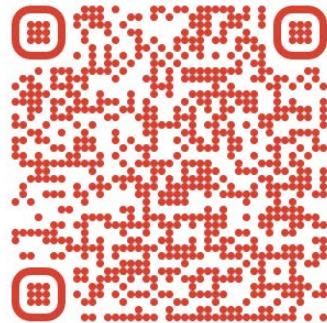


NEW CONSTRUCTION:

GINGERBREAD RESIDENCE

LOCATION:
321 DRURY LANE
LAYTON, UTAH

SCAN HERE FOR THE
DIGITAL VERSION



INDEX TO DRAWINGS

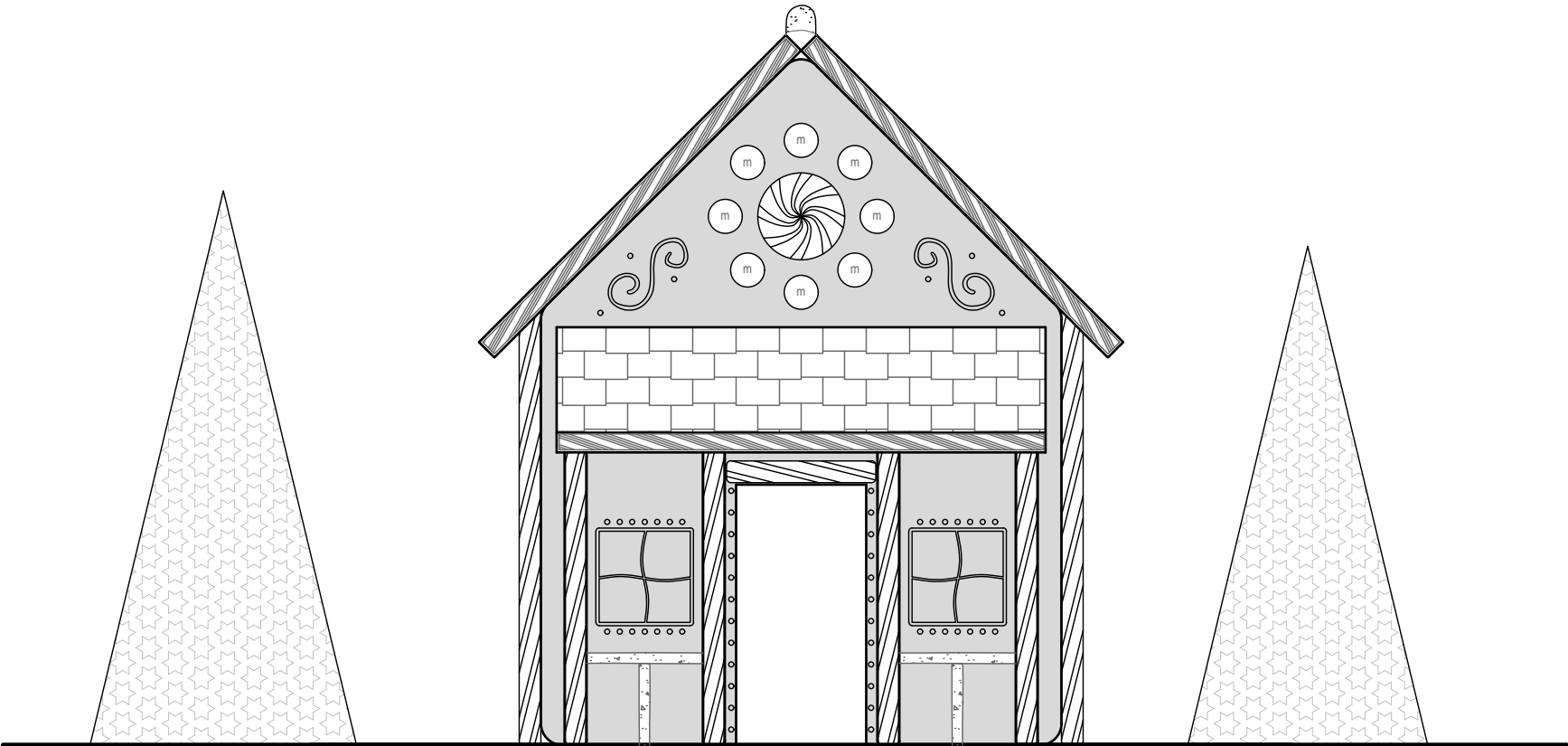
G001 G002	COVER SHEET ADA DETAILS
C200	SITE PLAN
A111 A201 A202 A301	FLOOR PLAN & ROOF PLAN EXTERIOR ELEVATIONS EXTERIOR ELEVATIONS BUILDING SECTIONS
S001 S101 S501	GENERAL STRUCTURAL NOTES STRUCTURAL PLANS STRUCTURAL DETAILS



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LAYTON, UT 84041
PHONE: (801) 499-5054

GENERAL NOTES & APPRECIATION

- SENDING YOU WARM WISHES THIS HOLIDAY SEASON.
- FROM ALL OF US AT SILVERPEAK ENGINEERING, THANK YOU FOR YOUR BUSINESS!
- THANK YOU FOR BEING A PART OF OUR SUCCESS NOW AND IN THE FUTURE.



GINGERBREAD RESIDENCE
321 DRURY LANE
LAYTON, UTAH

DATE: DEC. 25
PROJECT: --
DRAWN BY: E.L.F.

REVISIONS	
MARK	DATE / DESC.

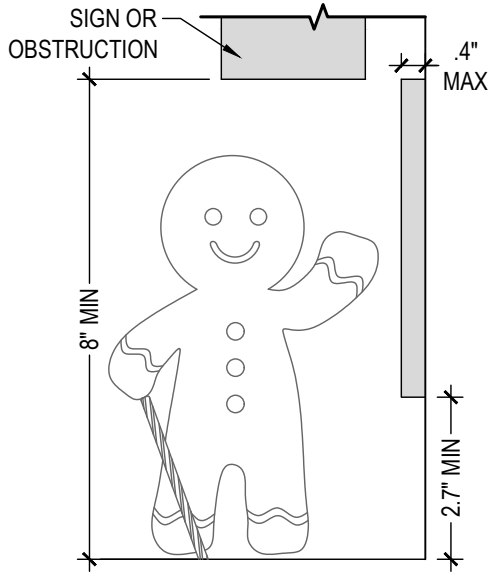
COVER SHEET
SHEET NUMBER:
G001

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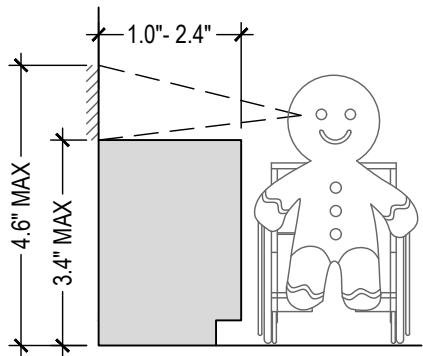
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LIMITS OF PROTRUDING
OBJECTS



OBSTRUCTED HIGH SIDE REACH

ADA COOKIE DETAIL
NOT TO SCALE

1
G002

ADA COOKIE DETAIL
NOT TO SCALE

2
G002

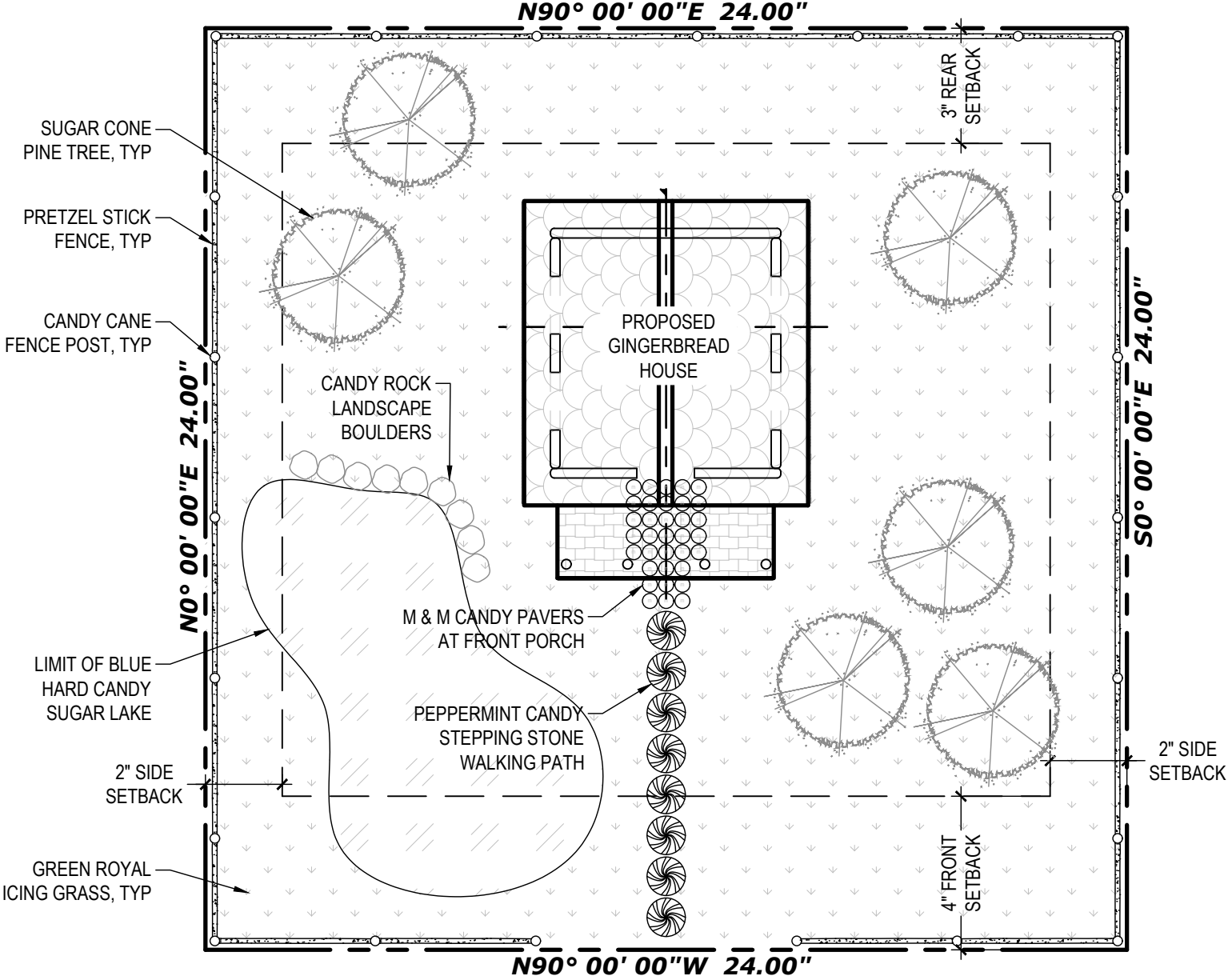
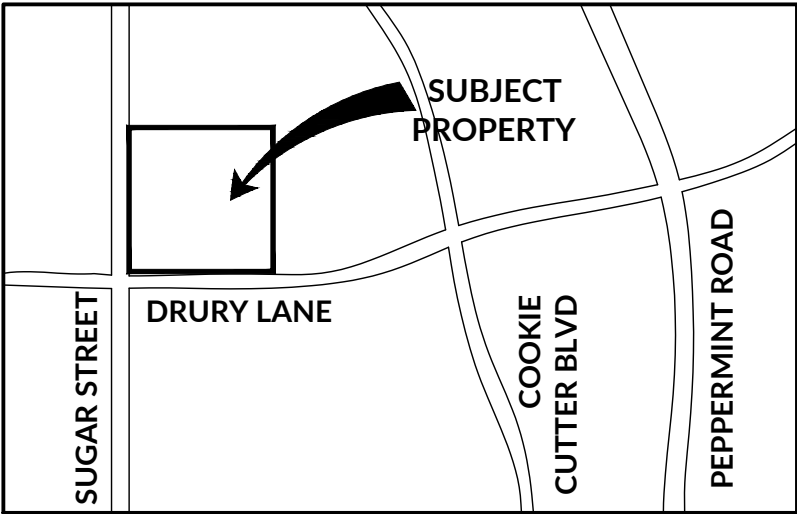
GINGERBREAD RESIDENCE
321 DRURY LANE
LAYTON, UTAH

