

DAS MEISTER KNUSPERHAUS 2009

An alternate Semester-1 "Cultural" Anchor Assignment

Purpose: To experience a cultural explosion involving spices and traditional baking craft in order to create the best **KNUSPERHAUS** Nord Königstadt has ever seen -- or at least, a unique one!

A host of prizes (MOST CREATIVE MOST BEAUTIFUL MOST DELECTABLE) will be given, with the top awards being judged by a guest panel on Wednesday, December 16 at 2 pm.

-----Photos will be taken of all creations for uploading into your E-Portfolio. -----

- 1) Contest entries will be a HOUSE / HOME structure of some type (including barn; lighthouse; castle).
- 2) Our display shelves can accommodate bases up to 20 inches wide. Projects need not be this large.
- 3) From **home-baked** gingerbread dough, shape all needed pieces. Exceptions include:
 - graham crackers can be used structurally if needed, and if they remain out of sight.
 - an occasional hidden toothpick can be used for support (but their usefulness is very limited).
 - electrical devices may be rigged for special effects on the display (also hide the wiring).
 - decoration must be from edibles.
- 4) Keep a log of your thoughts, with references, such as holiday magazines (*Family Circle, Woman's Day, Good Housekeeping*), cookbooks, and Internet resources you consult. Keep a document of purchases made (and show receipts). Save your icing and cookie dough recipes as well as your design plans/pattern pieces. Knowing that a single 8-inch decorated heart cookie is valued at \$10.00, calculate your estimated dollar value of the completed structure. Also write who might live in this dwelling.
- 5) Type a summary of the process for uploading into your E-Portfolio. What was particularly enjoyable? What might you have done differently? This summary and log with receipts will be due Thursday-Friday, Dec. 17-18. (Remember to take photos during the baking/ decorating stages if you intend to scan them into your E-Portfolio.) Helpful Site: <http://home.comcast.net/~frankysattic/index.html>
- 6) Bring your **KNUSPERHAUS** to the Media Center before school on Tuesday, Dec. 15. Mark your name on the UNDERSIDE of board/tray with instructions as to what needs to be returned to you. Upon arrival you'll fill out a generic tag for the judges, noting only the occupant of your house. *With your permission, your **KNUSPERHAUS** may be on display through the holidays at the NK Town Library. Or, your classmates wouldn't mind munching on it, come 12/21!*
- 7) Judges will award the following prizes, based on •creativity •charm/beauty •aroma and •appeal!
 - Grand Prize: **DAS MEISTER KNUSPERHAUS** (3 Bonus Pts);
 - First Runner-up: **DAS HÄNSEL KNUSPERHAUS** (2 Bonus Pts);
 - Second Runner-up: **DAS GRETEL KNUSPERHAUS** (1 Bonus Pt).
- 8) Graded Knusperhaus: up to 85+ pts. (*Homemade dough projects earn a minimum 80 pts; kits max out at 50 pts.*)
Written work (log; recipe; costs; occupant): adds up to 25 pts.
- 9) Students baking LEBKUCHEN HERZEN instead of HÄUSER will also follow steps 4-6 above. HERZEN will be shaped into friendly hearts, which are as wide as they are long. Remember BEFORE BAKING to **puncture two holes** evenly offset near the top center of the heart. Each cookies will hang on a lovely ribbon threaded through these holes and tied at top.
- 10) Graded Decorated Lebkuchen Herzen: up to 75 pts. Written work (log; recipe; costs): adds ~ to 20 pts. (*Homemade dough hearts in these quantities: 4x 8x8 " • 3x 10x10 " • 2x 12x12 " • 1x 14x14 " hearts. Gingerbread mix? Max. 50 (plus written work). BE SURE TO FOLLOW STEPS 4-6 above!*)

Each Lebkuchenherzen deserves its own saying "auf Deutsch." Here are some traditional ones:

Ich bin immer für Dich da • Für meine große Liebe! • Tolles Mäd! • Toller Typ! • Du bist mein Schatz für immer. • Du bist der Hammer.
Für Dich, Weihnachten 2009 Rhode Island • Ich träume von Dir! • Du bist die beste. • Du bringst mein Herz zum Klopfen! • Frohes Fest!
Du kleine heiße Supermaus! • SOOOOOOO Süß bist DU! • Meinen Süßen Spatz • Du bist lieb! • Herzlichen Glückwunsch ! • Frohe Weihnacht!



