

Thursday – Saturday, November 30, December 1-2

The 1915 Event Venue

201 West Main Street Wilkesboro, NC 28697

Baker's Guide

This family festival captures the excitement of the Holiday Season by featuring gingerbread pieces created by local organizations and individuals, benefiting Wilkes Literacy's community programs. Entry to view the gingerbread creations is FREE for our community. Gingerbread house entry is FREE if you allow Wilkes Literacy to place your gingerbread house in the silent auction.

Contest Divisions:

Professional - This category is intended for skilled professionals and is open to all chefs, restaurateurs, artists, designers, and anyone who wants to compete on an advanced level.

Adult Amateur - This category is intended for novice bakers and is open to all individuals, school groups, churches, businesses, families, and anyone who wants to compete on novice level.

Under 18 Amateur - This category is intended for novice bakers and is open to all individuals under the age of 18 who want to compete on novice level. *Teens can choose to participate in the adult amateur or under 18 amateur category.*

Just for Fun - Open to individuals or groups who want to donate to the fundraising auction in a non-competitive manner. Entries using store bought gingerbread kits will enter "just for fun." **Contest construction rules do not apply to "just for fun" homes except for size and delivery/pickup terms.**

Awards will be given to winners in the Professional and Amateur categories. ALL entries in the three categories will be eligible for the People's Choice Award. Awards winners will be notified on Thurs. and receive awards Sat. afternoon.

\$100 for winner in Professional, Adult Amateur, Under 18 Amateur, and People's Choice

Business exposure within local media outlets

Recognition on Wilkes Literacy website/social media

Creations will be on display during event

Judging Criteria

Judging, held on Thursday evening, November 30, will be based on five entry criteria:

Overall Appearance Difficulty Originality & Creativity Precision Technique & Skill

Registration Guidelines:

One gingerbread house per entry application form.

A signed and completed entry application form must be received by Friday November 10, 2023.

An agreed upon and signed Donation Form must be submitted along with the application.

Contestants will be notified within a week of submitting their entry form.

Houses must be delivered on Thursday, November 30, between 9:00 AM and 6:00 PM. *Wilkes Literacy will make arrangements with you for Wednesday evening delivery if your working hours do not permit you to come during this time on Thursday.*

The entry must be delivered in completed form.

Wilkes Literacy reserves the right not to display structures considered to be inappropriate.

Contestants are encouraged to post photos demonstrating their skills and construction process on their social media and the social media pages of the Wilkes Literacy Gingerbread House Festival.

Contestants grant permission to Wilkes Literacy to use pictures of their entry and/or themselves for either internal or external use, including print, online media and television.

Silent Auction:

Silent Auction bidding will be from opening on Friday, December 1 until 6 PM on Saturday, December 2. The winners will be contacted immediately.

Paid structures may be claimed from 8 PM to 9 PM on Saturday, December 2.

Payment for the structures will be made in cash, check, or credit card only.

All unclaimed structures will be donated.

Wilkes Literacy is not responsible for unclaimed or unpaid structures not removed by 9 PM, Saturday, December 2.

Although made from edible ingredients, all gingerbread structures are for decorative purposes only, not for consumption



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www.wilkesliteracy.org Email: wilkesliteracy@gmail.com

Jean Hefner, MPA, Executive Director

Wilkes Literacy's Mission:

The purpose of this organization shall be to teach, through trained tutors, reading and writing to those in need. In addition, this organization shall work to raise public awareness of the literacy needs of Wilkes County residents.

Wilkes Literacy was founded in 1989 by the late Dr. Helen Latour in order to meet the literacy needs of the citizens of Wilkes County, North Carolina. Wilkes Literacy provides a variety of programs and services related to the literacy needs of our community. Wilkes Literacy is a 501(c)(3) organization and all donations are tax deductible.

Wilkes Literacy's Programs

Adult Literacy

We offer individualized one-to-one tutoring for adults who wish to learn to read or improve existing reading and writing skills. In addition, we provide resources and assistance to caregivers working with individuals who need help with reading.

