



# LIVE AND LEARN FAMILY NEWS OCTOBER 2, 2017



**You are NOT going to  
want to miss this!**

**Preschool is hosting a Kid's  
Night Out!**

**When: Friday October 13th**

**Where: Live & Learn**

**Just the Evening or a  
Sleepover? Your Choice!**



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## REMINDER!

Oyster River School System is closed on Friday October 6th. If you need full day care, please make sure to sign your child up for that day.



# Gerry's Kitchen

## Gerry Crackers (Graham Crackers)



### Ingredients:

- ♥ 1 Cup Whole Wheat Flour
- ♥ 1 1/2 Cups All-Purpose Flour
- ♥ 1/2 Cup packed Dark Brown Sugar
- ♥ 1/2 teaspoon Salt
- ♥ 1 teaspoon Ground Cinnamon
- ♥ 1 teaspoon Baking Soda
- ♥ 1 stick (1/2 Cup) Unsalted Butter, chilled and cubed
- ♥ 1/4 Cup Honey

### Directions:

1. Preheat the oven to 350.
2. In a food processor or standing mixer, combine the flours, brown sugar, salt, cinnamon, and baking soda.
3. Add the chilled butter to the mixture and pulse/mix until the mixture resembles coarse meal.
4. Add the honey and 1/4 cup water continue to mix until well combined.
5. Remove the dough, shape it into a flat disk, and place it between two large pieces of parchment paper.
6. Roll out the dough 1/4 inch thick. Cut into crackers or shapes.