



LEMONADE
STAND
DAY



FUNDRAISING TOOLKIT



THANK YOU

Thank you for hosting a Lemonade Stand in support of Good Shepherd! In order to make things easy-peasy-lemon-squeezy, we have put together this fundraising toolkit. This is a step-by-step guide to planning, promoting, and running your stand. We hope this will help you have a fun and successful day!

We are so happy you have decided to join our community of passionate supporters. At Good Shepherd, we see that many people are faced with hardships throughout their lives. We also see how we can give them the support they need to overcome these tough times and go on to live happy and healthy lives. When life gives us lemons, we must make lemonade!

- The Good Shepherd Events Team



EASY-PEASY STEPS

1

REGISTER

- If you are planning on hosting your lemonade stand with siblings, family or friends, or you are part of a group such as a church, school or sports team- please choose "**register a team**".
- Each member of the team must register in order to get their welcome kit and t-shirt (just click the "**join a team**" button to register all the members once you've registered your team).
- If you are hosting your lemonade stand on your own, **register as an individual**.

2

BEGIN FUNDRAISING

- Set up your **online page** so you can get started fundraising right away by asking friends and family members to support your virtual lemonade stand.
- You can also host **additional fundraisers** leading up to your in person stand to raise extra funds

3

PICK UP YOUR WELCOME KIT

- Welcome kits will be available for pickup at the Good Shepherd Development Office, located at **10 Delaware Avenue** in Hamilton. You will receive an email a few days after you register to let you know your kit is ready for pickup.

4

CHOOSE A LOCATION

- Email events@gsch.ca to let us know **where and when** you will be hosting your stand. Please include your **team name**.

5

PREPARE FOR YOUR STAND

- Gather all the items from your **Lemonade Check List** to ensure you are fully prepared for your customers. Post **posters** around your neighbourhood and on **social media** to let everyone know where to get your amazing lemonade!

6

DROP OFF YOUR FUNDS

- You can drop off cash and cheques at the Good Shepherd Development Office located at 10 Delaware Ave in Hamilton. Email events@gsch.ca to arrange **your drop off date**.



