



BSA Space
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12th Annual BSA Gingerbread Design Competition & Exhibition Welcome Packet

Thank you for registering to participate in the 12th 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 *Transit: Boston on the Move*. This theme invites all participants to come up with your most innovative explorations of Boston's many forms of transit. We encourage teams to think beyond just the T—to buses, bikes, ferries, transit infrastructure, and more!

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 the BSA Foundation while challenging designers to explore a sweet new medium. All donations made through the voting process will be tax deductible.

Important Dates

| | |
|-------------------|--|
| December 5, 2023 | Drop off day—bring your creation to BSA Space |
| December 7, 2023 | Exhibition opens, voting opens |
| December 14, 2023 | Reception at BSA Space from 5:30-7:00 PM |
| December 21, 2023 | Exhibition closes, voting closes & gingerbread pickup starts at noon |
| December 22, 2023 | Deadline to pick up gingerbread |

Social Media

Include the following hashtags and handles in your social media posts:
@BSAAIA and #BSAGingerbread2023

Facebook: [BSAAIA](#)

Twitter: [@BSAAIA](#)

Instagram: [@BSAAIA](#)

LinkedIn: [Boston Society of Architects/AIA](#)



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Other suggested tags:

#BSASpace #gingerbread #gingerbreadhouse #gingerbreaddecorating
#bakersofinstagram #holiday #holidayfood #foodpics #foodie #architecture
#design #competition #boston #transit #transportation #bostononthemove

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.

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, however, are accepted and encouraged)!
- Submissions must be brought to BSA Space on Tuesday, December 5, 2023 between 8AM-6PM. If you have difficulties meeting this deadline, please reach out to exhibits@architects.org and we will do our best to accommodate within reason.

Notes on Competition Rules & Voting

- Voting will begin on December 7, 2023 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/gingerbread2023
- 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 transit in Boston
- 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 at exhibits@architects.org.

We are really looking forward to seeing your creative, transit-oriented, Boston-based creations!