Tiddly Winks Newsletter

February 2024

Dear Parents and Carers.

Welcome to our February 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

Lunar New Year

Throughout the Nursery we have been celebrating Lunar New Year, talking to the children about the 'Year of the Dragon'. The children have thoroughly enjoyed learning all about this fantastic celebration in a variety of different ways through mark making, sensory exploration and curiosity tables.







World Book Day

World Book Day will be taking place on Thursday 7th March 2024. This is an annual celebration of Authors, Illustrators and books. Your children are invited to dress up as their favourite characters throughout the week. Please see below to find out which books the Staff teams will be dressing up as on the Thursday:

Acorns - 101 Dalmatians

Little Oaks- Three Little Pigs

Junipers - Ten Little Pirates

Pre-School - Little Red Riding Hood

Absences

Please let us know if your child will be absent for any of their nursery days this year in order for us to be able to mark it on the registers. As per our safeguarding procedure, we have a duty to contact you should your child not arrive for their usual nursery session and we would hate to disturb you whilst you were on a day out!

Funding

The 2 and 3 year old funding forms have been sent out via our parent admin app, please can these be filled out and returned to the office no later than Friday 22nd March.

Thank you



Dates for the diary

1st March- St David's Day

7th March- World Book Day

8th March- International Women's Day

10th March- 9th April-Ramadan

10th March- Mother's Day

15th March-Red Nose Day

17th March- St Patrick's Day

18th March- Global Recycling Day

20th March- International Day of Happiness and World oral health Day

Parent messages

Medication - Please be aware that it is imperative that you inform us when dropping off your child into our care if they have had <u>any medicine</u> in the last 24 hours. If your child becomes unwell at nursery and we have to seek medical advice from an ambulance service, this is one of the first questions they will ask us.



News from around the rooms...

Acorns:

In the Acorns room, when the babies are not sleeping the practitioners have been transforming the sleep room into an extra play space. This has provided the Acorns children with exciting opportunities to engage in sensory and messy play. This is a fantastic way for the babies to be able to develop their hand-eye coordination as well as fostering curiosity, imagination and exploration.



Little Oaks:

In the Little Oaks room they have been exploring their imaginative skills where they have had lots of fun dressing up as different roles such as fireman and superheroes. Through imaginative play it supports children to learn critical thinking skills, develop their speech and language, whilst also supporting their social-emotional development.



Junipers:

This month Junipers have been developing their hand-eye coordination and fine motor skills, through using scissors to create their own collages. They have been experimenting with colours using pipettes to self-select the paint before placing them onto the cotton wool, to watch the colours change. By mixing the colours together helps to develop critical thinking, promotes inquiry and investigation, expands vocabulary and supports the children's cognitive growth.



Pre-School:

Pre-school have been showing an interest in the construction area where they have loved building life-sized tents, this allows the children to make sense of the world as they develop problem solving, social skills and support their fine motor development. Preschool have also been showing an interest in Space and Moon cycles, this nurtures their natural sense of curiosity and wonder.







DSL - Your nursery Designated Safeguarding Lead is Louise. We would like to share with you our confidential email address to forward any safeguarding concerns you may have dsl@tiddly-winks-nursery.co.uk

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 'Biting' policy which is attached to this newsletter.

Makaton sign of the month





Tiddly Winks Nursery

Tiddly Winks Fundraising week

We just wanted to say a huge thank you to all our families for all your generous donations throughout the week! Please look out for your emails where we will be letting you know if you won a prize in the raffle, guessed the name of the teddy or the correct amount in the jars \bigcirc







Staff Updates

Congratulations to **Chelsea** and Sam on the birth of their baby boy Jax! Jax made his appearance at the beginning of February and has had a wonderful few weeks with his Mummy, Daddy and his two sisters.

It is with a heavy heart that we wish goodbye and good luck to **Charmaine!** Charmaine has found an exciting position in a nursery closer to her home. She has been with us for 13 years, during that time has touched many hearts and will be greatly missed by all. We wish her all the best in her new role. Charmaine's last day will be <u>Tuesday 26th March</u>.

Dish of the month- Red Lentil pasta with creamy tomato and pepper sauce



Ingredients

150g red lentil fusilli

2 handfuls of rocket

For the sauce

60g unsalted, unroasted cashews

1 large garlic clove, roughly chopped

1 large roasted red pepper (in red wine vinegar) from a jar, drained, any seeds removed

4 sundried tomatoes

8 large basil, roughly chopped

Method

STEP 1:First, make the sauce. Put the cashews and garlic in a bowl, then pour over 125ml boiling water and set aside for 5 mins. Meanwhile, put a large pan of water over a high heat. When the water is boiling rapidly, tip in the pasta and add a little salt, stir once, then continue to boil for 8 mins, or following pack instructions, until the pasta is softened but still retains some bite.

STEP 2: Meanwhile, add the roasted pepper and sun-dried tomatoes to the bowl with the cashews, garlic and water, then whizz with a hand blender or in a food processor to make a smooth, creamy sauce. Stir through the basil and season with black pepper.

STEP 3: Drain the pasta, mix with the sauce in a large bowl, then divide between two bowls and add a handful of rocket to each.

