BSA Gingerbread Design Competition & Exhibition 2021 Welcome Packet

Thank you for registering to participate in the 10th annual BSA Gingerbread Design Competition & Exhibition. We are so excited to see your homey gingerbread creations! In this welcome packet, you will find additional information about the competition and exhibition, helpful tips and tricks to find the best angles for your edible masterpiece, and some inspiration!

This year’s competition theme is "Home Sweet Home," inviting (edible) explorations of home, housing, and domesticity. The theme complements the recently launched exhibition, Imaginations of Home, which focuses on housing models centered on ideas of affordability, sustainability, and accessibility and encourages viewers to think expansively about what home and housing mean to them.

**Important Dates**
November 15, 2021 | Deadline to register
November 29, 2021 | Deadline to submit virtually or at BSA Space
December 2, 2021 | Exhibition opens at BSA Space and online, voting opens
December 13, 2021 | Online voting closes at midnight
December 16, 2021 | [Tentative] Reception at BSA Space, winners announced on architects.org and social media platforms (@BSAAIA)

**Social Media**
Include the following hashtags and handles in your social media posts:
@BSAAIA and #BSAGingerbread2021

Facebook: BSAAIA
Twitter: @BSAAIA
Instagram: @BSAAIA
LinkedIn: Boston Society of Architects/AIA

Other suggested tags:
#BSASpace #gingerbread #gingerbreadhouse #gingerbreaddecorating
#bakersofinstagram #holiday #holidayfood #foodpics #foodie #architecture
#design #competition #homesweethehome #homey #homedesign #housing
Information on Submission & Voting
This year's gingerbread competition and exhibition will be displayed in a hybrid model with both virtual and in-person submissions. We require everyone, regardless of submission type, to submit least one (1) photograph of their gingerbread creation to be displayed on our website and online gallery. Submissions are due, either virtually or brought to BSA Space on Monday, November 29, 2021.

For virtual submissions:
- All visible elements on your gingerbread creation must be edible (LED lights are accepted).
- For each virtual entry, we will accept up to five (5) photographs, two (2) sketches, one (1) video, and one (1) rendering. Minimum submission must include at least one (1) image.
- If you are submitting a virtual entry, please use this link.

For in-person submissions:
- Entries must be constructed on a 18”x18” piece of 3/4” plywood covered in tinfoil.
- Other than the plywood base and tinfoil, all components must be edible (LED lights are accepted and encouraged)!
- Please plan on bringing your gingerbread creation to BSA Space on November 29, 2021. If this date does not work for your schedule, please reach out to us (sooner rather than later).
- If you are submitting an in-person entry, please use this link.

Notes on Competition Rules & Voting
- Voting will begin on December 2, 2021 when the virtual exhibition launches. Everyone is encouraged to vote, both with your dollars and your "likes." More information about online voting will be posted on architects.org/gingerbread2021.
- Please remember that this is a family friendly competition! The BSA reserves the right to not display an entry considered to be inappropriate.
Helpful Links & Inspiration

- Beginner’s Guide to Food Photography
- 7 Best Techniques for Taking Delicious Dessert Photography
- The Do’s and Don'ts of Modern Gingerbread House Design
- 11 Borderline Genius Tips For Making A Gingerbread House
- The Best Candies for Decorating Gingerbread Houses
- Claire Saffitz Attemps To Make Greatest Gingerbread House | Dessert Person
- Gingerbread Showdown: Priya and Seth Vs. Sohla and Ham | NYT Cooking

Recipe ideas:
- Gingerbread Houses
- Gingerbread House Icing

Tips

- A strong idea is key.
- Craftsmanship can make or break the overall look of a project.
- Make sure everything has set and there is nothing still wet.
- [For in-person submissions] Remember your gingerbread creation will be on display for about a month. Make sure everything is secure and has proper weight distribution to prevent toppling!
- To make glass windows or lakes out of sugar, remember to heat your sugar mixture to 300°F, then remove it from heat. The candy must reach 300°F. If you do not get the candy hot enough, it will not set properly. Your candy will end up sticky no matter how long you let it sit or cool.

Questions

If you have any questions or comments about this year’s BSA Gingerbread Design Competition & Exhibition, please reach out to Maia Erslev, Gallery Manager at exhibits@architects.org.

We are really looking forward to seeing your homey creations this year—either online or in-person!