firm. Read more at: <http://www.foodnetwork.com/recipes/gingerbread-house-recipe>