

LIVE AND LEARN FAMILY NEWS FEBRUARY 27, 2017

Kindergarten Registration for:

Lee, Durham, & Madbury

March 6th-10th

M, T, Th, F - 9:30am-2:30pm

W - 10am-6pm

Children <u>MUST BE</u> 5 by September 30th, 2017

Rising Hawk Families

February Vacation Field Trip Calendar is up on the website.

http://www.live-

learn.org/afterschool%20calendar.pdf



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The Teething Cookie



Ingredients:

- ▼ 1 Egg Yolk, beaten
- ▼ 2 TBSP. Vegetable or Canola Oil
- ▼ 2 TBSP. Blackstrap Molasses
- 1 tsp. Pure Vanilla Extract
- ▼ 1 TBSP. Milk (Cow's, Rice, or Soy)
- 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 a 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 tablespoon whole wheat flour on a clean surface and shape the dough into a 6×6 -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.

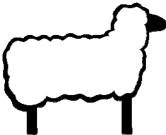
STORAGE: The cookies may be stored in an airtight container at room temperature for 2 days or in the refrigerator for 1 week.

NOTE: These cookies are for babies eight months and older, and you definitely need to supervise your baby to avoid choking.



Infants











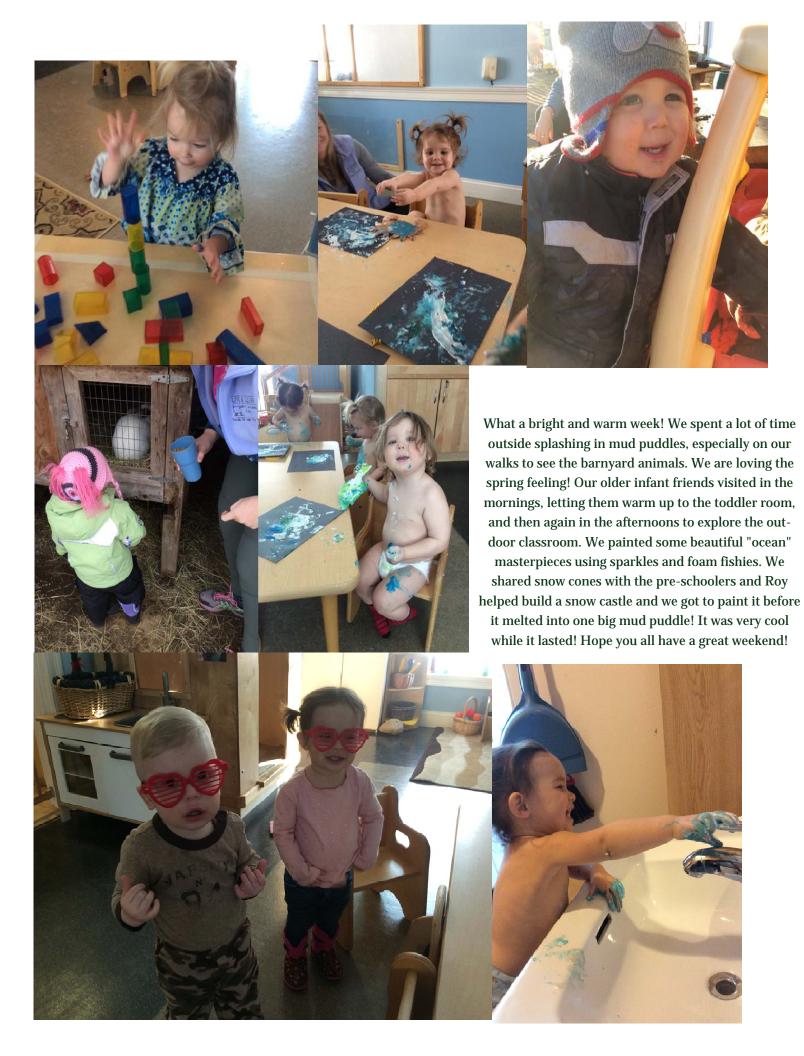
The children got lots of outdoor time this week, thanks to the spring like weather.

The older children said
hello to the barn animals. New toys were added to the classroom also. We snuggled and wrapped some baby dolls.

The younger infants really enjoyed the textured sensory

really enjoyed the textured sensory balls. We would love to have some soft tissues for the little noses in the classroom! Have a great weekend!!







Older Toddlers Older Toddlers were so excited to spend the week outside in gross motor play! We also, made a cake for Cate, painted with robbers and small brushes, ate "snow cones" that Preschool made us and did lots of sorting! We are so proud of our potty training friends! ALL 12 older toddlers are wearing underwear!!!!!





Younger Preschool





We have had an exciting week in preschool! We really enjoyed the beautiful weather! The children did lots of art projects, painting the snow, and decorating placemats. They also did a lot of playing outside. We played hide and go seek in the paintball village, practiced pushing the swing with our friends on it, and played on the snow mountains. We also are very excited about getting new books to look at and read!

Have a great weekend!

Older Preschool

We have been very busy this week! We made "clean mud" and frozen balloons in the sensory table. Inside we also made racing ramps, used a drill with screws, and practiced writing our names. Outside, we spent time on the playground as well as taking walks to experience the snow, mud, ice and water!











Kindergarten



No Bones About it, We Had Fun in the Sun!

Break out the sunscreen, Mother Nature surprised us with some warm weather this week. How often can you go sledding down Wagon Hill on a 50 degree day? We started learning all about the bones in the body this week; stop by and see our X-rays on the light table! It is so neat to see our insides.











Rising Hawk









We're Cooking...

Inside and out.

With the weather hitting a balmy 58 degrees this week, the snow is beginning to melt--this means mud puddles! (You may want to send in an extra pair of clothes for the inevitable slip and slide through the dirt). We made cookies with a waffle iron, and they were delicious. Maybe you can try to make them over Vacation Week!