

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 McLemore

(Ages 6 weeks – 3 yrs)

Theme: Traditional Tales

Shape: Sphere

Color: Green

Number: 8

Letter: Hh

Theme Scripture:

Deuteronomy 22:4

If you see that your neighbor's donkey or ox has collapsed on the road, do not look the other way. Go and help your neighbor get it back on its feet!



God's Helping
Hands Learning
Academy



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.

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.

Traditional Tales

Little Bo Peep

Three Little Pigs

Cinderella

The Ugly Duckling



*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

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.