



GENERATION HOMESCHOOL

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Dear Reader,

Happy New Year! The book before you is and empty. Fill the pages with some of the best memories, most exciting conversations, and of course – a little homeschooling fun!

What resolutions have you set for the new you? I'd love to hear about them. Find us on Facebook and join in the conversation!

Jayonda



LAST MONTH

Stay up to date with all the current homeschool news. Visit the archives at <http://www.hslda.org/Landingpages/>

Please participate in our [Online Survey](#) regarding homeschool! Only 10 questions and completely anonymous!

Check out our back issues, only at Generation Homeschool!



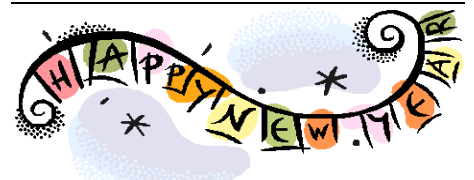
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Want to share?

If you have something to share, please email us and include in the subject: [Newsletter Add-In](#)

Subscriber
Freebies at the
End!





Homeschool News

Did your doctor say you could?

Public schools are seemingly always in disarray when it comes to policies and rules for homeschooling. The HSLDA is on the case for one mom in Virginia. Upon enrolling her child in homeschool by submitting her notice of intent, issues arose regarding her qualification to teach her child, as well as requesting a doctor's note. More paper work requests, and a truancy issue became the highlight and then the HSLDA came to the scene. According to the article, Counselor Woodruff contacted the public school and informed them of the homeschool policy. The Virginia mom is supported and should not, based on the article, receive any backlash or need to provide further documentation.

SPOTLIGHT: Arkansas Homeschool Report

Home School Enrollments by Grade and Gender

School Year 2015-2016

	<i>Males</i>	<i>Females</i>
<i>Kindergarten</i>	696	653
<i>First</i>	683	660
<i>Second</i>	687	682
<i>Third</i>	720	672
<i>Fourth</i>	666	673
<i>Fifth</i>	689	646
<i>Sixth</i>	733	651
<i>Seventh</i>	727	701
<i>Eighth</i>	701	703
<i>Ninth</i>	786	849
<i>Tenth</i>	983	970
<i>Eleventh</i>	939	1008
<i>Twelfth</i>	665	686
<i>Totals by Gender</i>	9675	9554
<i>Grand Total</i>	19229	



Links and Free Resources

Be sure to check out [Generation Homeschool](#) for the newest freebies for kids and parents!

Encouragement

This month, I am drawn to scripture that encourages not only myself, but my role as a wife and homeschool mom.

I hope that it brings you joy and understanding as you continue your journey through homeschool.

“Therefore, strengthen your feeble arms and weak knees. Make level paths for your feet, so that the lame may not be disabled, but rather healed.”

~Hebrews 12:12-13



THE

MUNDANE

JUG

The holidays are finally over! The mundane dinners... turkey, ham, dressing. Yes, it is a new year and a new day... and a perfect time to start the year off without a ton of dishes afterward. This meal can be prepped and refrigerated for up to 24 hours prior to cooking. Plus, it's an aluminum packet dish, so clean up is a breeze!

LEMON CHICKEN & SPEARS



Ingredients

1. 4-6 boneless chicken breasts pounded even, or 6 to 8 skinless thighs
2. Large bundle of asparagus spears
3. 1 lemon, divided
4. 1 tsp minced garlic
5. 3 Tbsp. butter, melted
6. 1 ½ tsp Italian seasoning
7. Salt and pepper to taste

What To Do:

8. Lay four 12X12 inch squares of foil on a flat surface.
9. Place on breast or two thighs in the middle of each piece.
10. Trim asparagus (1"-2" from the bottom). Discard bottoms and slice remaining spears.
11. Divide asparagus slices between the foil packs.
12. Thinly slice one of the lemons and divide the slices between the packs, tucking the slices in, around and between the chicken and asparagus.
13. Stir butter, garlic, juice of the remaining lemon, and Italian seasoning. Brush over chicken and asparagus. Salt and Pepper to taste.
14. Fold foil to close and pinch to stay closed. Grill over medium-high for 7-9 mins. on each side, or bake at 400 for 12-20 minutes or until chicken is cooked and asparagus is tender. Serve immediately.

Recipe from [le crème de la crumb](#)

An Acrostic Poem

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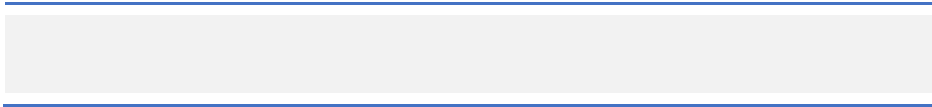




Image courtesy of Google Search

