What: Annual Gingerbread House Contest, now City-Wide!

Who: Any KUSD high school student or staff member. Friends and family can help, too.

When: Houses are due Monday, December 14 and will be on display through Friday, December 18.

Where: Houses will be displayed at Kenosha eSchool, the Bradford Library and the Indian Train Library.

Why: Prizes, fun, and a little holiday spirit!

How: Bring your gingerbread creation and a completed entry form to a school library by 3:15 on Monday, December 14. Email a photo of your house and your information to Frau Ishmael at miishmae@kusd.edu

Rules: Entries must be entirely edible, must be made by the group members, and must be appropriate for school.

Enter in any of the following categories:

Outstanding Originality
2015 Gingerbread House Contest Guidelines

1. Houses must be entirely edible. No glue, toothpicks, wrappers, etc. However, houses do not have to be made of gingerbread. Houses in the past have had cookies, ice cream cones, noodles, candy, and potato chips.

2. KUSD high school students and staff must be the creators. Friends and family can participate, but only KUSD high school students and staff are eligible to win.

3. Houses must be brought to the Bradford or Indian Trail Library by 3:15 or Kenosha eSchool by 4:00 on Monday, December 14, 2015. Photos of each house and contact information of the bakers must be emailed to Frau Ishmael (miishmae@kusd.edu or miishmae@teachers.kusd.edu) by 4:00 that same day. (If you make arrangements to display your creation at your home school, please notify Frau Ishmael.)

4. Prizes will be available for pick up from the displaying site on Thursday, December 17. All houses must be removed by the end of the school day on December 18. All unclaimed entries will be disposed of.

5. Pictures of the houses will be submitted to KUSD and could appear on the KUSD website.

6. Kenosha German Club members will judge the houses. Prizes for each category consist of awards and German or Swiss chocolate, cookies, or candy. Bragging rights only for the staff category.

Contact Frau Ishmael if you need additional information or have any questions!

Michelle Ishmael
Bradford: 359-7719
3700 Washington Rd
miishmae@kusd.edu
eSchool: 945-9235
1808 41 Place

Enter in any of the following categories:
Outstanding Originality
Thinking of making a car out of cookies? Or a space station? Picturing peppermint palm trees and sugary white beaches? This is for you!
One winner.

Tempting Traditionalism
Imagine the witch’s house in Hansel & Gretel. Now build it!
One winner.

Munchable Monuments
Envision the Eiffel Tower built with Twizzlers or the ‘Great Gumdrop Wall of China’! Pretzel-stick pyramids are waiting to be built!
One winner.

Creative Classwork
This category is for gingerbread houses created by students and teachers, as a class.
One winner.

Sensational Staff
Sorry, staff! No prizes for you, but you get bragging rights for an entire year!
One winner.
2015 Gingerbread House Contest

Please title your Gingerbread Greatness!

Who is credited with the creation of this masterpiece?
### Gingerbread

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup shortening</td>
<td>Cream shortening and sugar. Stir in egg and molasses. Add vinegar,</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>baking soda, salt and spices and mix thoroughly. Add flour and mix</td>
</tr>
<tr>
<td>1 egg</td>
<td>until smooth. Chill at least three hours. Overnight is better.</td>
</tr>
<tr>
<td>1 cup dark molasses</td>
<td>Roll dough to one quarter inch thick on large cookie sheet – recipe</td>
</tr>
<tr>
<td>2 tablespoons vinegar</td>
<td>will fill two cookie sheets. Place cardboard patterns on dough and cut</td>
</tr>
<tr>
<td>1 and ½ teaspoon baking soda</td>
<td>out shape with sharp knife. Do not remove excess dough.</td>
</tr>
<tr>
<td>½ teaspoon salt</td>
<td>Bake at 350 degrees for 10-15 minutes*. Cake should be brown, flat</td>
</tr>
<tr>
<td>1 tablespoon ginger</td>
<td>and smooth. Baking time varies with thickness of the dough. Touch</td>
</tr>
<tr>
<td>1 teaspoon cinnamon</td>
<td>lightly on top; if it springs back, it is done, it should also be</td>
</tr>
<tr>
<td>1 teaspoon cloves</td>
<td>baked slightly away from edge of the pan. Remove from oven. Cut quickly</td>
</tr>
<tr>
<td>5 cups flour</td>
<td>along pattern pieces again with sharp knife. Remove pieces from the</td>
</tr>
<tr>
<td></td>
<td>pan with a pancake turner or spatula – very carefully to avoid</td>
</tr>
<tr>
<td></td>
<td>breaking.</td>
</tr>
<tr>
<td></td>
<td>Cool flat on waxed paper and allow to dry thoroughly, at least twenty-</td>
</tr>
<tr>
<td></td>
<td>four hours, preferably two or three days, before assembling.</td>
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</tbody>
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### Frosting

<table>
<thead>
<tr>
<th>Ingredients</th>
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</thead>
<tbody>
<tr>
<td>2 and ½ to 3 cups powdered sugar</td>
<td>Break egg whites into bowl. Add cream of tartar and vanilla. Begin</td>
</tr>
<tr>
<td>¼ teaspoon cream of tartar</td>
<td>beating, adding sugar gradually. Beat until frosting holds its shape.</td>
</tr>
<tr>
<td>2 egg whites (crack egg, keep yolk</td>
<td>Keep bowl covered with damp towel.</td>
</tr>
<tr>
<td>and white in egg shell, pass yolk</td>
<td></td>
</tr>
<tr>
<td>between two halves, white will fall</td>
<td></td>
</tr>
<tr>
<td>in bowl.</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon vanilla</td>
<td></td>
</tr>
</tbody>
</table>

* On accident, I severely over baked the pieces for the roof, and they turned a nice dark brown and dried very quickly. It was ok for the house – but not recommended for cookies you are planning to eat.

Prior to assembling all the pieces you may choose to do some wall decorating while they are flat with small candies, nuts, etc— using the frosting as the “glue”. Allow to dry 20 minutes before trying to assemble the house.

Assemble walls on corrugated cardboard covered either with aluminum foil or with waxed white freezer paper, either will be effective. Using a cake decorator, put a line of frosting along where you wish to set the first side of the house. Set the side in the frosting line. Holding this in place, run a line of frosting down the end, attach one end to the side, also attaching it to the base with a line of frosting. Attach remaining side and end in the same way. Allow this much of the house to dry - at least twenty minutes before putting on roof. Place frosting line on top edges of house, attach roof pieces and then run a line of frosting down the center top of roof. Finish decorating!

(Ideas: licorice, slivered almonds, gum drops, pretzel sticks, candy canes, sugar wafer cookies)
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