

# April 2025 Newsletter



Tiddly Winks Nursery



## Here's what has happened in the last month and what's to come!

Welcome to our April newsletter!

We are thrilled to share with you the many learning opportunities that were accessible throughout March for your little ones. Please read on to find out more.

*All the best,  
Louise, Georgina, Steph & Charlotte*

World Book Day was celebrated by all of the rooms in different, age appropriate ways. It was lovely to see your little ones dressed up in their favourite story characters!

Thank you for your contributions.

### Acorns

Acorns celebrated St Patrick's Day with lots of activities and crafts in honour of our families that come from Ireland! They have also been showing a keen interest in the farm animals, imitating the noises they make, whilst immersing themselves into 'small world play'.

### Little Oaks

The Little Oaks children adored creating their own Mothers' Day cards this month which they beamed with smiles for a range of photos! Spring activities have been underway, with a variety of natural materials to explore with small world scenery, paint and playdough!

### Junipers

Junipers have been practicing using Makaton signs which has contributed to enhancing their communication skills! They have also been honing in on developing their skills around fine motor movement as they engage in various construction and Ramadan themed playdough activities!

### Pre-School

The Pre-Schoolers had a very important job this month of taking on medical professional roles! They practised using bandages and delved into extending their imaginative skills as they imitate being unwell and sustaining injuries to 'seek medical advice' from their peers.

### Dates for the diary:

10th April -  
**National Siblings Day**

20th April -  
**Easter Sunday**

22nd April-  
**Earth Day**

**Please note;** we are closed on Good Friday (18th) and Easter Monday (21st)

### 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 the **'Sickness and Illness'** policy.

### Makaton sign of the month:



Chick

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## Events & Celebrations in March

April's events will offer a wide range of teaching opportunities. Keep your eyes peeled on our Instagram page for activity ideas, inspiration and updates of what has been accessible for your little ones! Please also feel free to upload your children's experiences outside of the setting, to Learning Journals which are easily accessible for the practitioners to look at.

### Parent messages:

Please be reminded as we are approaching warmer weather, to pack your children's bags accordingly. Layers are great as we can add on top and take away!

Please also be reminded to let us know of any upcoming holidays. If we are expecting your child in for their normal session, we will make a phone call and would hate to disturb you on your holiday. You can mark your child absent using nursery in a box.

### Staff updates:

Please join us in welcoming some new faces to the Tiddly Winks family, Meghann, Aleena, Megan, Jade and Lacey!

Meghann is a qualified Level 3 practitioner who brings with her a wealth of experience from working across nurseries as both a practitioner and an Early Years Spanish tutor.

Aleena is joining us after working as a 1:1 support in a specialist school for Autism and finding a passion for Early Years.

Megan has always enjoyed working with children as a qualified gymnastics coach and will be starting supporting the Preschool team to enhance our physical development opportunities.

Please also welcome our new apprentices, Jade and Lacey who will be training to become qualified Early Years Educator's.

### Dish of the month



#### Apple crumble

#### Ingredients:

For the crumble:

- 300g/10½oz plain flour
- pinch of salt
- 175g/6oz brown sugar
- 200g/7oz unsalted butter at room temperature, cubed, plus a little for greasing

For the filling:

- 450g/1lb apples, peeled, cored and cut into 1cm/½in pieces (see recipe tip)
- 50g/2oz brown sugar
- 1 tbsp plain flour
- 1 pinch ground cinnamon

#### Method:

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Place the flour, salt and sugar in a large bowl and mix well. Taking a few cubes of butter at a time rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs and all the butter is incorporated.
3. Place the fruit in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir well, being careful not to break up the fruit.
4. Butter a 24cm/9in ovenproof dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.
5. Bake for 40–45 minutes until the crumble is browned and the fruit mixture bubbling.
6. Serve with thick cream or custard.