DATE: DEC. 25
PROJECT: --
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REVISIONS	
MARK	DATE / DESC.

ADA
DETAILS

SHEET NUMBER:
G002



SITE PLAN

SCALE: 3" = 1'-0"

SITE PLAN NOTES:

- BAKER SHALL FIELD VERIFY ALL DIMENSIONS PRIOR TO BEGINNING ASSEMBLY.

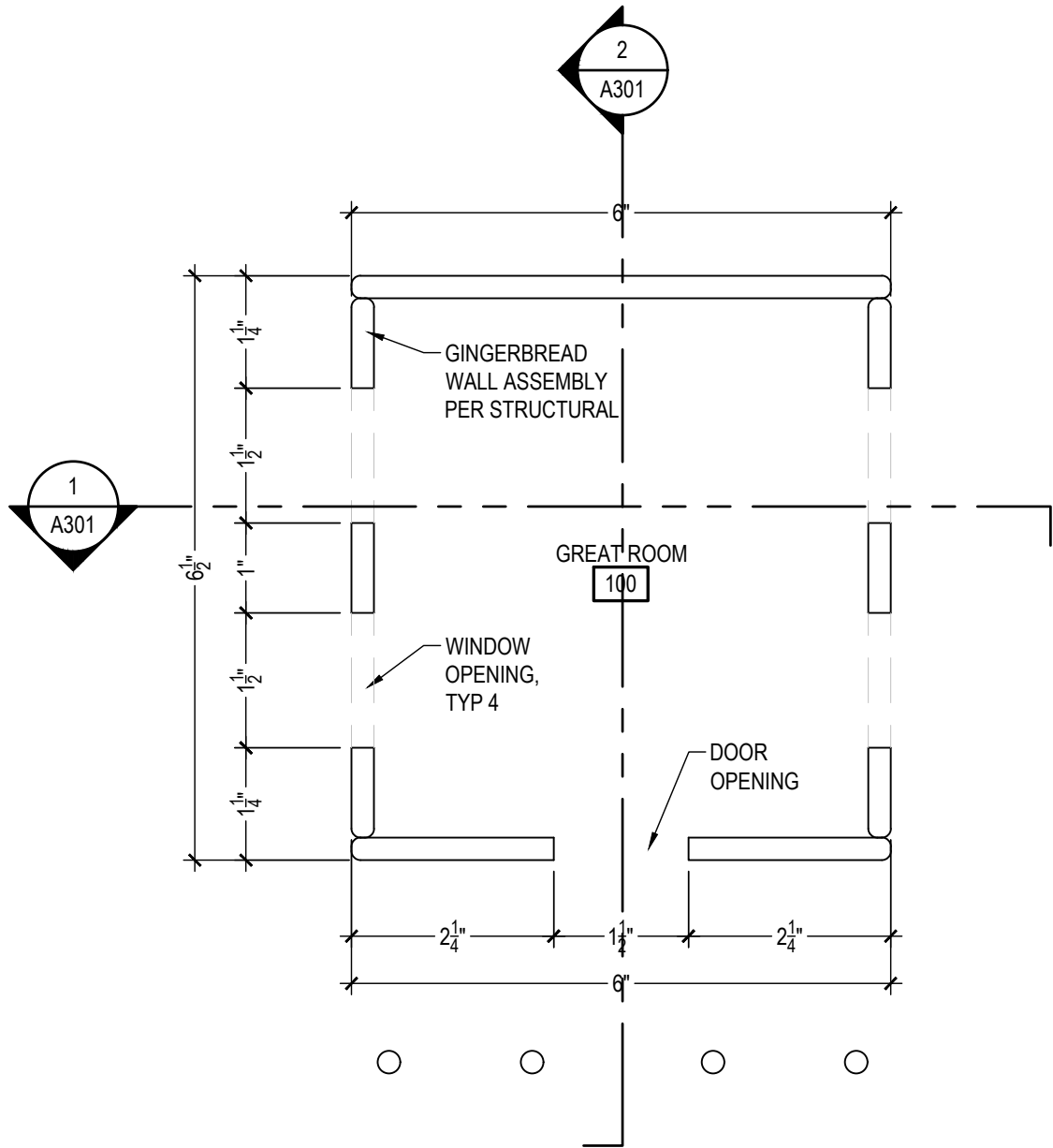
GINGERBREAD RESIDENCE
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LAYTON, UTAH

DATE: DEC. 25
PROJECT: --
DRAWN BY: E.L.F.

REVISIONS	
MARK	DATE / DESC.

SITE PLAN

SHEET NUMBER: C200

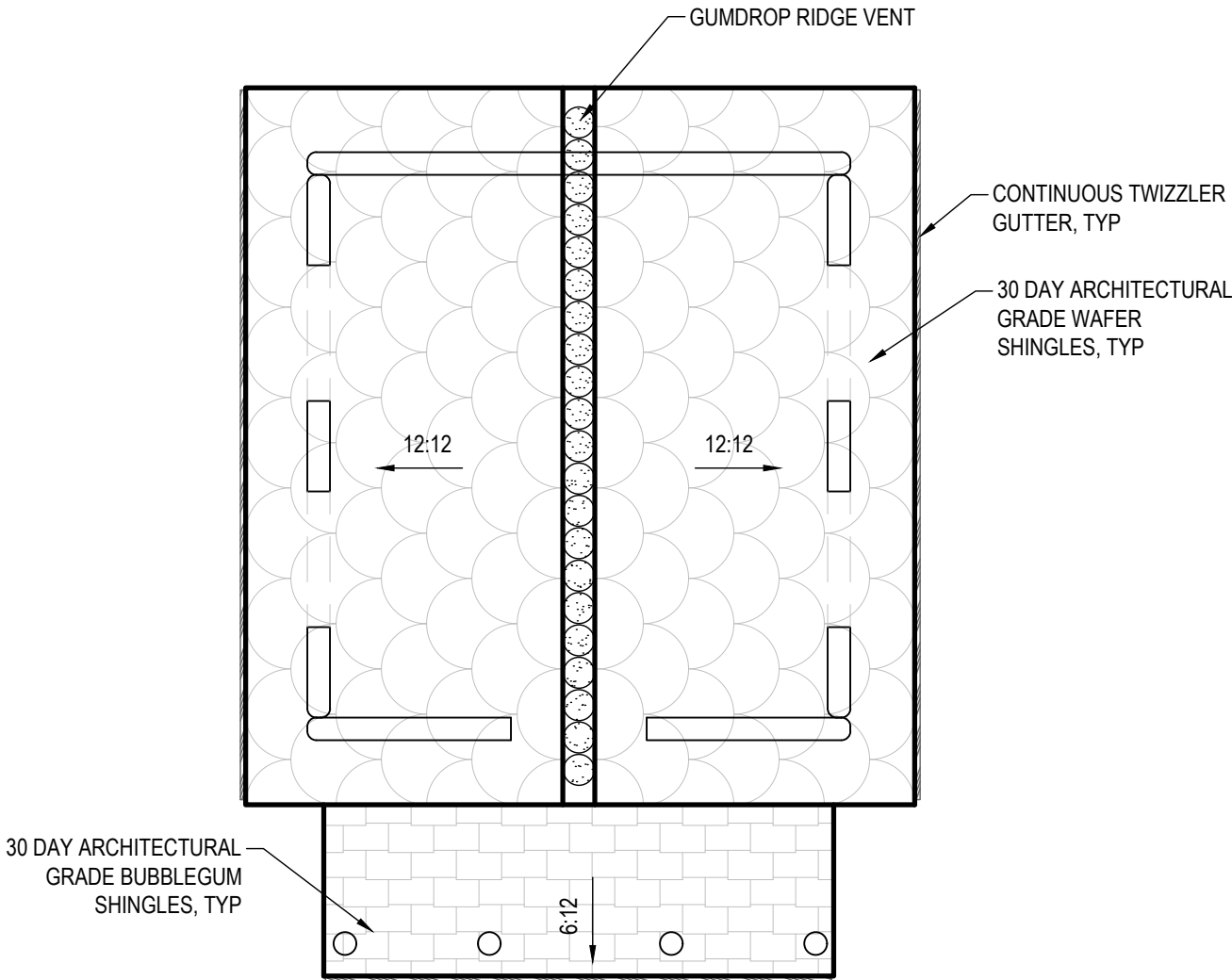


MAIN FLOOR PLAN

SCALE: 6" = 1'-0"

AREA TABULATION
MAIN LEVEL: 39 SQUARE INCHES

1
A111



ROOF PLAN

SCALE: 6" = 1'-0"

2
A111

FLOOR PLAN NOTES

1. EXACT DESIGN & DIMENSIONS MAY VARY.
2. SEE TYPICAL ADA DETAILS ON SHEETS G002.
3. VERIFY DIMENSIONS & CONDITIONS PRIOR TO BAKING MATERIALS.

