

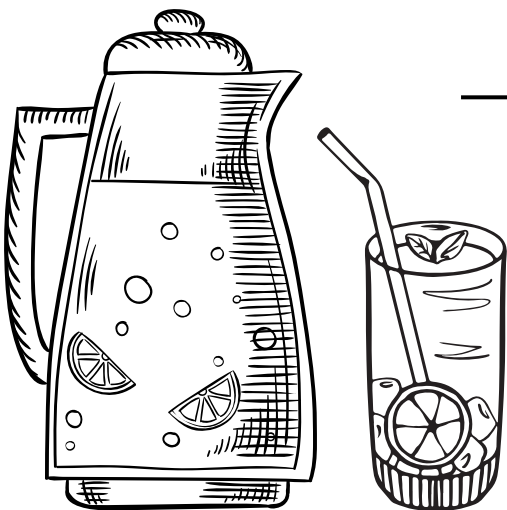
# lemonade

# STAND

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Place: \_\_\_\_\_



lemonade

STAND

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Place: \_\_\_\_\_

\_\_\_\_\_



lemonade

STAND

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Place: \_\_\_\_\_

\_\_\_\_\_



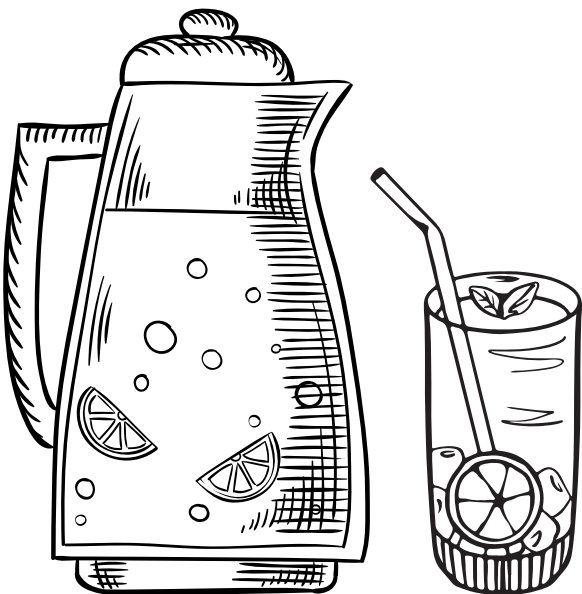


# MENU

Lemonade: 50 ¢

Pink Lemonade: 50 ¢

Lemon Cookies: 25 ¢



# Check List

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# Supplies

