



LIVE AND LEARN FAMILY NEWS APRIL 17, 2017

Scholastic Books!

Book orders are due on
Monday April 17th
Code: **GTB9N**



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Annual Art Show
Thursday April 27th, 5pm—7pm

Family Breakfast at Live and Learn
Friday April 28th from 7am-9am

Ready, Set, Kindergarten!

Bring your Fall 2017 Kindergartener to visit Mast Way &
Moharimet Schools

Siblings Welcome!

Moharimet Elementary School

Snack and School Tour with Principals Harrington & Goldsmith

Date: Wednesday May 17th

Time: Choose between 9am-10am OR 5:30pm-6:30pm

Storytime with Ms. Kelley, School Librarian:

Date: Tuesday, June 6th

Time: 9:30am-10:30am

Mast Way Elementary School

Snack and School Tour with Principal Vaich, Library Storytime with
Ms. Tomaszewski & Bus Ride!

Date: Choose between Tuesday May 23rd OR Thursday May 25th

Time: 10am-11am

WEEK OF THE YOUNG CHILD!!!

At Live and Learn we celebrate with NAEYC the week of the Young Child, even though we celebrate them EVERYDAY!

Week's Theme

Monday DAY #1 (April 24 th)

Music Monday

Live & Learn, all children will organize a flash parade

and center wide dance party at 9:30am!

Tuesday DAY #2 (April 25 th):

Tasty Tuesday

Whole center will create community pizza for snack all together

Wednesday Day #3 (April 26 th):

Work Together Wednesday

Crazy hat day!!!

Thursday Day #4 (April 27 th):

Artsy Thursday

ANNUAL ART SHOW: 5-6 pm

Friday Day #5(April 28 th):

Family Friday

Join us for Family Breakfast from 7-9 am in the gym

KINDERGARTEN:

Wednesday will be participating with many other area child care centers to a Community Sing at UNH !



Gerry's Kitchen

Spinach Cake Muffins

Ingredients:

- ♥ Cooking Spray (optional)
- ♥ 1/2 Cup Unsweetened Applesauce
- ♥ 1 large Egg
- ♥ 2 tsp. Pure Vanilla Extract
- ♥ 1 Cup packed fresh Spinach leaves
- ♥ 1/3 Cup Sugar
- ♥ 2 TBSP. Vegetable or Canola Oil
- ♥ 1 1/2 Cups All-Purpose Flour
- ♥ 1 tsp. Baking Powder
- ♥ 1/2 tsp. Baking Soda
- ♥ 1/2 tsp. Salt

Directions:

1. Preheat the oven to 350 and use paper liners or grease a 24-cup mini muffin pan.
2. Place the applesauce, egg, vanilla, spinach, sugar and oil in a food processor and puree until smooth.
3. In a separate bowl, combine the flour, baking powder, baking soda, and salt.
4. Pour the spinach puree into the flour mixture and stir until combined. Scoop the batter into the mini muffin pan, filling each cup 2/3 full.
5. Bake for 12 minutes, or until a toothpick inserted in the center comes out clean.
6. Transfer to a wire rack to cool.