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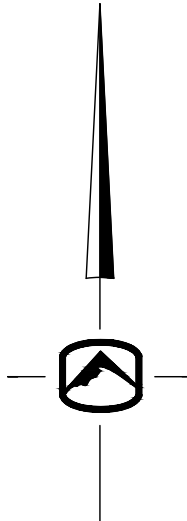
GINGERBREAD RESIDENCE
321 DRURY LANE
LAYTON, UTAH

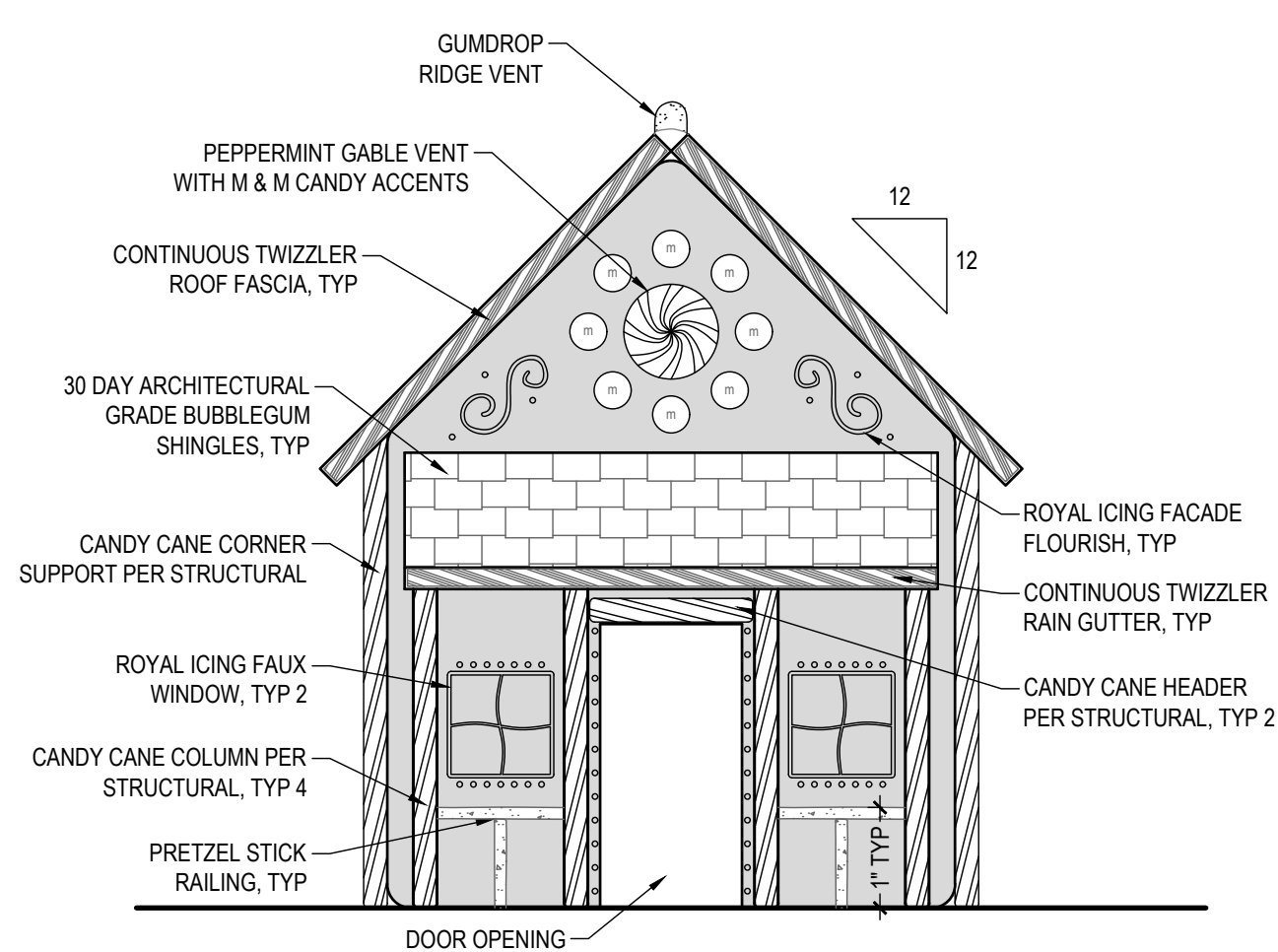
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PROJECT: --
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REVISIONS	
MARK	DATE / DESC.

FLOOR & ROOF
PLANS

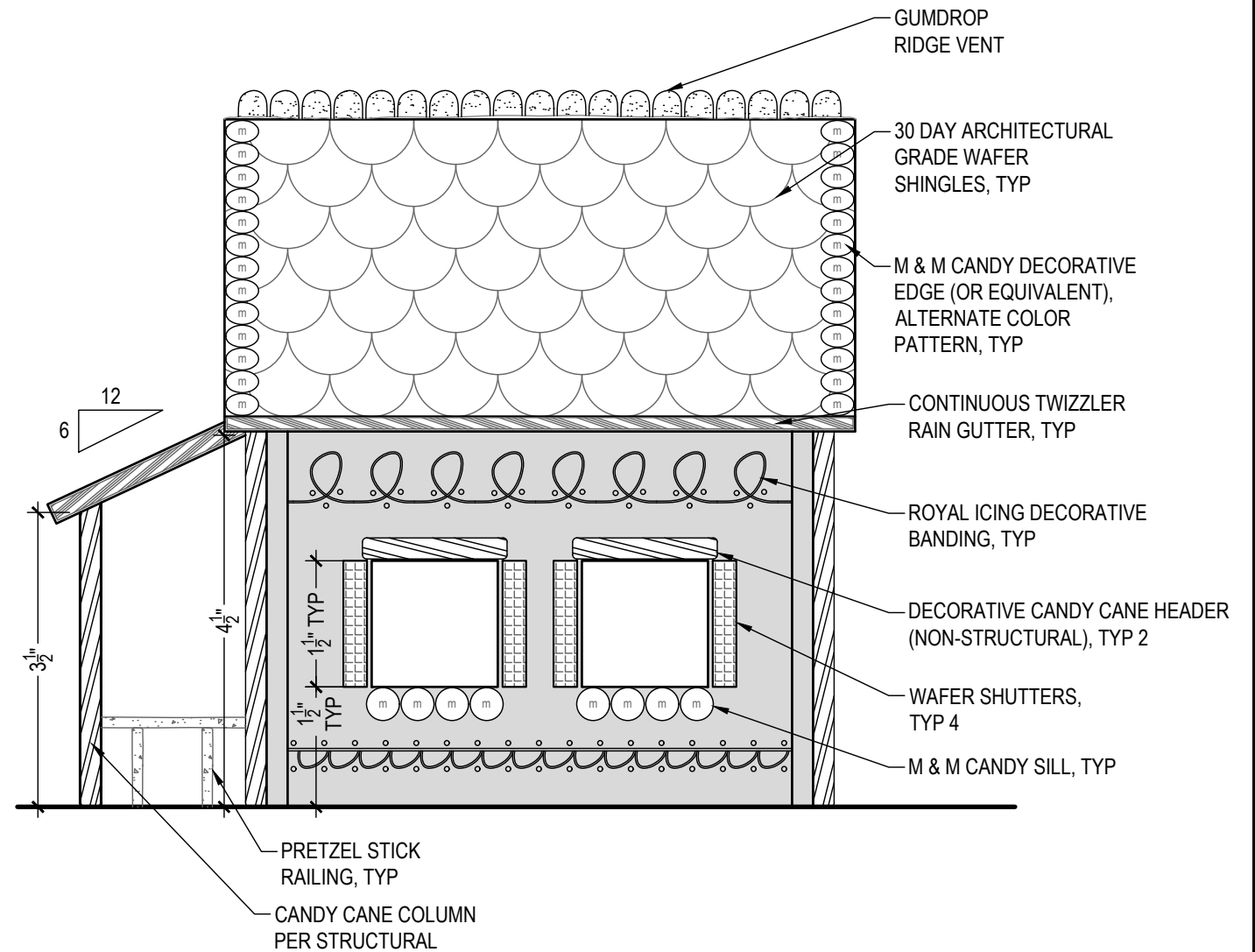
SHEET NUMBER:
A111





FRONT EXTERIOR ELEVATION

SCALE: 6" = 1'-0"



SIDE EXTERIOR ELEVATION

SCALE: 6" = 1'-0"



