



March 2026



Tiddly Winks Nursery



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

Welcome to our March newsletter!

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

Please read on to find out more.

*All the best,
Louise, Steph & Charlotte*

Acorns

The little ones in Acorns have had another enjoyable month exploring music, and moving in different ways as they become confident at cruising and walking. They have also been delving into a range of multi-sensory activities, with the most recent being a sea and sand set up which they were intrigued by.

Little Oaks

The Little Oaks children have shown an interest in an inviting horse set up which was inspired by Lunar New Year, the year of the horse! This sparked many conversations between the practitioners and the children where the children were learning a range of new knowledge.

Junipers

Junipers have enjoyed baking for Valentines Day this month and putting this into practice for their shrove Tuesday messy tray, where they took on a role in their play and made their own pancakes with flour, 'milk', 'eggs' and fruit!

Pre-School

The Pre-Schoolers have been practicing their independence through honing in on dressing/undressing and discussing appropriate clothing in different weathers. They put their skills to the test as they participated in a dressing relay which they absolutely adored. The practitioners were pleased to be able to use this as an opportunity to recognise strengths and areas for support!

Ramadan

The children across the setting will experience eating dates within the upcoming weeks to break their 'fast' from one meal to another to coincide with what individuals practice during Ramadan!

Dates for the diary:

4th March-
Holi festival

5th March-
World Book Day

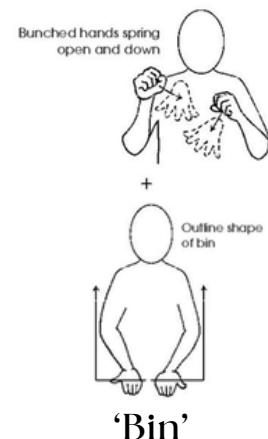
18th March-
Global Recycling Day

Policy of the month:

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

This month we will be refreshing ourselves with the **'Bottle'** policy.

Makaton sign of the month:



Events and Celebrations in March

World Book Day is fast approaching! This day and the lead up will offer a variety of story based opportunities and experiences for the children across the nursery.

The practitioners in the Acorns room will be dressed as 'Where's Wally'!

The Little Oaks team will dress as the animals from Dear Zoo!

The Juniper team are looking forward to wearing their own pyjamas and having a cosy World Book Day.

The Pre-School team are keeping their story inspiration a surprise, but are looking forward to revealing all on Thursday morning.

Parent messages:

The Pre-School team kindly request that the children refrain from bringing in personal items from home. This will help us keep the Pre-School room tidy and ensure that everyone's belongings are safe. Thank you for your understanding and cooperation.

These current policies have been recently updated:

Safeguarding children and child protection policy
Access, storage and retention of records
Bereavement
CCTV
Complaints and compliments
Food play
Late collection and non collection of children
Mobile phone and electronic device use of
Recruitment, selection and suitability for staff
Whistleblowing

Dish of the month

Carrot cake muffins



Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 2 cups grated carrots
- 1 teaspoon vanilla extract
- 1/2 cup chopped walnuts

Method:

1. Preheat the oven to 375°F (190°C) and line a muffin tin with paper liners.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large bowl, use an electric mixer to beat the sugar and butter until light and fluffy.
4. Beat in the eggs one at a time, followed by the vanilla extract.
5. With the mixer on low speed, gradually add the flour mixture and mix until just combined.
6. Stir in the grated carrots and chopped walnuts.
7. Divide the batter evenly among the muffin cups.
8. Bake for 20-25 minutes, or until a toothpick inserted into the center of a muffin comes out clean.
9. Allow the muffins to cool in the tin for 5 minutes, then transfer them to a wire rack to cool completely.