

church each week for volunteers. If you don't have keys to the Parish Hall, Ed Bldg., and gate, get some before the event for the duration. [Keys should be passed from crew to crew and the Parish Hall kept locked; the folks in charge should show up at 5 p.m. on Sunday to help clean up and to collect the keys for their return to the office.]

As you get lemons, squeeze and freeze in quart containers. Save a few lemons (3 or so) for slicing to put in the punch bowl, tho. If people give you already-squeezed juice, put it in quart containers and freeze (always leave some room in the containers for expansion as the juice freezes, or you'll have a mess in the freezer). Some people give you juice in their own containers which they want back. Just put the juice in the standard quart container before freezing, for ease in measuring on the days of the event, and then they can have their containers back right away.

A week or so in advance, purchase above supplies. Get receipts if you want to be reimbursed! Also meet with Kevin to make arrangements for restroom supplies and setup. (already done)

A couple of days before the weekend, it'd probably be helpful to call the people who have signed up and remind them of their shift times (some forgot this year). Also, they should be told that full instructions for making lemonade will be in the kitchen and full instructions for the whole event will be out at the table for them to use. They'll probably have questions, too. It's very difficult to get everyone together at once for training, but there are things that need to be communicated, so we opted for the instruction-sheet approach.

The night before the weekend event, a quantity of sugar-water syrup should be made as follows: 2 parts sugar to one part water, boiled for 10-30 minutes till it's a good thickish consistency. We found this year that we had a LOT left over and would recommend less for next year, as specified above. The "recipe" then would be:

- one 25-lb bag of sugar from Costco [this equals 60+ cups (15+ quarts) of sugar]

- 30 cups (7-1/2 quarts) of water

This syrup should be kept in its cooking pot on the shelf to the left of the stoves to cool overnight; the frozen juice in quart containers should be set out on the tables in the kitchen to thaw, as should the commercial lemonade cans [they did not thaw overnight in the fridge this year]. Nine ice blocks should also be made out of lemonade (so when they melt they don't dilute the drink) and put in the freezer so they will be ready on Saturday. Also, four gallons of water should be put in the right-hand fridge [there's a 4-gal. container in the kitchen] to be cold for Saturday.

At the Event:

It's a good idea for the people coordinating the lemonade stand to be the first on duty Saturday morning to get it set up and organized-if they arrive at 9:30 or so they can be set up around 10, and the traffic of lemonade drinkers is light then.

Saturday morning all the lemon juice in quart containers and the commercial lemonade should be put back in the fridge to be kept cold. Instructions should be put out for each crew (sample from this year enclosed).

Street setup:

long table, and tablecloth, w/holes in them, out at sidewalk
umbrella inserted into holes
sign on umbrella pole announcing free lemonade, restrooms, etc.
2 chairs for workers at table
punch bowl, cups, 2 ladles on a plate
box under table: supplies of brochures, other materials on

church,

crew instructions, keys and water-spigot handle
garbage pail for discarding cups next to table one side
aluminum tin next to table on the shady side for dogs' water
10-foot hose for dog-water supply at the spigot in the

church wall

nearest the stand (Kevin will help here)
two other umbrellas, with stands, nicely spaced in lawn
card table and 3 chairs under each umbrella
rest-room signs (laminated) posted showing way to Ed Bldg.

restrooms

Kitchen setup:

recipe and instructions (sample from this year enclosed) on

lower

center table, visible as you enter the kitchen
UMPA orange 5-gal. container on cart between center tables

and sink,

with large spoon for mixing on a saucer beside it
sugar-water syrup to left of stoves with 4-c. measuring cup

and ladle,

all on a plate because that stuff is STICKY!
2-gal. measured container by sink to use for water
a few lemons and a knife set out on center tables for slicing

As per the kitchen instructions, be sure people know to refill the 4-gal. container in the fridge when they use it, so each batch of lemonade is cold when it gets out to the street.

Clean-up after the event:

All items should be washed and put back where you found them! They are owned and used by UMPA for Thurs. lunches. Leftover sugar-water syrup and lemon juice can be left in the fridge in quart containers for the Thurs. lunch or Sunday Hospitality the next week (better leave a note to that effect and a recipe, too!).

Kevin's leftover supplies, including the hose and spigot handle, should be left in the kitchen on the center table nearer the stove.