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DESIGN CIVIL STRUCTURAL

GINGERBREAD RESIDENCE
321 DRURY LANE
LAYTON, UTAH

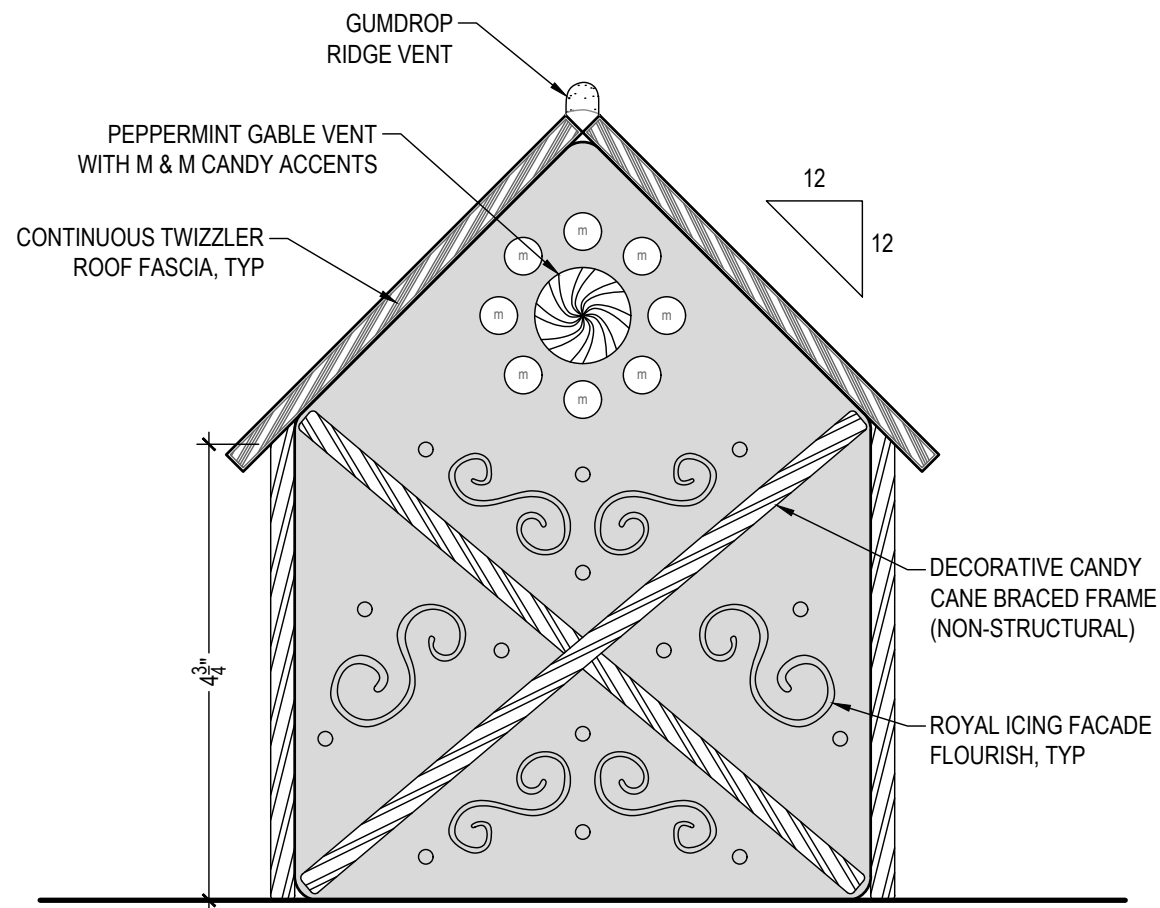
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PROJECT: --
DRAWN BY: E.L.F.

REVISIONS	
MARK	DATE / DESC.

EXTERIOR
ELEVATIONS

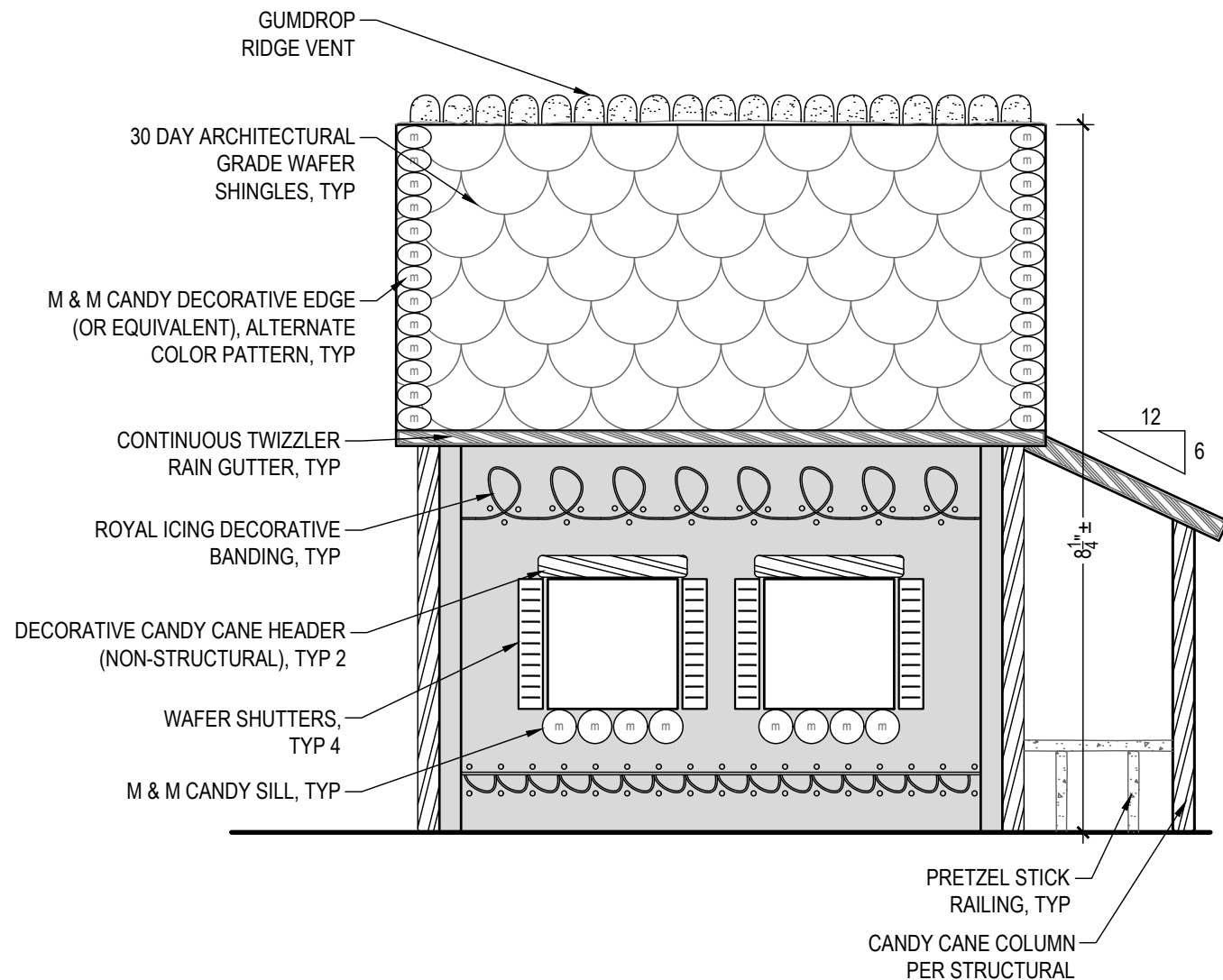
SHEET NUMBER:

A201



REAR EXTERIOR ELEVATION

SCALE: 6" = 1'-0"



SIDE EXTERIOR ELEVATION

SCALE: 6" = 1'-0"



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GINGERBREAD RESIDENCE
321 DRURY LANE
LAYTON, UTAH

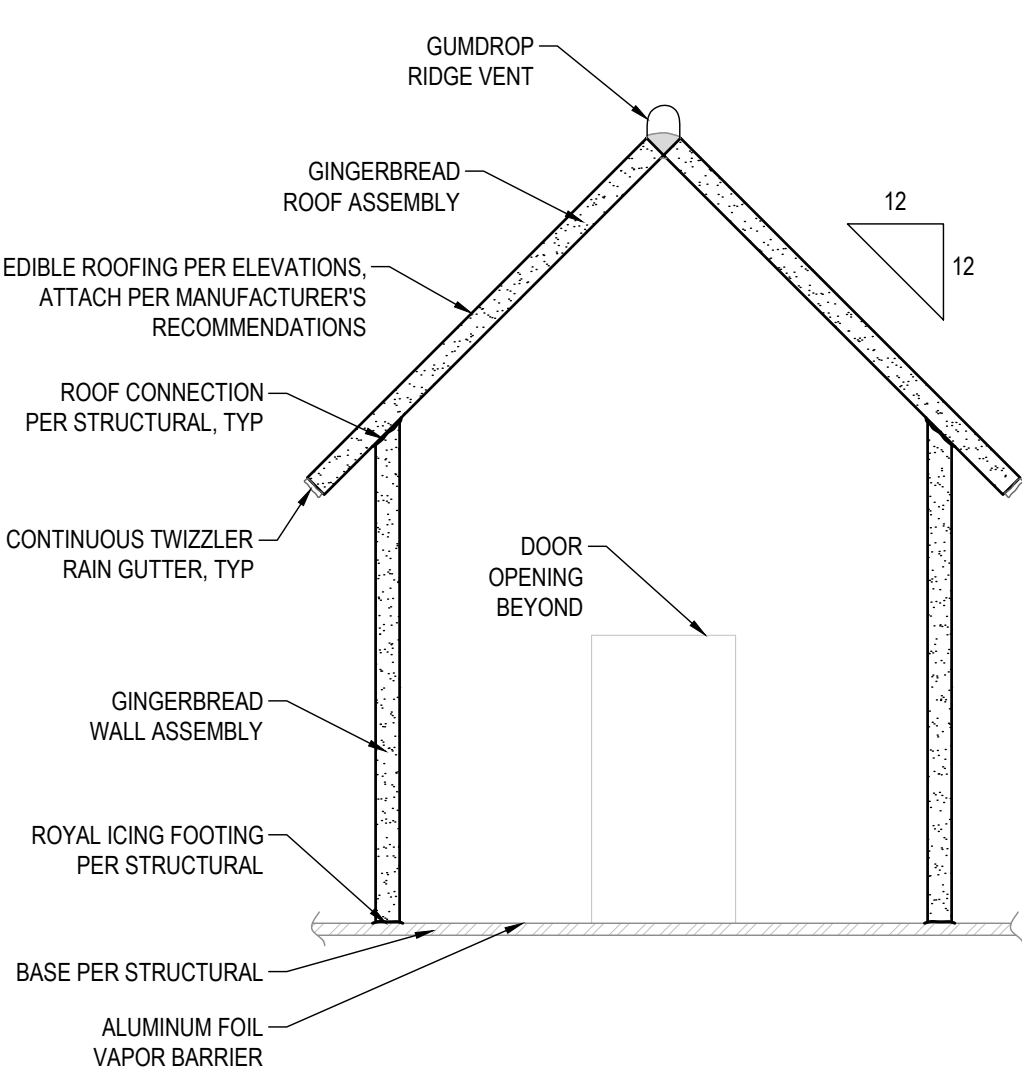
DATE: DEC. 25
PROJECT: --
DRAWN BY: E.L.F.