**ADDITIONAL
FUNDRAISING
IDEAS**





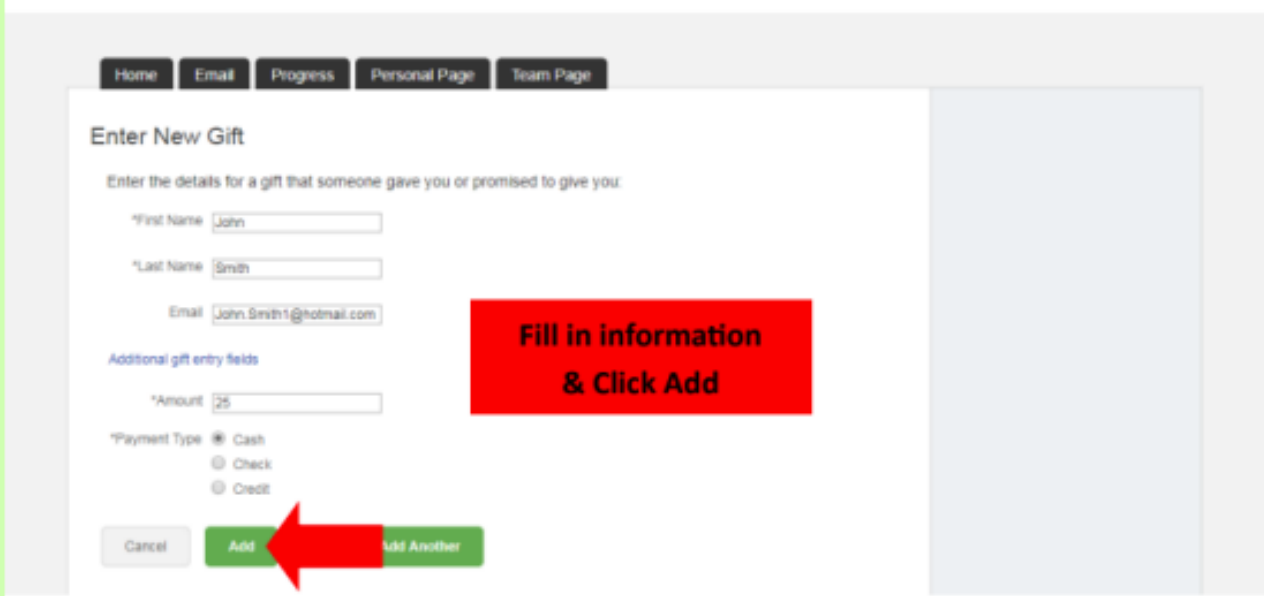
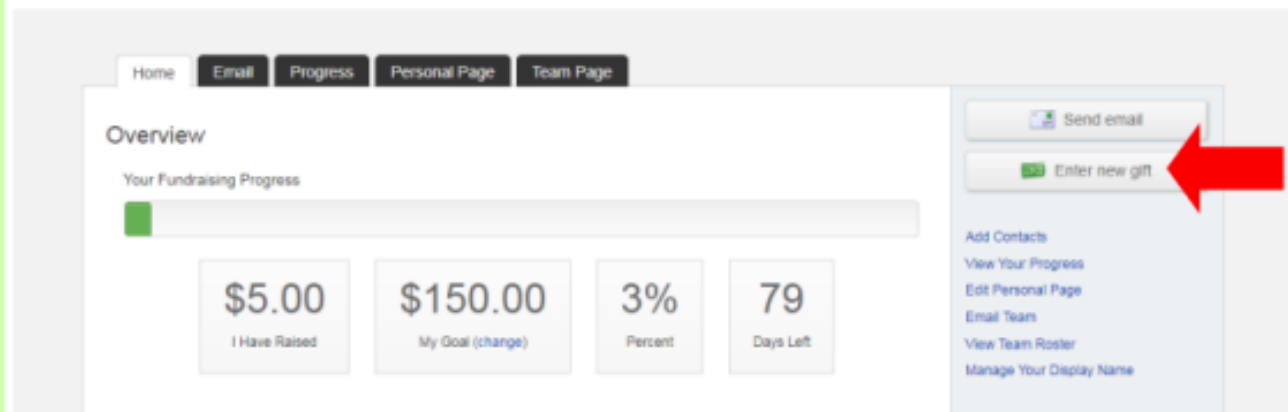
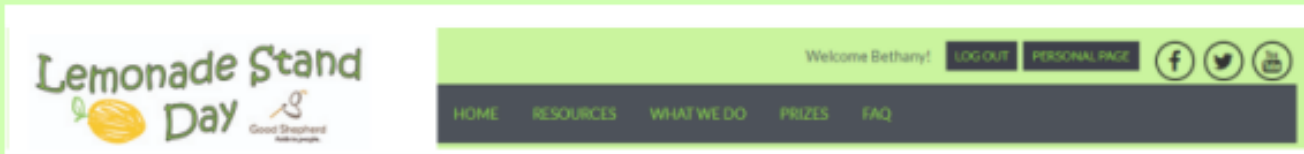
ADDITIONAL FUNDRAISING IDEAS



HOW TO:

ADD AN OFFLINE GIFT SO CASH OR CHEQUES APPEAR ON YOUR ONLINE FUNDRAISING PAGE

log in to your participant centre



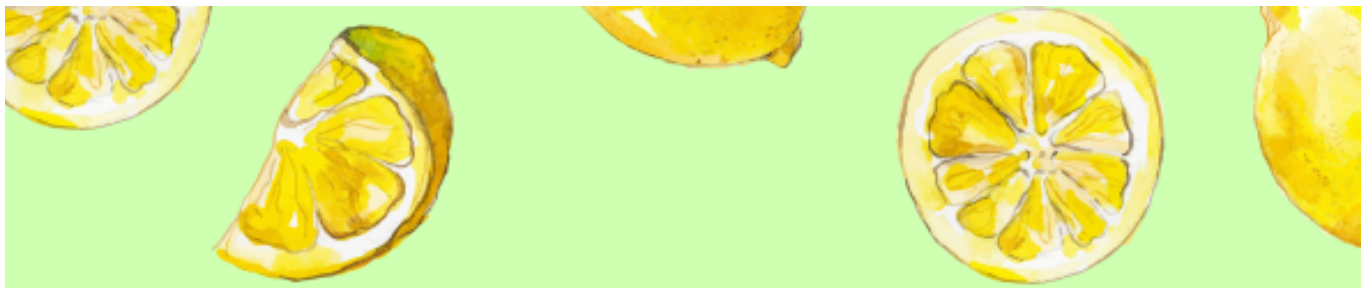
PREPARATION & PROMOTION





CHECKLIST

- LEMONADE
- CUPS
- ICE
- TABLE
- CHAIRS
- DECORATIONS
- PRICE LIST/MENU
- PLEDGE FORM
- CHANGE
- FREEZIES (?)



