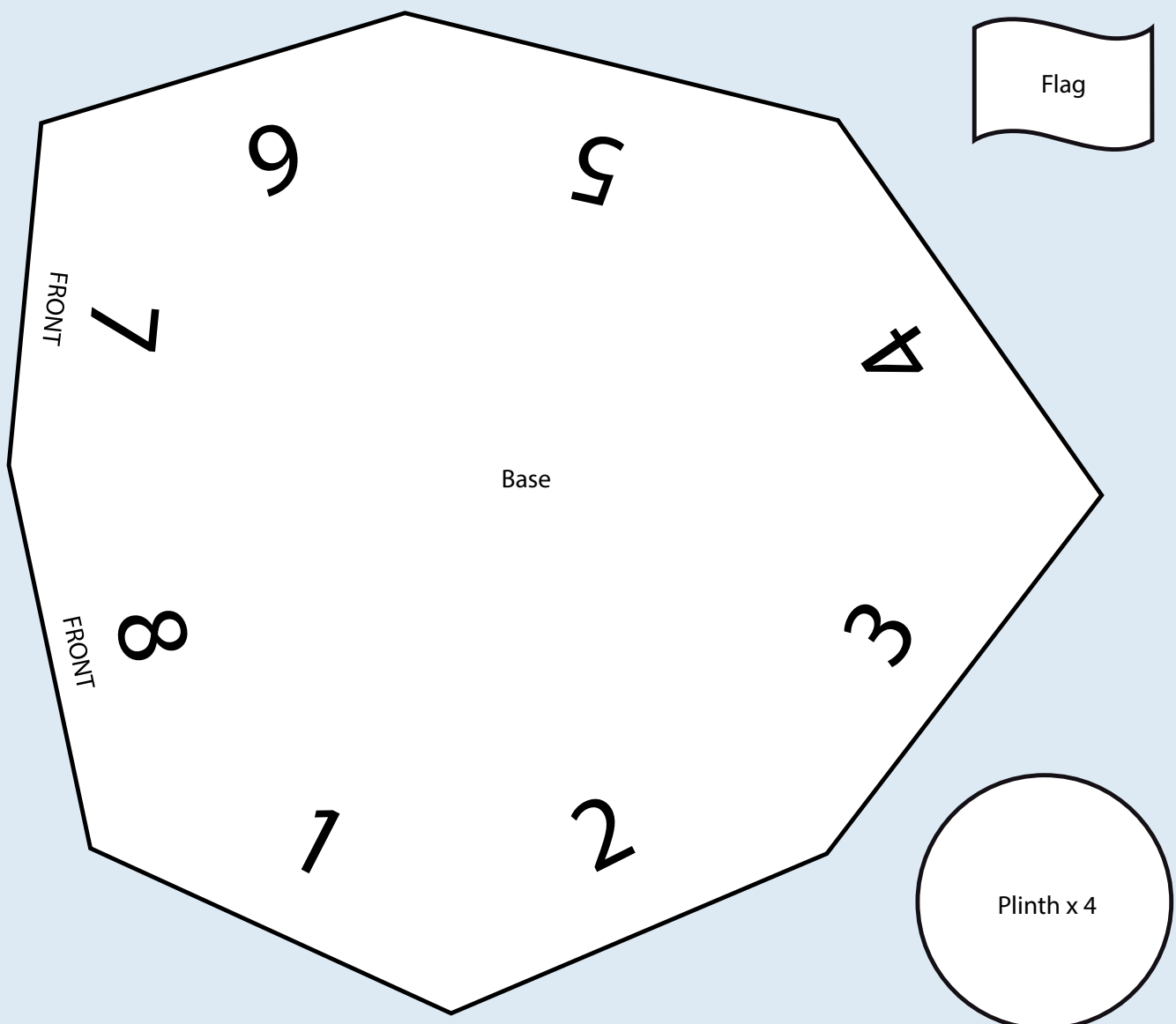


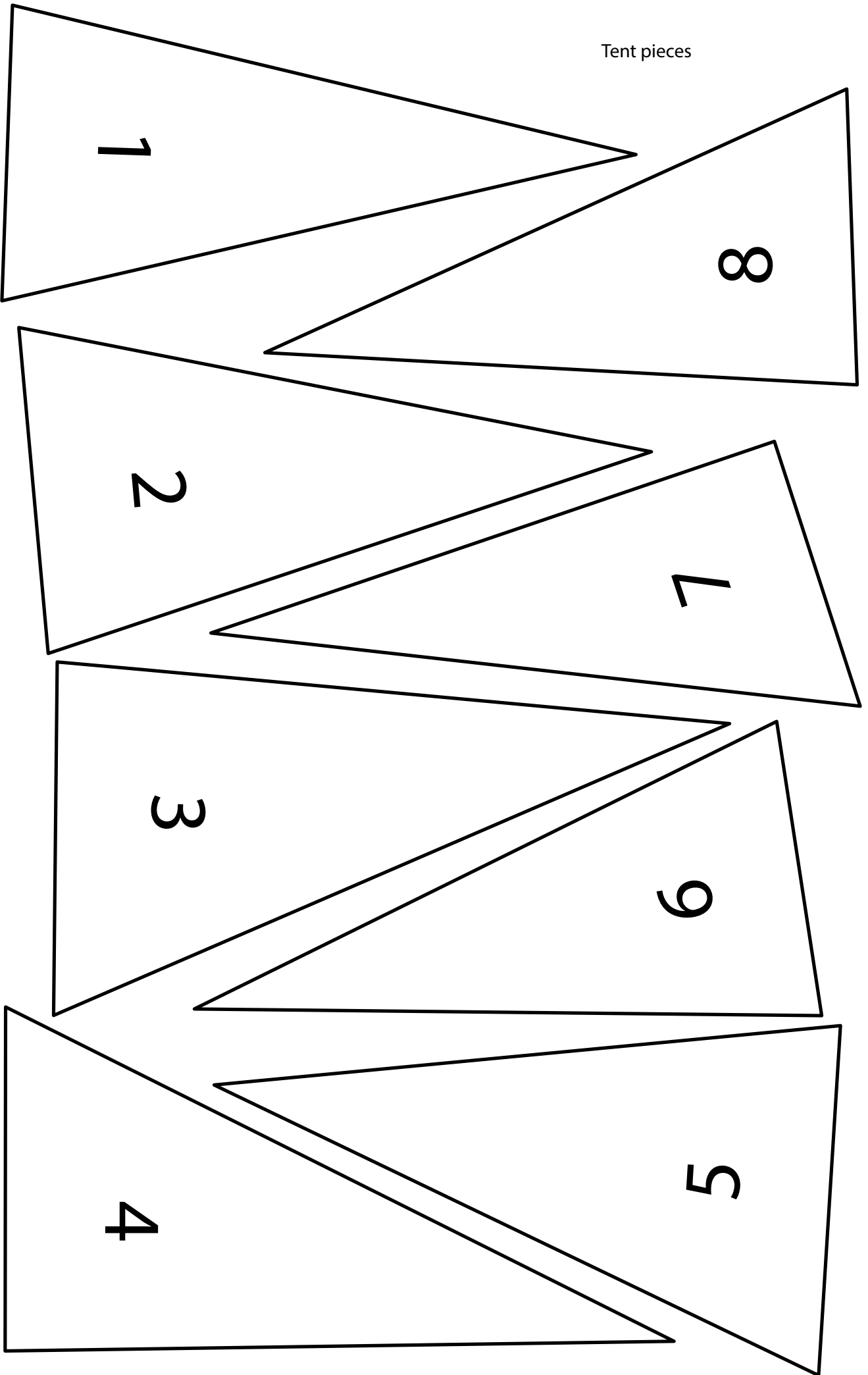
# THE FRAM MUSEUM ROALD AMUNDSEN GINGERBREAD ~~HOUSE~~ TENT

Included you will find one make-it-yourself South Pole tent, 1911 model but still in great shape. The tent is small, fairly wind resistant and recently upgraded from canvas to gingerbread so that it can be snacked upon when provisions are running low.

The tent should ideally be printed on A4 size paper at 100% scale, which will produce a finished construction standing about 12 cm tall. This tent comes with explorers who can, if so desired, be joined on their expedition by other gingerbread men, women, reindeer or maybe a friendly dinosaur.