Health Literacy

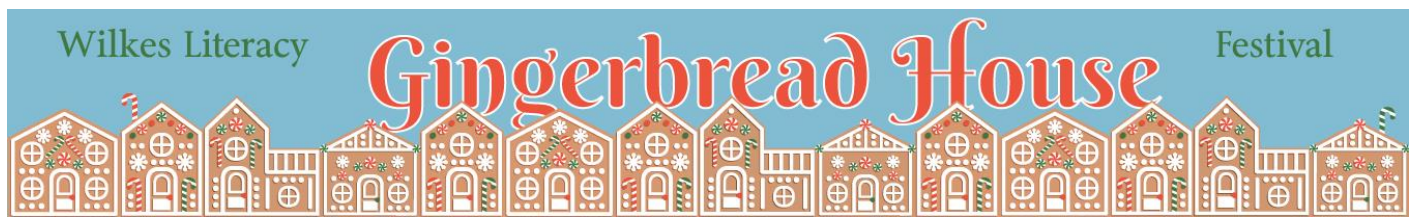
Despite advances in medicine, gains in health improvement are out of reach for many in Wilkes County because they lack the basic skills needed to manage their health in a complex health care system. Wilkes Literacy's Health Literacy Program provides resources to improve health literacy among vulnerable populations in Wilkes County. This program provides health literacy support to positively affect health care outcomes in our community and is appropriate for all adults and caregivers.

Children's Literacy

Summer Educational Enrichment for Kids (SEEK) provides educational and recreational activities during the summer for children in minority, low-income neighborhoods. SEEK serves children in grades K-5 in Wilkes County.

Your generous support of the Wilkes Literacy Gingerbread House Festival Supports these programs in our community!

Wilkes Literacy 2023 Board of Directors: Dr. Thomas McMahan (Chairman), Judi Gorich (Vice Chairman), Meleah Greer (Secretary), Laura Walsh (Treasurer), Greta Ferguson, Alicia Horton, Betsy Welborn, Joe Love, Melanie Parrish, and Temoc Herrejon.



Contest Rules

1. All "Professional" and "Amateur" category entries must be originals and cannot be made from a store-bought kit.
2. Structure must be made primarily of gingerbread (Professional division: at least 75% gingerbread). Gingerbread must be incorporated into the main structure of your entry.
3. At least 50% of the professional division exterior must be visible gingerbread (not covered with other items).
4. Gingerbread for "professionals" and "amateurs" should be traditional gingerbread and not gingerbread cake.
5. All visible parts must be built only of edible materials with the exception of battery power lights (if used), and bases.
6. Edible materials are not limited to candy and icings.
7. Candies must be unwrapped.
8. Entries may be no taller than 20" and must be on a hard, unbending surface.
(Baking Professional division only: Entries no taller than 36").
9. Bases must be completely concealed with an edible product and may be no larger than 22" x 22" (Baking Professional division only: Entries no larger than 48" x 48"). Non-edible materials, such as ribbon, are approved to decorate the outer edge of your base.
10. Non-edible materials may be used inside to stabilize the structure as long as they are not visible.
11. Entries will be viewed from all directions.
12. Under 18 Amateur entries only: While parents are permitted to help with gingerbread creations, each contestant in these categories must submit three photos to wilkesliteracy@gmail.com to document the child/teen's role as gingerbread builder.
13. Entries must be delivered to the 1915 Event Venue 201 West Main Street Wilkesboro, NC between 9:00 AM and 6:00 PM on Thursday, November 30. Organization/individual providing the house is responsible for delivery. *Wilkes Literacy will make arrangements with you for Wednesday evening delivery if your working hours do not permit you to come during this time on Thursday.*
14. Entries made for the contest but not for the auction will be charged a \$25.00 entry fee and may be picked up by the owner between 8:00 PM and 9:00 PM on Saturday, December 2.
15. The images of all entries become the property of Wilkes Literacy and are permitted for use in any promotional materials or mediums utilized by Wilkes Literacy.

