



# LIVE AND LEARN FAMILY NEWS DECEMBER 11TH, 2017

## REMINDERS!

- Please **DO NOT** leave your car running unattended in the parking lot.
- Please make sure to park so that buses can get through the parking lot.
  - Live and Learn is **CLOSING** early on Friday December 22nd at 3pm.
    - Live and Learn is **CLOSED** Monday

# HAPPY WEEKEND

December 25th - Monday January 1st. We will REOPEN on Tuesday January 2nd.

## Family Fun!

### The Nutcracker

*Oyster River High School - 55 Coe Drive, Durham, NH*



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# Gerry's Kitchen

## Quick Oven Fries

### Ingredients:

- ♥ 2 Large Boiling Potatoes (about 1lb.)
- ♥ 2 TBSP. Butter or Margarine
- ♥ 1 tsp. Dried Sage Leaves
- ♥ 1/8 tsp. Pepper
- ♥ 2 to 3 TBSP. Grated Parmesan Cheese
- ♥ Dash of Onion Salt, optional

### Directions:

1. Turn oven on to 450. Coat a cookie sheet with non-stick spray.
2. Peel potatoes if you wish. Cut into 1/4-inch slices, then cut each one into 1/4-inch strips. Place in a medium bowl or pie plate.
3. Melt butter or margarine in a small saucepan. Stir in sage and pepper. Pour over potatoes and stir gently until all potato pieces are coated. Spread potatoes in a single layer on cookie sheet.
4. Bake for 18 to 20 minutes or until browned and tender, carefully turning over occasionally with a pancake turner for even browning.
5. Sprinkle Parmesan Cheese and Onion Salt over potatoes. Bake 1 minute longer or until
6. Place a few layers on a plate. coolie sheet hot pads. on paper towels butter. Serve



NOTE: For a different flavor, use Italian Herb Seasoning or another

cheese is bubbly. Carefully remove from oven with paper towels. Spread potatoes to absorb extra butter. Serve immediately.

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