



LIVE AND LEARN FAMILY NEWS MARCH 27, 2017

Important News!

- Live and Learn is OPEN (No closed days) in April.
 - Art Show: April 27th
- Be on the lookout for "Week of the Young Child" Events
- CLOSED May 19th for Training AND May 29th, Memorial Day

Special Guest!

Charlie Finds a Home author coming in on April 10th. Please see the Book Sales Flyer attached. Order by April 3rd

Things to do!

March 31st and April 1st

MacFarlane Greenhouse Open House at UNH. For more information please cope and paste the link below.

<https://www.unh.edu/unhtoday/news/release/2017/03/13/unh-macfarlane-research-greenhouses-open-house-march-31-april-1>

Kaymbu Family Responses

There are a few ways for parents to respond. If you click on the heart button at the bottom of individual Moments, those comments are all pulled together and sent to teachers on Monday mornings. The goal is to provide a great start to your teacher's week!

If you need to immediately respond to something, you'll want to simply respond to the individual email you received. These responses will instantly be sent to the classroom teachers on the account, allowing them to receive any timely information without delay.



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Gerry's Kitchen



Apple Ring PB & J

(Makes 4 sammies)

Ingredients:

- ♥ 1 Large Apple, cored
- ♥ 8 tsp. peanut, almond or sunflower butter
- ♥ 8 tsp. Pure Strawberry Preserves (recipe included)

Directions:

1. Slice the apple crosswise into 1/4-inch thick slices. You should be able to get 8 apple slices.
2. Spread 2 teaspoons of the peanut butter on each of 4 apple slices. Top each with 2 teaspoons of the preserves and the remaining 4 apple slices to form sandwiches.

Pure Strawberry Preserves

(Makes 1 1/2 cups)

Ingredients:

- ♥ 2 pints Strawberries (about 5 cups), stemmed and halved
- ♥ 1 to 2 TBSP. freshly squeezed lemon juice
- ♥ 1/4 cup Agave Nectar or Honey (optional, depending on the sweetness of the berries)

Directions:

1. Place all the ingredients in a saucepan and bring to a simmer over low to medium heat.