



LIVE AND LEARN FAMILY NEWS APRIL 3, 2017

Important News!

- Live and Learn is OPEN (No closed days) in April.
 - Art Show: April 27th
- Be on the lookout for "Week of the Young Child" Events
- CLOSED May 19th for Training AND May 29th, Memorial Day

Special Guest!

Charlie Finds a Home author coming in on April 10th. Please see the Book Sales Flyer attached. Order by April 3rd



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HAPPY
Day

Gerry's Kitchen

Cinnamon Roll "Sushi"

Ingredients:

- ♥ 4 slices whole-wheat sandwich bread
- ♥ 4 TBSP. Whipped Cream Cheese
- ♥ Honey
- ♥ Ground Cinnamon

Directions:

1. Using a rolling pin, roll the sandwich bread to 1/4 inch thickness.
2. Spread 1 TBSP. of cream cheese on each piece of bread, making sure to spread all the way to the edges, as it will act as a glue to hold the sushi together.
3. Drizzle with honey and lightly sprinkle with cinnamon to taste.
4. Roll each piece of bread lengthwise to create a log, cut it into "sushi" pieces, and serve.



Strawberry-Cream Cheese "Sushi Rolls"

Ingredients:

- ♥ 4 slices whole-wheat sandwich bread
- ♥ 8 tsp. Whipped Cream Cheese
- ♥ 8 tsp. strawberry preserves

Directions:

1. Using a rolling pin, roll the bread to 1/4 inch thick.
2. Spread 2 teaspoons of cream cheese on each slice.
3. Spread 2 teaspoons of strawberry preserves on top of the cream cheese.
4. Roll up the bread and cut each roll into five 1-inch "sushi" pieces.

