

LEVELED BOOK • M

# How to Make Lemonade



Written by Steven Accardi

[www.readinga-z.com](http://www.readinga-z.com)



# How to Make Lemonade

## Lemonade

### Ingredients

- 10 to 12 lemons
- $1\frac{3}{4}$  cups white sugar
- 8 cups cold water

### Directions

Heat one cup of water and all of the sugar in a saucepan.

Stir the mix until it bubbles.

Let the mix cool in the fridge.

While it cools, squeeze the lemons.

Pour all the lemon juice into a tall pitcher and add all the water.

Add the cool sugar mix and stir.

Add lots of ice to chill it.

You've made lemonade!





## Table of Contents

Cold Lemonade on a Hot Day . . . . .	4
The Ingredients Are Simple . . . . .	5
Just Follow These Directions . . . . .	7
The Super Lemon Roll! . . . . .	8
Squeezing the Lemons. . . . .	9
Adding All the Ingredients. . . . .	11
Chilling Out the Lemonade . . . . .	13
Glossary . . . . .	16





## **Cold Lemonade on a Hot Day**

If you are anything like me, you get pretty thirsty after playing outside on a hot day. I can go inside for a cold glass of water, but on some days, I wish I had something else. I want something extra tasty—something like a cold glass of lemonade! Making real lemonade is easy. It only takes lemons, water, sugar, and a few minutes.



## The Ingredients Are Simple

First, ask an adult to help you **gather** some supplies.

To begin, you'll

need 10 to

12 lemons,

1 $\frac{3}{4}$  cups of  
white sugar,

and 8 cups  
of cold

water. Find  
a juicer,

a pan,

a pitcher,

liquid and

**dry measuring cups**, a cutting

board, a medium-size bowl, and

a long-handled spoon. Once you

gather everything, you're ready

to make lemonade!









## Just Follow These Directions

In a pan, mix the sugar with one cup of water. Then ask your adult helper to turn on the stove for you. Bring the pan of liquid to a bubbly boil. Stir the mixture so that all of the sugar dissolves into the water.

Once it boils, the adult can take the hot pan off the stove and put the mixture in the refrigerator to cool. It will cool faster if you pour it into another **container** first.







## **The Super Lemon Roll!**

Now for the fun part! Most people cut the lemons and squeeze the lemon juice into the pitcher. Lemons may be hard to squeeze that way. You could do it that way, or you could follow a super secret lemon-squeezing tip. Lemons will be easier to squeeze if you soften them first. To do that, smash and roll them on the table or **countertop**.





## **Squeezing the Lemons**

When you're all done rolling and smashing, ask the adult to cut the lemons in half for you. Then get the bowl and the juicer and start squeezing! Push and twist the softened lemon halves over the ridges of the juicer. All the juice will run out. As the juicer fills up, pour the lemon juice into the bowl.



Once you have enough juice in the bowl, use a fork or a little strainer to pick out all the seeds from the juice. You don't want any seeds in your lemonade! Pour the other seven cups of water into the pitcher. Then slowly add the bowl of lemon juice.





## Adding All the Ingredients

You're almost done! There is just one more ingredient to add.

Remove the cooled sugar-and-water mixture from the fridge and pour all of it into the pitcher. It's sticky, so be careful not to spill any!







Stir all the contents in the pitcher with the long spoon. Watch how the color changes from clear to a pale lemony-yellow shade as you stir. It looks good already!





## Chilling Out the Lemonade

How patient are you? I ask because the best thing to do is to put the pitcher in the fridge. You want it to be frosty cold when you drink it. But if you are **impatient** like me, it's hard to wait. You'll want to taste your wonderful **creation** right away! So, add lots of ice cubes to a tall glass and pour in the fresh lemonade. You made that!



Once you've enjoyed that first glass, put the pitcher in the refrigerator to stay cold. Then the next time you're extra thirsty from playing outside while it's hot, you'll have a special way to cool off. You'll have your own homemade, icy-cold lemonade!





# Alex's Lemonade Stand

FOUNDATION FOR CHILDHOOD CANCER



## How has making lemonade helped to find a cure for childhood cancer?

There are many types of childhood cancer. Almost every school has at least one child who is fighting this serious disease.

One four-year-old cancer patient, Alex Scott, had an idea to help raise money for cancer research. She decided to sell lemonade in her front yard. That summer, Alex's lemonade stand raised \$2,000!

News programs picked up Alex's amazing story. As more people learned about what she had done, they asked to help. Alex died four years later, at age eight. By then, her idea had helped to raise almost one million dollars!

Learn more about Alex and how she raised money for childhood cancer research.

**Visit [www.AlexsLemonade.org](http://www.AlexsLemonade.org)**



## Glossary

<b>container</b> ( <i>n.</i> )	an object that holds things inside it (p. 7)
<b>countertop</b> ( <i>n.</i> )	a flat working surface on top of a kitchen cabinet (p. 8)
<b>creation</b> ( <i>n.</i> )	a product or work of art invented or imagined by someone (p. 13)
<b>gather</b> ( <i>v.</i> )	to bring things together in a group (p. 5)
<b>impatient</b> ( <i>adj.</i> )	excited and not wanting to wait to do something (p. 13)
<b>measuring cups</b> ( <i>n.</i> )	cups made in many sizes that help cooks add the right amount of ingredients (p. 5)



**Photo Credits:**

Front cover, pages 5, 6, 7, 8, 9, 10, 11, 12, 13, 14: Craig Frederick/  
© Learning A–Z; back cover: © iStockphoto.com/JK Bowers; title page:  
© iStockphoto.com/KKGAS Photography; page 3: © Jupiterimages Corporation;  
page 4: © iStockphoto.com/Shirly Friedman; page 15: courtesy of Alex’s  
Lemonade Stand Foundation/www.AlexsLemonade.org

How to Make Lemonade  
Level M Leveled Book  
© Learning A–Z  
Written by Steven Accardi  
  
All rights reserved.  
  
www.readinga-z.com

Correlation	
LEVEL M	
Fountas & Pinnell	L
Reading Recovery	19
DRA	24