



## CHELSEA'S HOMETOWN HOLIDAY 2017 GINGERBREAD HOUSE SHOW

Friday, December 1st – Saturday, December 16th

Thank you for participating in the 21<sup>ST</sup> Annual Gingerbread House Show!

Please complete the following information.

GINGERBREAD HOUSE DISPLAYS SHOULD NOT EXCEED 18.5" x 18.5"

Name(s) and Age(s) of Gingerbread House Designer(s):

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

Name of Gingerbread House (if any) or name of building/structure it represents: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Would you be interested in helping in next year's show? Yes\_\_\_\_\_ No\_\_\_\_\_

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Houses should be dropped off at the First Congregational Church, 121 E. Middle Street, between 12:00 Noon and 4:00 PM, on Thursday, **November 30, 2017**. Every reasonable effort will be made for all Gingerbread Houses to be displayed in the window of a Chelsea merchant. In the wonderful event that we have more Gingerbread Houses than we have room, they will be displayed at an alternate location to be determined. The Hometown Holiday Committee and the merchants are not responsible for any loss, damage, destruction or replacement of any Gingerbread Houses.

Please pick up your Gingerbread House on Saturday, December **16th** at the merchant location where it is displayed. If you are unable to pick up your house during that time, please contact the merchant to make other arrangements. Any unclaimed houses will be removed at the merchant's discretion.

**Happy Holidays to you and yours!**

**HOMETOWN  
HOLIDAY**  
CHELSEA MICHIGAN  
December 1-3, 2017

# Gingerbread House Displays

Showcased in business windows Dec. 1-16

Get out the recipes, the baking dishes, the gum drops and the sugar plums...It's time to start baking the Gingerbread House of your dreams!

Houses meeting the size limits will be prominently displayed in shop windows throughout Chelsea from December 1st thru the 16th! —

To participate, please submit a registration form to the Chamber Office. Forms and official rules can be found at:  
[www.chelseamich.com/gingerbread](http://www.chelseamich.com/gingerbread)

Displays should not exceed 18.5" x 18.5"

Houses are to be dropped off at the First Congregational Church, 121 E. Middle Street, between 12:00 Noon and 4:00 PM on Thurs., Nov. 30th.

*Sponsored by:*



Chelsea Area  
Chamber of Commerce  
222 South Main Street, Suite B  
Chelsea, MI 48118  
(734) 475-1145

INGREDIENTS: 5 cups flour  
3/4 Tbs. ginger  
3/4 Tbs. cinnamon  
1/2 tsp. nutmeg  
3/4 Tbs. baking soda  
1 cup white or brown sugar  
1 cup shortening  
1 cup molasses



Mix sugar, shortening and molasses in saucepan. Cook over medium heat until wellblended, stirring occasionally. Mix 4 cups of the flour with the cinna-mon, nutmeg, ginger, and baking soda in a mixing bowl (put 5th cup aside). Add wet mixture to dry in-gredients. Stir with spoon until dough leaves sides of the bowl, then use your hands, adding the remaining cup of flour as needed until the dough is good for roll-ing. Make sure not to add so much flour that the dough becomes stiff or crumbly.

Roll, cut and/or shape as desired (roll to about 1/8 inch thickness). Bake at 350 degrees for about 7 minutes. The best time for trimming and cutting win-dows and doors is when the dough is first removed from the oven and is still warm.

ICING: (for decorating and glue ingredients)  
4 cups powdered sugar  
2 egg whites  
1 1/2 tsp. reconstituted lemon juice

Put all ingredients in bowl and mix gently, increasing speed, until smooth. Keep bowl covered with damp cloth so icing won't dry up.

