



From Lorain County's 18th annual party with a purpose!

Zero Proof Mix Off









For the Health of Us All

Conducted through Lorain County Public Health Funded by U.S. DOT/NHTSA and ODPS 11/19
December 5, 2019



Safe Communities Coalition

Lorain County

WHO WE ARE

For nearly 30 years the Safe Communities Coalition (SCC) has worked through community initiatives that involve engineering, enforcement, and education.

OUR MISSION

To prevent injuries and deaths on Lorain County roads.

WHAT WE DO

- Review and analyze Lorain County crash data.
- Raise traffic safety awareness via campaigns, events, interventions, and social media.
- Educate about the importance of wearing your seat belt, driving sober, motorcycle safety, driving focused, and bicycle and pedestrian safety.
- Facilitate the Traffic Fatality Review Committee, to review all fatal traffic crashes in Lorain County and identify trends and possible interventions to prevent future crashes.
- Host the Zero Proof Mix Off to remind holiday hosts to serve zero-proof options at parties and for everyone to always make plans for a sober ride home.

Are you passionate about saving lives? Or, want to find a way to make a difference locally? Get involved!

TABLE OF CONTENTS

| Power Punch – Catholic Charities2 |
|---|
| Jack Frost's Mocktini – Common Ground3 |
| Pumpkin King's Cider – Firelands Counseling & |
| Recovery Services4 |
| Cherry Sunrise – Keystone High School Youth 4 Youth5 |
| Oh, Fudge – LCCC Police Training Academy6 |
| Little Green Rudolph – Let's Get Real Inc7 |
| Pink Escape – Lorain Correctional Institution8 |
| Hot Cran-Apple Christmas – Lorain County Blue9 |
| Sobertini – Lorain County Common Pleas |
| Court Administration10 |
| Christmas at Hogwarts – Lorain County JVS FFA11 |
| Metro Park Maple Cider – Lorain County Metro Parks12 |
| Disaster Punch – Lorain County Office of |
| Emergency Management and Homeland Security13 |
| Farley's Frappe' – Lorain County Prosecutor's Office: |
| Project Outreach14 |
| Recovery is Who-tiful – Lorain County Recovery Court15 |
| No Punch, Punch – Lorain County Sheriff's Office16 |
| Iced Peppermint Mocha Mock-tail |
| – Mercy-Metro Trauma Program17 |
| Merry Mint Mocha – Murray Ridge Center: |
| Early Intervention18 |
| Blue Hope on Ice - NAMI of Lorain County19 |
| Wiggenweld Potion – St. Mary School Elyria20 |
| Scooby 2-1-1 – United Way of Greater Lorain County21 |
| Life Brew – Vitalant (formerly known as Lifeshare)22 |
| Cuddles on the Beach – Ohio State Highway Patrol23 |
| |
| 2018 WINNERS: |
| Best Taste (Tie!): Lorain County Blue Foundation, Santa's |
| Hot Coconuts24 |
| Best Taste (Tie!): Lorain County Sheriff's Office, Grandpa |
| Wished Grandma Made This Hot Chocolate25 |
| Best Name: Mothers Against Drunk Driving, Berry |
| Responsible Driver |
| Best Student Drink: LIFE A Dementia Friendly Foundation |
| & Lorain County JVS Allied Health Services Program, LIFE's |
| Frosted Lavender Lemonade27 |
| Best Presentation: Lorain County Prosecutor's Office, Will's |
| Winter Chill |
| People's Choice & Best Overall: Ohio State Highway Patrol, |
| Thin Blue Line Shine |
| THANK YOU!30 |
| |

Power Punch

MIXED BY:

Catholic Charities

INGREDIENTS:

- 46 oz. apple juice
- 46 oz. cranberry juice
- 1 gal. Hawaiian Red Punch
- 1 (46 oz.) can Pineapple Juice
- 1 Packet of Red Kool-Aid
- 1 (2 liter) Ginger Ale
- 1 c. sugar
- 1 c. water
- Ice
- Punch Bowl

DIRECTIONS:

This recipe makes about 2-3 gallons. To make half, use half the ingredients. Pour 24 oz. or half of the container of apple juice and cranberry juice into a punch bowl. Add half of the container of Hawaiian Punch to the bowl. Add 1/3 of the can of Pineapple juice to the mixture. In a separate bowl mix 1 cup of sugar with 1 cup of water and the cherry Kool-Aid packet; once mixed, pour this into the punch bowl. Stir the punch up well. Add 1/2 2 liter of ginger ale. Add ice and serve.