Summary:

So: it's a fair amount of organizing and making sure stuff and people are there, but it's fun too. The fairgoers who partook were really glad we did this, and very grateful for the restroom usage. Even some who didn't have a glass of lemonade commented on how neat it was that we were doing this!

Best wishes for next year!

Shirley Oxidine Annie Dolber
100-PERSON LEMONADE:
Recipe inherited from 1997

Boil for 10 minutes:

4 C. water

8 C. sugar [in other words, a 1:2 ratio . . .]

Let cool. Add

7-1/2 C. fresh-squeezed lemon juice

3 12-ounce cans of frozen lemonade concentrate

4 gallons water

Garnish with lemon slices.

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Lemonade Stand: 1998 Report

We had 18 qts. of fresh-squeezed lemon juice donated from the parish by the last week; we rounded off to 8 C. (2 qts.) per recipe and figured we might get more at the final moment. SO we bought enough sugar (two 25-lb bags) and frozen lemonade concentrate (30 cans) for 10 recipes. Then we DID get another ton of lemons at the last minute, so we bought enough frozen concentrate to complete that amount and thought we'd reduce the sugar [we'd also been told we'd probably run out]. So we made a batch using only 3 cups of the sugar-water syrup, and that was plenty sweet enough; but the

lemonade could have been a little stronger in the lemon department, so one could increase the amount of fresh-squeezed lemon juice from 8 C. to 10 C-or to make the ice blocks out of lemonade. Therefore, one suggestion for the 1999 recipe would be:

- 3 C. sugar-water syrup, as made above
- 10 C. (2-1/2 qts.) fresh-squeezed lemon juice
- 3 12-ounce cans of frozen lemonade concentrate
- 4 gallons water

We don't actually know why the frozen lemonade concentrate is necessary in the first place! Maybe with the leftovers we could try a batch without any, adjusting lemon- and sugar-to-water ratios accordingly? This would reduce costs considerably (our expenses were \$44.83, of which \$15.98 was for sugar at Costco and \$28.85 was concentrate, bought at a 3-for-\$5 sale at Safeway for the most part). We wound up making 8 batches this year (if the crews entered what they did faithfully).

Many people avoided our greetings; many took a drink on the run; some stopped to talk. From our own two shifts, we had maybe 5 or so people who might show up at services!

Respectfully submitted:

Shirley Oxidine Annie Sultan

Attached: sales slips, crew instructions, recipe, hints for 1999 coordinators
SAT.- AND SUN.-CREW INSTRUCTIONS

1. What we're doing:
 - o being friendly!
 - o pouring lemonade for thirsty folks
 - o providing shaded seating area for tired folks
(umbrellas/chairs/card tables,
or they can sit on the benches in the breezeway!)
 - o providing water for thirsty pets
 - o providing restrooms for needy folks
 - o making available brochures and other materials on the church
 - o inviting people to our All Saints' art exhibit in the Parish Hall

2. The church keys [silver=parish hall; bronze: E=Ed Bldg., G=gate; O=office wing; C=church] should be passed from crew to crew; I'm asking Bev Benson to take them at 5 p.m. on Sat. when she closes, and Annie Dolber will take them at 5 p.m. on Sunday. Melissa Colby is also leaving restroom supplies and keys in the kitchen; they should stay there except when in use so she can pick them up again when we're done! And the 10-foot hose and

water-spigot handle should be put in the kitchen at 5 p.m. each day, too.

3. Lemonade supplies, and the recipe, are in the Parish-Hall kitchen. When you're running low, one person should go back to the kitchen and mix a new batch. Extra cups will be on the big table by the fridge/freezer. It's REALLY sticky stuff, of course: please be sure to clean up after yourselves for the next shift! If you run out of ALL the homemade-cum-frozen stuff, just make regular frozen lemonade with some lemon garnish till/if you run out of THAT. Then we'll have to close up! If you totally run out on SATURDAY, tell call Annie and Shirley (529-9575) and we'll go buy tons more of the concentrate for Sunday.

