

JUICE UP SOME FUN
helpful tips and delicious recipes



in proud support of

Alex's
Lemonade
Stand 

FOUNDATION FOR
CHILDHOOD CANCER™

Proctor Silex



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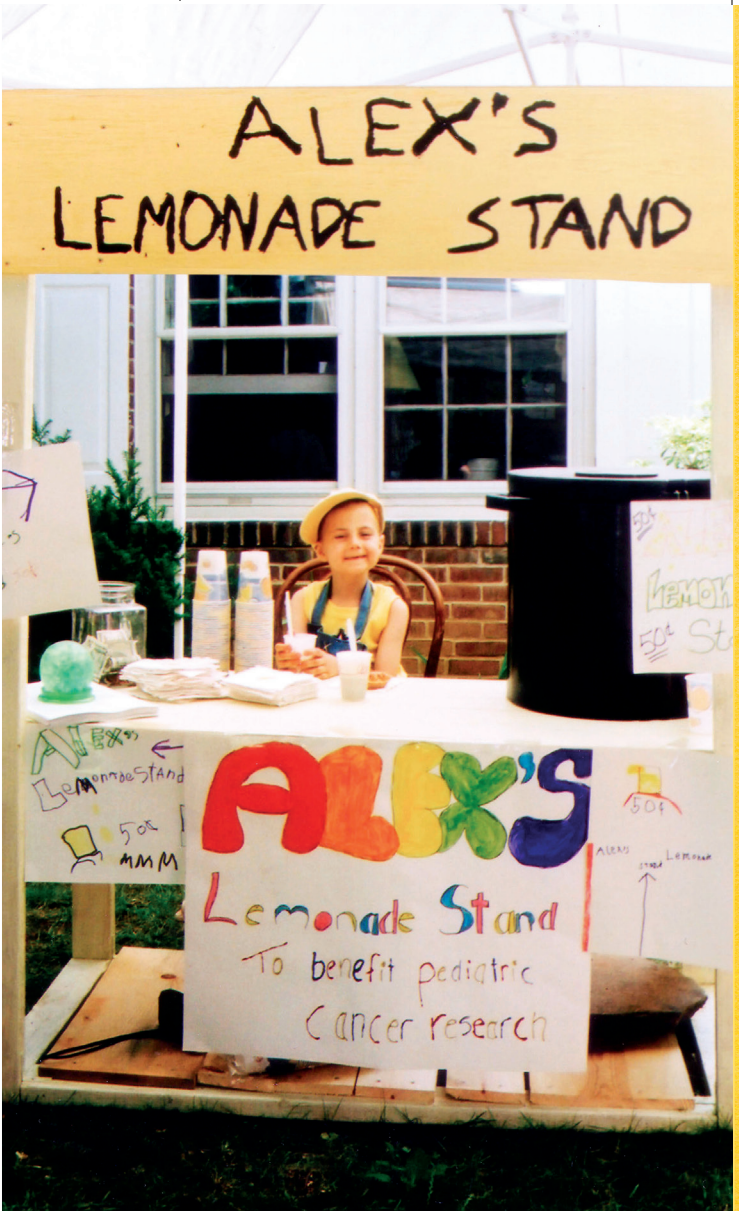
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FIGHTING CHILDHOOD CANCER, ONE CUP AT A TIME.

Alex's Lemonade Stand Foundation (ALSF) emerged from the front yard lemonade stand of cancer patient Alexandra "Alex" Scott (1996-2004). In 2000, 4-year-old Alex announced that she wanted to hold a lemonade stand to raise money to help find a cure for all children with cancer. Since Alex held that first stand, the Foundation bearing her name has evolved into a national fundraising movement, complete with thousands of supporters across the country carrying on her legacy of hope. To date, Alex's Lemonade Stand Foundation, a registered 501(C)3 Charity, has raised more than \$50 million toward fulfilling Alex's dream of finding a cure, funding over 200 research projects nationally.

