

Santa's Tugboat

Originally from *Good Housekeeping* in the 1980s
Designed by Ollie Alpert, Photographed by Victor Scocozza



Gingerbread Dough

6-3/4 cups all-purpose flour
1 Tbsp ground cinnamon
1-1/2 tsp ground ginger
1/2 tsp salt
1-1/2 cups light corn syrup
1-1/4 cups packed light brown sugar
1 cup butter or margarine

In large bowl, stir together flour, cinnamon, ginger, and salt. In 2-quart saucepan, stir corn syrup, brown sugar, and butter or margarine until well blended; stirring constantly, cook over medium heat until better is melted. Stir into flower mixture until well blended. Refrigerate until dough is easy to handle.

Supplies Needed:

- 1 batch Gingerbread Dough
- 2 batches of Ornamental Icing
- 1 egg beaten, with 1 Tbsp water
- 1 empty 12 oz frozen-juice can
- 2 clay flowerpot saucers, 6-1/2" in diameter
- Medium weight cardboard for mold
- Masking tape
- Scrap of blue foil or 1" wide ribbon
- 1 sugar ice-cream cone
- Cocoa (powdered)
- Red, yellow and green food-color pastes* or food coloring
- Small artist's brush for painting with icing

* You can get paste food colors at most any cake decorating store, or a Michael's that carries Wilton supplies. Liquid food colors from the supermarket work as well, just watch carefully as the liquid can dilute your icing, making it thinner. Use paste colors if you can find them easily.

To roll dough: Line 15-1/2" by 12" or 17" by 14" cookie sheet with foil, moistening sheet with water fist to prevent foil from sliding. Remove about 2-1/3 or 3 cups of dough from the refrigerator and roll about 1/4" thick. (For easy rolling, place damp cloth under cookie sheet to prevent sheet from slipping).

Ornamental Icing (also known as Royal Icing)

1 pound confectioner's sugar (aka Powdered sugar)
3 egg whites at room temperature
1/2 tsp cream of tartar

In large bowl with mixer at low speed, beat all ingredients until blended. Beat at high speed 7 to 10 minutes or until knife drawn through mixture leaves a path. Makes about two cups.

Note; because the icing dries very quickly, make each batch just before you are ready to use it. If you must store for a few hours or overnight, cover tightly with plastic wrap. When using, keep container covered with damp cloth or paper towel. Mix in food colors as needed. If icing is too thick when using fine tubes, add a few drops of water. For thicker icing, beat in a little extra powdered sugar.

Decorations:

- Small gold and silver dragees
- Cinnamon red-hot candies
- 1 large peppermint stick
- 1 small candy cane
- 1 gold-foil covered chocolate bell
- Multicolored nonpareils
- Colored sprinkles
- Blue sugar crystals
- Assorted foil-covered candies
- Red and Green Good 'n Fruity candy or other "capsule" shaped candies

To cut and bake dough: enlarge diagrams to full size and cut patterns from oak tag or light-weight cardboard. Place patterns lightly on dough, one at a time, and with sharp pointed paring knife, using ruler as a guide, where helpful, carefully cut out each piece, leaving ½" space between pieces. Carefully remove patterns and scraps of dough, reserving scraps for rerolling. (Note: If you prefer to save the time of rerolling the dough: Roll out all dough, one cookie sheet at a time, transferring each sheet, foil and all, with dough cut and ready for baking, to a piece of lightweight cardboard. Refrigerate sheets of dough till ready to bake, at which time remove foil with dough from cardboard, and return it to cookie sheet.)

Preheat oven to 350°F. Bake 12 to 15 minutes or until pieces are lightly browned and firm when lightly touches with finger. Remove cookie sheet from oven and cool on wire rack. Do not remove pieces from foil until they have completely cooled.

Note: before gingerbread has cooled check size of pieces by placing patterns on them. Trim to size, if necessary. (When pieces have cooled completely, any uneven edges can be filed down with a file or sandpaper.)

If you have left over dough, make cookies.

Construction Tips

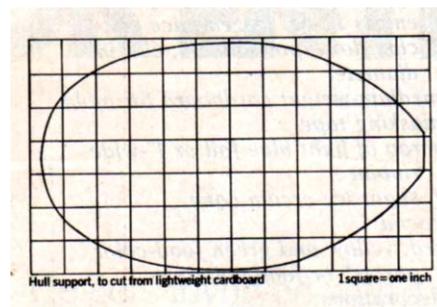
When assembling gingerbread pieces with icing, work with pastry bag with medium tube.

