

# The Lemonade Stand

## Yesteryear's Summer Fun... Still Popular Today!

BY CHRIS FRANCIN  
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There is nothing quite like an ice-cold glass of lemonade on a hot summer day...so when the universe gives you lemons, how about it? "Squeeze" the day, as you and the kids make a lemonade stand!

This activity is a great way to help children understand the value of money and responsibility along with the skills associated with customer service, creativity, and goal setting.

If you are looking for a fun project for the kids this summer, a lemonade stand might just be the answer!

Setting one up involves a few details such as of course, purchasing the main ingredient: lemons!

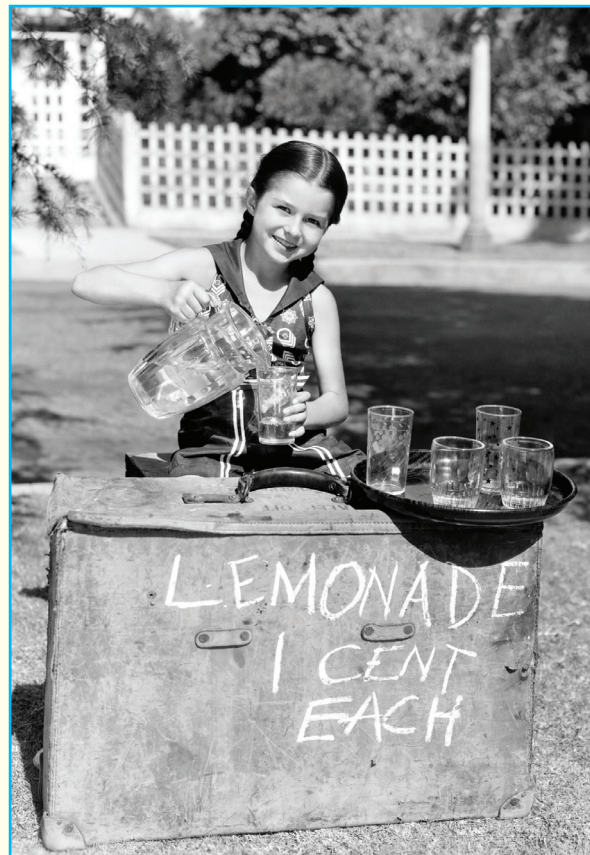
You and the kids will want to gather other ingredients and supplies needed for the event like finding that perfect little table or bar to decorate. Then, it is sign-making time! Create a few colorful signs to draw people to your stand and you are almost there!

Next, the kids will have to set a price, select the location, and practice their spiel. Getting the word out using the signs they made is the finishing touch. Once all that is done, then the fun begins!

Setting up these destinations of cool, lemony freshness is legal in a lot of states. In most cities though, before you set up a stand, you may need to apply for a permit. These laws are put in place to discourage business owners from disregarding food safety standards.

When you look back in time, you will find that the first documented lemonade stands were introduced in 1873 by a young entrepreneur named Edward Bok who set them up within Brooklyn streetcars. But still today, kids are designing and setting up their own stands, and you can see their creativity popping up in neighborhoods everywhere!

This is an activity that you and the children can share and most likely will create wonderful memories to last a lifetime.



## VINTAGE LEMONADE RECIPE

*In the 1800s, this is how lemonade was made...*

### INGREDIENTS

- 5 lemons
- 1-1/4 cups white sugar
- 1-1/4 quarts water

### DIRECTIONS

Peel the rinds from the 5 lemons and then cut the rinds into 1/2-inch slices. Set the lemons aside.

Place the rinds in a bowl and sprinkle the sugar over them. Let them stand for about one hour so the sugar starts to soak up the oils from the lemons.

Bring water to a boil in a covered pan and then pour the water over the sugared rinds. Allow this mixture to cool for 20 minutes and then remove the rinds.



Squeeze the lemons in a separate bowl, then pour the juice through a strainer over the sugar mixture. Stir well, pour into a pitcher, and then pop it in the fridge. Serve with ice cubes. Yields 4 servings.

*~ Find this recipe and many more at AllRecipes.com.*

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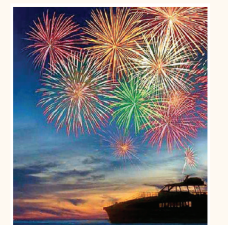
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