



LIVE AND LEARN FAMILY NEWS OCTOBER 30, 2017



Thank you to all who came, participated and brought yummy things to eat for our Halloween Extrava-
ganza!



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Tuesday November 7th, Live and Learn has its Staff Meeting. Please make sure to pick up by 5pm
Public School is CLOSED on Thursday November 9th.
Sign-Ups are available for Full Day.
Live and Learn is CLOSED on Friday November 10th.

Candace Pratt Photo Make-Ups
Saturday November 11th
10am - 12pm



Gerry's Kitchen

Zucchini Fudge Brownies

Ingredients:

- ♥ 2 Cups All-Purpose Flour
- ♥ 2 Cups Sugar
- ♥ 3/4 Cup Unsweetened Cocoa Powder
- ♥ 2 tsp. Baking Soda
- ♥ 1 tsp. Baking Powder
- ♥ 1/2 tsp. Salt
- ♥ 1 tsp. Ground Cinnamon
- ♥ 4 Eggs
- ♥ 1 1/2 Cups Vegetable Oil
- ♥ 3 Cups Grated Zucchini
- ♥ 3/4 Cup Chopped Walnuts (Optional)



Directions:

1. Preheat oven to 350. Grease and flour a 9x13 inch baking pan.
2. In a medium bowl, stir together the flour, sugar, cocoa, baking soda, baking powder, salt and cinnamon. Add the eggs and oil, mix well. Fold in the nuts and zucchini until they are evenly distributed. Pour into the prepared pan.
3. Bake for 50 to 60 minutes in the preheated oven, until a knife inserted into the center comes out clean. Cool cake completely before frosting with your favorite frosting.