To attach walls or fitting pieces together pipe line along edge of one wall or piece; press sit against adjoining wall, and hold in place for several minutes until icing sets. When dry, smooth seams with damp cloth; fill in any spaces with more icing.

For extra stability when building a house or other structure, pipe icing along the inside seams as well. Allow to stand for at least an hour until icing has completely dried. If you're not planning to eat the structure, you can use toothpick "nails" for even sturdier construction. Cut toothpicks diagonally into ½" lengths. With real nail or skewer, pierce edge of two pieces to be joined. Insert toothpick "nail" into one hole. After applying icing on edge of one piece, put two pieces together with "nails" in place.

Let's Get Started

1. Cut two hull sides, 1 hull base, 1 deck, and 1 seat from medium weight cardboard.
2. Cut hull support from lightweight cardboard. (See pattern at right. 1 square = 1 inch.)
3. Cut 1 deck, 1 seat, and remaining pieces from gingerbread, reversing the pattern for one of the deckhouse sides.
4. **In addition to those given in diagrams you will need to cut out the following pieces yourself—no pattern provided in the pattern diagram on page 4:** one 2-1/4" by 2-3/4" deckhouse back, two 5/8" by 1-1/4" smokestack base side, one 1-1/4" by 1-3/8" smokestack base top, one ½" square upper smoke-stack support, and several rectangles of various size for gift packages (see the photo for reference on last page).



To Make the Rounded Deckhouse Front:

1. Cover juice can with foil; grease and lightly flour. With spatula, carefully lift deckhouse dough and drape it over the can, with the sides running the length of the can.
2. Place on cookie sheet, propping with crumpled foil.
3. For "smoke," grease and flour a small piece of heavy foil. Drape "smoke" dough on foil; bend and twist roll to look like curling smoke. Place on cookie sheet.
4. Brush all pieces with egg mixture you made with one beaten egg and 1 Tbsp water, and bake.
5. After baking, while gingerbread is warm, carefully loosen edge of deckhouse front with knife. Cool completely; remove from the mold.

To Make the Hull:

1. Assemble cardboard mold, taping sides securely to base. Tape sides together at front and back.
2. Push cardboard deck and seat into place, deck at front of boat, seat at back, secure with tape. Mold must be evenly shaped and sturdy; if necessary, reinforce with additional tape. Cover mold completely with foil, inside and out, smoothing all wrinkles. Cover the hull support with foil. Grease and lightly flour mold and support.
3. Set clay saucers upside down on cookie sheet, place support on top of saucers (the support will keep the dough from sagging). Place mold upside down on top of support.
4. Roll out a ½" thick, 9" by 15" rectangle of dough. With spatula, lift rectangle and drape it over the mold. Trim excess dough at edge of hull. Smooth out dough; if there is excess at the front or back, trim, then wet dough slightly and pinch together. Brush egg mixture over hull.
5. Prop edges of the hull support with crumpled foil. Bake the hull at 350°F for 20 to 25 minutes, or until it is lightly browned and firm to the touch. Cool on a wire rack.
6. While hull is still warm, carefully loosen edges with a knife. Cool completely, remove mold.

ASSEMBLING AND DECORATING

1. Add enough cocoa to about 1/3 of the icing to make it a light brown (for construction); make small amounts red, yellow, and green icing; make a small amount of very dark green icing (almost black) for Santa's boots (or just buy black food paste).
2. Following "Construction Tips" and using light brown icing as "glue" set hull reinforcements against bottom and sides of hull on inside under deck and set areas; let dry.
3. Using a small artist's paintbrush and brown icing thinned with a little water, paint parallel lines ⅓" apart on deck, from front to back. Paint lines on seat following curve; let dry.
4. Glue top edge of forward bulkhead to straight edge of deck; let dry.
5. Blue deck and seat in place inside hull.
6. Paint or pipe yellow lines on hull as in photograph: paint white rim.
7. When dry, paint remainder of outside of hull red.

