



LIVE AND LEARN FAMILY NEWS JUNE 12, 2017

Kindergarten Graduation/End of Year Celebration!

Kindergarten Graduation/End of Year Celebration will be on
Thursday June 15th from 5pm - 7pm.

Our pot luck dinner sign up
sheet is in the lobby near Bekki
and Aimee.



FAMILIES! You will notice this week that your invoice is
for two weeks. Live and Learn Families are financially re-
sponsible for the week that we are closed, June 19th. You
can pay for it all at once or make your weekly payment on
June 12th and the next weekly payment on June 19th.

Live and Learn Early Learning Center plus Before and After
School are **CLOSED** the week of June 19th.

We look forward to seeing you again on Monday June 26th!

Dates to Remember!

June 15th:

Kindergarten/End of year Celebration

June 19th - 23rd: Live and Learn School plus
Before and After School

CLOSED for Training and Cleaning



Director/Owner
Johanna
Booth-Miner

Co-Director
Sarah Miner, M.Ed.

Address

114 Mast Road
Lee NH 03861

Phone 659-5047

Fax 659-7908
call first

Rising Hawk Cell
Phone 231-5099

www.live-learn.org

livlrn2@comcast.net

Tax ID #02-0335768



Gerry's Kitchen

Broccoli Pesto

Ingredients:

- ♥ 1 Cup Broccoli florets
- ♥ 1/4 Cup toasted Almond slices
- ♥ 1/4 Cup grated Parmesan Cheese
- ♥ 1 small Garlic Clove
- ♥ 1/2 Cup Olive Oil
- ♥ 1/4 teaspoon Salt
- ♥ 1 TBSP. Lemon Juice

Directions:

1. Place the broccoli in a steamer pot over boiling water and cook for 4 minutes, or until just tender.
2. Rinse the broccoli under cold water to stop the cooking. Drain.
3. Transfer the steamed broccoli to a food processor, add the remaining ingredients, and puree.
4. Serve with fish or chicken or stirred into pasta, rice, or quinoa. The pesto can be refrigerated for up to 1 week or frozen for up to 3 months