4. Shifts:

Sat. 9-11: Shirley Oxidine, Annie Sultan Sun. 9-11: Sally Cadigan,
Mary Ann Hayward

11-1: Caryn Brooks, Nancy Cohen 11-1: Zoe Kelm; Paula,
Jason Baldwin (till noon);

Ann Lane, Sheila Baraze (12-1)

1-3: Jeff Rensch, John Sack 1-3: Mark and Roberta Kelm

3-5: Bev Benson, Jim Soland 3-5: Erin Christensen, Caroline &
Mike Kroon

Annie/Shirley will help clean up

5. Restrooms: Signs will be up for the Ed Bldg. rest rooms. If supplies run out, please replenish with the ones in the kitchen if Melissa's not around.

6. Confused enough yet? If not, I'm also asking you to keep track of how much lemonade we needed to make, so the next-year's effort won't be quite so much in the dark! The list is on the recipe sheet in the kitchen; you'll see it when you're making batches up.

THANK YOU!! THANK YOU!! Thank You!! THANK YOU!!

THE RECIPE, & directions!

(this sheet to be left in kitchen, where the action is)

3 C. sugar-water syrup (in large pot to left of stoves)

2 qts. fresh-squeezed lemon juice (should be unfrozen in left-hand fridge; the large yogurt containers are a good measure for one quart of fresh-squeezed lemon juice)-taste after a batch is mixed; may want to add a little

3 12-ounce cans of [Safeway brand only] frozen lemonade concentrate (should be unfrozen in left-hand fridge)

4 gal. water (in right-hand fridge) (2-gallon jug will be there for measuring when you replenish this container)

lemon slices for the punch-bowl garnish (lemons should be in the left-hand fridge or on the center tables)

You can make each batch in the orange UMPA cooler (it holds 5 gal.). Get it out to the table: you can use the cart to transport it. Best use an intermediate jug when transferring from the recipe cooler to the punch bowl!!!

Add one of the lemonade-ice blocks in the freezer to the punch bowl [we've made one for each shift]; garnish with lemon slices [there's a bag with small lemons in it for slicing purposes].

Please refill the big container in the fridge for the next recipe; if the made-up drink is cold in the punch bowl, the ice will melt a little slower.

It's REALLY sticky stuff, of course: please be sure to clean up after yourselves for the next shift!

Please note how many batches you made:

Sat. 9-11:	Sun. 9-11:
Sat. 11-1:	Sun. 11-1:
Sat. 1-3:	Sun. 1-3:
Sat. 3-5:	Sun. 3-5:

PREPARATION HINTS for 1999 COORDINATORS

Advertise for lemons a month in advance; squeeze and freeze as you go so you're not up all night the night before! If you use 1-qt. yogurt containers (and now, if the recipe gets changed to 10 C instead of 8, throw in some of the pint containers too), you won't have to measure and can just add the required amount to the pot when making the recipe.

Estimate how much sugar you'll need for the total amount (do the math; fun!); ditto frozen concentrate, if you're still using that in 1999. The sugar-water syrup should be made the night before so it'll cool by Sat. a.m.

We did some ice rings: cute, but they melt faster than ice blocks (more surface area: kitchen physics), which we wound up relying on.

Get a Parish-Hall master key for the duration from the office.

Arrange in advance with Melissa Colby about restroom supplies. Make signs for the rest rooms, pointing out the way: a sandwich board should be out

in the street, and a guiding sequence back to the parish hall. Melissa left us keys for the containers, along with extra t.p. and paper towels, for Sunday when she was off duty.

Also arrange with Melissa about the pet-water supply. She had a 10-foot hose and a water-spigot handle for nearby access.

Setup:

- o 6-ft. table w/hole in the center, and 1 green market umbrella, out by sidewalk
 - o light-green tablecloth with a slit and a hole in it (from hospitality cupboard) to fit the table/umbrella setup
 - On table: punch bowl, ladle, cups, All Sts. brochures, PIA flyers, crew instructions
 - o 2 other umbrellas with stands, arranged tastefully on lawn
 - o 4 card tables (2 under ea. umbrella)
 - o chairs, wherever card tables are, and a couple for the crew!
 - o signs: Doggie Water, Free Lemonade, Rest Rooms
- This year the Sunday School made proselytizing signs, too.

Mixed opinion

- on this from various crews: from "too much! -scares people away" to "a good thing!"

Cleanup:

YES! We did wash everything, cuz even with periodic cleanup it was sticky. We had leftovers of everything so left suggestions with the office (like, possible to use for Thursday Lunches?). Leftover containers can be given to the Food Closet. We left the leftover restroom supplies/keys, and the water hose and spigot, in the kitchen for Melissa.