

**THE COMPLETE  
ALCOHOL-FREE  
ENTERTAINING KIT**

\* to make your  
Prom and Graduation Season  
sparkle \*



A goodwill initiative from Sanfaustino, the Calcium Water  
[www.sanfaustino.com/celebrate](http://www.sanfaustino.com/celebrate)

# Parents: Listen Up!

## Strategies for a Safe Prom & Graduation Season

Prom & Graduation celebrations should be memorable - for all the right reasons. Your teens know they don't have to drink to have fun, but peer pressures are heavy during this festive season. Plan ahead and communicate with your kids about making smart choices to ensure a fun and safe party season.

### What's the plan?

- \* Know your teens' plans in advance - where they'll be and with whom. Use the enclosed "Party Communication Card" to make sure you have necessary phone numbers, party locations and other important info.
- \* Discuss how to deal with difficult situations, what kind of security there will be at parties and how they'll be getting home so they avoid getting into a vehicle with an impaired driver.
- \* Remind your teen that it's not only safer to celebrate without drinking; it's also more memorable -- no regrets, hangover or humiliation to deal with the next day.
- \* Put it in writing by signing a contract with them before the prom.

### When teens hit the road, know the road they're on

- \* If your teen plans to hire a limo with friends, make sure the company doesn't tolerate drinking in the car.
- \* Have a back up plan - ensure your teen that you are awake, available and ready to help if their plan changes.
- \* Send your teen off with a cell phone that has important numbers programmed, and safety cash in case of emergency.

### Talk it up & get involved

- \* Talk with other parents and school officials to ensure prom activities are safe.
- \* If you and your teen are hosting a pre- or post-prom party, choose a fun theme and organize alcohol-free activities, such as dancing, games and contests, to keep guests busy.

### A thirst for partying

Be sure to provide fun non-alcoholic drinks to prevent temptation. The enclosed "mock"tail recipe cards make any celebration festive and promote safe partying.

### Alcohol-free festivities for everyone

Show your support for non-alcoholic entertaining by offering kids, and parents, an alcohol-free menu at your pre- and post-prom activities.

# party communication card

## party info

\_\_\_\_\_  
Prom/School Name

\_\_\_\_\_  
Prom Location/ Phone Number

\_\_\_\_\_  
Pre-Prom Location/Phone Number

\_\_\_\_\_  
Dinner Location/Phone Number

\_\_\_\_\_  
Post-Prom Location/Phone Number

## partygoer info

\_\_\_\_\_  
Your Teen's Cell Number

\_\_\_\_\_  
Friend #1 Name/Cell Number

\_\_\_\_\_  
Friend #2 Name/Cell Number

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_  
Names/Phone Numbers of Parents in the Group

(please turn over)

## transportation info

\_\_\_\_\_  
Limo Company Name/Phone Number

\_\_\_\_\_  
Driver Name/Phone Number

## misc. info/numbers

\_\_\_\_\_  
911

\_\_\_\_\_  
Hospital Location/Phone Number

\_\_\_\_\_  
Roadside Assistance/Phone Number

\_\_\_\_\_  
Health Insurance Info/Phone Number

\_\_\_\_\_  
teen signature

\_\_\_\_\_  
parent signature

"mock"tail recipes  
for  
Safe Prom & Graduation  
Celebrations

Drinks don't have to be alcoholic to be fun and festive. The following "mock"tail recipes will shake up your party without shaking up trouble.

All "mock"tail ingredients can be found at your local grocer, gourmet store or natural food store - and many are included in this kit!

A virtual kit is also available at [www.sanfaustino.com/celebrate](http://www.sanfaustino.com/celebrate)

Enjoy!



# Watermelon Sparkle

Makes one-half gallon  
or eight 8-oz glasses

This recipe combines two warm weather favorites...  
watermelon and fresh lemonade - and adds a dash of sparkle.

## planning ahead

The lemonade can be made up to 8 hours in advance and stored in the refrigerator.

