



Tips for Running Lemonade Stand Business

1. Have fun! It's almost crazy but it's your own business. Here's your chance to run it the way you want.
2. Try to make all your lemonade before you open for the day. That means, placing pitchers in the fridge to keep cold. Avoid rushing back inside to make more when you have customers lined up and down the block.
3. Wash your hands before and after you make lemonade. You don't want to be known as "Mr. or Ms. Sticky Hands Lemonade Seller."
4. Say 'thank you' often and be nice to customers. You'll want them to come back.
5. Have a place to store your money like a shoe box or a jar. Don't let it out of your sight.
6. Stay away from the neighborhood slip and slide while working. You have a job to do. Plus, hopefully the kids will come to you when they get thirsty!
7. Try not to drink too much of the lemonade you make. You don't want to put yourself out of business or get a sour belly.