

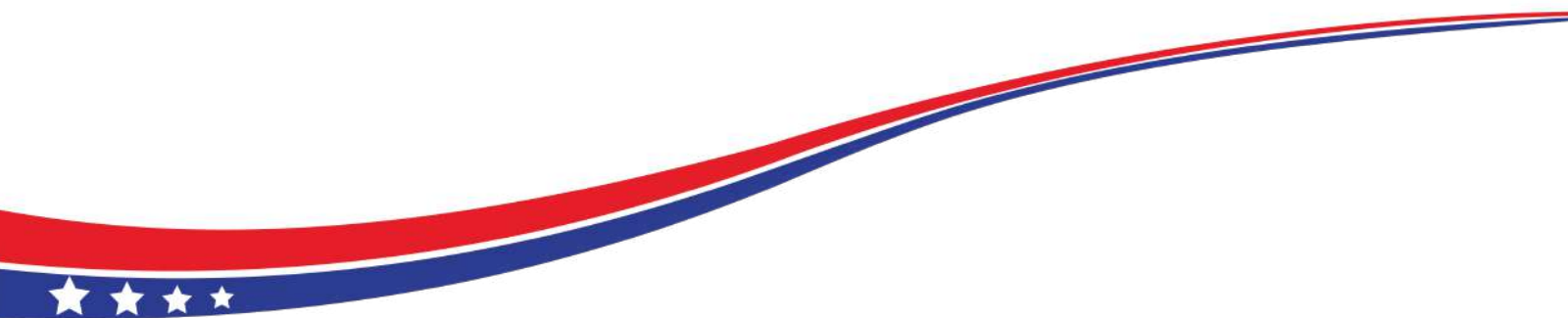
AMERICAN VILLAGE :