Jack Frost's MockTini

MIXED BY:

Common Ground

INGREDIENTS:

- 3 oz. blue Hawaiian Punch (or similar)
- 2 oz. white cranberry juice
- 1 (2 liter) 7-Up

DIRECTIONS:

Chill ingredients before making. Pour blue Hawaiian Punch into a large, chilled glass. Add white cranberry juice. Fill the rest of the glass with 7-Up.



Pumpkin King's Cider

MIXED BY:

Firelands Counseling & Recovery Services

INGREDIENTS:

- ½ gal. of apple cider
- 1 can of pumpkin purée
- ¼ c. of brown sugar
- ½ tsp. of cinnamon
- ½ tsp. of pumpkin pie spice
- ½ tsp. of ground ginger
- ½ tsp. of all spice
- 1 tbsp. of lemon juice
- 1 can of whipped cream

DIRECTIONS:

Recipe makes 6 quarts. Combine all ingredients into a 6 quart crockpot and stir well. Turn on crockpot to heat the drink, and stir occasionally. Serve each cup warm and topped with whipped cream.



CHERRY SUNRISE

MIXED BY:

Keystone High School Youth 4 Youth

INGREDIENTS:

- 10 oz. Mountain Dew (slushy)
- 1 tbsp. Maraschino Cherry Juice

DIRECTIONS:

- Pour Mountain Dew slushy mix into a short glass.
- Add 1 tbsp. of Maraschino Cherry Juice
- 3. Do not stir! Let the juice settle to the bottom of the glass.
- 4. Add a cherry to the top and enjoy!



Oh, Fudge

MIXED BY:

LCCC Training Police Academy

INGREDIENTS:

- 3 oz. black coffee
- 1 tsp. vanilla extract
- 1 tbsp. cream
- 1 tsp. Ovaltine

DIRECTIONS:

Rim glass with Ovaltine and fill glass with ice cubes. Add coffee and vanilla bean extract. Finish with cream layer. Pour the cream off the back of a spoon to assist in layering. Serve with a straw and stir.



Little Green Rudolph

MIXED BY:

Let's Get Real Inc.

INGREDIENTS TO MAKE TWO SERVINGS:

- 3 c. pineapple juice
- 1 c. orange juice
- 1 c. cream of coconut
- Blue food coloring
- 16 oz. jar of cherries

DIRECTIONS:

Combine all ingredients - stir well. Add blue food coloring until the drink is green to your liking. Pour over ice. Top with a dollop of whipped cream and a cherry. Enjoy!



Pink Escape

MIXED BY:

Lorain Correctional Institution

INGREDIENTS:

- 1 (2 liter) Fresca
- 16 oz. mango lemonade
- 16 oz. mango-peach Juice
- 4 oz. grenadine
- Fresh fruit

DIRECTIONS:

Add chilled Fresca, mango lemonade, peach mango juice, add a dash of Grenadine as the last ingredient. Serve with fresh fruit garnish and stir before drinking.



Hot Cran-Apple Christmas

MIXED BY:

Lorain County Blue

INGREDIENTS:

- 1 c. water
- 1 c. apple cider
- 10 cranberries
- One slice of lemon
- 2 tbsp. of honey
- ¼ teaspoon allspice
- 2 slices of orange
- 1 cinnamon stick

DIRECTIONS:

Add water, apple cider, cranberries, lemon, orange, and allspice to a pot and cook on medium heat until hot. Add honey and cinnamon stick, and then simmer on low heat for another 10 minutes. Serve and enjoy.