**Supplies On Hand:**

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**Supplies To Buy:**

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**Total Cost:**

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# Aftermath

Cost to run a lemonade stand: \_\_\_\_\_

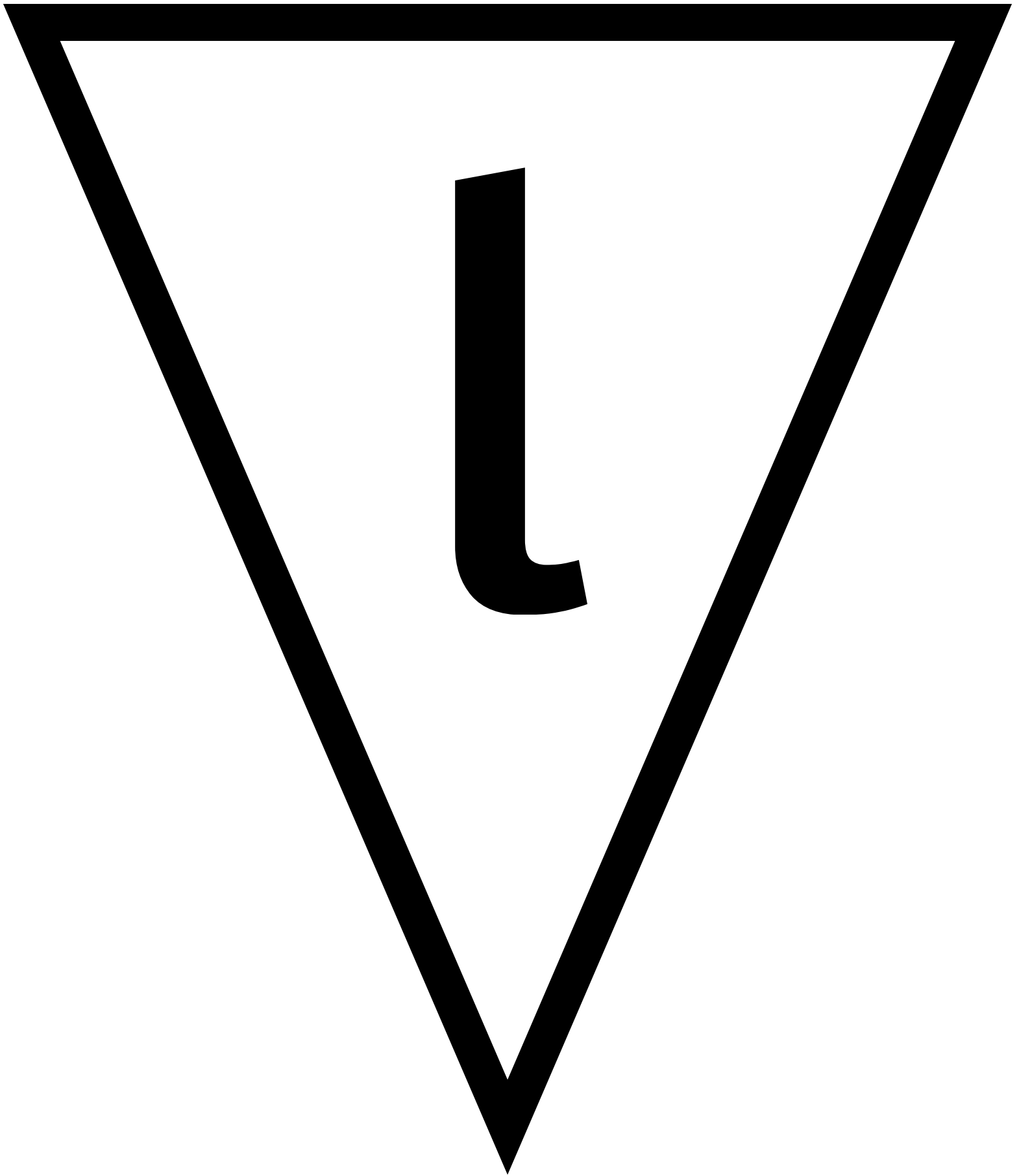
How much money did you make? \_\_\_\_\_

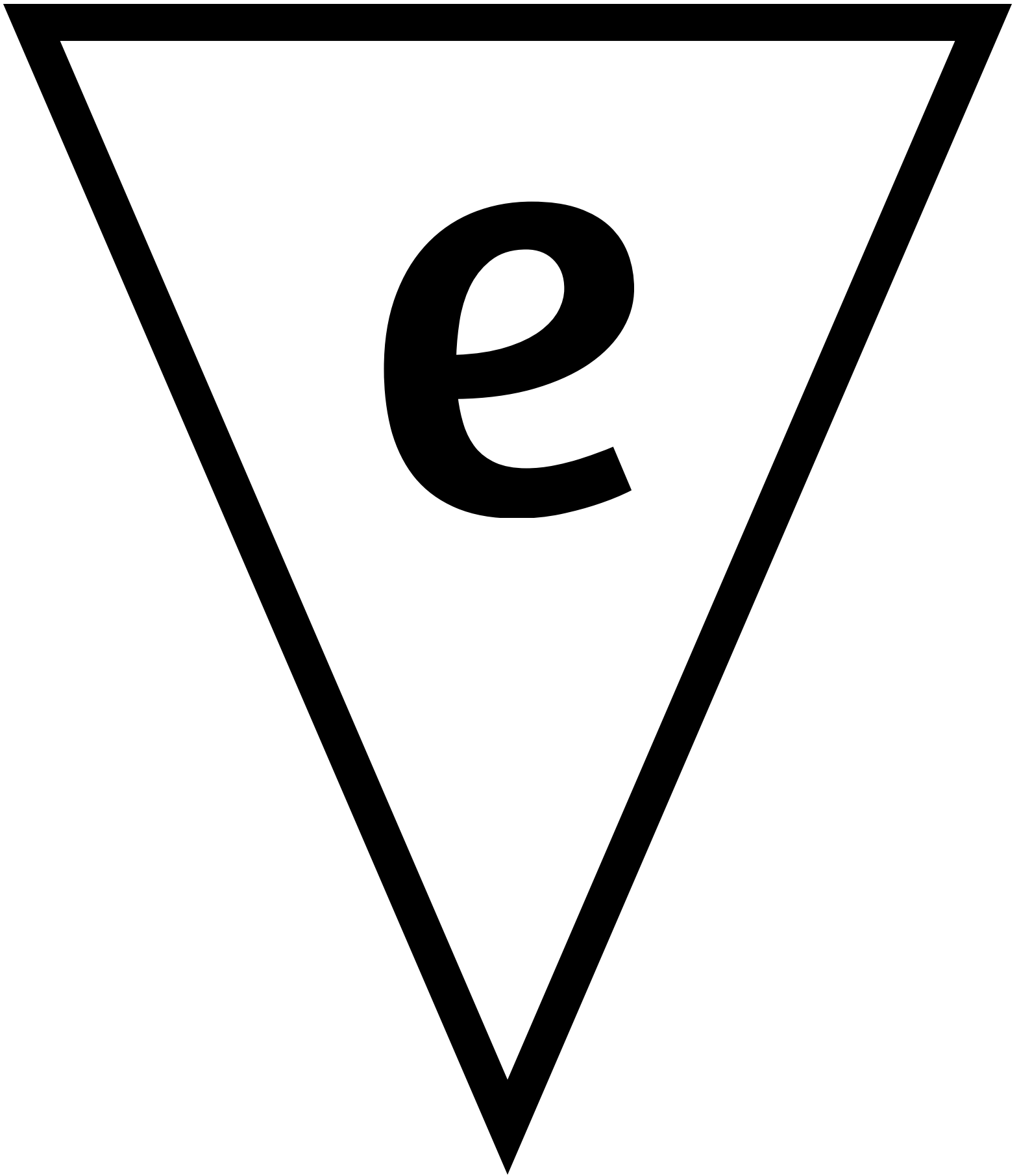
How do you calculate the profit? \_\_\_\_\_

How much profit did you make? \_\_\_\_\_

Did you meet your goal? \_\_\_\_\_









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