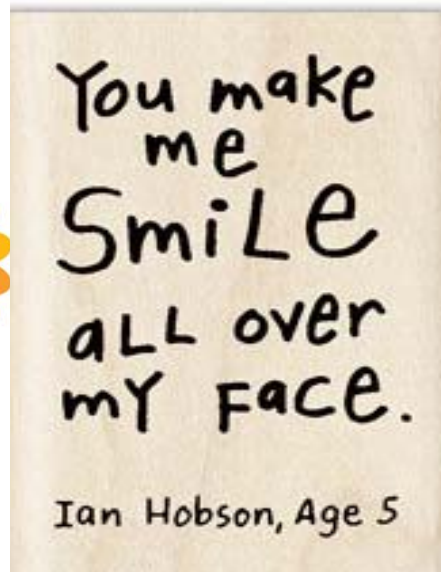
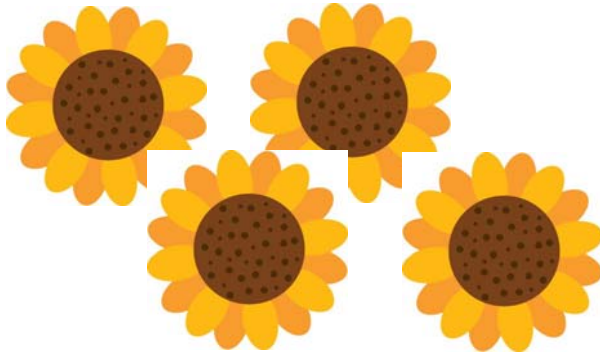




LIVE AND LEARN
FAMILY NEWS MAY 22, 2017



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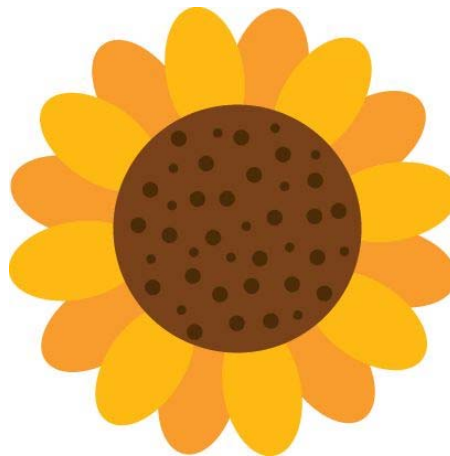
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Live and Learn is CLOSED the following days:

Monday May 29th: Observed Holiday

**Monday June 19th—June 23rd:
Cleaning and Training Week**



**Congratulations
to our graduating
UNH students!**

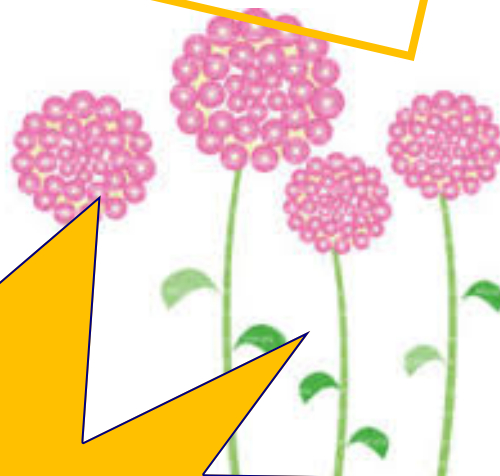
We wish Brianna well as she returns home to Connecticut. Sam will be staying and working with Rising Hawk until January 2017.

It's with mixed emotion that we say goodbye to Whitney as she tries her hand in the business field. We are sad to see her go, but we wish her well!

Jaime will be staying with the Infants full time. What lucky kids!

We are pleased to announce that Michael M. will return on May 24th and Ali will return in June to spend the Summer with us!

It's that time of year where UNH students are going home or graduating. Over the Summer we will surely miss Brittany, Chey, and Amanda. We will be very glad to have them back in September!



Gerry's Kitchen



Chocolate-Hazelnut Spread

Ingredients:

- ♥ 1 Cup Hazelnuts
- ♥ 1/4 Cup Agave Nectar or Honey
- ♥ 2 TBSP. Unsweetened Cocoa Powder
- ♥ 3 TBSP. Hot Water

Directions:

1. Preheat the oven to 350.
2. Place the hazelnuts on a baking sheet and toast for 15 minutes. Remove the hazelnuts to a kitchen towel (not one of your nice ones) and rub to remove the skins.
3. Place the hazelnuts in a food processor and chop for 30 seconds.
4. Add the remaining ingredients and pulse until smooth.
5. Serve with fruit or use as a sandwich spread.