

**Recipes for**  
***The Lemonade War (2007)***  
**by Jacqueline Davies**

**Rice Krispies® Treats**

*Ingredients:*

- 3 tablespoons butter
- 5½ cups mini-marshmallows
- 6 cups Kellogg's Rice Krispies® cereal

*Directions:*

- Melt 3 tbsp. butter over low heat.
- Add mini-marshmallows and stir until completely melted. Remove from heat.
- Add in Kellogg's Rice Krispies® cereal and stir until coated throughout.
- Press mixture into a greased 13 x 9 x 2 inch pan and let cool—then eat!

*(The following recipes come from the original website for the book that is no longer active.)*

**Hildy Lane's Homemade Lemonade**

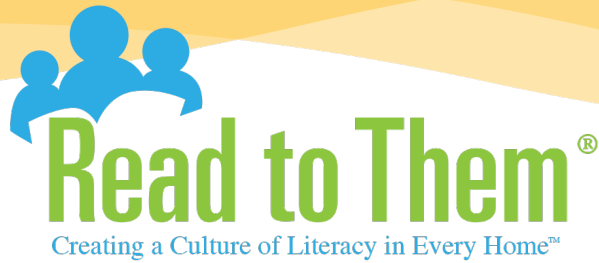
*Ingredients:*

- 5 cups water, separated
- 1 cup sugar
- 4-6 lemons (to yield 1 cup of freshly squeezed lemon juice)
- ice cubes
- lemon wheels

*Directions:*

- In a small saucepan, combine 1 cup of water and the sugar.
- Heat the mixture over medium heat, stirring until the sugar is dissolved.
- Meanwhile, squeeze the juice from the lemons.
- Pour the lemon juice and the sugar-water mixture into a pitcher. Stir vigorously.
- Add 4 cups of cold water. Stir to mix well.
- Refrigerate for one hour, then serve, garnished with lemon wheels!

*(Remember to ask a grown-up to help with cutting the lemons and heating the water.)*



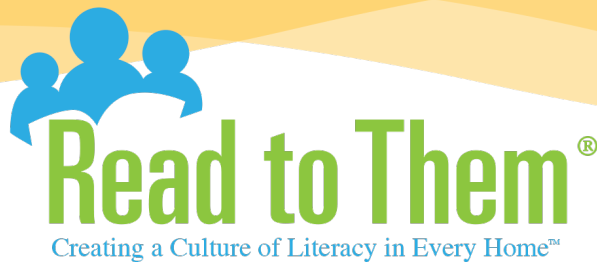
## **Zesty Lemon Squares**

### *Ingredients:*

- 1½ sticks of butter, softened
- ½ cup of confectioners' sugar
- 1½ cups all-purpose flour
- ¼ teaspoon salt
- ½ teaspoon vanilla extract
- 2 tablespoons lemon zest (rub an unpeeled lemon against a cheese grater)
- 2 tablespoons sugar

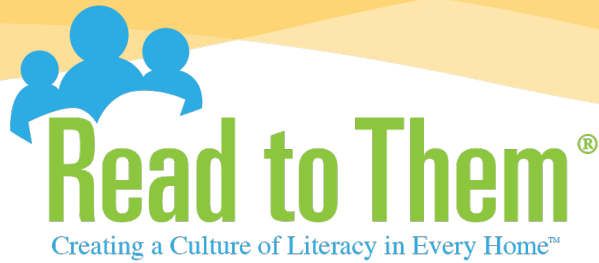
### *Directions:*

- In a large bowl, cream together the butter and the confectioners' sugar.
- Mix the flour and salt in another bowl, then add this to the butter mixture.
- Add in the vanilla and the lemon zest and mix well.
- Gather up the dough into a ball and wrap it in wax paper. Put the wrapped ball in the refrigerator for four hours.
- Take the dough out of the refrigerator and let it sit while the oven is preheating.
- Turn the oven on to 325° F.
- Press the dough into an 8-inch-square pan. Sprinkle it with sugar.
- Bake 20 minutes, or until the edges of the dough start to turn a light brown.
- Remove the pan from the oven and let it cool.
- Cut into 2 x 2-inch squares.



## “Ten Terrific Tips for the Best Lemonade Stand Ever!” by Jacqueline Davies

1. **Pick Your People** – It’s more fun to have a lemonade stand with a partner. But choose your partner carefully! You wouldn’t want to end up like Evan, stuck with Scott Spencer for the afternoon! Find someone who likes to work and have fun.
2. **Location, Location, Location!** – Choose the spot for your lemonade stand carefully. Find a street where plenty of people walk by, but avoid roads with fast-moving traffic. Or set up a lemonade stand at a local event: a baseball game or a bike rodeo. You can even set up a rolling lemonade-stand-on-wheels like Evan did.
3. **Make Your Stand Stand Out** – Decorate your stand! Make it shout, “This is where the fun is!” the way Jessie and Megan did. Add balloons, streamers, glittery signs, drawings, even strings of lights. Have fun and use your imagination.
4. **Here’s Your Recipe for Success** – Jessie and Evan made lemonade from a store-bought mix. You can, too. Or you can make lemonade from scratch: Just follow the recipe included with this packet. Be sure to test your recipe before serving it, or your customers might pucker up too much!
5. **Supplies and Demands** – Don’t forget these important supplies: paper cups, a money box, (you don’t need a lock box like Jessie’s: a shoebox is fine), change, a pitcher. Nice extras: ice cubes, napkins, a trash bag, fun straws.
6. **Now That’s Added Value!** – Jessie and Megan learned that adding a free snack to their stand really drew a crowd. Consider adding a giveaway—cookies, pretzels, or stickers—to your stand.
7. **Customer Service with a Smile** – Evan is a people person. Jessie? Not so much. Whether you’re shy or outgoing, a lemonade stand is a great place to practice your people skills. SMILE at every customer. Begin with “hello” and end with “thank you.”
8. **Account for Yourself** – Evan learned the hard way: It’s a good idea to track your sales. Keep a simple tally of how many cups you sell. Make one line for each cup you sell. Four lines and a cross-through means you’ve sold five. How many cups sold here?  $\overline{\text{||||}}$
9. **Lemonade Litter Is Less Than Lovely** – After Officer Ken asked him to move along, Evan didn’t leave one speck of trash behind. You shouldn’t either! Always clean up after a lemonade stand. Don’t leave a mess for someone else to take care of.
10. **What to Do with Your Loot** – Evan used his money to buy an iPod. Jessie made a donation to an animal shelter. What will you do with yours? Spend it? Donate it? Or save it for a rainy day? The choice is yours!



**“Ten Tips for Turning Lemons into Loot”**  
**by Jessie and Evan Treski**  
**from *The Lemonade War* (2007)**  
**by Jacqueline Davies**

1. **Location:** It all starts with where you put your lemonade stand.
2. **Advertising:** Make your lemons stand out in a crowd.
3. **Underselling:** Cheap! Cheaper! Cheapest lemons in town!
4. **Goodwill:** How to make people love your lemons.
5. **Value-added:** Giving your lemons that something extra.
6. **Business Regulations:** Be sure you know your local lemon laws.
7. **Profit Margin:** How to calculate the limits of your lemons.
8. **Franchises:** How thirteen lemons can earn more than one.
9. **Going Mobile:** Take your lemons on the road.
10. **Employee Appreciation:** Don't be a sour boss—always say *thank you* to your workers.