



11TH ANNUAL GINGERBREAD HOUSE DISPLAY & COMPETITION

PPG Place invites you to participate in the 11th Annual PPG Place Gingerbread House Display and Competition by building your own edible house. All houses will be on display in the PPG Place Wintergarden in Downtown Pittsburgh for Light-Up Night on Friday, November 22 through January 7.

The exhibit raises money for the **Children's Hospital Free Care Fund** through donations collected in the Wintergarden throughout the exhibit with all proceeds going to the organization.

AWARDED CATEGORIES

- Pre-School
- Elementary School
- Middle School
- High School
- Adult (18+)
- Children
 - 5 & under
 - 6 - 9
 - 10 - 13
 - 14 - 17
- Family
- Culinary
- Professional
- Non-Profit Organization (Adult 18+)
- Non-Profit Organization (Children)
 - 5 & under
 - 6 - 9
 - 10 - 13
 - 14 - 17

Houses can be constructed of any safe-to-eat materials. To participate in this year's competition, simply register online at www.ppgplace.com and click on the Gingerbread House Display link by November 1 or mail a completed entry form to the address below. Basic guidelines are included in the following pages and additional information and forms can be found on our website.

Highwoods Properties
Attn: Gingerbread House Display
200 Three PPG Place
Pittsburgh, PA 15222

Join the fun this holiday season. This wonderful community event is a great opportunity to showcase your talents and receive recognition for your business, school or group.

We look forward to hearing from you!

VISIT WWW.PPGPLACE.COM
FOR MORE INFORMATION OR TO REGISTER
If you have questions or need information mailed
to you, please contact Anita Falce at
anita.falce@highwoods.com or (412) 434-1928





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GENERAL INFORMATION & DELIVERY DATES

DELIVERY DATES

- Friday, November 15 from 6PM - 9PM
- Saturday, November 16 from 1PM - 5PM
- Sunday, November 17 from Noon - 5PM

JUDGING

Three judges will be selected from the local community. Judging will be complete soon after the exhibit opens; you will be notified if you receive an award and winners will be posted on our website. Judges are given these guidelines to follow. Please remember that the judging is subjective:

- Originality & Creativity
- Overall Appearance & Appeal
- Difficulty
- Precision & Neatness

Houses will also be reviewed for soundness of structure and adherence to size and construction guidelines. If we must make major repairs prior to judging or if house does not meet guidelines, it will not be eligible for an award.

DISPLAY

Every effort will be made to display all entries to their best advantage; however due to limitations of our display areas, detailed interiors or backs of houses may not be visible during display. Most houses will be seen from front and side viewing. Exhibit will be on display November 22 - January 7 (*Some houses may be removed prior to January 7 due to deterioration.*)

ENTRY FORMS

Entry forms must be returned by November 1. You may register online at www.ppageplace.com, email the information to anita.falce@highwoods.com or you may mail the form to the address below.

Highwoods Properties
Attn: Gingerbread House Display
200 Three PPG Place
Pittsburgh, PA 15222

MISCELLANEOUS

Local artist Don Jones will be providing a train display to surround the gingerbread houses.



Find recipe ideas,
house building hints
& photos from last
year's exhibit at
ppgplace.com



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CONSTRUCTION GUIDELINES

BASE

Structure should be constructed on a sturdy base (*heavy cardboard, foam core or wood dependant 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 these requirements:

BASE SIZE NOT TO EXCEED 15" X 15"

- Pre-School
- Elementary School
- Middle School
- Children
- Family
- Non-Profit (Adult & Children)

BASE SIZE NOT TO EXCEED 18" X 18"

- Culinary Student
- High School
- Professional
- Individual Adult

Base should only extend approximately 6" beyond the perimeter of the primary structure. We may not be able to accommodate displays with large yards or areas outside the primary structure.