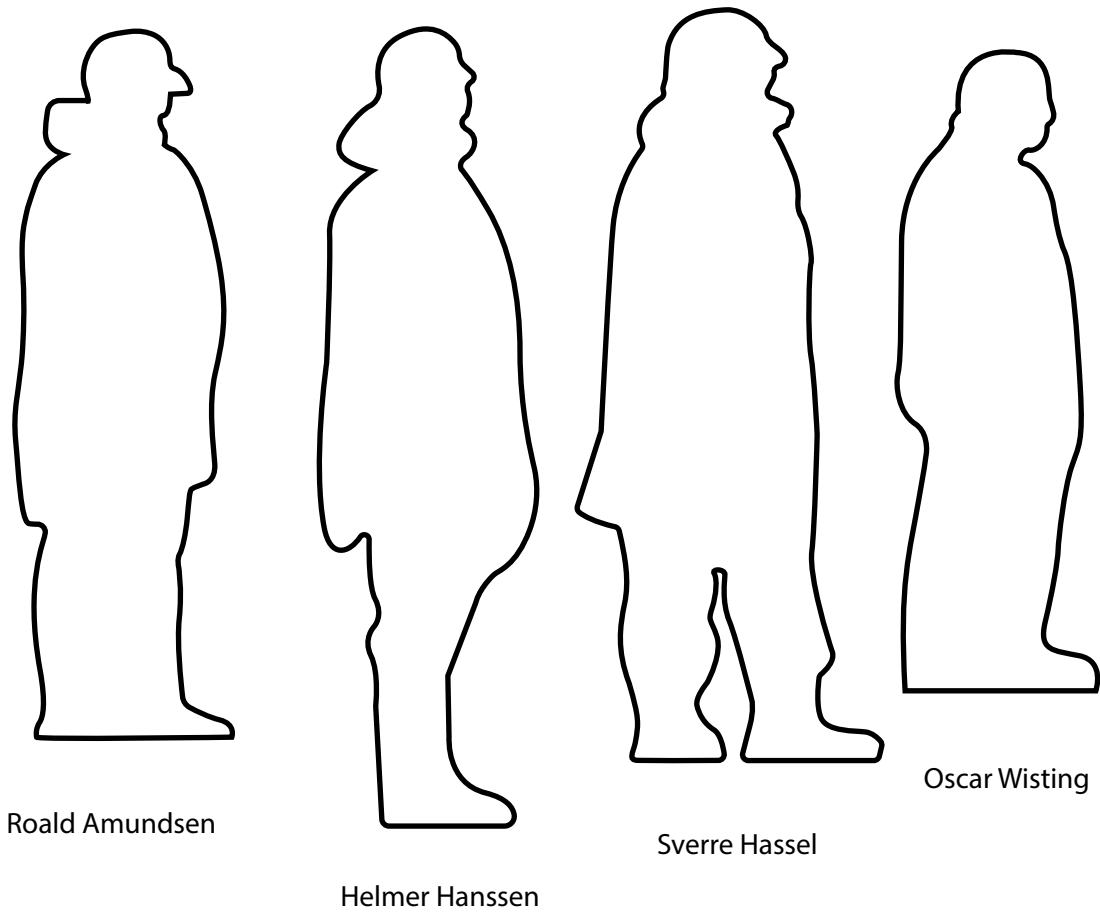


Tent pieces



The explorers could be left plain or adorned with icing, M&Ms or other forms of decorative edibles. Please refer to the image below for details and placement of figures. On page 1 you will find a simple plinth for each explorer to stand on, so that they don't topple over into the snow. There is also a flag that could be attached to a chopstick or similar. A flag could also be made out of paper which might be easier to attach to a flag pole.

Make sure not to lose track of your tent pieces. Placing them in numerical order on the baking tray might be a good idea. Pro tip: the tent pieces can be bent slightly into shape when still warm from the oven.



The South Pole December 14th, 1911.

# INSTRUCTIONS

## 1. The polar plateau, part 1:

Roll out the dough 3 mm thick to the approx. A4 size.

Bake in oven one or two min longer than your recipe suggests.

When removing the plateau from the oven, place the 'base pattern' in the middle and cut around using a sharp knife.

Remove and eat the cut out.

## 2. The Tent

Roll out the dough 2 mm thick large enough to fit the 8 tent pieces of the tent.

Place one tent pattern on the dough, cut it out using a sharp knife. Place the cut out on the oven plate.

Continue until you have made all the 8 pieces.

Make sure you remember the number of each piece (use a sharpie to write the number on the baking paper).

Bake in oven according to your recipe.

Leave until they are cold while you make the four explorers.

## 3. The polar plateau, part 2:

Roll out the dough 3 mm thick to the approx. A4 size.

Bake in oven one or two min longer than your recipe suggests.

## 4. The four explorers

Roll out the dough 2 mm thick large enough to fit the 4 explorers.

Place one explorer pattern on the dough, cut it out using a sharp knife. Place the cut out on the oven plate.

Continue until you have made all the 4 pieces.

Bake in oven according to your recipe.

Leave until they are cold while you assemble the tent.

## 5. Assemble the tent

Melt sugar in a frying pan. Remove the frying pan before the melted sugar gets dark.

Hold tent piece 8 in its place in the tent base cut out while you dip the left side of tent piece 7 in the melted sugar.

Holdt the two pieces together until the sugar stiffens, while both pieces are in the tent base.

Continue with tent piece 6, and so on.

If the pieces are not an exact match, carefully shave the sides of the pieces using a sharp knife.

Add the flag pole using a wooden skewer, or similar.

## 6. Mount the explorers

Fell free to decorate the explorers

Melt more sugar, if needed

Dip the explorers feet in lots of sugar

Place in the right order on polar plateau 2, hold still until sugar stiffens.

## 7. Finish

Cut out and colorize a Norwegian flag and a Fram banner, glue to the flag pole.

Add the two plateaus together.

Add snow, preferably powdered sugar.

To make it perfect, add lots of very tiny dog prints and foot prints in the snow.

Take photos, send to [post@framuseum.no](mailto:post@framuseum.no) with your name and postal address.