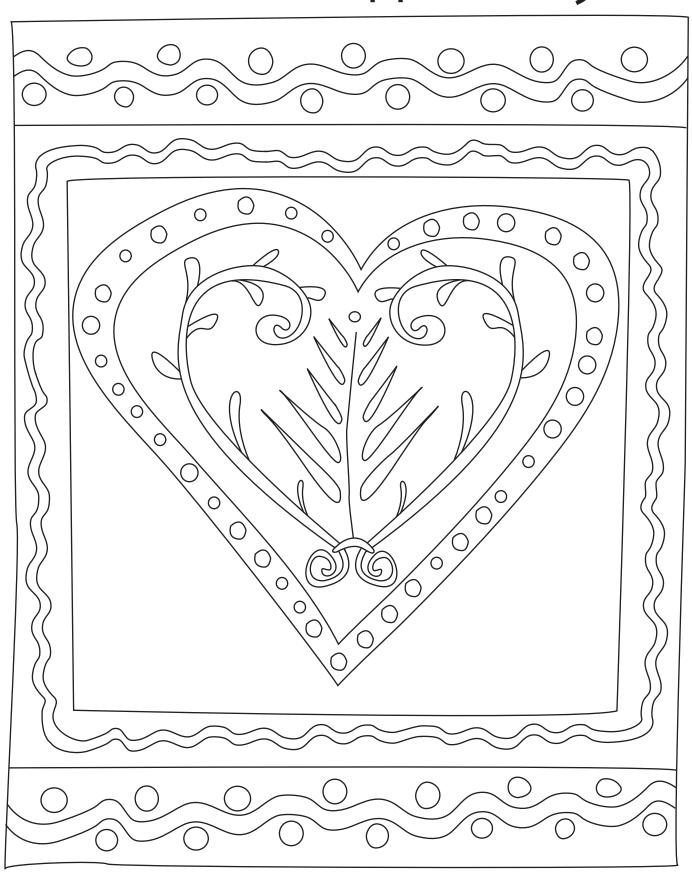
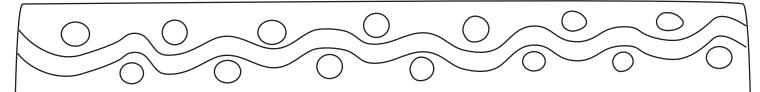
Velkommen til Pepperkakebyen!





You are invited to help create the first Pepperkakeby in Duluth, Minnesota! What is this? It is Norwegian for Gingerbread City! Since 1991, people in Bergen Norway create a Pepperkakeby before the Christmas holidays. Members of Duluth's Son's of Norway want to try to create Duluth out of Gingerbread this year!



Cingerbread History:

There is a very long tradition of making, eating, and decorating with gingercookies and gingerhouses in Scandinavia (Norway, Sweden, Denmark, Iceland, and Finland). Why? Spices like pepper, ginger, cinnamon, cardmom, cloves, and nutmeg came to Cermany from the Middle East during the 12th Century. That is one thousand years ago! Then, Cerman traders brought the spices and gingerbread cakes to Scandinavia. Cerman gingercookies, Lebkuchen, means: bread of life.

Pepper in cookies? Yes. During the Middle Ages monks and nuns baked spiced cookies as medicine! They added honey and sold them to improve people's health and stomach aches, too!

During the 1440s, Birgitta nuns of Vadestena, Sweden, were famous for their honey gingersnaps.