Step by step



SUMMER





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JUNE



SUMMER CRAFT

VOCABULARY



dedicated
assistant



lemonade



lemon



bowl



sugar



to roll



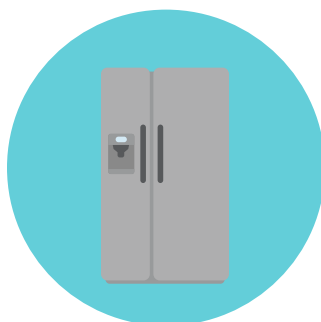
a pitcher



water



a slice

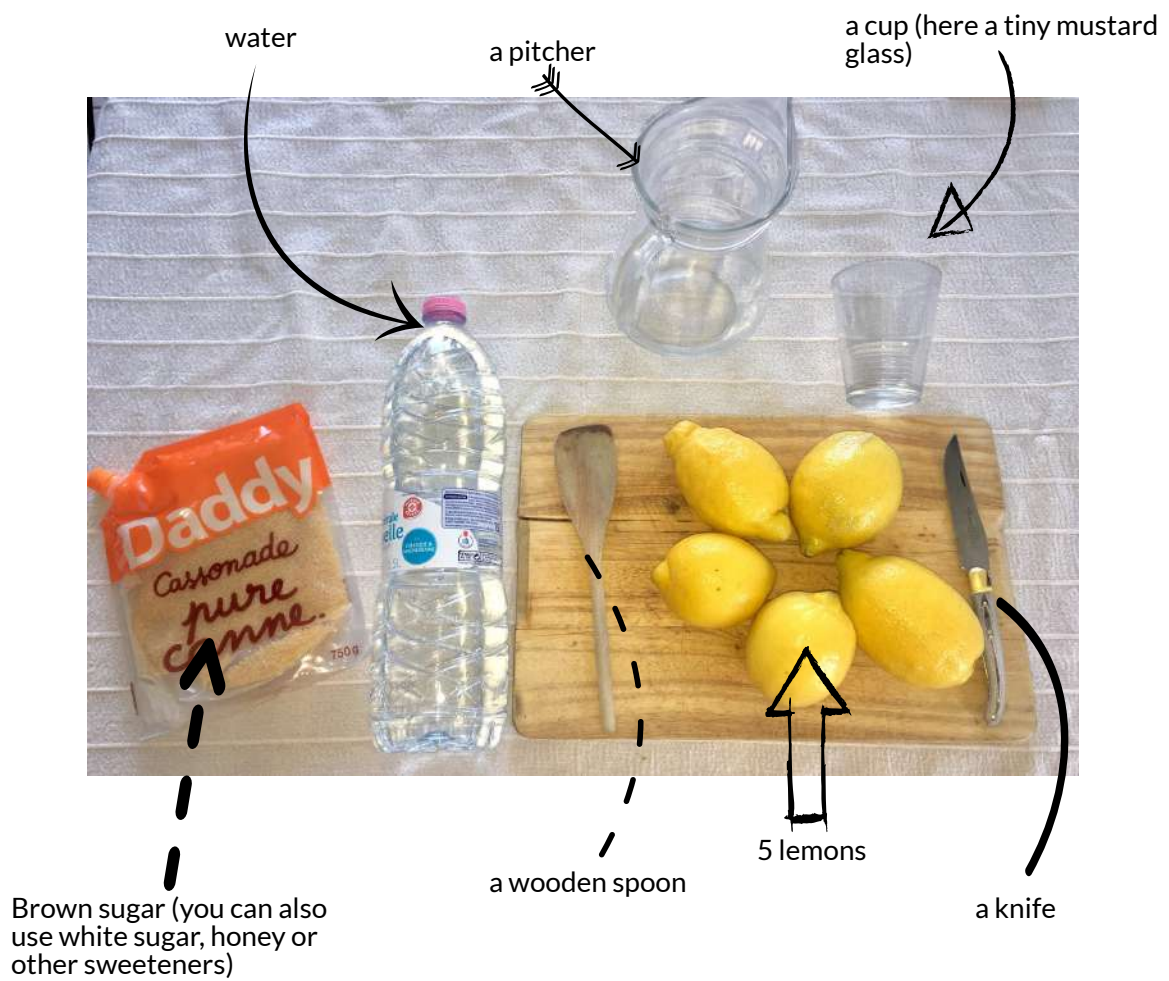


fridge



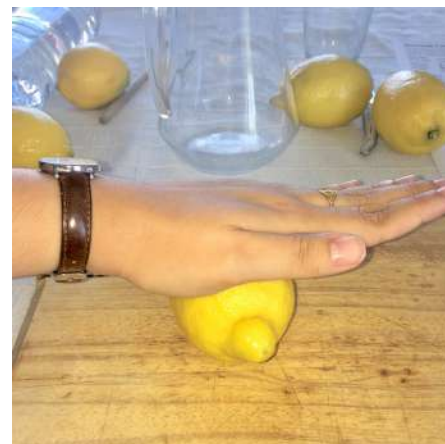
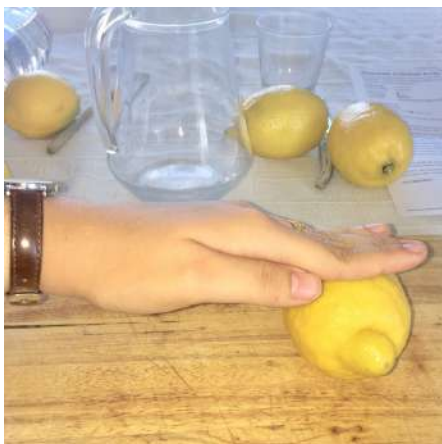
Let's get into it !

