



GENERATION HOMESCHOOL



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Dear Reader,

We are well into summer at Generation Homeschool. After realizing that “getting behind” is not a state I ever want to reside in again, I’ve elected to prep all our upcoming 2017-18 lesson plans and curricula this month. Boy, am I tuckered!

With one starting 7th grade, one starting 5th grade, and our most recent addition beginning her first (official) year of homeschooling – Kindergarten!

It has been a state of madness as I work diligently to ensure that all areas are covered. I’ve even resorted to Facebook in hopes of gathering some hands-on manipulatives for some of our courses.

So here is to a Happy Father’s Day, dad’s everywhere, and to the homeschool mom’s and wives who drive you crazy!



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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!



NOTICE



Please excuse the mess!

We are working on our website and somethings may have changed.
Bear with us as we undergo the much-needed site maintenance!

Homeschool News

A Little Spending Cash?

Are you a homeschool mom who works full-spiritedly to create documents for your children to use in their learning?

Have you ever entertained for a moment, the thought of getting paid for those documents?

While it is not “guaranteed full time income”, it helps to know there is a place where your work can get noticed.

I’m not a paid spokesman, but I can tell you this: sharing your creations in the educational realm is a wonderful feeling.

Teacherspayteachers.com is a wonderful website catering to teachers, by teachers, and for teachers. Guess what?

You are a teacher, too! Visit the site to learn more!

Visit our store by clicking on the link in the box below. All proceeds from your purchases at Generation Homeschool fund our field trips and learning opportunities.

[Generation Homeschool](#)

Links and Free Resources

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

Encouragement

“Some girls dream of a June wedding. I just want to get all the housework done before school starts!”

*“Spring, being a tough act to follow,
God created June.”*

~Al Bernstein



Quick Hacks!

Computer files cluttering your desktop? Tired of hunting for that one document you just accessed, but now can't seem to find?

Stay on top of your digital files by organizing them into subjects – just like when you were in school.

Household files, homeschool files, accounting files, all are important and deserve your attention... And finding them later won't take your attention away!

The Milk Jug

More garden veggies makes for a healthy meal!

Penne Pasta Garden



Ingredients

- 1 lb. Penne Pasta, cooked al dente
- Garden Fresh Veggies
 - Spinach, chopped
 - Squash, sliced and quartered
 - Zucchini, sliced and quartered
 - Tomatoes, sliced and quartered
 - Onions, sliced into petals
 - Red, Yellow, & Green Peppers, sliced
- ½ tsp. Salt
- ½ tsp. Pepper
- 1 tsp. Italian seasoning
- ½ tsp. Garlic powder
- ½ tsp. chopped basil
- 3 tbsp. olive oil

What to Do:

1. Cook pasta according to directions. Drain. Rinse with cold water to stop cooking process.
2. In a large skillet, heat olive oil.
3. Add onions, squash, zucchini, and peppers. Stir-fry 5 minutes on high heat.
4. Add spinach, tomatoes, and dry ingredients. Stir-fry additional 5 minutes.
5. Add drained pasta and stir to incorporate all ingredients. Stir-fry additional 5 minutes or until pasta is heated throughout.
6. Salt and pepper to taste.
7. Top with fresh parmesan cheese. Serve with garlic bread and ranch dip. For added flavor, add cooked/chopped bacon to the top.

Yields: 6 servings