HOW TO HOST YOUR OWN STAND

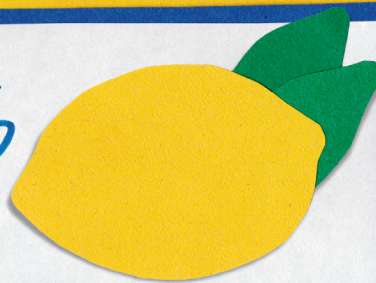
Holding an Alex's Lemonade Stand is rewarding and fun. You can do it with your family, your friends, your classmates, or on your own. Just follow these steps:

1. Pick a date and place for your stand.
2. Register your event at www.AlexsLemonade.org where you can create a personal fundraising page, request a packet of materials and get help from a fundraising coach.
3. Set a fundraising goal.
4. Tell everyone you know: neighbors, friends, family, and community groups.
5. Decorate your stand in bright yellow; post and hand out fliers.
6. During the event, wear yellow and keep a sunny smile on your face — you should feel proud that you're helping children with cancer!
7. Send the proceeds to:
Alex's Lemonade Stand Foundation
333 East Lancaster Avenue, #414
Wynnewood, PA 19096

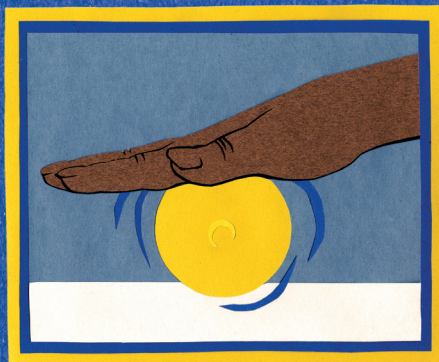
TIPS FOR MAKING YOUR STAND A SUCCESS

1. Be creative. In addition to selling lemonade, sell sweet treats or hold a silent auction or car wash.
2. Include multiple ways for people to donate. Accept cash or checks made payable to Alex's Lemonade Stand Foundation.
3. Make it meaningful by honoring a special child in your community.

JUICING TIPS



TIP 1: Lemons, limes, oranges, and grapefruits produce more juice when juiced at room temperature.



TIP 2: Rolling citrus on your counter before juicing or zesting brings out the oils and juices.

TIP 3: Store extra lemons, limes, oranges, and grapefruits in your refrigerator to last longer.

TIP 4: Try to buy lemons that are lighter in weight. They usually have less white around the lemon and more pulp for better juicing.





TIP 5: For easy juicing, slice the fruit in half, cutting across sections.

TIP 6: Thinly slice lemons, limes, or oranges and add to your pitcher of lemonade.

TIP 7: When zesting citrus fruits, be sure to only grate the colorful outside. The white part is bitter. ➤



CLASSIC LEMONADE/LIMEADE



DRINK RECIPES

◀ CLASSIC LEMONADE/LIMEADE

Serves: 8

- 1 ¼ cups fresh-squeezed lemon or lime juice (approx. 5-6 med/large lemons or 6-7 med/large limes)
- 1 cup sugar
- 6 cups cold water

1. Pour lemon or lime juice into a large pitcher.
2. Add sugar, cold water, and ice if desired.
3. Serve and enjoy.

JUICED UP LEMONADE STAND MIX ▶

Serves: 20

- 1 gallon water
- 2 cups dry lemonade mix
- 1 ½ cups fresh-squeezed lemon juice

1. In a large pitcher, combine water, lemonade mix and lemon juice. Mix well.
2. Serve over ice.



PUCKER POWER SPARKLING LEMON WATER >

Serves: 4

1 quart bottle sparkling water
¼ cup fresh-squeezed lemon juice
Lemon slices

1. In a large pitcher, combine sparkling water and lemon juice.
2. Add lemon slices.
3. Serve over ice.

FROZEN PINK LEMONADE

Serves: 4

3 cups water
¾ cup dry pink lemonade mix
⅓ cup fresh-squeezed lemon juice
25 ice cubes

1. Place water, lemonade mix and lemon juice in blender.
2. Add ice cubes.
3. Blend on ICY DRINK setting or HIGH for 30 to 45 seconds or until blended.

ORANGE-SICLE SMOOTHIE >

Serves: 2

1 ½ cups fresh-squeezed orange juice
4 scoops vanilla ice cream

1. Place orange juice in blender.
2. Add vanilla ice cream.
3. Blend on SMOOTHIE setting or HIGH for 30 to 45 seconds or until blended.



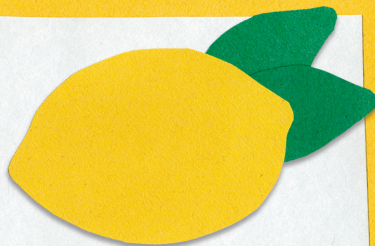
ORANGE-SICLE SMOOTHIE





TIP: Consider selling lemony treats at your lemonade stand to raise even more money for Alex's Lemonade Stand Foundation.

