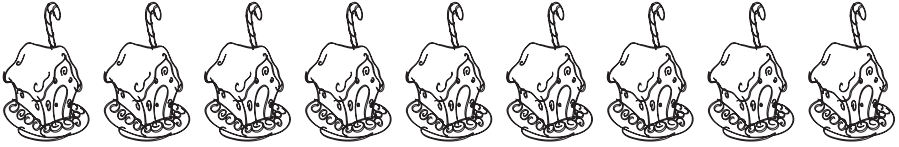


Department 1 Agricultural Hall Exhibits

Lyndall Smith Agricultural Hall
Manager: Judi York - 474-3995

Setup: 10:00 am - 7:00 pm
Mon. August 7th & Tues. August 8th



NO BAKE GINGERBREAD HOUSE DECORATING CONTEST

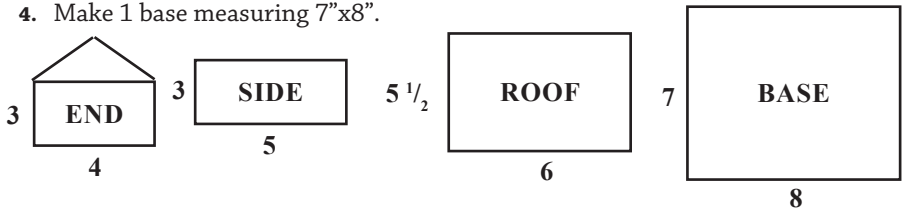
SEE PAGE 29 FOR PREMIUMS & ALL OTHER RULES

Base Material and Measurements:

1. Cut shapes from corrugated cardboard.
2. Secure with masking tape on all corners and seams.

Pattern:

1. Make 2 ends measuring 2"x3"x4".
2. Make 2 sides measuring 3"x5".
3. Make 1 roof measuring 5 1/2"x6". Score down center of 5 1/2" length
4. Make 1 base measuring 7"x8".



Frosting: Make the following recipe.

Combine 3 egg whites, at room temperature, one pound confection sugar (about 4 ³/₄ cups), one teaspoon of vanilla or water and ¹/₂ teaspoon of cream of tarter. Beat with an electric mixer 7 to 10 minutes or until frosting is very stiff. Keep frosting covered with a damp cloth at all times to prevent crust from forming.

Instructions:

1. Use the frosting as decoration and as glue.
2. Frosting may be colored.
3. Completely cover form.
4. Decorations must be **EDIBLE**.
5. Decorations can consist of - Candies, cookies, nuts, crackers, cereals, etc...
6. Decorations can be either store bought or homemade.
7. All decorations should be able to stand up under high temperature for 10 days.