Sobertini

MIXED BY:

Lorain County Common Pleas Court Administration

INGREDIENTS:

- 1 c. vanilla soy milk
- 2 tbsp. Hershey's 5 Simple Ingredient Syrup
- Crushed graham crackers
- 2 Mini marshmallows
- Chocolate syrup for drizzle
- Shaved chocolate for garnish

DIRECTIONS:

In a bowl, whisk together soy milk and Hershey's syrup. Rim glass with chocolate syrup and graham cracker crumbs. Pour mixed drink into glass, and top with chocolate shavings and 2 lightly toasted mini marshmallows.

Note: This drink is vegan.



LORAIN COUNTY
COURT OF COMMON PLEAS

Christmas at Hogwarts

MIXED BY:

Lorain County JVS FFA

INGREDIENTS:

- 4 c. cream soda
- 2 c. vanilla ice cream
- ½ c. butterscotch topping
- Whipped cream
- Butterscotch topping (as desired)

DIRECTIONS:

Blend cream soda, ice cream, and butterscotch topping in a blender.
Garnish with whipped cream and extra butterscotch topping.



Metro Park Maple Cider

MIXED BY:

Lorain County Metro Parks

INGREDIENTS:

- 8 c. fresh apple cider
- 2 tbsp. Maple syrup
- 2 tsp. ground cinnamon or 2 whole cinnamon sticks
- 1/8 tsp. nutmeg
- 2-3 whole cloves
- 1 star anise (optional)
- 1 dried chile (optional for whole batch)
- 1 orange, sliced

DIRECTIONS:

Mix drink ingredients in a crockpot and let simmer for 2-3 hours. Strain dry ingredients out of cider.

INGREDIENTS FOR GARNISH (HOMEMADE SWEETENED WHIPPED CREAM):

- 2 tbsp. sugar
- 1 c. heavy whipping cream
- Cinnamon sugar

DIRECTIONS:

Place a metal mixing bowl and metal whisk into the freezer for 10 to 15 minutes. Place the sugar

into the mixing bowl and add the whipping cream. Whisk just until the cream reaches stiff peaks. When ready to use, re-whisk for 10 to 15 seconds. Makes approx. 8 cups.



Methyl Ethyl Mistletoe

MIXED BY:

Lorain County Office of Emergency Management and Homeland Security

INGREDIENTS:

- 6 qt. water
- 2 c. sugar
- 2 (12 oz.) containers of frozen lemonade concentrate
- 4 (64 oz.) bottles cran-apple juice
- 8 c. of strongly brewed tea
- 2 qt. orange juice
- 2 (46 oz.) cans of pineapple juice

DIRECTIONS:

Boil water and add sugar to make a simple syrup. Add in the rest of the ingredients and mix well. Yields 5 gallons.



FARLEY'S FRAPPE'

MIXED BY:

Lorain County Prosecutor's Office - Project Outreach

INGREDIENTS:

- 12 c. boiling water
- 1 c. instant hot cocoa mix
- 1 c. white sugar
- ½ c. instant coffee
- 1 gal. chocolate ice cream
- 1 gal. vanilla ice cream
- Garnish with canned whipped cream and chocolate sprinkles

DIRECTIONS:

Add hot cocoa mix, sugar, and instant coffee to the boiling water. Stir until dissolved. Cover and refrigerate overnight. Thirty minutes before serving, add the ice cream until well stirred. Garnish with canned whipped cream and chocolate sprinkles. Enjoy! Serves 24.

DENNIS P. WILLLORAIN COUNTY PROSECUTOR



PROJECT OUTREACH

Recovery is Who-tiful

MIXED BY:

Lorain County Recovery Court

INGREDIENTS:

- 1 (½ gal.) lime sherbet
- 1 (2 liter) Sprite
- 1 gal. green Hawaiian Punch
- · Garnish with red sanding sugar

DIRECTIONS:

- In a large punch bowl, spoon in the lime sherbet. Pour half of the Sprite and half of the Hawaiian Punch over the sherbet.
- 2. Stir to combine.
- Completely optional but completely adorable, take a glass and dip the rim in a plate of water. Then dip the rim in red sanding sugar. It will look beautiful and will taste even better!
- Spoon in your Grinch punch and serve!