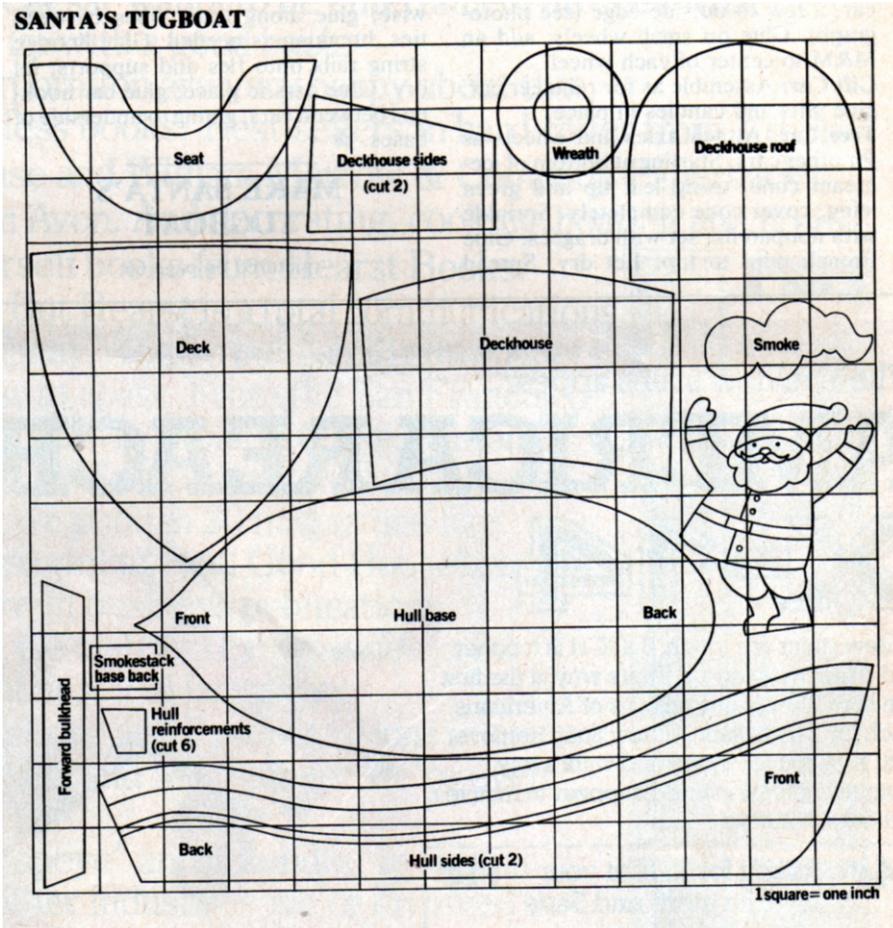
To Assemble Deckhouse:

1. Glue edges of back to deckhouse sides; let dry.
2. Glue curved front to sides; let dry.
3. With straight edges even, glue on roof. Cut three 1" by 1-1/2" windows from blue foil or ribbon; glue to deckhouse with a dab of white icing.
4. With fine writing decorating tip and piping bag, pipe yellow frames around each window.
5. Pipe green wreath onto each window; sprinkle with nonpareils and pipe red bow.
6. Paint brown door on each side; glue a ¾" blue foil porthole to each door. Pipe yellow frames around portholes; glue on cinnamon-candy door-knob.
7. With back edges even, glue deckhouse to deck.
8. For smokestack base, glue sides to back; let dry. Glue on top.
9. Paint base and upper support yellow.
10. Glue smokestack base to bottom of hull and to forward bulkhead, centered against forward bulkhead.
11. Glue upper support to back of deckhouse 1" below roof.
12. Trim peppermint stick to have a flat, slightly slanted base. Glue to smokestack base and support with yellow icing; prop up while drying. Set silver dragees around bottom of smokestack.
13. Paint smoke white; pipe with "curls"; glue to top of smokestack.
14. For tree, hold ice-cream cone over steam and trim ½" from bottom; allow cone to dry. Apply green icing, pulling away from cone as you apply icing to create boughs.
15. Sprinkle tree with nonpareils; set dragees.
16. Make icing star on top of tree.
17. Smooth white icing over deckhouse roof, dragging it over the edge to form icicles. Set tree into icing; set foil-covered bell in front of the tree. Top bell with a large silver dragee.
18. Cut Good 'n Fruity candies in half. Set a red half on one side of back edge of roof, a green half on other side.
19. Following photograph, paint remaining pieces, allowing one color to dry before applying the next.
20. Pipe white beard, mustache, and cuffs on Santa; set 3 silver dragee buttons, blue sugar-crystal eyes.
21. With leaf decorating tip and green icing, pipe swags of greenery along front of tug; set dragees and cinnamon candies; pipe on red bow; glue to front of hull; prop while drying.
22. Place Santa and gift packages in tug. ❖

PATTERN FOR SANTA'S TUGBOAT. 1 square = 1"

Read all instructions first—while not necessarily a beginner project with time and patience you can master this one. You don't always have to follow the decorating instructions and feel free to use your own creativity!

