



Ginger Snaps!

Spring is in the Air...

With spring flowers popping up everywhere and sunny weather peeking out, what a perfect time to introduce our new website! With more products and a brighter look, we can't wait to see where our imaginations take us.

Some of my favorite new products are the Cookie Kits. What a great addition to a themed party or family gatherings. Mother's Day is just around the corner. Why not have the kids decorate a Flower Cookie Kit just for Mom?

Check us out and have a bright and wonderful spring.

Cheryl
Owner/CEO



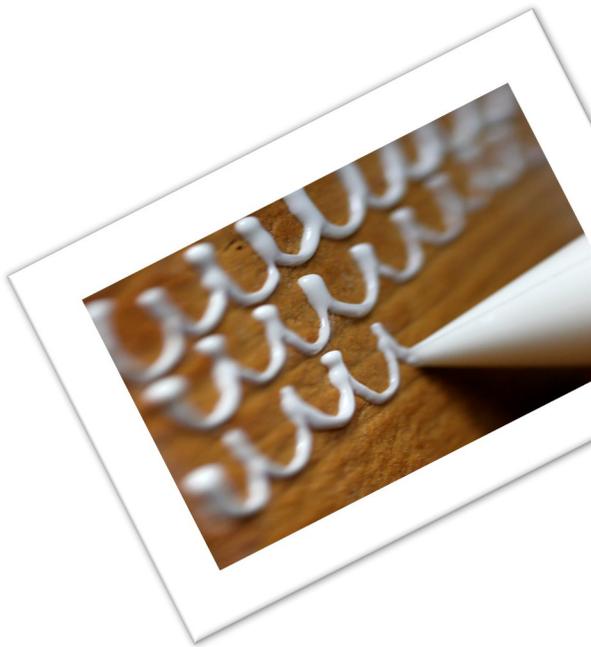
For the Birds –

Many think spring is a slow season for the gingerbread and sugar cookie house business. Well it is (somewhat), but we do offer other products throughout the year. Our Bird House is made from our delicious sugar cookie dough. Its kit, which comes with fun decorative candies plus lots of sprinkles and sugars, complements the edible house. Additionally, there's a sugar cookie bird included in the kit! If you're considering purchasing in volume, you have many choices of doughs (gingerbread or sugar cookie, both of which can be colored) as well as decorations and colored icing. We also offer wholesale pricing. So think spring and enjoy a sweet fun family activity together this season.



Yes, we're on Facebook! – If you'd like updates about new products and reminders on seasonal orders or promotions like, follow or share us on Facebook! We also post great design ideas from customers. Send us the photos of your houses!





From the Bakery-

When assembling and decorating gingerbread houses, it is important to know the difference between *icing* and *frosting*. While it may be that outside of culinary schools, *icing* and *frosting* are used regionally to mean the same thing, they actually are different products with different uses.

Frosting is typically a cream or butter based topping for decorating cakes and cookies. It is thick and gooey and can look fluffy. It typically remains soft, but can hold shapes like flowers and leaves.

Icing has a sugar base, but can be made from egg whites, butter, or cream. It is typically thin and glossy. Icing hardens, which is key to the construction of gingerbread houses.

Here at Gingerbread Traditions we produce and sell *icing*. Icing holds the gingerbread houses together and keeps the candy decorations in place. When kept out of moist conditions and away from hungry mouths, icing will keep your house looking as beautiful as the day you decorated it.

A few of my favorite things....

The GTI bookkeeper, Debbie, was asked about her favorite gingerbread and cookie decorating candies. Here's what she said:

Gum drops - They're a classic gingerbread decorating item. Since gum drops are soft you can flatten them and cut them into shapes, like flowers (see picture on right).

Skittles – They look great when you use all one color to make a solid roof, wall, or design. You can also use multiple colors to come up with designs for the door, wall, or roof.

Pez –Pez look like bricks to me, so it's great to use them as such. With icing, you can cover the gingerbread walls with Pez!



Let us know your favorite decorating treats. We love to see how creative you can be. Also, *show off* and send pictures of your decorated houses to info@gingerbreadtraditions.com.

More on Icing....

GTI sells Royal Icing for assembling and decorating our houses. There are two packaging styles and four different sizes.

Ready to use icing is included in each of our kits and can be purchased separately. This premade icing comes in a silver pouch and is available in two sizes.

1 oz. – Included in our ornament and mini house kits.

6 oz. – One included in our house kits except for the Chateau Kit, which contains two 6 oz. pouches.

For best results, simply clip the corner of the pouch (where it comes to a point) and decorate.

Powdered Icing Mix is great for larger groups or parties. There are two sizes available. The small bag makes approximately 12 oz. of icing, enough for two houses, while the larger bag makes enough for approximately 10 – 15 houses. This powdered mix has a shelf life of one year and can be used for multiple projects as long as the bag is sealed and stored in cool, dry conditions.

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