No Punch, Punch

MIXED BY:

Lorain County Sheriff's Office

INGREDIENTS:

- 2 c. sugar
- 1 c. water
- 1 c. lemon juice
- ½ c. orange juice
- 1 c. strong black tea
- 1 (12 oz.) can pineapple juice
- ½ gal. water
- 1 (qt.) Ginger Ale
- 6 oz. maraschino cherries

DIRECTIONS: Makes approximately 36 servings.

- 1. Boil 1 cup of water and sugar together for ten minutes.
- Add tea, lemon juice, orange juice, and pineapple juice.
- 3. Once stirred together, then chill for 2-3 hours.
- Add water and Ginger Ale and maraschino cherries.
- 5. If desired for added color, add red food coloring.
- 6. Optional: Add scoops of sherbet or whip cream to completed mixture.



Iced Peppermint Mocha Mock-tail

MIXED BY:

Mercy-Metro Trauma Program

INGREDIENTS:

- 8 oz. cold coffee
- 2 tbsp. chocolate syrup
- ¼ c. peppermint mocha creamer
- Whipped cream
- Candy canes or peppermint sticks for garnish

DIRECTIONS:

- Combine cold coffee and chocolate syrup, stir well to combine.
- Pour into glass over ice, then top with peppermint mocha creamer.
- Garnish with whipped cream, crushed peppermint candy, and candy cane or peppermint stick.





Merry Mint Mocha

MIXED BY:

Murray Ridge Center: Early Intervention

INGREDIENTS:

- 1 qt. International Delight Mocha Iced Coffee
- 1 liter club soda, Ginger Ale or 7-UP
- ½ gal. peppermint ice cream, softened
- Optional toppings: whipped cream, crushed candy canes, peppermint sprinkles

DIRECTIONS:

Combine iced coffee, soda and ice cream in punch bowl. Garnish with desired toppings.



Brile Hobe on Ice

MIXED BY:

NAMI of Lorain County

INGREDIENTS:

- 1 oz. lime juice
- 1 oz. pineapple juice
- 2 oz. white grape
- 3 oz. sierra mint
- Garnish with fresh mint and fresh blueberries

DIRECTIONS:

Fill a cocktail shaker with ice, lime juice and pineapple juice. Add white grape juice, mint, and blueberries. Use the back of a spoon to crush a couple of the blueberries. Shake all ingredients well and strain into a large glass filled with ice. Top with Sierra Mist and garnish with a few fresh blueberries. Makes one drink.



Wiggerweld Potion

MIXED BY:

St. Mary School Elyria

INGREDIENTS:

- 1 qt. lime sherbet
- 1 (2 liter) Sierra Mist

DIRECTIONS:

Mix 1 quart of lime sherbet to every 2 liter bottle of Sierra Mist used. Ingredients may be increased to achieve desired amount of drink. Optional: Place two plastic ogre eyeballs to float on top.



SCOOBY 2-1-1

MIXED BY:

United Way of Greater Lorain County

Serves: 12 Prep: 15 min

Total Time: 1.25 hours

INGREDIENTS:

4 c. milk (or substitute)

4 tbsp. Hershey's chocolate syrup

4 tbsp. Hershey's caramel syrup

Dash of cinnamon

MINI S'MORES FOR GARNISH:

- Box of Keebler Scooby Doo cinnamon baked graham crackers
- Spreadable fudge
- Marshmallow cream

DIRECTIONS:

Mix 4 cups of milk with 4 tablespoons of chocolate syrup and 4 tablespoons of caramel syrup. Stir well. Pour into glasses and garnish each glass with a dash of cinnamon. Top Scooby Doo graham crackers with spreadable fudge and marshmallow cream and serve with drinks.



Life Brew

MIXED BY:

Vitalant

INGREDIENTS:

- 1 lb. blueberries
- 2 c. water
- ½ c. sugar
- 1 (2 liter) sparkling water
- 1 orange for garnish

DIRECTIONS:

Place blueberries, water, and sugar in pan and bring to boil. Simmer for 5 minutes until it is a syrup-like texture. Place blueberry syrup in punchbowl and add more ice. Pour in sparkling water. Garnish with orange slices!



