

Tiddly Winks Newsletter

April 2024



Dear Parents and Carers,

Welcome to our April 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

School places & last days at Nursery

Congratulations to all of our Preschool leavers who have been offered their school places for September 2024! We are so excited for the next step in your learning journey and look forward to supporting you all to make the transition to school as smooth as possible.

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.

Pre-School school leavers party

We are so pleased to be able to once again, host our Preschool leavers party. We would like to invite all of our 2024 leavers to join us on Friday 19th July 2-4pm. Please note, due to limited space, we are only able to invite one parent per child and are unable to host siblings. Small babies are welcome.

If your child is already booked to attend Nursery on the day of the party, please let the office know if you will be joining them for the party. If your child is not booked to attend on this day, please RSVP for both yours and your child's attendance at the party.

We look forward to coming together to celebrate this milestone in your little one's lives!



Dates for the diary:

1st May- May Day

1st May- International Space Day

6th May- Bank Holiday Nursery Closed

13th -17th May - Mental Health Awareness week

20th May- World Bee Day

23rd May- World Turtle Day

27th May- Bank Holiday Nursery Closed

30th May- World Otter Day

Parent messages:

Mobile Phones- Please remember that we have a strict **No phone policy** whilst in the nursery, this corresponds with our safeguarding procedure.

Siblings- This is a gentle reminder that whilst dropping off and collecting your children please help to support us with enforcing the golden rules by reminding them and their siblings to co-inside with using their walking feet and indoor voices.



Tiddly Winks Nursery

News from around the rooms.....

Acorns:

The practitioners in the Acorns room transformed their mud kitchen into a vegetable patch based on the children's interest of the story 'Peter Rabbit'. The children loved planting the vegetables into the plant pots as they develop their fine motor skills, imaginative play and exploration.

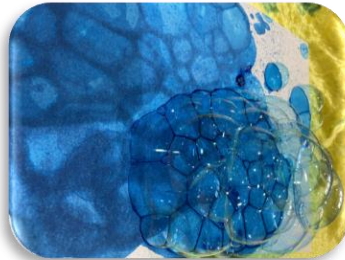
Acorns have been exploring the different elements in celebration of Earth Day including sand, mud and water. The babies enjoyed this sensory experience as they emersed themselves with all the different textures using both their hands and feet.



Little Oaks:

Little Oaks have been exploring the World around them by feeling a range of natural and human-made materials with their feet in honor of celebrating Earth Day. Whilst in the garden they have also loved filling the tuft trays with rain water, as they explore how the water changes in relation to how hard/soft that they stomp. By exploring these elements using their senses has enhanced their holistic development, allowing them to home in on their imaginative and language skills.

Little Oaks have also been experimenting with colours and bubbles to make beautiful patterned pictures. This provided endless amounts of fun as the children adored popping them one at a time as well as exploring colour mixing!



Junipers:

Following on from the children's interest of cars, the practitioners created a fantastic set up scaffolding the children's learning incorporating traffic lights and road signs. Imaginative play plays an important role as it supports children's cognitive development, through imaginative play children learn to think creatively and critically. This helps them to understand the world around them, make connections and develop their listening and attention skills.

Junipers have also been exploring their mark making skills in the salt tray with the sensory lights. The children thoroughly loved this activity as they confidently gave meanings to the mark they make whilst exploring their creativity. This is a multi-sensory, tactile approach which supports the development of literacy, fine motor skills and listening and attention.



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 '**Special Educational Needs and Disabilities**' policy which is attached to this newsletter.

Makaton sign of the month



Pre-School:

The Pre-School children have been developing their fine motor skills as they carefully use a knife to chop up the different vegetables to make their very own soup! This was a fantastic way to have conversations with the children about the importance of healthy eating as well as mathematical concepts as they develop their understanding of measurements.

Following on from the children's interests in stories the practitioners have been extending their play by creating their very own puppet shows using the sensory toys as props, this has brought endless amount of laughter and fun for the children as they have loved taking on the different roles.



Staff Updates:

We are pleased to announce that Dan and his wife Cassie welcomed their beautiful baby girl Hope into the world on the 23rd April 2024. They are all doing really well and we cannot wait to welcome Hope into our Tiddly Winks Family.

Dish of the month

Cottage pie



Ingredients

For the cottage pie filling

- 50ml/2fl oz olive oil
- 1 large onion or 3-4 banana shallots, finely chopped
- 650g/1lb 7oz beef mince
- 2 tbsp tomato purée
- 1 tbsp plain flour
- 150ml/5fl oz red wines
- 4 sprigs fresh thyme, leaves only
- 400ml/14fl oz beef stock
- Worcestershire sauce, to taste
- salt and freshly ground black pepper

For the mash

- 900g/2lb King Edward potatoes, peeled and chopped
- 115g/4oz butter
- 125ml/4½fl oz milk



Method

1. Heat half the oil in a large heavy-based pan. Add the onion and cook until softened. Tip it onto a plate.
2. Return the pan to the heat and add the remaining oil. When it's hot, fry the mince, in batches if needed, for 4-5 minutes, or until browned all over. Stir in the cooked onion and tomato purée and cook for 1 minute. Stir in the flour and cook for a further minute. Pour in the red wine, scraping up any caramelised bits with a wooden spoon, and add the thyme.
3. Add the stock and simmer for 45 minutes, or until the mince is tender and the mixture has thickened. Season to taste, and add a few dashes of Worcestershire sauce. Keep warm over a very low heat. Preheat the grill to high.
4. Meanwhile, for the mash, put the potatoes in a pan of salted water and bring to the boil. Reduce the heat and simmer for 12-15 minutes, or until they are tender. Drain and return the potatoes to the pan, then place over the heat for about 1 minute to drive off any excess moisture. Mash well, then add the butter and milk, beating to form a smooth mash. Season to taste.
5. Put the cottage pie filling in a baking dish and spoon the mash over the top. Grill for 8-10 minutes, or until golden-brown.
6. Meanwhile, boil the peas in boiling water in a small saucepan for 3-4 minutes, then drain and add the butter. Serve the cottage pie with the peas.