If you make this tugboat please do send me a photo to jkeeler415@costumepastimes.com

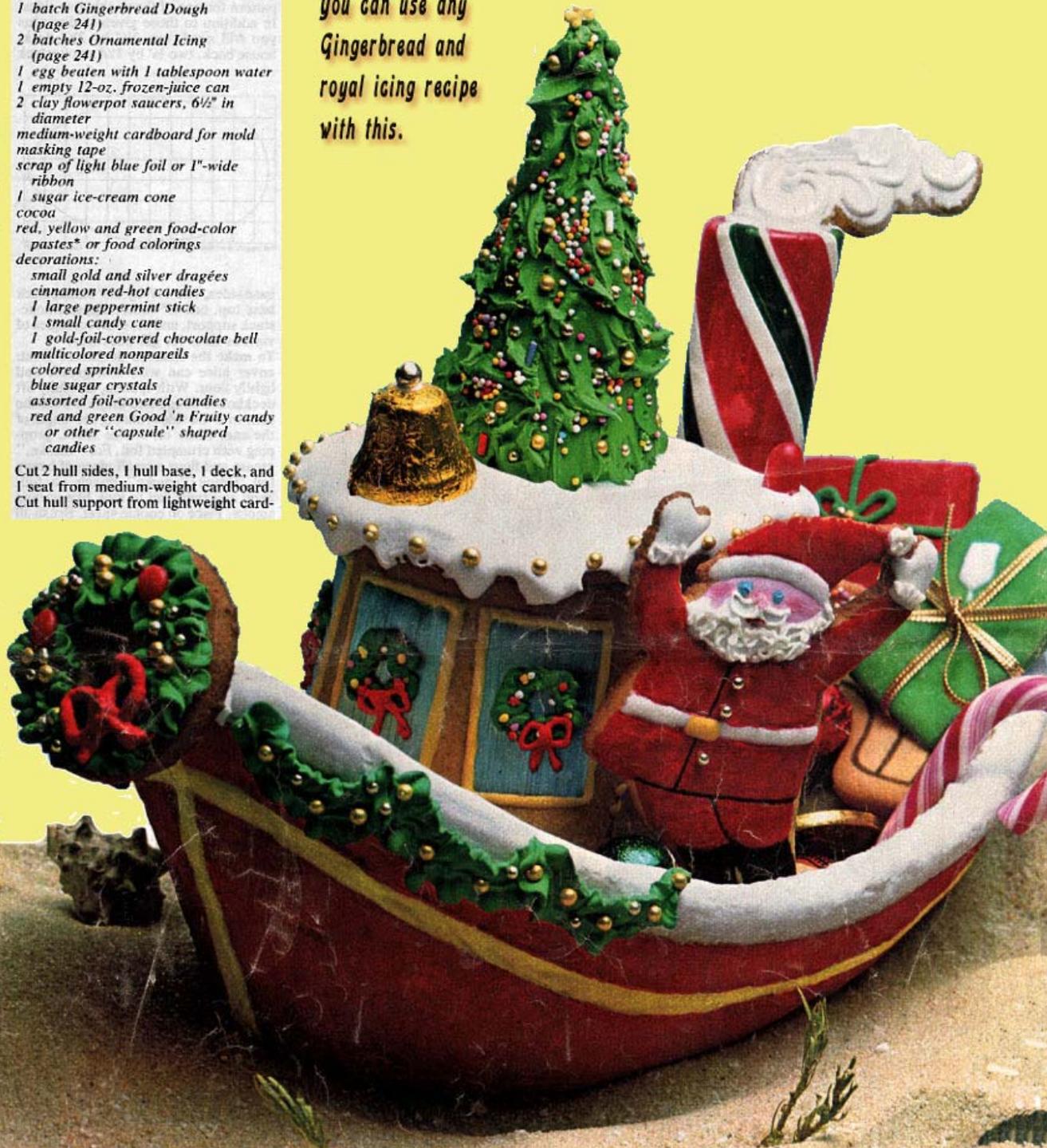


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- 2 batches Ornamental Icing (page 241)
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- medium-weight cardboard for mold
- masking tape
- scrap of light blue foil or 1"-wide ribbon
- 1 sugar ice-cream cone
- cocoa
- red, yellow and green food-color pastes* or food colorings
- decorations:
 - small gold and silver dragées
 - cinnamon red-hot candies
 - 1 large peppermint stick
 - 1 small candy cane
 - 1 gold-foil-covered chocolate bell
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*You can use any
Gingerbread and
royal icing recipe
with this.*



*I believe this is from Good Housekeeping 1981 -
please enjoy.*

Designed by Ollie Alpert
Photographed by Victor Scoozza