11th Annual BSA Gingerbread Design Competition & Exhibition
Welcome Packet

Thank you for registering to participate in the 11th annual Gingerbread Design Competition & Exhibition! We look forward to seeing your wonderful 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!

The competition theme this year is “Climate Ginger-READY Boston,” an edible exploration of the city's Climate Ready Boston initiative. This initiative focuses on ensuring Boston will continue to thrive amidst the threat of long-term climate change. We encourage all forms of creative, sustainable, climate-resilient gingerbread designs that speak to the unique challenges that Boston faces.

The BSA Gingerbread Design Competition & Exhibition is a fun and tasty way to highlight great works of edible architecture while spreading holiday cheer. This exhibition raises funds for BSA while challenging designers to explore a sweet new medium.

Important Dates
November 18, 2022   Deadline to register
December 5, 2022    Deadline to bring gingerbread creation to BSA Space
December 7, 2022    Exhibition opens, voting opens
December 15, 2022   Voting closes at noon, reception at BSA Space (exact timing TBD)
December 20, 2022   Exhibition closes

Social Media
Include the following hashtags and handles in your social media posts: @BSAAIA and #BSAGingerbread2022

Facebook: BSAAIA
Twitter: @BSAAIA
Instagram: @BSAAIA
LinkedIn: Boston Society of Architects/AIA
Information on Submission & Voting
This year’s gingerbread competition and exhibition is accepting only in-person entries which means that by registering, you have agreed to bring your creation to BSA Space. Although we are requiring in-person submissions, we also request that all participants fill out this Google Form to share a brief description of your gingerbread along with behind-the-scenes images, videos, and more! We will create an online exhibition featuring all submissions along with any additional submitted materials.

Submissions must be brought to BSA Space on Monday, December 5, 2022 between 9AM-5PM. If you have difficulties meeting this deadline, please reach out to exhibits@architects.org and we will do our best to accommodate.

Submission Requirements:
- Entries must be constructed on an 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 December 5, 2022. If this date does not work for your schedule, please reach out to us (sooner rather than later).

Notes on Competition Rules & Voting
- Voting will begin on December 7, 2022 when the exhibition opens. Everyone is encouraged to vote, both with your dollars and your “likes.” More information about online voting will be posted on architects.org/gingerbread2022.
- Please remember that this is a family friendly competition! The BSA reserves the right to not display any entry considered to be inappropriate.
Helpful Links & Inspiration

- 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 Attempts 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.
- The jury will be looking for how participants interpreted the theme—think creatively but make sure it relates to the theme!
- Craftsmanship can make or break the overall look of a project.
- Make sure everything has set and there is nothing still wet.
- Remember your gingerbread creation will be on display for several weeks. 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 creative, climate-resilient, Boston-based creations!