Cuddles on the Beach

MIXED BY:

Ohio State Highway Patrol - Elyria Post

INGREDIENTS:

- 3 oz. cranberry juice
- 2 oz. grapefruit juice
- 1½ oz. peach nectar
- ½ oz. grenadine
- 2 oz. ginger ale

DIRECTIONS:

- 1. Put ice in a glass.
- 2. Pour in the ingredients.
- 3. Stir.



2018 BEST TASTE WINNER: Santa's Hot Coconuts

MIXED BY:

Lorain County Blue Foundation

INGREDIENTS:

- 4 (13 oz.) cans full-fat coconut milk
- 2 (14 oz.) cans sweetened condensed milk
- 2 tsp. vanilla extract
- 2 tsp. coconut extract
- ¼ tsp. salt
- ¼ c. Dutch process cocoa powder
- 8 oz. high-quality dark chocolate, chopped
- ½ c. unsweetened flaked or shredded coconut

DIRECTIONS:

Add coconut milk, condensed milk and extracts to a slow cooker and whisk. Stir in salt, cocoa powder and chocolate, whisking again. Cover and cook on low for 2 hours. Stir and whisk every 15 to 30 minutes, making sure the chocolate melts nicely and is thoroughly distributed throughout the mixture.

2018 BEST TASTE WINNER: GRANDPA WISHED GRANDMA ADE THIS HOT CHOCOLATE

MIXED BY:

Lorain County Sheriff's Office

INGREDIENTS:

- ½ c. whole milk
- ¾ c. coconut milk
- 2 tbsp. brown sugar
- 1 tbsp. unsweetened cocoa powder
- ¼ c. semi-sweet chocolate chips
- 1/8 vanilla extract
- 1 dash salt

Marshmallow whipped cream

- 1/4 c. heavy whipping cream
- ¼ c. marshmallow fluff
- ½ tsp. vanilla
- ¼ c. toasted coconut
- Candied sprinkles or other topping can be used

DIRECTIONS:

For hot chocolate: In a large saucepan, whisk together the milk and coconut milk, bring to a simmer. Whisk in the cocoa, brown sugar, chocolate chips, vanilla and salt. Continue cooking until the chocolate chips and sugar melt and the mixture is thick and smooth, about 5 minutes. Remove from the heat and pour into mugs.

For whipped cream: In a medium bowl, beat the whipping cream, marshmallow fluff and vanilla until peaks form (when you pull the beaters straight up, peaks should form without falling. Pipe onto hot chocolate. Sprinkle on the roasted coconut, or other garnish.



2018 BEST NAME WINNER:Berry Responsible Driver

MIXED BY:

Mothers Against Drunk Driving (MADD)

INGREDIENTS:

- 6 c. fresh or frozen unsweetened strawberries, thawed
- ¾ c. thawed limeade concentrate
- 1 can (6 oz.) unsweetened pineapple juice
- 4 c. chilled lemon-lime soda
- Ice cubes (optional)

DIRECTIONS:

Place strawberries or any type of berry you may like in a food processor; cover and process until smooth. Stir in limeade concentrate and pineapple juice. Chill until serving. Transfer to a punch bowl. Just before serving, stir in soda. Serve over ice if desired.



2018 BEST STUDENT DRINK WINNER:

LIFE's Frosted Lavender Lemonade

MIXED BY:

LIFE A Dementia Friendly Foundation & Lorain County JVS Allied Health Services Program

INGREDIENTS:

- 8 c. vanilla ice cream
- 4 c. prepared chilled lemonade
- 1 tsp. culinary lavender
- Lemon slices to garnish

DIRECTIONS:

Mix ice cream, lemonade & lavender in blender. Blend to desired consistency and pour into prepared glasses.