REVISIONS	
MARK	DATE / DESC.

EXTERIOR
ELEVATIONS

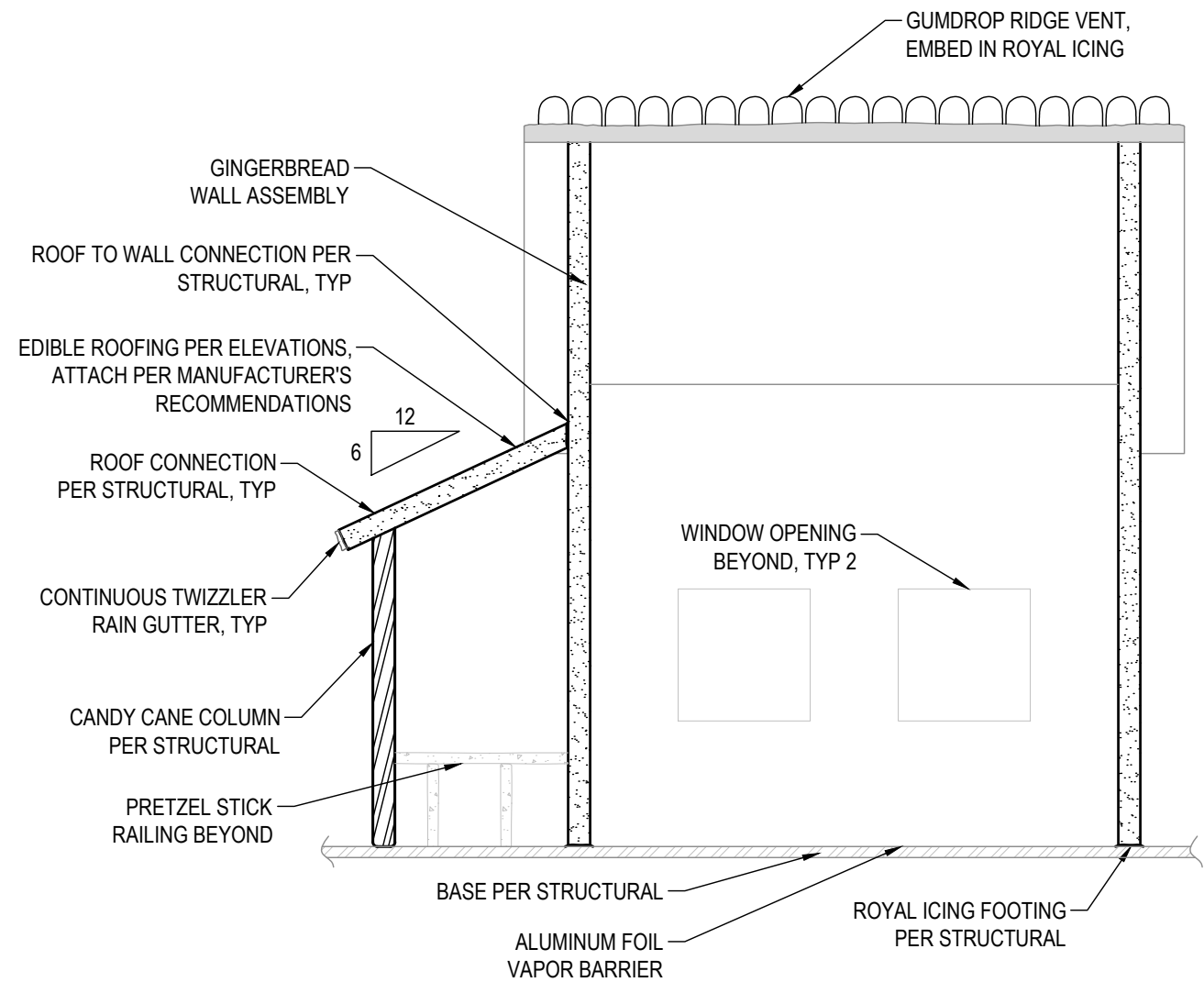
SHEET NUMBER:

A202



BUILDING SECTION

SCALE: 6" = 1'-0"



BUILDING SECTION

SCALE: 6" = 1'-0"



GINGERBREAD RESIDENCE
321 DRURY LANE
LAYTON, UTAH

DATE: DEC. 25
PROJECT: --
DRAWN BY: E.L.F.

REVISIONS	
MARK	DATE / DESC.

BUILDING SECTIONS

SHEET NUMBER:

A301

GENERAL NOTES:

1.

THESE DOCUMENTS ARE PROVIDED AS A COURTESY TO OUR FRIENDS AND CLIENTS. SILVERPEAK DOES NOT TAKE ANY RESPONSIBILITY FOR THE QUALITY OF THE FINAL PRODUCT AS OUR CLIENTS BAKING AND CRAFTING ABILITIES AND ARTISTIC FLARE, OR LACK THEREOF, ARE COMPLETELY OUT OF OUR CONTROL AND OFTEN QUESTIONABLE. WE STILL REALLY LIKE WORKING WITH YOU THOUGH!
2.

BAKER MAY NOTIFY SILVERPEAK ENGINEERING OF ANY DISCREPANCIES, OMISSIONS OR CONFLICTS BETWEEN THE VARIOUS ELEMENTS OF THE WORKING DRAWINGS BEFORE PROCEEDING WITH ANY WORK INVOLVED. IT'S A GINGERBREAD HOUSE, SO REALLY, IT'S NOT NECESSARY.
3.

BAKER SHOULD VERIFY ALL CONDITIONS AND VERIFY AN ADEQUATE BASE IS OBTAINED WHICH WILL ACCOMMODATE THE STRUCTURE. DO NOT SCALE DRAWINGS.
4.

DURING AND AFTER CONSTRUCTION THE BAKER AND/OR OWNER SHALL TAKE CARE TO HANDLE STRUCTURE IN A CAREFUL AND DELICATE MANNER AND KEEP LOADS ON THE STRUCTURE WITHIN THE LIMITS OF THE DESIGN LOAD OR RISK PREMATURE FAILURE.
5.

BAKER AND MINIONS SHALL PERFORM WORK IN A MANNER CONFORMING TO THE PROCEDURES AND REQUIREMENTS AS STATED IN THE DOCUMENTS, (OR BEST GENERATIONAL FAMILY RECIPES).
6.

SPECIAL INSPECTIONS ARE NOT REQUIRED. HOWEVER, IT IS RECOMMENDED THAT MATERIAL TESTING BE PERFORMED PERIODICALLY THROUGHOUT THE CONSTRUCTION PROJECT TO MONITOR APPROPRIATE TASTE AND CONSISTENCY BY A QUALIFIED INSPECTOR(S). THIS INSPECTION MAY BE SELF-PERFORMED OR PROVIDED BY A SMALL TEAM OF INSPECTORS (LIKELY UNDER THE AGE OF 12) FOR A MORE THOROUGH INSPECTION.

FOUNDATION AND BASE NOTES

1.

SOILS INFORMATION / REPORT

1.1.

NO SOILS INVESTIGATION REPORT PROVIDED - (DO NOT BUILD IN DIRT OR SOIL!).
2.

ALL MAT FOUNDATIONS SHALL BEAR ON A CLEAN, SMOOTH, LEVEL STANDING HEIGHT OR SITTING HEIGHT TABLE OR COUNTER (ROUGHLY 30 INCHES TO 36 INCHES HIGH)
3.

BASE SHALL BE STRONG ENOUGH TO RESIST BENDING OR BUCKLING UNDER THE WEIGHT OF APPROXIMATELY 3 GLASS JARS OF NEIGHBOR GIFTED JAM/JELLY PLACED AT THE CENTER WHILE THE EDGES BEING LIFTED UP BY HAND.
4.

NO FOUNDATIONS SHALL BE PLACED IN WATER, SNOW, FROZEN GROUND, OR UNSTABLE SOILS.

GINGERBREAD NOTES

1.

HOUSE BUILDING MATERIALS

1.1.

GINGERBREAD BAKING MATERIALS

UNSALTED BUTTER (AT COOL ROOM TEMP)

1 POUND (4 STICKS)

BROWN SUGAR (DARK)

2.1/2 CUPS + 3 TBSP

FLOUR (ALL-PURPOSE) PLUS MORE FOR DUSTING

12.3/4 CUPS + 2 TBSP

GINGER (HEAPING TABLESPOONS)

2 TBSP

CINNAMON (HEAPING TABLESPOONS)

2 TBSP

BAKING SODA

1.1/2 TSP

BAKING POWDER

1/2 TSP

TABLE SALT

1/2 TSP

EGGS (AT ROOM TEMPERATURE)

4

MOLASSES

2 CUPS

1.1.1.

AT BAKERS OPTION

ZEST OF LEMONS

2 LEMONS

ZEST OF ORANGES

2 ORANGES

- 1.2.

GINGERBREAD PANEL MORTAR MIX MATERIALS (CANDY GLUE)

SUGAR (WHITE)

1 CUP
- 1.3.

GINGERBREAD MORTAR MIX MATERIAL (ICING)

EGGS (LARGE)

3

CREAM OF TARTAR

1/2 TSP

POWDERED SUGAR

4 CUPS
- 1.2.

OPTIONAL GINGERBREAD PANEL MORTAR MIX MATERIALS (CANDY GLUE)

SUGAR (WHITE)

1 CUP
- 1.3.

DECORATIONS

1.3.1.

GUM DROPS, CANDY CANES, M&MS, ETC. AS DETERMINED MOST APPROPRIATE BY BAKER
2.

GINGERBREAD MIX SPECIFICATIONS

2.1.

MAKE HALF OF THE BATCH: IN A MIXER WITH A PADDLE ATTACHMENT, CREAM TOGETHER HALF THE BUTTER AND HALF THE SUGAR FOR 5 MINUTES, UNTIL FLUFFY. SCRAPE DOWN SIDES.