STRUCTURE

- Structure cannot exceed two feet in height. We recommend small to medium size single structure houses (*rather than scenes*). Single structures with minimal yards are more easily viewed in our display.
- Due to the weight of the decorated house, as well as environmental conditions in the display areas, we suggest always building an infrastructure for support. This can be built from foam core or heavy cardboard, using a substantial amount of Royal Icing as "glue". The houses are on display for an extended period of time. The combination of heat, moisture and weight will cause them to deteriorate if there is not enough support or icing used.
- No battery or electric components should be included in structure.
- Any inedible decorative objects included with your entry will NOT be returned at the end of the display.
- Use only **Royal Icing**. We cannot accept structures made with egg or butter icings as they quickly turn rancid and soften causing the structure to disintegrate.
- If baking gingerbread from scratch, bake several days before assembling to prevent shrinkage.
- Do not use anything on your house that requires refrigeration (*such as prepared Jello, etc.*)
- Use **A LOT** of Royal Icing to assemble and decorate. Allow each portion to dry and harden before moving.



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ENTRY FORM

NAME OF ORGANIZATION OR INDIVIDUAL: _____

CONTACT NAME: _____

PHONE NUMBERS: DAY (_____) _____ EVENING (_____) _____

EMAIL ADDRESS: _____

ADDRESS: _____

NUMBER OF ENTRIES SUBMITTED: _____

NAME/TITLE OF HOUSE (AS YOU WOULD LIKE LISTED): _____

SIZE(S): _____

CATEGORY (PLEASE CHECK ONE):

** Please enter age group that reflects the majority of your participants.*

- | | | | |
|--|--|--|---|
| <input type="checkbox"/> Pre-School | <input type="checkbox"/> Professional | <input type="checkbox"/> Children (Ages 10 to 13) | <input type="checkbox"/> Non-Profit (Ages 10 to 13) |
| <input type="checkbox"/> Elementary School | <input type="checkbox"/> Family | <input type="checkbox"/> Children (Ages 14 to 17) | <input type="checkbox"/> Non-Profit (Ages 14 to 17) |
| <input type="checkbox"/> Middle School | <input type="checkbox"/> Adult (Ages 18+) | <input type="checkbox"/> Non-Profit (Ages 5 & Under) | <input type="checkbox"/> Non-Profit (Ages 18+) |
| <input type="checkbox"/> High School | <input type="checkbox"/> Children (Ages 5 & Under) | <input type="checkbox"/> Non-Profit (Ages 6 to 9) | |
| <input type="checkbox"/> Culinary School | <input type="checkbox"/> Children (Ages 6 to 9) | | |

EXPECTED DELIVERY DATE:

** If your delivery date/time changes, you do not need to notify us.*

- | | | |
|---|---|--|
| <input type="checkbox"/> Friday, November 15
(6PM - 9PM) | <input type="checkbox"/> Saturday, November 16
(1PM - 5PM) | <input type="checkbox"/> Sunday, November 17
(Noon - 5PM) |
|---|---|--|



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Royal Icing Recipe

Makes about 2-1/2 cups

Mix Together

*1 lb. powdered sugar
3 tbsp. meringue powder
1/2 tsp. cream of tartar*

Add

*3-1/2 oz. of water (slightly less than 1/2 cup)
Beat until icing forms stiff peaks & will hold a sharp line when knife is drawn through.*

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 cake decorating or craft stores.*

* Other recipes for Royal Icing are available on the internet; but you MUST use Royal Icing.

ENTRY IDENTIFICATION FORM

Tape or glue this form to the bottom of the base of each entry before building your structure.

(Please print)

NAME OF ORGANIZATION OR INDIVIDUAL TO BE LISTED ON ALL SIGNAGE: _____

NAME/TITLE OF HOUSE (As you'd like listed): _____

CATEGORY: _____

CONTACT NAME (Will not be published): _____

CONTACT PHONE (Will not be published): _____

CONTACT E-MAIL (Will not be published): _____