HOMEMADE LEMONADE

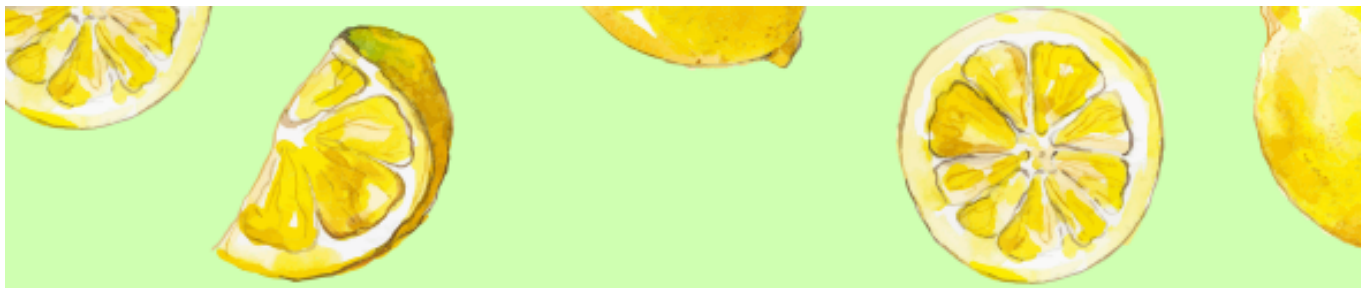
SERVINGS	TIME	COST
<u>8 people</u>	<u>10 minutes</u>	<u>\$5</u>

INGREDIENTS

- 1 1/2 cup granulated sugar
- 1 cup water (cold), plus 7 cups to serve
- 1 1/2 cups Lemon Juice (from 8 medium or 6 large lemons)

INSTRUCTIONS

1. In a small saucepan, combine 1 cup water with 1 1/2 cups sugar. Place over medium heat and bring just to a simmer, stirring to dissolve the sugar. Remove from the heat and let the syrup cool to room temperature. Transfer to a mason jar, cover and refrigerate until ready serving.
2. Squeeze 1 1/2 cups lemon juice. Transfer to a mason jar and refrigerate up to 2 weeks until ready to make lemonade.
3. To make the full batch of lemonade, pour 7 cups cold water into a pitcher, add the 1 1/2 cups of lemon juice and 1 1/2 cups chilled sugar syrup and stir to combine. You can also add the lemon juice and sugar syrup to taste. Add ice to glasses when serving.



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CHARITY LEMONADE STAND

BUY FROM US AND SUPPORT



Good Shepherd
Faith in people.

DATE:

TIME:

LOCATION:

Lemonade Stand Day



Dear Friends,

I encourage you to support the fundraising efforts of this team's Lemonade Stand held on behalf of Good Shepherd.

Proceeds raised on Lemonade Stand Day will be donated to Good Shepherd programs and services. Our services include emergency food and clothing; daily hot meals; emergency shelters for men, youth, families, women and children; transitional housing and education for homeless and street-involved youth; hospice palliative care; community mental health programs; and supportive housing programs.

Good Shepherd is the largest provider of health and human services in the Greater Hamilton area. Our programs and services are devoted to alleviating and preventing poverty and homelessness in our community. Good Shepherd provides compassionate care that works to restore hope and dignity to those in need. Beyond addressing their immediate needs, we deliver innovative solutions that promote health and independence.

By donating to Good Shepherd, you are helping the community's most marginalized people establish a path to a stable and healthy life.

If you have any questions about Lemonade Stand Day or about Good Shepherd programs and services, please contact me at 905-528-6565 Ext. 3309 or by email at events@gsch.ca

Sincerely,

Bethany Hart

Bethany Hart
Events Manager

HAVE OTHER QUESTIONS?

CHECK OUT OUR FAQ SECTION

EMAIL EVENTS@GSCH.CA

CALL (905) 528-6565 x 3309