2.2.

COMBINE DRY INGREDIENTS (FLOUR, GINGER, CINNAMON, BAKING SODA, BAKING POWDER, SALT) THROUGH 40 MESH SIFTER. SET ASIDE.

2.3.

ADD TWO EGGS AND 1 CUP MOLASSES TO BUTTER/SUGAR MIX WITH MIXER AT LOW SPEED. SCRAPE DOWN BOWL.

2.4.

IN 3 BATCHES, ADD HALF THE DRY INGREDIENTS, MIXING TO COMBINE. ENSURE MIXER IS OFF WHILE ADDING EACH BATCH. COVER MIXER WHILE MIXING TO PREVENT FLOUR FROM FLYING OUT. (MIX IN ZEST OF 1 LEMON AND/OR ORANGE AT BAKERS OPTION)

2.5.

REMOVE DOUGH FROM MIXER AND WRAP IN PLASTIC OR TRANSFER TO RESEALABLE PLASTIC BAG. REPEAT SECTIONS 3.1 - 3.5 FOR REMAINING DOUGH.

2.6.

HEAT OVEN TO 350 DEGREES

2.7.

ROLL OUT DOUGH: MAKE EACH SQUARE APPROXIMATELY 1 INCH LARGER IN LENGTH AND WIDTH THAN REQUIRED BY ARCHITECTURE (TRIM TO SIZE AFTER BAKED)

2.7.1.

DUST PARCHMENT PAPER WITH FLOUR. PLACE CHILLED DOUGH ON TOP. ROLL SIDE TO SIDE AND UP AND DOWN TO MAKE A ROUGH SQUARE SHAPE. MAKE FREQUENT QUARTER TURNS WHILE ROLLING TO KEEP THE DOUGH EVEN.

2.7.2.

ROLL UNTIL DOUGH IS APPROXIMATELY 1 INCH LARGER THAN REQUIRED IN LENGTH AND WIDTH X 1/4 INCH THICK. TRANSFER TO BAKING SHEET. REPEAT WITH REMAINING DOUGH. (THE DOUGH IS EXPECTED TO RISE TO 3/8" TO 1/2" IN OVEN.

2.8.

BAKE FOR 25 TO 30 MINUTES, UNTIL EVEN AND FIRMLY SET. PLACE PANS ON RACKS TO COOL.

2.8.1.

TO PREVENT BENDING AND CRACKING, CAREFULLY TRANSFER TO RACKS BY LIFTING PARCHMENT PAPER.

2.8.2.

WHEN COMPLETELY COOL, STACK THE SLABS, STILL ON PARCHMENT, AND SET ASIDE TO DRY OUT AT ROOM TEMPERATURE.

2.8.3.

DESIGN STRENGTH TO BE MET AFTER 3 TO 7 DAYS.

3.

GINGERBREAD MORTAR MIX SPECIFICATIONS (ICING)

3.1.

SEPARATE EGG WHITES FROM YOLKS

3.2.

BEAT EGG WHITES AND CREAM OF TARTAR UNTIL FOAMY (USE MIXER WITH WHISK ATTACHMENT)

3.3.

GRADUALLY ADD POWDERED SUGAR AND CONTINUE TO BEAT AT HIGH SPEED FOR 7 TO 10 MINUTES, UNTIL VERY FLUFFY

3.3.1.

PLACE MIX IN SEALED CONTAINER OR PLASTIC BAG TO AVOID DRYING OUT WHEN NOT IN USE.

4.

OPTIONAL GINGERBREAD PANEL MORTAR MIX SPECIFICATIONS (CANDY GLUE)

4.1.

USING HEAVY POT, POUR SUGAR IN AT MEDIUM HEAT, CONTINUALLY MIXING.

4.1.1.

WATCH CLOSELY TO AVOID BURNING. CONTINUE UNTIL SUGAR LIQUEFIES (APPROXIMATELY 5 TO 10 MINUTES)

4.1.2.

HANDLE MIX WITH CARE (MIX WILL BE EXTREMELY HOT AND NOT RECOMMENDED FOR CHILDREN TO USE)

5.

MULTIPLE GRADES AND TYPES OF MORTAR MIX ARE PERMITTED (INCLUDING PRE-MIXED DESIGNS) TO BE USED AT ANY LOCATION DURING THE CONSTRUCTION PROCESS.

5.1.

ALL MORTAR WORK SHALL BE PLACED, CURED, AND PROTECTED AS DIRECTED BY THE INDIVIDUAL WHO LAYS CLAIM TO THE HOUSE (WE RECOMMEND NOT SETTING YOUR EXPECTATIONS TOO HIGH).

5.2.

THE BAKER SHALL BE RESPONSIBLE FOR ALL SHORING AND BRACING DURING THE ERECTION OF THE WALLS AND ROOF PANELS.

5.3.

SUPPORTING SHORING SHALL NOT BE REMOVED UNTIL STRUCTURAL PANELS HAVE ACQUIRED SUFFICIENT BONDING TO NOT TIP DURING DECORATION APPLICATION.

5.4.

GINGERBREAD PANELS SHALL NOT BE USED UNTIL AFTER ACHIEVING THE 3 TO 7 DAY STRENGTH.

6.

CONSTRUCTION AND DETAILING

6.1.

ADDING OPENINGS TO ANY OF THE GINGERBREAD PANELS MAY COMPROMISE THE PANELS AND CAUSE CRACKING WHICH MAY ORIGINATE AT THE CORNERS OF ANY ADDED OPENINGS. ANY OPENINGS ADDED WILL BE AT THE BAKERS OWN RISK (WE ACKNOWLEDGE THAT THE ARCHITECTURE SHOWS OPENINGS, THESE MAY BE PERMITTED TO BE FAUX WINDOWS)

DESIGN CRITERIA

1.

GOVERNING BUILDING CODE(S)

WHATEVER MOM SAYS, GOES I (BY DEFAULT, THERE IS NO RISK)

2.

SEISMIC LOADS

SEISMIC IMPORTANCE FACTOR, I_e

1.0

SEISMIC DESIGN CATEGORY

D(ELICIOUS)

2.1.

SOIL SITE CLASS

D (DEFAULT)

2.2.

MAPPED SPECTRAL ACCELERATION (SANTA'S SLEIGH ACCELERATION)

S_s = DEGREE OF SHAKING EQUIVALENT TO TAKING A RIDE IN SANTA'S SLEIGH

2.3.

5% DAMPED ACCELERATION (SMALL CHILD DEGREE OF SLIDING)

S_{DS} = 2/3 * F_a L_a L_a L_a * S_s = DEGREE OF MOVEMENT FROM SLIDING AROUND ON A COUNTER BY A SMALL (OR BIG) CHILD

2.4.

BASIC SFRS

UNREINFORCED GINGERBREAD

2.5.

BASE SHEAR

V = "OVERKILL BY A MILE"

2.6.

ANALYSIS PROCEDURE

"IT FEELS ABOUT RIGHT" APPROACH

3.

COMPONENT AND CLADDING LOADS

3.1.

JUST A BIT LESS THAN REQUIRED FOR SOMEONE TO PERSISTENTLY REMOVE THE COMPONENTS OR CLADDING ONE PIECE AT A TIME USING TWO FINGERS ONLY AFTER BEING TOLD TO GET YOUR GRIMY HANDS OFF THE HOUSE BY THEIR MOTHER AT LEAST THREE TIMES.

4.

SNOW LOADS

4.1.

GROUND SNOW LOAD

P_g = 0 psf (DON'T PUT IN SNOW)

PRIOR TO STARTING CONSTRUCTION, THE CONTRACTOR SHALL BE RESPONSIBLE FOR MAKING SURE THAT ALL REQUIRED PERMITS AND APPROVALS HAVE BEEN OBTAINED. NO CONSTRUCTION OR FABRICATION SHALL BEGIN UNTIL THE CONTRACTOR HAS RECEIVED AND THOROUGHLY REVIEWED ALL PLANS AND OTHER DOCUMENTS APPROVED BY ALL OF THE PERMITTING AUTHORITIES.

SHEARWALL (SW-X) SCHEDULE				
MARK	SHEATHING	FASTENING REQUIREMENTS		NOTES
		EDGE	FIELD	
SW-1	1/4" GINGERBREAD PANEL	1/4" THICK ICING X CONTINUOUS	NONE	1, 2, 3
NOTES: 1. CONNECTION CAPACITY IS SUBJECT TO SETTING TIME. LENGTHENING THE SET TIME WILL INCREASE THE PROBABILITY OF THE PANELS REMAINING CONNECTED THROUGH CONSTRUCTION. 2. NO JOINTS PERMITTED BETWEEN PANELS. PANELS ARE TO BE FULL WIDTH AND HEIGHT. 3. CANDY GLUE IS AN ACCEPTABLE SUBSTITUTE FOR ICING WHERE CONNECTING PANELS TOGETHER.				

