

LIVE AND LEARN FAMILY NEWS JUNE 6, 2017



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We are proud to announce that our Kindergarten Graduation/End of Year Celebration will be on Thursday June 15th from 5pm -7pm.

Our pot luck sign up sheet will be available on Monday June

We have new pictures up on our website! Please go to live-learn.org

Dates to Remember!

June 9th:

Special Person's Day: Infants/Toddler's special snack at 4pm. Preschool 1 & 2 special snack at 3:30pm,

Kindergarten special snack between 7:30-9:30

June 15th:

Kindergarten/End of year Celebration

June 19th - 23rd:

CLOSED for Training and Cleaning



Director/Owner Johanna **Booth-Miner**

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Co-Director Sarah Miner, M.Ed.

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Apple Ring PB & J

Ingredients:

- 1 Large Apple, cored
- 8 teaspoons peanut, almond or sunflower butter
- 8 teaspoons Pure Strawberry preserves or apricot or raspberry preserves

Directions:

- 1. Slice the apple crosswise into 1/4-inch thick slices. You should be able to get 8 apple slices.
- 2. Spread 2 teaspoons of the peanut butter on each of 4 apple slices. Top each with 2 teaspoons of the preserves and the remaining 4 apple slices to form 4 sandwiches.

NOTE: To prevent the apple from browning, you can rub a cut lemon on each exposed apple surface.

Ingredients for Preserves:

- 2 pints Strawberries (about 5 cups), stemmed and halved
- 1 to 2 Tablespoons freshly squeezed lemon juice
- 1/4 cup agave nectar or honey (optional, depending on the sweetness of the berries)

Directions:

- 1. Place all the ingredients in a saucepan and bring to a simmer over low to medium heat.
- 2. Cook, uncovered, for 50 to 60 minutes, stirring occasionally, until most of the liquid has evaporated (you want the preserves to have little chunks of strawberries).
- 3. Cool and serve with your Apple Ring PB & J.

TIP: Store in a jar in the refrigerator for up to 2 weeks.