

Tiddly Winks Newsletter

May 2023



Dear Parents and Carers,

As always, a very big welcome to all our new families who have joined our Tiddly Winks family this month. We are all looking forward to getting to know you better as we learn more about you and your children.

The children have had a very busy month here at Tiddly Winks. As Spring is in the air, we've been able to enjoy some lovely weather!

The children have lots to look forward to during May as we will be celebrating the King's coronation and Dinosaur Day! The children will be taking part in lots of lovely activities to commemorate the occasion.

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

All the best,

Louise & Georgia

Easter bunny visit

The children were very excited to have been visited by 'Tilly' the Easter Bunny in April.

The babies loved the sensory experience of feeling her soft fur in their hands. The Little Oaks children found her hopping around hilarious! The Juniper children were very curious about her long ears and twitchy nose and the Preschool children had LOTS of questions all about what she likes to eat and drink, her favorite toys and her sleeping pattern!

Interacting with animals is a fantastic way to teach young children about the world around us and empathy for others. Tilly was a huge hit and we look forward to welcoming her back soon.

Eid Mubarak!

Eid Mubarak! The children loved our 2023 Eid celebrations across the nursery.

The children loved using the advent calendars to countdown through the days of Ramadan until the Eid celebrations could begin.

They enjoyed engaging with our malleable activities and they particular enjoyed creating the decorations for our Eid parties.

School places & last days at nursery

Congratulations to all of our Preschool leavers who have been offered their school places for September 2023! We are so excited for your next step and look forward to supporting you all make the transition to 'Big School!'

Please remember to tell us your child's last day as soon as possible so we can ensure their final assessments and handover to their school is complete before their last day.

Dates for the diary

Monday 8th May - Bank holiday (Nursery Closed)

Tuesday 9th May - Preschool parents' evening

Wednesday 10th May - Preschool parents' evening

Thursday 11th May - Preschool parents' evening

Wednesday 17th May - Dinosaur Day

Monday 29th May - Bank holiday (Nursery Closed)

Parent messages

Availability - We are humbled to be at almost full capacity until September 2024. With this in mind, if you are expecting any new arrivals that you would like to join the nursery before then, or you plan to increase your child's sessions with us, please let us know so you can join the waiting list asap.

DSL - Your nursery Designated Safeguarding Lead's are Louise and Georgia. Steph and Petra are your deputy DSL's. 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



Staff updates

We hope you will join us in wishing the best of luck to **Gabi** who is very excited to be locating back home to Romania at the end of the month to re-join her husband and family. Gabi has had a wonderful time living in the UK and for us, it has been a pleasure to have her be a part of our nursery. Gabi is a huge character in the nursery and is adored by both the staff and children - we will miss you Gabi!

Gabi's last day will be Thursday 25th May 2023.



Dish of the month - Chicken Pakora

Ingredients

- 700g boneless chicken, cut into bite sized pieces
- 2 tbsp cornflour
- 50g rice flour
- 40g gram flour, sieved
- 3 dried chillies, crushed or 3 green chillies, finely chopped
- $\frac{1}{2}$ tsp chilli powder
- $\frac{1}{2}$ tsp curry powder
- $\frac{1}{2}$ tsp ground coriander
- $\frac{1}{2}$ tsp cumin
- 2 small onions, chopped
- Small bunch of coriander, finely chopped
- Vegetable oil, for frying



Method

1. Put the chicken in a large bowl, then use your hands to coat the pieces in the cornflour. Mix in the rice flour, followed by the gram flour. Add the chillies, spices, onion, coriander, and 1 tsp salt.
2. Gradually add around 150ml water until the ingredients have become moist and ever so slightly wet.
3. Fill a deep pan no more than a third full with vegetable oil and heat to 180C.
4. Squeeze a small amount of the pakora mixture together before carefully lowering it into the hot oil with a spoon.
5. Fry for 8-10 mins, turning regularly, until cooked through and browned all over.
6. Set aside on a plate lined with kitchen paper while you repeat with the remaining mixture, frying in small batches.
7. Serve hot with mango chutney.

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 '**Sun care**' policy which is attached to this newsletter.

Makaton sign of the month

