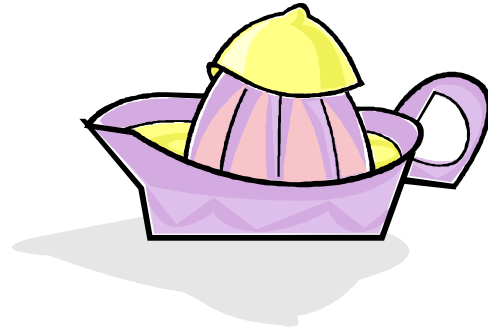


Lemon Ice

If your family would like to try it, you will need:

- 4 cups water
- $1\frac{1}{2}$ cups sugar
- $\frac{3}{4}$ cup fresh lemon juice



All you need to do is:

1. Combine water and sugar in a pot.
2. Boil for 5 minutes. Cool.
3. Add juice and pour into freezer bowl.
4. Freeze until very firm, stirring every 30 minutes.

Makes 8-10 servings

Want some history?

September 22nd is the day the ice cream cone was invented. Italo Marchiony, an immigrant from Italy, came to New York in the late 1880's. Soon after arriving, he began selling lemon ice from his pushcart. Inspired to develop a holder for his tasty delicacy, Marchiony tried a paper cone before settling on a cone made of pastry. What a great invention! Celebrate the birthday of the ice cream cone by making Lemon Ice, scooping it into a cone, and enjoying an "original" ice cream cone.