You need :



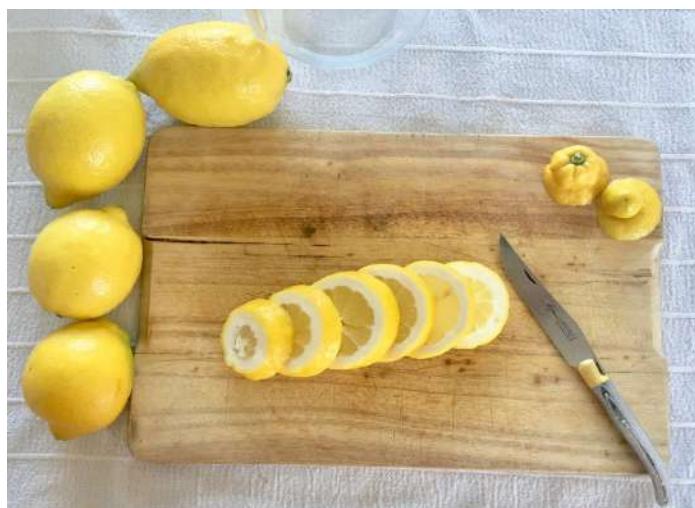


STEP 1 : Prepare your lemons

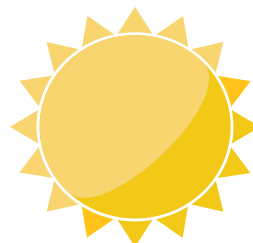
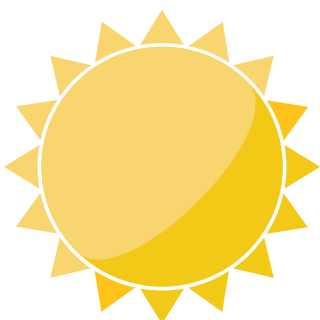


Washed your lemons with soap or vegetable spray, and warm water.

Roll lemons firmly on a hard surface until they become soft. This will help them to release their juice.



Slice one lemon and put it in your pitcher. Make sure to ask an adult for help when using a sharp knife.



STEP 2 : Combine all your ingredients :



Squeeze the juice of the other lemons into a pitcher.



Pour one cup* of sugar into the pitcher.
You can use any sweetener of your choice like agave sirup, honey, white sugar...
Here, we used brown sugar.



Mash the lemon slices and the sugar using a wooden spoon, until the sugar has dissolved.

* one cup is equivalent to a small mustard jar.

STEP 3 : Finish your lemonade



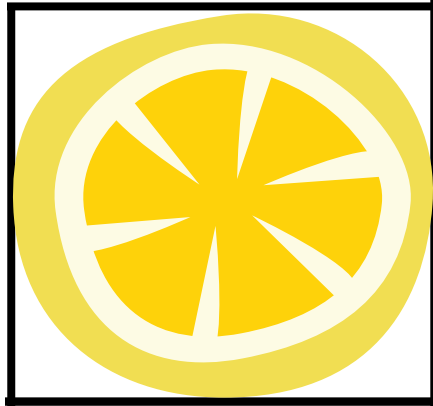
Add 4 cups water. Stir the lemonade, taste it to make sure it's sweet enough for you. Add more water if it is too sweet and more sugar if it is not sweet enough.

Store lemonade in the fridge and let it chill for at least 30 minutes so everything combines for a better flavor.

THERE YOU ARE !
All you have to do now is to enjoy your lemonade!



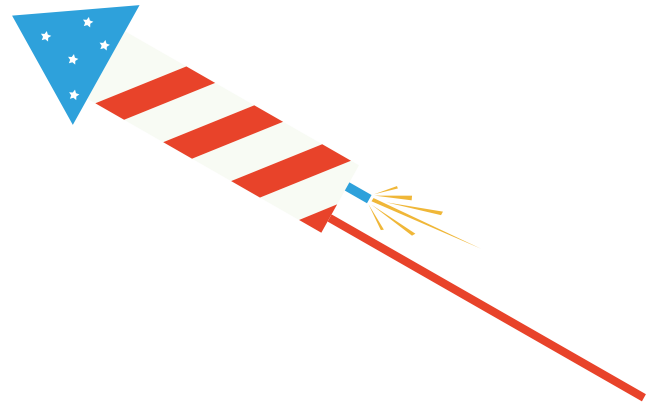
There you go !



NEXT MONTH

U.S.A.

What do you know about **U.S.A**? Next month learn about the animals, people and traditions of the 51 United States of America.



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