Tiddly Winks Newsletter

December 2023

Dear Parents and Carers,

Welcome to our December Newsletter, and as always, we would like to welcome our new families who have recently joined us.

We are looking forward to another exciting and fun filled month! To find out more, please read on...

All the best

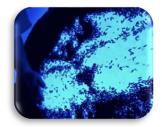
Louise and Amelia

News from around the rooms...

Diwali celebrations:

We have been celebrating Diwali throughout the whole nursery and have loved learning about the different ways that it is celebrated throughout the world.

Acorns have explored a rice sensory tray on our light up table.



Little Oaks have been sprinkling delicate Rangoli patterns.



Junipers have had a go at creating their own Mehndi designs.



Willows have made colourful fireworks pictures and Diya lamps.







Dates for the diary

7th - 15th December - Hanukkah

11th December- Christmas party week

22nd December- Last day of nursery

2nd January- Nursery re-opens

Parent messages

Walking feet- This is a polite reminder that we use our walking feet around the nursery, please can you support us with this by encouraging your children to do so at drop off and pick up, this includes siblings.

Thank you.

Weather- As the weather has turned colder, please be prepared to bring your child to nursery with appropriate spare clothes in their bags, as well as hats, scarves and gloves ready for the winter! Please make sure if your child is coming to nursery with wellies, that they have another pair of shoes to change into.

Thank you.





Tiddly Winks Nursery

Exploring our local community

Some of our Little Oak's children have had the opportunity to go on an adventure, having great fun exploring our local community! They walked to our local shop Holborn's, where they purchased fruit to make some delicious, healthy smoothies. On their way back they were very excited when they discovered a recycling truck, having the opportunity to watch the bins being emptied and saying hello to our refuse collectors.









Harvest Food Bank Collection

Thank you to all of you who have kindly donated to our Harvest food bank collection. We have now dropped off all of your donations which were gratefully received by St Matthew's church.

Christmas week

This year, we look forward to celebrating Christmas with your children in a way that is full of magic, yet sensitive to the overstimulation that can come from Christmas for little people. Following on from the success of 'Christmas party week' last year, we have once again planned another exciting week which will take place from Monday 11th December- Friday 15th December.

Please look out for posters in your child's room for the following days:

11th December - Crafting day

12th December - Film/ Story day with Sally and Dan

13th December - Party games day

14th December - Dressing up, Christmas jumpers and Face painting day

15th December - Baking day

Christmas cards

Thank you to everyone who bought your children's Christmas cards this year, all proceeds made will be going to our chosen charity 'Millies world'.

Staff updates

We are pleased to announce that Georgia and her husband Ryan welcomed their second baby Lennon, into the world on the 21st November. They are all doing really well and enjoying life as a family of four, we cannot wait to welcome Lennon into our Tiddlywinks Family.

We hope you will join us in wishing the best of luck to \mathbf{Amy} who is embarking on an exciting new adventure of becoming a Personal Trainer. Amy joined us again temporarily in the summer as she studied her level 3 in personal training. She has been a pleasure to work with throughout the years she has been with us and will be missed by all. Amy's last day will be Wednesday 6^{th} December.



Policy of the month

Our policy folder is available in the front entrance for all parents and visitors to look through.

In addition, this month, we will be refreshing ourselves with our 'Outings' policy which is attached to this newsletter.

Makaton sign of the month





It is with a heavy heart that we wish goodbye and good luck to **Lucy**! Lucy has recently started to study for her Level 5 in Early Years and as part of her development and training is going to gain experience in a different type of setting. Lucy has touched many hearts whilst she has been with us throughout the years and we wish her the best of luck in her new role. Lucy's last day will be <u>Wednesday 13th December</u>.

Dish of the month - Gingerbread Muffins





Ingredients:

- All-purpose flour
- Brown sugar -
- Baking powder
- Baking soda
- Salt
- Ginger
- Cinnamon
- Nutmeg
- Eggs
- Unsalted butter
- Milk

Method:

Heat the oven to 200 degrees. Line 12 standard muffin cups with paper liners, or grease the cups if you want to skip the liners.

- Combine the dry ingredients and sugar. Whisk together the flour, brown sugar, baking powder, baking soda, salt, ginger, cinnamon, and nutmeg in a large bowl. Make a well in the centre.
- Combine the wet ingredients. In a separate bowl, lightly beat the eggs. Add the melted butter and milk, and stir until combined.
- Finish mixing. Pour the butter mixture into the well in the flour mixture. Stir just until combined.
- **Portion**. Divide the batter among the prepared muffin cups. You'll need about 3 tablespoons of batter to fill each cup 3/4 full.
- Bake. Place the muffin pan in the oven, and bake the muffins 12 to 15 minutes. When a toothpick inserted into the centre of the muffins comes out clean, they're ready to come out of the oven.
- Cool. Place the pan on a wire rack, and allow the muffins to cool for 10 minutes. Then
 transfer the muffins from the pan directly onto a wire rack to cool completely.

