

# January 2026



Tiddly Winks Nursery



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

Welcome to our January newsletter!

We are thrilled to share with you the many learning opportunities that were accessible throughout December for your little ones.

Please read on to find out more.

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

### Acorns

The little ones' in Acorns room have been exploring a range of sensory filled activities throughout December. Engaging in painting and exploring shredded paper, have been a huge hit. They also adored their interactive story delivered on Christmas Week by our very own Sally and Dan.

### Little Oaks

The Little Oaks children were intrigued by 'tasty Tuesday' baking day, where they participated in baking shortbread biscuits, to decorate! Many of the children showed a particular interest in cutting out festive shapes in the dough as they displayed their amazing independence and concentration.

### Junipers

Junipers adored walking around the neighbourhood and posting Christmas cards to our community on the lead up to Christmas. They spoke about the environment and participated in learning about Road Safety. The Juniper children were also thrilled to watch Stickman with a cup of hot chocolate and get into the festive spirit.

### Pre-School

Pre-School had a fun-filled and exciting month where they honed in on their mark-making skills to write their very own letters to Santa! The children then had the opportunity to post these into our local post box at the end of the road. They then received letters back which they were thrilled about!

## Dates for the diary:

1<sup>st</sup> January-  
**New Years Day**

20th January-  
**Penguin Awareness Day**

23rd January-  
**Random Acts of Kindness Day**

**Walk your dog month**  
**Policy of the month:**

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

In addition, please see our current '**Medication**' and '**Sickness, illness and health related absences**' policy.

**Makaton sign of the month:**



**Winter/cold**

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## Parent messages:

### Important reminder:

The school application deadline is fast approaching, so please ensure applications are submitted by Thursday 15<sup>th</sup> January 2026 for your child's school place.

## Staff Updates:

Please join us in welcoming back Sara, who some of you may have seen already, as she starts her phased return to Tiddly Winks, after having her little one, 8 months ago.

Please join us in congratulating Charlotte in completing her Level 5 Early Years' Lead Practitioner course with a distinction.

## Dish of the month

### Vegetable stew with herby dumplings



### Ingredients:

1 tbsp olive oil  
350g shallot  
peeled  
2 leeks  
thickly sliced  
½ swede  
chopped into chunks  
2 parsnips  
quartered  
350g Chantenay carrot  
175g pearl barley  
1l vegetable stock  
1 bay leaf  
3 sprigs thyme  
small bunch parsley  
finely chopped

For the dumplings:

- 100g self-raising flour
- 50g unsalted butter
- 50g mature cheddar
- cheese, grated
- 2 tsp finely chopped fresh rosemary
- 1 tsp fresh thyme leaves

### Method:

Step 1

- Heat oil in a large casserole dish. Add shallots and cook for 5-6 mins until starting to soften and brown. Add leeks for 2 mins, then stir in swede, parsnips and carrots.

Step 2

- Pour in barley and add stock, bay, thyme, parsley and seasoning. Cover pan, bring to the boil, then simmer for 45 mins until barley and veg are tender. Stir occasionally to stop it catching.

Step 3

- Meanwhile, make the dumplings. Heat oven to 200C/180C fan/gas 6. Rub flour and butter together to form breadcrumbs. Add remaining ingredients and mix well. Sprinkle over 2 tbsp water, mix to form a soft dough. Divide into six and roll into balls. Dot on top of stew and transfer to oven. Cook, uncovered, for 20-25 mins until dumplings are golden.