



JAIMIE MERTZ, PASTRY CHEF

# GINGERBREAD HOUSE DECORATION WORKSHOP

Workshop by Jaimie Mertz

Pastry Chef and Owner/Operator of The Red Bandana Bakery  
Bethesda, Maryland

**\$65 per person**

**LIMIT 50/CLASS**

Monday, August 14  
2:30 – 4:30 pm

Whether you're a seasoned baker or a novice looking to try something new in the kitchen, there are always new tricks to learn when it comes to the classic holiday activity of gingerbread house decorating! Come learn the basics and some frills with a trained pastry chef on site at the hotel. Explore the possibilities of house structure, royal icing, piping techniques, and decorative candy accents. We will handle all the prep and the mess — just bring your creativity and Christmas spirit to turn a gingerbread house into a home.

Each workshop registration includes decorating one house and one gingerbread person. Participants will be provided with freshly baked cookie house parts, a gingerbread person, scratch-made frosting, and candies/sprinkles, as well as a cake board and box large enough to bring your masterpiece home with you. If you want to up your game, you can bring your own different piping tips, knives, or other edible decorations.

Two hours are provided for this workshop.



## GINGERBREAD HOUSE DECORATION WORKSHOP BEST OF CLASS AWARD

At the end of the Gingerbread House Decoration Workshop, the gingerbread houses of all participants will be judged by the workshop instructor, Pastry Chef Jaimie Mertz. Each house will be evaluated on overall appearance, creativity, and precision. The decorator of the highest scoring gingerbread house will be awarded a \$100 cash prize at the Saturday Closing Banquet.

*Workshop participants are encouraged to enter their gingerbread houses in the convention Gingerbread House Contest.*

## ABOUT THE RED BANDANA BAKERY

The Red Bandana is a happy, healthy little bakery in Bethesda, Maryland owned and operated by Jaimie Mertz. Jaimie likes to make people happy with celebratory dessert food by making it as good for their body as it is for their soul. Inspired by her autistic brother Jack's need for a gluten-free casein-free diet, Jaimie founded her totally gluten-free bakery that avoids any cross-contamination, specializing in serving other restricted diets so that all kids could feel included and be able to have a safe birthday cake. She opened her doors in 2017, and Jack sadly passed away less than a year later at the young age of 18, having taught everyone so much and left such a legacy at that very young age.

[TheRedBandanaBakery.com](http://TheRedBandanaBakery.com)



Send questions via email to [2023Arlington@GoldenGlow.org](mailto:2023Arlington@GoldenGlow.org).

THE GINGERBREAD HOUSES PICTURED ARE THE WORK OF INSTRUCTOR JAIMIE MERTZ.

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