2018 BEST PRESENTATION WINNER: COOL BLUE BREEZE

MIXED BY:

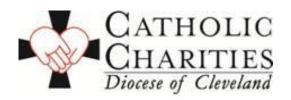
Catholic Charities, Community Services Lorain County

INGREDIENTS:

- 32 oz. pineapple juice
- 1 gal. Berry Blue Typhoon Hawaiian Punch
- ½ 2-liter Sprite
- 1 container Country Time powdered lemonade mix
- Swedish Fish candy to garnish

DIRECTIONS:

Pour 1 gal. Hawaiian punch in container or punch bowl. Next stir in pineapple juice. Pour half of powdered lemonade mix and stir until the powder dissolves. After the powder is dissolved add crushed ice and Sprite to taste, give one quick stir but not too much. Garnish with Swedish Fish candy.



2018 PEOPLE'S CHOICE & BEST OVERALL WINNER: Thin Blue Line Shine

MIXED BY:

Ohio State Highway Patrol - Elyria Post

INGREDIENTS:

- ½ gal. apple cider
- ½ gal. apple juice
- 4 cinnamon sticks
- 1 whole clove
- 1 c. white sugar
- 1 c. brown sugar
- 2 tsp. vanilla extract
- Whipped cream (optional)
- Caramel sauce (optional)

DIRECTIONS:

- Bring the apple cider, apple juice, cinnamon sticks, whole clove, white sugar, and brown sugar to a boil in a large pot.
- 2. Reduce heat to medium low and simmer for 20 minutes.
- 3. Remove from heat and cool completely.
- 4. Stir vanilla into cooled mixture.
- 5. Pour into jars and refrigerate.
- Serve hot or cold, top with whipped cream and caramel garnish if desired.



THANK YOU:

JUDGES

Lt. Mark Cawthon, Amherst Police Department
Lori Cook, AAA East Central
Law Director Amanda Deery, City of Elyria
Jose Flores, The LCADA Way
Chief Mike Freeman, North Ridgeville Police Department
Franco Gallo, Lorain County Educational Service Center
Jason Hawk, Lorain County Community Guide
Dr. Eric Lockhart, Tri City Family Medicine Inc.
Tracy Green, Lorain County Community College
Julie Wallace, The Chronicle Telegram

ANNOUNCER

Michael Kelly, WOBL/WDLW

FNTFRTAINMENT

The Madrigals of Marion L. Steele High School Keystone High School's Belle Voci

WEOL 930 AM & 100.3 FM

ALL VOLUNTEERS!

THANK YOU FOR YOUR GENEROUS DONATIONS!

AAA East Central Arby's - Sheffield Beck Center for the Arts The Brew Kettle – Strongsville The Cheesecake Factory – Westlake Cleveland Botanical Garden The Dominic Zunis Memorial Foundation Hywet Hall & Gardens Lake Erie Crushers Lorain County Community College L.C. Sheriff's Office - Sheriff Phil R. Stammitti Lorenzo's Pizzeria Mitchell's Homemade Ice Cream Petitti Garden Center Poppee's Popcorn Synergy Woods Vandemark Jewelers

Stay safe and drive sober to spread the holiday cheer!

Follow these holiday tips to stay safe:

- Plan ahead by finding a safe way home before the festivities begin. A sober driver is the way to go.
- If you've had too much to drink, use an app like Uber, Lyft, or SaferRide. Call a sober friend or family member, a taxi, or use public transportation.
- If you see an impaired driver on the road, pull over and call #677 or 911.

Be the 'Host with the Most' all year long:

- Offer your favorite non-alcoholic beverage from the Zero Proof Mix Off as an option for guests.
- Make non-alcoholic options as appealing and available as alcoholic options.
- Help guests to coordinate safe rides home before the party starts.
- Close the bar at least 90 minutes before the party ends.

Alcohol-free party ideas:

- Host your own Zero Proof Mix Off ask guests to create non-alcoholic drink recipes as part of a competition.
- Try a white elephant gift exchange.
- Have guests dress up in a stylish theme to make the party unique and fun.
- Craft an exciting holiday menu that will be the talk of the party.



Safe **Communities** Coalition

Lorain County

- FOLLOW the rules of the road.
- WATCH OUT for motorcycles.
- WEAR a helmet.
- GIVE bicyclists 3 feet.
- SLOW down.
- DRIVE & RIDE sober & focused.
- BUCKLE up.







