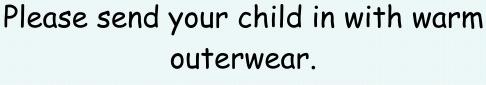


LIVE AND LEARN FAMILY NEWS JANUARY 9, 2017

Reminder

When you are here to pick up or drop off your child at Live and Learn PLEASE make sure to keep your children with you at all times. This includes older or younger siblings as well! Thank you!!



We play outside every day!



We are closed Monday January 16th for Martin Luther King Day and for Staff Training.

Oyster River Schools are closed Monday January 23rd. Live and Learn will be Open.



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Raspberry-Cream Cheese Heart Tarts

1/2 Cup Fresh or Defrosted Frozen Raspberries

1/4 Cup Whipped Cream Cheese

1 TBSP Honey or Agave Nectar

1 Double Pie Crust or one 14-ounce premade Pie Crust

Icing:

10 Fresh or Defrosted Frozen Raspberries

1 TBSP Milk or Water

1 1/2 Cups Powdered Sugar

Place the raspberries, cream cheese, and honey in a bowl. Using the back of a fork, mash the raspberries with the cream cheese, leaving some pieces of raspberry intact.

Roll out the pie crust to 1/4 inch thick and, using a heart-shaped cookie cutter about the size of your fist, cut out about 20 heart shapes.

Place 1 heart on a lightly floured work surface and place 2 teaspoons of the cream cheese mixture in the center, leaving a 1/4 inch border.

Lightly dip your index finger into a cup of water and "brush" the border with water. This will allow the 2 sides of the heart to adhere to each other.

Top with another cutout heart. With the tines of a fork, gently press down along the edges to adhere the 2 sides, making sure not to press so hard that the cream cheese mixture goes beyond the boundary of he pastry heart. With a toothpick, poke some holes in the top of the heart to remove any air pockets.

Repeat to make the rest of the heart tarts.

Preheat the oven to 400.

Place the tarts on a parchment lined baking sheet and bake for 20 minutes, or until golden. Set the tarts aside to cool.

While the hearts are baking, make the icing. Place the raspberries in a strainer and press down with the back of a spoon to release the raspberry juice into a bowl. You should have about 2 TBSP of juice.

Whisk in the milk and slowly whisk in the powdered sugar.

When the tarts are cool, use a spoon to spread the raspberry icing over the hearts and serve.

We have been very busy in the start of the new year. The infant classroom welcomed back most of our friends and said "hello" to a couple new children. The children explored new toys and books. We painting with paintbrushes and tried to figure out how to move our bodies in snow gear while outside. We are all so excited to see what the new year will bring!

















Younger Toddlers is wishing for a few more cloth bibs if anyone has any they no longer need we would be most thankful!

Happy New Year!

We ARE closed on Monday January 16th for staff training.









Younger Preschool Family News



A great first week back from the holidays! We are glad to welcome a few new families to the preschool classroom; Addie, Madeleine, Luna and Davis. We are very excited to have new friends to share new experiences with. We went on a walk looking for bear tracks, played in the snowy outdoor classroom, explored new toys in the classroom and made our own snow using conditioner and baking Soda. We also learned about a Greek tradition for the new year!









Older Preschool



Welcome to our new older preschooler friends!

We hope everyone had such a wonderful break we were so excited to get to start back up again after the winter break. We had a busy week sledding, identifying animal tracks and scat, tissue paper painting, and more!

Have a wonderful weekend!:)









We had a great week back from vacation! We spent some time outside in the snow and going for nature walks. The kids got to explore melting ice cubes with sugar and salt, to see which would melt the cube faster. We brought some new materials into the classroom for the kids to explore. We continue to work on patterning as well as upper and lower case letters.



We hope everyone has a great weekend!!







Kindergarten















Rising Hawk









We've resolved to...

Keep on having fun!

The days are slowly getting longer (but not any warmer). We're excited for the extra daylight--it means more outside time! Now only if there was snow for us to play with....

We hope that your New Year is off to a safe and happy start. We can't wait to see what 2017 will bring!