



LIVE AND LEARN FAMILY NEWS OCTOBER 16, 2017



October Happenings!

- ♥ *Saturday October 14th: Pumpkin Fest Somersworth. Family Event, celebrate all things pumpkin. For more information, visit nhfestivals.org*
- ♥ *Sunday October 29th: A Family Halloween Woodstock, VT. For more information, visit billingsfarm.org*
- ♥ *Friday October 14th and Saturday the 15th: Pumpkin Festival Laconia. Fun and activities for the whole family! For more information, visit nhpumpkinfestival.com*
- ♥ *Friday October 27th and Saturday the 28th: Ghosts on the Banke, Portsmouth. Come and meet the Ghosts on the Banke at Strawberry Banke's famous family-friendly Halloween celebration. For more information, visit strawberybanke.org*



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

PRESCHOOL FAMILIES!

*There is a Preschool Field Trip to the Fire Station,
THIS MONDAY the 16th!*

Book Orders are due on Wednesday October 18th!

Live and Learn Halloween Party!

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October 27th from 5pm—7pm

***Come one, come all....come dressed up for
a Halloween Party!***





Live and Learn Fall/Halloween Family Event

Friday October 27th

5:00pm-6:30pm

Bring the Whole Family!!

Magic School Bus in Medieval Times (in the woods)

AND

Each classroom has picked a theme that is meaningful to the students in their rooms

What Does the Event Look Like:

- Everyone is welcome to come in costume .
- **There will be games to play in the toddler and kindergarten classrooms as well as outside and treats in the gym .**
- Preschool & Afterschool teams are running magic School Bus in medieval Times Walk that families may take.
- We hand out candy and small prizes at each game. (please bring bag for treats!)
- There are potluck goodies (finger foods, snacks and drinks) that the families sign up to provide. Please sign up in each classroom.!
- In the past we have had bean bag toss, musical pumpkins, donuts off a string, outside activities, web search....
- **Come for as long or short a time as your family wants.**



Gerry's Kitchen

Teething Cookies!

Ingredients:

- ♥ 1 Egg Yolk, beaten
- ♥ 2 TBSP. Vegetable or Canola Oil
- ♥ 2 TBSP. Blackstrap Molasses
- ♥ 1 tsp. Vanilla Extract
- ♥ 1 TBSP. Milk
- ♥ 3/4 Cup Whole Wheat Flour, plus 1 TBSP. for rolling
- ♥ 1 TBSP. Soy Flour
- ♥ 1 TBSP. Wheat Germ

Directions:

1. Preheat the oven to 350 and lay a piece of parchment paper or Silpat on a baking sheet.
2. Place the egg yolk, oil, molasses, vanilla, and milk in a food processor and pulse to combine.
3. Whisk the 3/4 cup whole wheat flour, the soy flour, and wheat germ in a separate bowl, then add them to the wet ingredients. Pulse until the mixture forms a ball.
4. Sprinkle the remaining 1 TBSP. whole wheat flour on a clean surface and shape the dough into a 6 x6-inch, 1/2-inch thick square.
5. With a knife, cut the dough into 1-inch wide logs and place them on the baking sheet.
6. Bake the cookies for 10 minutes, or until firm. Cool them on the baking sheet or on a wire rack before serving.

