

LIVE AND LEARN FAMILY NEWS DECEMBER 11TH, 2017

REMINDERS!

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- Please <u>DO NOT</u> 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



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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Director/OwnerJohanna
Booth-Miner

Co-DirectorSarah Miner, M.Ed.

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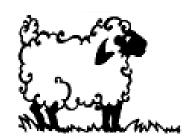
Fax 659-7908 *call first*

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Gerry's Kitchen

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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 layels on a plate. coolie sheet hot pads. on paper towels butter. Serve

NOTE: For a dif-Italian Herb Sea-



cheese is bubbly.
ers of paper towCarefully remove
from oven with
Spread potatoes
to absorb extra
immediately.

ferent flavor, use soning or another