## ingredients

- \* 1 small watermelon (10 pounds or less)
- \* 1/2 cup sugar
- \* 32 ounces fresh lemon juice (from 24-30 lemons)
- \* 8-16 oz. "Simple Syrup" (see reverse side)
- \* 1 bottle chilled Sanfaustino (enclosed in kit)
- \* Ice for serving

## preparation

Cut the watermelon into 2-inch cubes.  
Place the cubes into a colander, set inside a bowl & sprinkle with sugar.  
Stir the watermelon to exude the juice. You will get anywhere from 8 to 24 oz.  
of juice depending on the ripeness of the melon.  
Pour the lemon juice and the watermelon juice into a large pitcher.  
Add 8 oz. syrup and stir well.  
Taste and add more syrup or water if necessary. Serve over ice.

## glassware

Iced-tea or cooler glasses

# simple syrup

## ingredients

- \* 2 cups sugar
- \* 1 cup water

## planning ahead

Can be made up to 2 weeks in advance and stored in the refrigerator.

## preparation

Place the sugar and water in a small saucepan and stir to combine. Bring  
to a gentle boil over medium-high heat.  
Reduce the heat and simmer until the sugar is completely dissolved  
and the syrup is slightly thickened, about 3 minutes.  
Remove from the heat and let cool.  
Transfer the syrup to a container with a tight-fitting lid,  
cover and refrigerator until ready to use.



# orange lime fizzle

Makes four 9-oz drinks

## ingredients

- \* 4 limes
- \* 4 tsp sugar
- \* Juice of 4 small oranges
- \* Ice for serving
- \* Sanfaustino water

## preparation

Using a zester cut long zest from the limes and set aside.

Cut off and discard all the white pith and any remaining zest from the limes.

Cut the limes into quarters and transfer all the pieces to a bowl.

Sprinkle the sugar over the lime and combine with the juice from the oranges.

Muddle very well.

Fill each glass halfway with ice.

Divide the lime/orange mixture among the glasses.

Fill the rest of the way with ice, then top off with a splash of Sanfaustino for sparkle.

Stir well.

Float some lime zest on top of each drink and serve.

## glassware

Highball glasses

# faux-jitos

Makes four 6-oz drinks

## ingredients

- \* 2 limes, cut into eighths
- \* 4 tsp sugar
- \* ice for serving
- \* Sanfaustino water (enclosed in kit)

## preparation

Place 4 pieces of lime into each rocks glass

Add 1 tsp. sugar and 3 mint leaves to each glass

Muddle together

Fill the glasses with ice, top with Sanfaustino water (for light bubble)

## glassware

Rocks glasses

# \* coconut cabana \*

Makes eight 16-oz drinks

Evoke an island paradise with the Coconut Cabana.  
Note you will need a blender to make this drink.

## planning ahead

It's best if the ingredients are well chilled before mixing, or you can combine all but the crushed ice and the garnish up to 8 hours in advance and refrigerate it until you are ready to blend. If you have time, pre-chilling the glasses will help keep the Coconut Cabana from melting too fast.

## ingredients

- \* 32 oz pineapple juice
- \* 16 oz of coconut milk
- \* 8 oz of heavy cream
- \* 12 oz of ginger ale
- \* 8 oz of Sanfaustino
- \* 8 cups crushed ice
- \* 8 pineapple wedges for garnish

## preparation

Mix all ingredients except the crushed ice and pineapple wedges in a large pitcher.

If desired, cover and refrigerate for up to 8 hours.

When ready to blend, do so in batches, using 1 cup of crushed ice and 9 oz of mix per serving. Process in a blender on medium speed until smooth.

Pour into glasses, garnish each with a pineapple wedge, and serve.

## glassware

Hurricane glasses, pint glasses or other specialty glasses can make this drink more fun!

# \* shot of efferve "sense" \*

## ingredients

- \* Jello
- \* Effervescent Sanfaustino water

## preparation

In medium bowl, combine:  
Small package of any flavor Jello

3/4 Cup boiling tap water

Stir to dissolve.

Let cool to almost room temperature.

Add 3/4 cup of effervescent Sanfaustino.

Pour into individual cups or molds.

Freeze or chill until firm.

## to serve

use mini-soufflé cups, or other small serving cups

## some helpful hints...

- \* Use Jello that matches your school's colors
- \* Increase liquid & pour into individual cups for a softer shooter
- \* Decrease liquids and pour into a wax paper lined pan if you want to cut them into shapes.