Wilkes Literacy Gingerbread House Festival Facebook Page: <https://www.facebook.com/pages/category/Nonprofit-Organization/Wilkes-Literacy-Gingerbread-House-Festival-107768754366551/>



Grandma's Gingerbread

5 - 5 ½ c. all-purpose flour	1 tsp. cloves
1 tsp. baking soda	1 c. shortening
1 tsp. salt	1 c. sugar
2 tsp. ginger	1¼ c. unsulphured molasses
1 tsp. nutmeg	2 eggs beaten

Preheat oven to 375°. Thoroughly mix flour, baking soda, salt, and spices. Melt shortening in a large saucepan. Cool slightly, then add sugar, molasses, and beaten eggs; mix well. Add 4 cups of your dry ingredients and mix well. Turn out on lightly floured surface. Knead in remaining ingredients by hand. Add a little more flour, if necessary, to firm up your dough. Dough can be used right away or stored in the refrigerator, in plastic wrap, for up to one week. (Take it out of the refrigerator 3 hours before you want to work with it.)

Helpful Hints:

- Most gingerbread houses will require two batches of dough.
- It is easiest to roll the dough out on a lightly floured baking sheet and cut the parts right on the sheet.
- Roll to a thickness of ¼", using ¼" dowels on either side of your rolling pin.
- Bake small pieces 6-10 min: Larger pieces 18-25 min.

Royal Icing

3 level Tbsp. of meringue powder
4 c. sifted confectioner's sugar
5-6 Tbsp. water

Beat all ingredients 7-12 minutes. Be sure to use grease free utensils. Use as soon as possible. Do not make more than 2 hours in advance. Keep covered until ready to use. Color icing with paste color, not liquid color. The longer you beat this icing, the stiffer and fluffier it will become. Meringue powder is available at your cake decorating supply store.

Baking & Assembly Hints

1. Humidity is your worst enemy. Try not to work on a rainy day. Don't leave windows open. Air conditioning helps.
2. Make house out of poster board or cardboard for pattern. Cut the windows and doors before you bake, but leave
3. the excess gingerbread openings to hold the lines straight - then as the sheets come out of the oven, re-cut and remove parts.
4. If you have trouble with too much flour or small cracks in the surface of your gingerbread as you roll it out, you
5. can wipe it with a clean, damp cloth before it goes in the oven. This will also give finished pieces a nice, semi-glossy
6. appearance!
7. Be sure to bake your parts long enough - you don't want soft walls. Edges should be well-browned. Larger pieces
8. should be baked at a lower temperature for longer times. (300 to 320 degrees). Check center for doneness.
9. Loosen pieces from sheets immediately upon removing them from the oven, before they become crisp. Note: It
10. helps to roll dough on parchment paper on baking sheet.
11. If edges are not perfect, you can file the parts with a clean, metal file. Sandpaper works too, if your house is for
12. show only.
13. If gingerbread pieces have softened, place back in oven for up to 10 mins. and re-bake so they are crisp.
14. If baking in advance, place cooled pieces in plastic wrap to protect from moisture.
15. Assemble walls and let them set before you attach the roof. You can use cans, books, and other kitchen gadgets to
16. prop pieces while drying. (Don't put too many heavy decorations on the roof.)



Fun Ideas and Suggestions

Suggestions

Centerpiece-sized houses sell well at the auction.

A sturdy, well-decorated base accentuates your house!

Example: Gingerbread Barn - Base: Spotted cow fabric was bunched up around base to add character to its appearance.

Adding colorful fabric, ribbon, cording, rick-rack, beads, and greenery to the base is permitted.

Ingredient Ideas:

- Firewood - tootsie rolls, pretzels
- Sled - graham crackers with candy canes
- Fences - pretzels (heart-shaped or straight), tootsie rolls, rock candy, caramels
- Rope - string licorice
- Trees - iced, upside-down sugar cones. For height, add a breadstick underneath cone.
- Fireplace - caramels, red hots pressed on iced gingerbread, rock candy, hot tamales, jelly beans, peanut log candy, licorice
- Shutters - crackers, cookies (split cookie, use un-filled side), fruit stripe gum, sugar wafers
- Sidewalk/patio - necco wafer candy (whole or broken), smarties, taffy, peppermints, starburst, small rock candy, crackers, cookies
- Lamp post - press candy cane into gum drop base - press gum drop on top of candy cane for lamp. (gum drop base holds well in icing on base)
- Shingles - stick gum, thin crackers, cookies (thin layer), M&M's, red hots, chicklet gum, pretzel, shredded wheat