

Material List:

Vinegar cleaner:

- Peeler
- Cutting board
- Small jar (optional)

Lemonade:

- Measuring cup
- Tablespoon
- 2 glasses
- Spoon
- Cutting board
- Knife
- Citrus press
- Water
- Ice

Lemonade stand sign:

- Knife
- Cutting board
- Cardboard or paper
- Paint brushes
- Recommended: flat surface covered in newspaper

DIY Lemon-Vinegar Cleaner

Infused Lemon White Vinegar

Ingredients:

- Peel of 1 lemon
- 4 oz white vinegar

Instructions:

1. Wash the lemon thoroughly and peel off the outer layer, avoiding the white pith.
2. Place the lemon peel in a clean glass jar.
3. Pour the white vinegar over the lemon peel, ensuring it is fully submerged.
4. Seal the jar tightly and store it in a cool, dark place for at least one week to allow the flavors to infuse.
5. After a week, strain out the lemon peel and transfer the infused vinegar to a clean container for storage or use.



Lemon Vinegar Spray

Ingredients:

- 1 oz infused lemon white vinegar
- 1 oz water

Instructions:

1. Combine the infused lemon white vinegar and water in a 2 oz spray bottle.
2. Shake well to mix the ingredients thoroughly.
3. Label the bottle clearly and use it for various cleaning purposes.

Vinegar Cleaner Tips

- Spot-test on a small, inconspicuous area before using the vinegar solution on delicate surfaces to ensure compatibility.
- Use as a multi-surface cleaner for countertops, glass, mirrors, and other hard surfaces.
- Vinegar solution is great for sanitizing surfaces like kitchen counters, cutting boards, and doorknobs with its antimicrobial properties.

Lavender Lemonade

Ingredients:

(1 serving)

- 2 tbsp lemon juice
- 1 tbsp lavender syrup
- Pinch of salt
- 1/2 cup water
- Ice



Instructions:

- In a glass add lemon juice, salt and syrup. Stir until salt dissolves.
- Then add water and ice.
- Enjoy!

Lavender Syrup Instructions

Ingredients:

- 1/2 cup water
- 1/2 cup sugar
- 2 tbsp dried lavender (food grade)
- Optional: 1/4 tsp butterfly pea flower powder (gives purple color)



Directions:

- In a small sauce pan add water and sugar over medium heat. Stir until sugar is dissolved, about 3 min.
- Add lavender and butterfly pea flower and bring to a simmer and then take off heat.
- Cover with a lid and allow to steep for 15 minutes.
- Strain into a pint jar and store in the refrigerator.
- Syrup lasts up to 2 weeks.

Painting with Lemons

Materials Needed:

- Lemon (provided)
- Tempera paint (provided)
- Markers (provided)
- Plate as a palette (provided)
- Paper or cardboard
- Paintbrush



Instructions:

1. Prepare Your Workspace: Lay down a protective covering on your work surface to prevent paint from getting on it. Gather all your materials within reach.
2. Cut Lemons: Take a lemon and cut it in half crosswise, exposing the fruit's sectional parts. Carefully cut around the fruit's membranes, cutting the juicy sections out and leaving the membranes intact.
3. Apply Paint: Place a small amount of paint onto your gold plate palette. Dip the cut side of the lemon half into the paint, ensuring that the paint covers the surface evenly.
4. Stamping: With the painted side facing down, gently press the lemon onto your paper or cardboard. Apply even pressure to ensure a clear impression. Lift the lemon carefully to reveal the stamped design.
5. Create Patterns: Experiment with different patterns and designs by rotating the lemon or varying the amount of paint applied. You can overlap stamps to create layered effects.
6. Allow to Dry: Let your painted creation dry.
7. Optional Detailing: If desired, use a paintbrush or markers to add additional details or embellishments to your stamped design once the base layer has dried.

Remember to have fun and get creative with your lemon stamping art! Experiment with different colors, papers, and techniques to create unique and vibrant paintings.

