

LEMONADE STAND VOLUNTEERS

AUGUST 28-29, 2004

SATURDAY, AUGUST 28TH

Set-up: Jake Warde
Nancy/Steve Lytle
Mary Cloutier

12:00 - 2:00 p.m. Nicci Prentice, Frankie McLeod
Robin Poppoff, Mary Cloutier

2:00 - 4:00 p.m. Dwayne/Wendy Padgett

4:00 - 6:00 p.m. Lauren Michaels, Judy Decker
Mary Cloutier, Mary Burt Blume

Cleanup: Jake Warde
Nancy/Steve Lytle
Mary Cloutier

SUNDAY, AUGUST 29TH

Set-up: Jake Warde
George Vizvary
Nancy/Steve Lytle
Mary Cloutier

12:00 - 2:00 p.m. Georgie Allen, Dorothy Dewing
Mabel Herring, Gloria Van Bree

2:00 - 4:00 p.m. Joanna Cui, Russell Westberg
Paula Baldwin, Jason Baldwin

4:00 - 6:00 p.m. Trudy Clifton Garza, George Vizvary
Nancy Lytle, Mary Cloutier

Cleanup: Jake Warde
Nancy/Steve Lytle
George Vizvary
Mary Cloutier

LEMONADE RECIPE

MAKE SUGAR WATER NIGHT BEFORE:

2:1 RATIO (1 CUP WATER TO 2 CUPS SUGAR)

I USED A 25 LB. BAG OF SUGAR

DISSOLVE SUGAR IN WATER AND COOK UNTIL LIQUID IS CLEAR.

SET ON SIDE OF STOVE TO COOL.

LEMONADE:

3 CUPS SUGAR WATER SYRUP

10 CUPS (2-1/2 QUARTS) FRESH SQUEEZED LEMON JUICE

3 ñ 12 OZ. CANS OF FROZEN LEMON CONCENTRATE

4 GALLONS OF WATER

ON THE NIGHT BEFORE, PUT 4 GALLONS OF WATER IN IGLOO CONTAINER AND PLACE IN REFRIGERATOR TO COOL. WHEN READY TO MAKE LEMONADE, ALL ADDITIONAL INGREDIENTS CAN BE PUT IN COOLED WATER TO MAKE ONE LARGE BATCH OF LEMONADE. FILL PUNCH BOWLS WITH THIS MIXTURE. WHILE THIS MIXTURE IS BEING USED, FILL OTHER IGLOO COOLER WITH WATER AND PLACE IN REFRIGERATOR. THIS WILL BE YOUR BACKUP WATER FOR THE NEXT BATCH OF LEMONADE.

MAKE SURE YOU HAVE PLENTY OF ICE. WE USED A TOTAL OF 18 BAGS OVER THE TWO DAYS.

COUNT AND PUT OUT 500 CUPS AND USE THESE TO KEEP TRACK OF THE NUMBER OF CUPS OF LEMONADE HANDED OUT. KEEP TRACK OF ANY ADDITIONAL CUPS YOU ADD TO THIS NUMBER.

READ REPORTS FROM PAST YEARS TO GET ADDITIONAL INFORMATION AND TIPS YOU MIGHT USE.

HERE'S THE REPORT I WROTE (MIGHT AS WELL GET IT INTO A FILE SOMEWHERE).

LEMONADE STAND: 2004 REPORT

What a successful weekend. Counting the number of cups that I had set out to be used (plus an uncounted number that were taken directly out of the cupboard) I estimate that we served close to 1000 people.

We had people who remembered us from last year and many a "thank you" from the folks who stopped to drink and sometimes chat. We had a bowl of water for our four-footed friends and that was greatly appreciated - especially by one dog who wanted to get into the bowl.

We had an exceedingly large amount of fresh-squeezed lemon juice donated from the parish that we ended up not using it all. It will be left in the refrigerator for Sunday morning hospitality. It must be mentioned that Phyllis Kallman donated three gallons of juice, so that definitely made a difference in the amount left over. We used over 20 bags of ice; especially on Saturday when the temperature was in the 90s.

We followed Annie Sultan's recipe for lemonade, which I will attach to this report.

There are many people who helped with this event. Along with the folks who supplied the lemon juice I would like to thank Peter Keep who made a couple of great signs advertising our "Free Lemonade"; Nancy and Steve Lytle who acted as co-chairs (and were of invaluable assistance); Jake Warde, who along with Steve Lytle supplied the muscle in setting up and taking down of the tables, chairs and umbrellas; and all those who manned the tables during the two hour shifts

Saturday, August 28th:

Nicci Prentice, Frankie McLeod, Robin Poppoff, Dwayne and Wendy Padgett, Lauren Michaels, Judy Decker and Mary Burt Blume.

Sunday, August 29th

Georgie Allen, Dorothy Dewing, Mabel Herring, Ken Van Bree, Joanna Cui, Russell Weisberg, Paula and Jason Baldwin, Trudy Clifton Garza, George Vizvary.

We had intended to start serving at 12:00 noon, but people started wanting lemonade around 11:00 a.m. on Saturday, so we just set up shop. The Library folks had their book tables set up earlier, so it turned out to be a very good idea to keep the folks close looking at books and drinking lemonade.

I believe that this outreach gives us a greater presence in the community. Some people ask about the church and a few show an interest in perhaps coming to a service. Our lemonade stand has an impact and it's fun.

Respectfully submitted

Mary Cloutier

RECIPES

Sugar Water

Boil for 10 minutes:

4 cups water

8 cups sugar (in other words a 1:2 ratio..)

(We used 25 lb.. bag of sugar and added appropriate amount of water)

Let cool on side of stove.

Lemonade recipe:

3 cups of sugar water syrup (as made above)

8 cups (2 quarts) fresh-squeezed lemon juice

3 12-ounce cans of frozen lemonade concentrate

4 gallons of water

Fill an orange igloo cooler with four gallons of water and place in refrigerator to keep cool. When ready to make a batch, take water out of refrigerator (and replace with an igloo cooler with another 4 gallons of water) and add other ingredients. You can then take out the amount of lemonade needed to fill the punch bowl allowing room for ice. You can keep replenishing the bowl with lemonade from the cooler and when the supply is low, take out the 4 gallons of water cooling in the refrigerator and start over again.