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MARCH MADNESS

God's Helping Hands is designed to help nurture, cultivate, enlighten motor skills, life skills, & biblical teachings. It is our goal to equip every child with the tools necessary in life to BE GREAT.

Hello parents! This edition of March Madness will highlight and give insight to what your little ones are being taught this month.

"There is a powerful driving force inside every human being that, once unleashed, can make any vision, dream, or desire a reality."

-- Anthony Robbins

GHHLA Huron (Ages 4-5)

Frogstreet Theme: Things that move

Shapes: Sphere, Star

Color: Green

Theme Scripture:

Psalm 104:13 NLT

You send rain on the mountains from your heavenly home, and you fill the earth with the fruit of your labor.



God's Helping
Hands Learning
Academy



Did you know?

Mark E. Dean born March 2, 1957, is one of the top engineers for IBM. Mr. Dean holds 20 patents and was honored as one of the “50 Most Important African Americans in Technology” by the California African American Museum in 2000.

Things that move

Things move with a push or pull(force); fast or slow, back, and forth, round and round, side to side, push or pull.

Planets- planets moving in an orbit around the sun.

Sun- the earth orbits the sun

Moon- orbits the earth



The Greener things in life

March brings with it the promise of gardening and warm(er), sunny days, as Earth turns its frostbitten cheek to winter and springs forth from the vernal equinox. Sunday, March 20, 2022, marks the start of Spring. During this time, the Sun crosses the celestial equator on its way north. Also on this day, the Sun rises exactly in the east and sets exactly in the west—a good thing to know if you get lost in the woods.

*The brown buds thicken on the trees,
Unbound, the free streams sing,
As March leads forth across the leas
The wild and windy spring.
-Elizabeth Akers Allen*

March Recipe



French Toast
INGREDIENTS 4 SERVINGS

- 1 egg
- 1 teaspoon [McCormick® All Natural Pure Vanilla Extract](#)
- 1/2 teaspoon [McCormick®](#)

Ground Cinnamon

- 1/4 cup milk
- 4 slices bread
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INSTRUCTIONS

1. Beat egg, vanilla and cinnamon in shallow dish with wire whisk. Stir in milk.
2. Dip bread in egg mixture, turning to coat both sides evenly.
3. Cook bread slices on lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Serve warm with desired syrup.