

Notes on Lemonade Stand 2006

Supplies Needed

1. 500-600 cups. Size we use for punch at coffee hour. Church will probably not have enough. I bought some at Costco.
2. 15-20 twelve ounce cans of Safeway (or other brand,) frozen lemonade. I bought on sale at Safeway for \$1.00 per can. We could have gotten by with 8-10 this year.
3. 20 lbs. Sugar.
4. Approx. 15 quarts lemon juice that parishioners have squeezed – this year we had extra.
5. Two lemons (one for each day,) to slice and float on top of lemonade – it looks really nice to do this.
6. Flyers to give out to those interested that list service times, website, activities. Can make your own, use bookmarks from book sale, have activity flyer for the Fall activities. Next year, you might try having the activity calendar/flyer available – maybe 50 copies and having some of the bookmarks there also. People who are really interested will take the flyer, others just the bookmark. Not too many people took my half page flyer, but hopefully, they will still remember us and how hospitable we were!
7. Flowers (if you wish,) for tables.

Supplies already at church

1. Large orange and white UMPA cooler to mix up lemonade.
2. Large pans to put in refrigerator to hold water to get cool.
3. Large pan to cook sugar syrup.
4. Punch bowl and ladle.
5. Table with hole in center, umbrella and stand, card tables and chairs.
6. Table cloth (light green in color,) with hole in center for lemonade table, blue checked tablecloths for card tables. Close pins with lemon foam cutouts glued on them to hold down corners of blue checked table cloths.
7. Vases for flowers.

To Do:

1. Remind people (maybe via weekly enotes,) from February or March through June to squeeze and freeze lemon juice from their trees. Do not offer to squeeze yourself unless you are a glutton for work.
2. Sign people up for 1-2 hour shifts at least two and then one week ahead. This year I had trouble getting enough volunteers and one forgot. If you can, you might want to call people to remind them Friday night. We serve from 11 till 6 and you need 2 people per shift in case one needs a break, needs to get ice, or needs to make more lemonade. Someone (first volunteers or others,) are also needed for set-up. Likewise for clean-up.
3. Check about one week before that supplies are there. In 2006, the orange cooler was missing until Thurs. Get keys if you don't have them.

4. During the week before, make up enough of the frozen cans of lemonade to make 10 -12 large chunks of frozen lemonade to use as ice in the punch bowl. I used a small plastic bowl, a jello mold, a plastic container, and a plastic bowl I found at the church. Just mix up the frozen lemonade with the correct amount of water, pour it into containers of approximately one quart size, and freeze. When frozen, you can put in a zip lock bag and then re-use container. You can even make lemonade ice cubes if you want, but the large chunks are better as they take a lot longer to melt than small cubes. You will need to have this frozen lemonade to add to the punch bowl to keep the lemonade cool, especially if it is very hot. Do not use ordinary ice cubes. They melt very quickly and dilute the lemonade. I came down to the church several evenings the week before and did this, but if you have freezer space at home, you could just put them in your freezer, bring them down Sat. morning and then store them in the freezer of the church refrigerator.
5. Friday evening make sugar syrup in large pot at church. Use 20 lbs. Sugar and 6 quarts water. Bring to a boil, let boil 15 minutes, stirring occasionally. Put lid on and set on metal to left of stove to cool overnight. **DO NOT LEAVE ON BURNERS!** The pilot lights are hot enough to give you hard candy by morning! If people have left frozen juice in church refrigerator or freezer, check it. Leave frozen containers out on table overnight to defrost. Small containers for Sunday can be put in refrig. If you are down at church during the week, you can put any frozen juice in refrigerator – it can take 3-4 days to defrost. Put 3 ½ gallons water in orange cooler and put in one refrig. or the other – we used the right refrig., and re-arranged some of their items to get it in. Do not put lid on as it won't get cold.
6. Sat. arrive about 9:30 for set up. Heavy table and umbrella requires strong person or 2 ordinary people! (Not to be sexist, but a strong man is very useful in this situation!) Table with hole in center is stored with umbrellas by stairs. Place it almost next to sidewalk so people don't have to trip on grass or sprinkler to get lemonade. Find light green tablecloth with hole in center (with rest of ordinary tablecloths in kitchen). Put it on table, then put umbrella stand under hole, umbrella through hole, and raise umbrella – you will need it by late afternoon! Put four card tables with 4 chairs each around lawn behind lemonade stand – in shade if possible. Blue checked tablecloths and closepins are with rest of tablecloths.
7. Get vases out of cupboard to left of refrigerators (make sure you have key for it,) if using flowers and set them out. Put flyers and or bookmarks on table. Get “Free Lemonade” sign from library (on fold out stand,) and sign for dog water. Put them out and fill a church bowl for dog water. Not too many dogs used this in 2006, but many people noticed and commented how nice it was we had this – worth it for the cute factor and the impression of us it gives people.
8. Make lemonade: In past years, we have always used some frozen lemonade. This is fine, but we had so much juice this year that on Sunday I just used juice. These are the proportions:
 - 4 cups sugar syrup
 - 9-10 cups juiceAdd to cold water in orange cooler and stir well. **TASTE!** Homegrown lemons can be more or less sour and intense so you may need a little more juice, or syrup,

- or both (or more water.) Use large pans (or something.) to put about 3 gallons of water in refrigerator to get cold for next batch. Leave copy of instructions in kitchen for volunteers.
9. Use a pitcher to dip and pour into plastic punchbowl. Put bowl, ladle, cups, pitcher, and cooler (with lid on,) on metal cart. Get a lemonade ice block from freezer and add to punchbowl (don't fill very full as you have to get it out to table!) Slice lemon and add. Wheel cart to table outside. Put cups, ladle, and punchbowl on table. Put cooler in shade next to table. Leave pitcher on cooler or on table.
 10. When lemonade in bowl gets low, open lid of orange cooler, take ladle and stir well (pulp sinks as it sits!) Use pitcher to scoop more lemonade into punchbowl. Put lid back on cooler. Add more ice as needed.
 11. Get one of the book sale boxes and a large black bag from kitchen to use as a trash bin for used cups. At end of day you can just take bag and dump it in the dumpster.
 12. I think you should use all juice first and then switch to frozen lemonade, or part of each. In 2006, we made 3 batches each day. We had enough juice to do this. I ended up refreezing some to try and use at coffee hour the next week and throwing some away. I also re-froze the extra frozen cans of lemonade – hope they are okay!
 13. Clean up – wash up and put cooler back in refrig. with 3 ½ gallons of water in it. Just leave sugar syrup – it will be fine. Start over on Sunday!
 14. Make notes for next year!