NOTES AND SYMBOLS LEGEND

- XX
XXXX

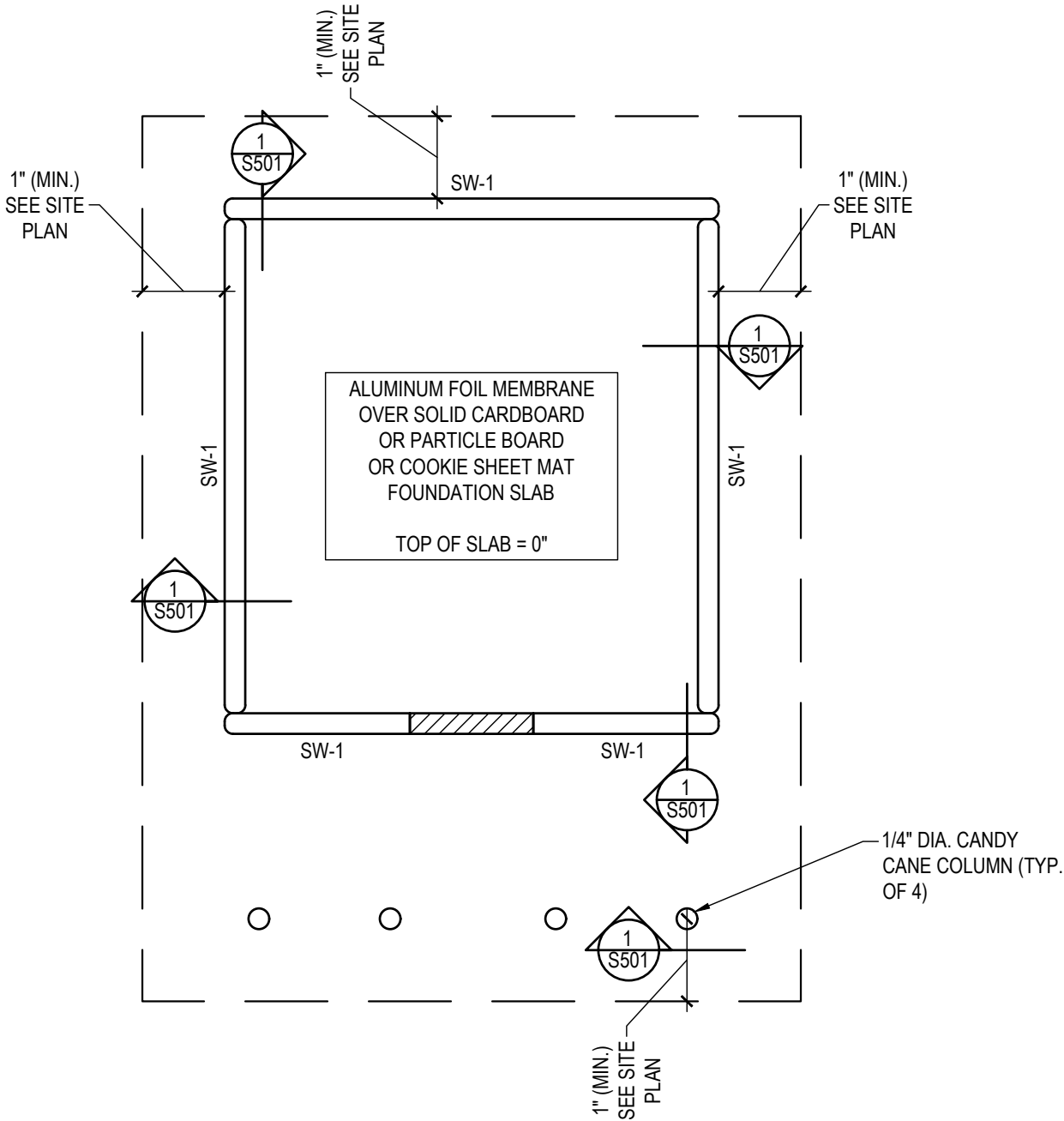
INDICATES DETAIL REFERENCE NUMBER
- INDICATES SHEET REFERENCE NUMBER
- SW-X

INDICATES SHEARWALL TYPE, SEE SCHEDULE THIS SHEET
- HDR

INDICATES GINGERBREAD HEADER (1" DEEP MINIMUM)

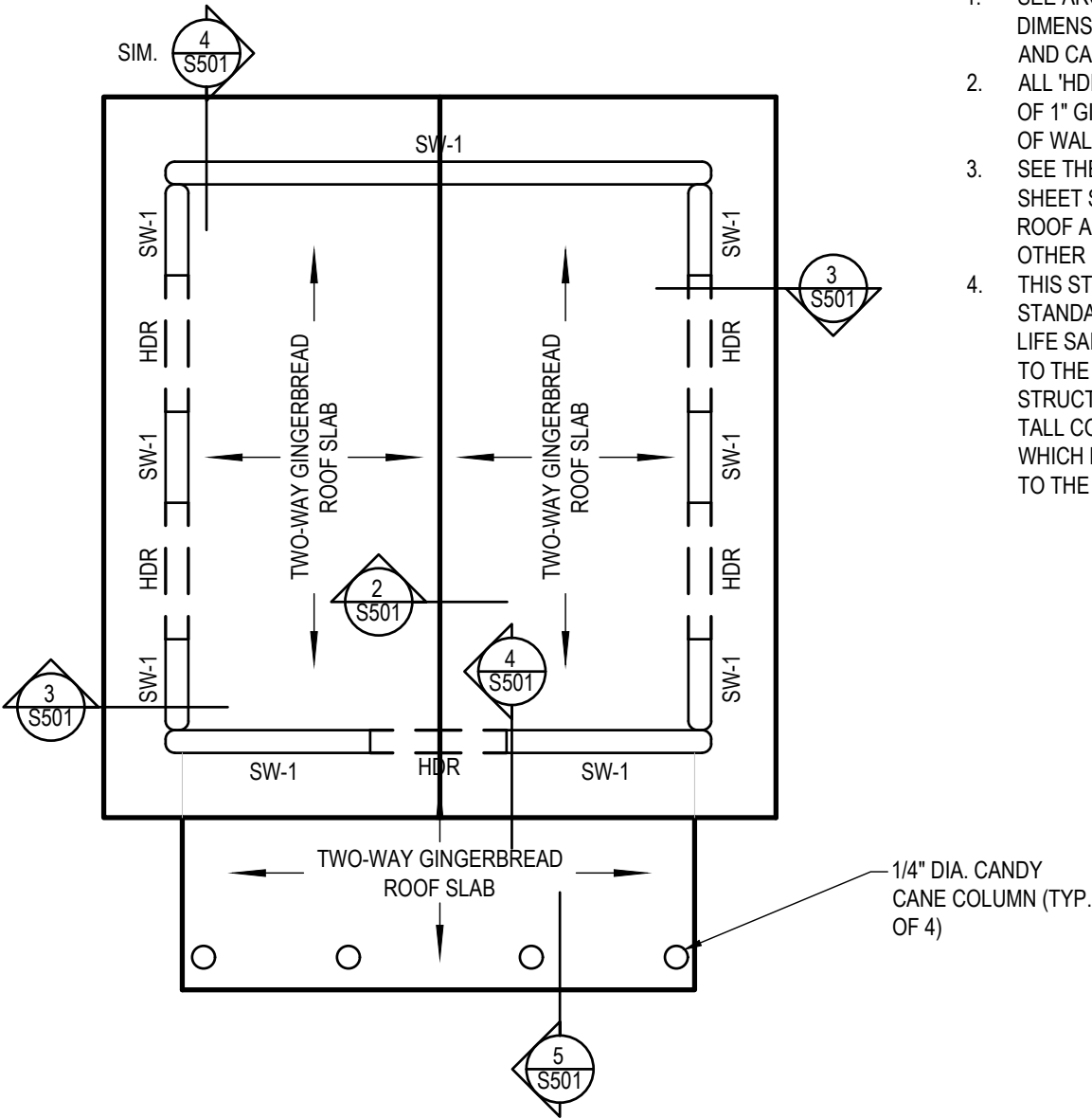
STRUCTURAL SHEET NOTES

1. SEE ARCHITECTURAL DRAWINGS FOR DIMENSIONS AND LOCATIONS OF ALL WALLS AND CANDY CANE COLUMNS.
2. ALL 'HDR' LOCATIONS SHALL HAVE A MINIMUM OF 1" GINGERBREAD ABOVE OPENING TO TOP OF WALL PANEL
3. SEE THE GENERAL STRUCTURAL NOTES ON SHEET S001 FOR MINIMUM GINGERBREAD ROOF AND WALL PANEL THICKNESS AND OTHER RELEVANT STRUCTURAL NOTES.
4. THIS STRUCTURE DOES NOT MEET STANDARDS FOR IMMEDIATE OCCUPANCY, LIFE SAFETY, OR COLLAPSE PREVENTION DUE TO THE HIGH LIKELIHOOD THAT THE STRUCTURE MAY SHAKE FROM OFF A 36 INCH TALL COUNTER DURING AN EARTHQUAKE WHICH MAY RESULT IN COMPLETE LOSS DUE TO THE BRITTLE NATURE OF GINGERBREAD.



FOOTING & FOUNDATION PLAN

SCALE: 6" = 1'-0"



ROOF FRAMING PLAN

SCALE: 6" = 1'-0"

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SILVERPEAK
ENGINEERING

GINGERBREAD RESIDENCE
321 DRURY LANE
LAYTON, UTAH

DATE: DEC. 25
PROJECT: --
DRAWN BY: S.C.

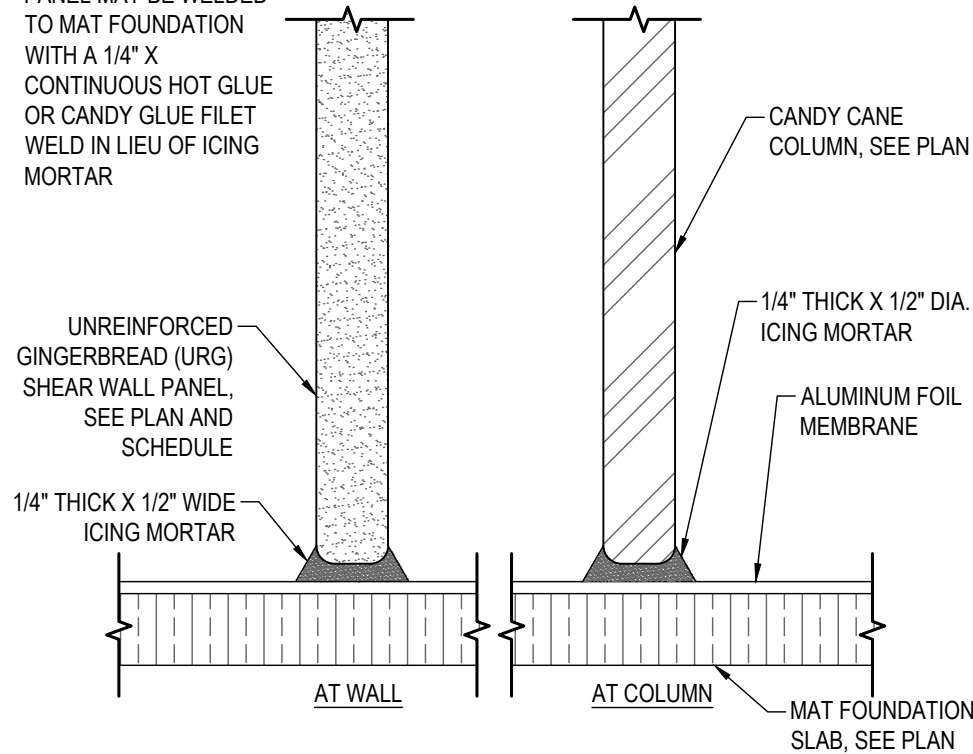
REVISIONS	
MARK	DATE / DESC.

