



LIVE AND LEARN FAMILY NEWS APRIL 24, 2017

WEEK OF THE YOUNG CHILD!!!

Week's Theme

Monday DAY #1 (April 24th)

Music Monday

Live & Learn, all children will organize a flash parade
and center wide dance party at 9:30am!

Tuesday DAY #2 (April 25th):

Tasty Tuesday

Whole center will create community pizza for snack all together

Wednesday Day #3 (April 26th):

Work Together Wednesday

Crazy hat day!!!

Thursday Day #4 (April 27th):

Artsy Thursday

ANNUAL ART SHOW: 5-6 pm

Friday Day #5(April 28th):

Family Friday

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



Director/Owner

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

New Pictures
are up on the
bulletin board
in front of
Aimee's Desk!
Spring has
Sprung!



Ready, Set, Kindergarten!

Bring your Fall 2017 Kindergartener to visit Mast Way &
Mohariment 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

Gerry's Kitchen



Avocado Hummus

(Makes 2 Cups)

Ingredients:

- ◆ One 15-ounce can chickpeas (garbanzo beans), drained and rinsed
- ◆ 1 medium avocado, peeled and pitted
- ◆ 1 garlic clove
- ◆ 2 TBSP. lemon juice
- ◆ 1/2 tsp. kosher salt
- ◆ 1/4 cup olive oil
- ◆ 1 TBSP. tahini

Directions:

1. Place all the ingredients in a food processor and pulse until smooth.
2. Serve with the desired accompaniments. The dip will keep for 4 days in the fridge.

TIP: In a pinch you can substitute peanut, almond, or sunflower butter for the tahini.