

# How to make Victorian Lemonade

*This is a drink that only rich Victorian people would have enjoyed, as sugar was VERY expensive!*



## INGREDIENTS to make one large jug of lemonade...

- 2 to 3 lemons
- Sugar to taste.
- Hot and cold water.

## METHOD (with the help of an adult)

- Cut each lemon in half. Using a juicer, squeeze as much juice as you can out of the lemons.
- Add about 1 tablespoons of sugar to an empty jug. (You can add more later to taste, if needed.)
- With the help of an adult, pour a small amount of boiled water over the sugar and stir to dissolve.
- Pour the squeezed lemon juice through a strainer into the sugary solution in the jug.
- Top up with cold water and ice and stir to mix.

Pour yourself a glass and enjoy the taste of this lovely tangy lemonade ... yum yum!



This is a Victorian juicer. It is made of glass. We still use juicers like this today, but we also have different shaped ones made of plastic & metal like the ones below - which type will you use?



Did you know that Victorians had never heard of plastic. The first plastic wasn't invented until 1907, after Queen Victoria had died.



In Victorian times, sugar was very expensive and you couldn't buy it in bags in the shops like you do today. You had to buy lumps of sugar, taken from a solid block called a **sugar cone** (see the picture.) **Sugar nippers**, like the ones shown on the right, would be used to break pieces off the cone, and these could then be ground down into granules.



Did you enjoy making the lemonade?

Do you like the taste of it or do you prefer the modern fizzy lemonade we have today?

We would love to see how you got on. Share a pic with us on social media! :)