STRUCTURAL
PLANS

SHEET NUMBER:

S101

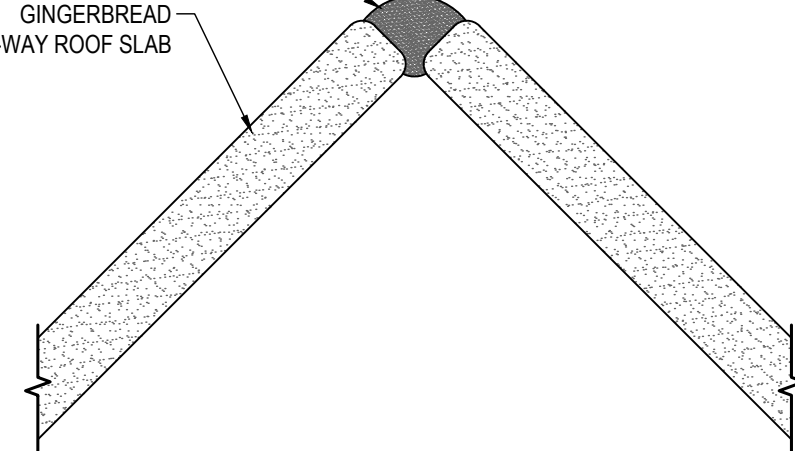
NOTE: AT BAKERS
OPTION, GINGERBREAD
PANEL MAY BE WELDED
TO MAT FOUNDATION
WITH A 1/4" X
CONTINUOUS HOT GLUE
OR CANDY GLUE FILET
WELD IN LIEU OF ICING
MORTAR



1/4" THICK (MIN.) X
CONT. ICING MORTAR.
(APPLY GENEROUSLY)

GINGERBREAD
TWO-WAY ROOF SLAB

NOTE: AT BAKERS OPTION,
GINGERBREAD PANEL TO
PANEL MAY BE WELDED WITH
A 1/4" X CONTINUOUS HOT GLUE
OR CANDY GLUE FILET WELD IN
LIEU OF ICING MORTAR



WALL/COL. TO FOUNDATION

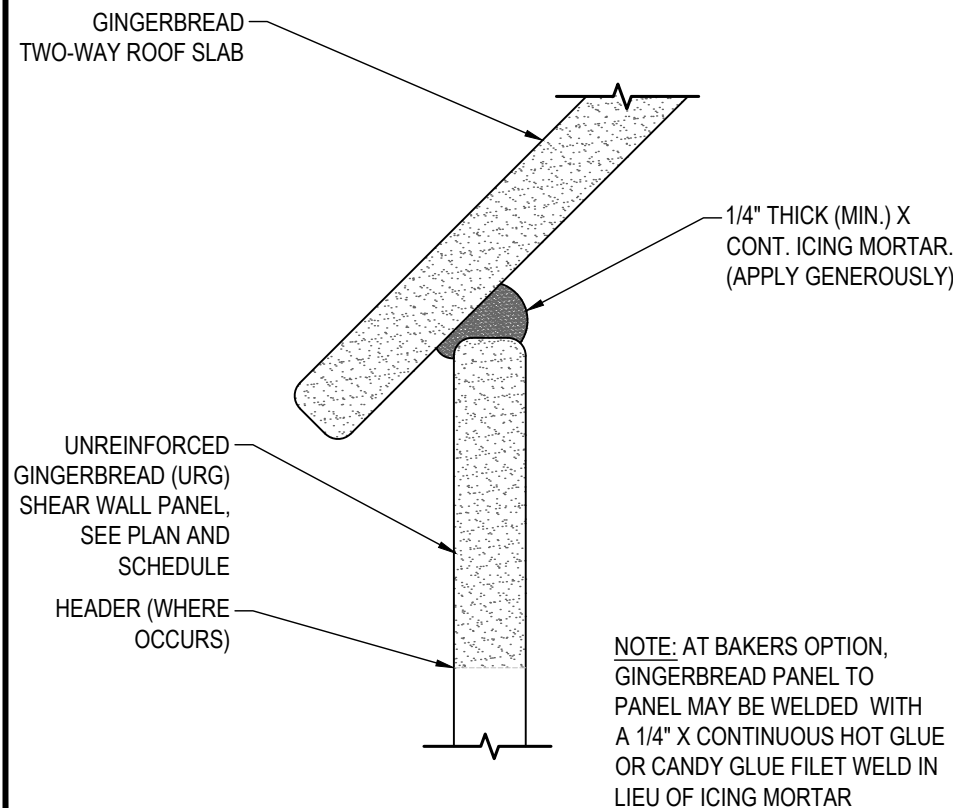
NOT TO SCALE

1
S501

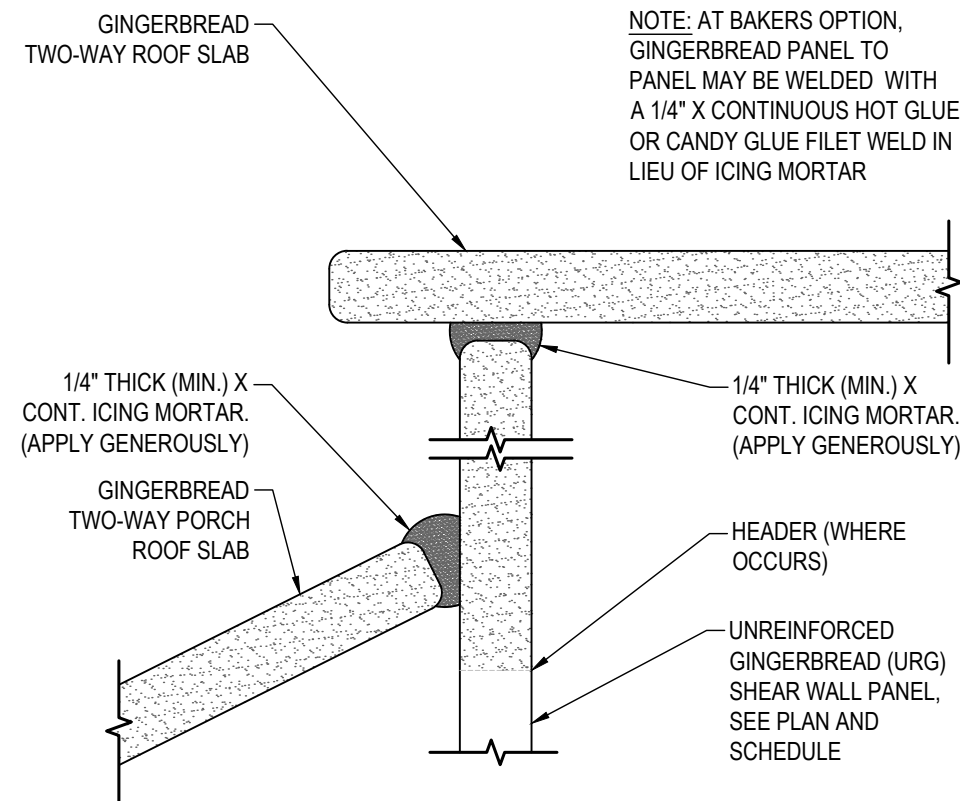
RIDGE CONNECTION DETAIL

NOT TO SCALE

2
S501

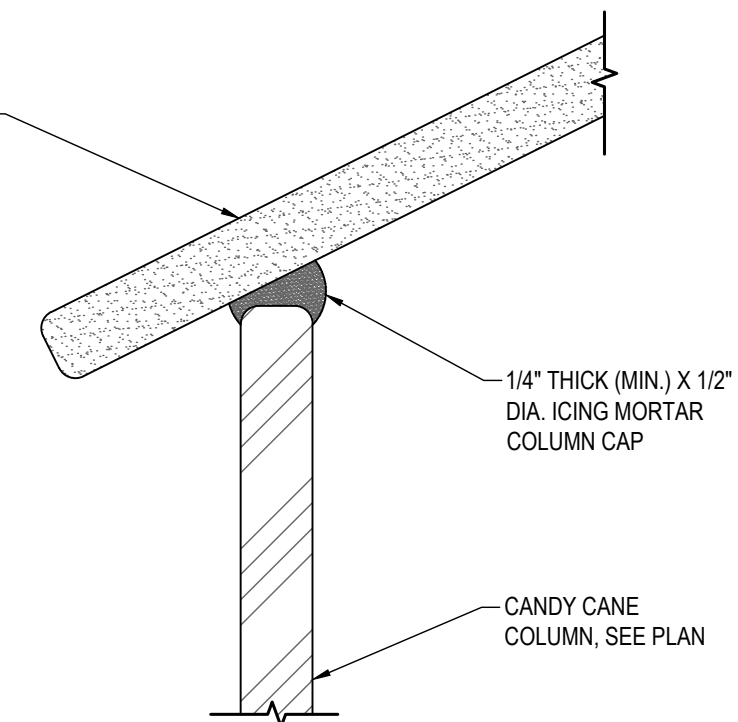


NOTE: AT BAKERS OPTION,
GINGERBREAD PANEL TO
PANEL MAY BE WELDED WITH
A 1/4" X CONTINUOUS HOT GLUE
OR CANDY GLUE FILET WELD IN
LIEU OF ICING MORTAR



NOTE: AT BAKERS OPTION,
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PANEL MAY BE WELDED WITH
A 1/4" X CONTINUOUS HOT GLUE
OR CANDY GLUE FILET WELD IN
LIEU OF ICING MORTAR

GINGERBREAD
TWO-WAY PORCH
ROOF SLAB



ROOF TO WALL DETAIL

NOT TO SCALE

3
S501

HIGH/LOW ROOF TO WALL

NOT TO SCALE

4
S501

CANDY CANE COL. TO ROOF

NOT TO SCALE

5
S501