TREAT RECIPES



◀ LEMONADE CUPCAKES

Serves: 24

1 (18.25 oz.) package lemon cake mix
3 eggs
Zest and Juice of 2 lemons
 $\frac{1}{3}$ cup vegetable oil
1 container (16 oz.) white ready-to-spread frosting OR Lemonade Frosting (recipe on pg. 12)

1. Preheat oven to 350°F. Line two muffin pans with 24 baking cups.
2. Add enough water to lemon juice to make 1 $\frac{1}{3}$ cups. Pour into large mixing bowl.
3. Add cake mix, eggs, vegetable oil and lemon zest to juice mixture. Using an electric mixer, beat on LOW speed just until combined.
4. Then, beat on MEDIUM speed for 2 minutes. Pour batter evenly into baking cups.
5. Bake 18 to 22 minutes. Cool completely on a wire rack.
6. Frost with white frosting or Lemonade Frosting.

LEMONADE FROSTING

1 cup butter, softened
Juice of 2 lemons
1 teaspoon lemon zest
4 cups confectioners' sugar

1. In a large mixing bowl, beat butter, lemon juice and zest on MEDIUM speed until creamy.
2. Gradually beat in confectioners' sugar on LOW speed until well-blended.

GLAZED LEMONADE COOKIES

Serves: 24

$\frac{3}{4}$ cup butter, softened
1 $\frac{1}{4}$ cups all-purpose flour
 $\frac{2}{3}$ cup cornstarch
 $\frac{2}{3}$ cup confectioners' sugar
 $\frac{1}{4}$ cup fresh-squeezed lemon juice
1 tablespoon lemon zest

1. In a large mixing bowl, beat butter on MEDIUM speed until creamy.
2. Gradually add flour, cornstarch, confectioners' sugar, lemon juice and zest on LOW speed until blended. Wrap in plastic wrap and refrigerate for 30 minutes.
3. Preheat oven to 350°F. Shape level tablespoonfuls of dough into balls.
4. Press with fingers to flatten slightly.
5. Bake 10 to 12 minutes or until cookies are set. Cool 2 minutes on wire rack; remove from cookie sheet to cool completely.

LEMON GLAZE

Zest and Juice of 1 lemon
1 $\frac{1}{4}$ cups confectioners' sugar

1. In a medium bowl, add zest, lemon juice and confectioners' sugar. Stir with wire whisk until well blended.
2. Drizzle glaze over cool cookies.

◀ **TIP:** For an easy goodie to sell at your Lemonade Stand, spoon this glaze over homemade or purchased pound cake. Cut thick slices and place in treat bags. Tie with curly ribbon.

ORANGE WIGGLY-JIGGLIES

Serves: 24 (2-inch) pieces

2½ cups fresh-squeezed orange juice
2 (6 oz.) packages orange-flavored gelatin
Cooking spray

1. Spray 13x9-inch glass dish with cooking spray. Set aside.
2. In a medium saucepan, bring the orange juice to a boil.
3. Stir in gelatin until dissolved. Pour into prepared dish.
4. Refrigerate until gelatin is set (about 3 hours). Cut into fun shapes with 2-inch cookie cutters.

CRISPY LEMON POPS >

Serves: 24

Rice Krispies Treats®
Yellow candy coating melts
White candy coating melts
24 lollipop sticks

1. Prepare Rice Krispies Treats® recipe and press into a 15x10x1-inch pan coated with cooking spray. Make sure treat mixture is about 1-inch thick.
2. While treat mixture is slightly warm, cut into 3-inch circles.
3. Cut the circles in half to form the lemon slices.
4. In a shallow bowl, melt the yellow candy coating. Spread candy coating over one side of slices. Place on wax paper and let candy harden.
5. To draw the lemon design on the slices, melt white candy coating and place in a small zipper bag. Close bag. With scissors, cut off a small bit of one corner. Use the bag to pipe segments on the lemon slices. Let candy harden.
6. For display, add foam to a flower pot or bowl and insert sticks to form a bouquet of lemon slices.



TIP: Use a cookie cutter or a drinking glass to make the circles, spray edge with cooking spray. Insert lollipop sticks into each slice.

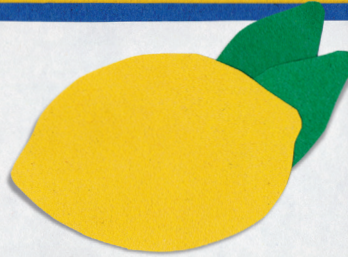
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FOUNDATION FOR
CHILDHOOD CANCER™

*Use this booklet with your
Proctor Silex® juicer to have
fun with delicious, nutritious
citrus fruit as you help
children with cancer.*



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your kitchen and home, visit
www.proctorsilex.com

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