

March 2025 Newsletter



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, Georgia, Steph & Charlotte*

Throughout February the teams have been collecting a range of role play resources to refurbish their home corners! As you may have seen already, these are now complete. The children are adoring the updated imaginative spaces where they can develop and enhance their skills further by taking on a role in their play and acting out real life experiences!

Acorns

Acorns have had a busy and fun filled month. In particular, the children enjoyed listening to a range of their favourite stories being read to them by their familiar people, as well as through audio for 'World Read Aloud Day'.

Little Oaks

Accessing the water tray in the Little Oaks room has been a firm favourite this month as the practitioners have set up a range of wonderful opportunities to learn through play and exploration. Making potions was a huge success as the children used the opportunity to practise using their fine motor skills!

Junipers

Junipers used the recent events of Valentine's Day and Children's Mental Health week to lead an activity based around friendships. They had the chance to hug their peers whilst wearing aprons, and pieces of card with paint on. They were intrigued by the effect this form of affection and movement would have on their pictures as the paint transferred from one peer to the other.

Pre-School

Lunar New Year sparked Pre-Schools interest and curiosity around the moon which lead to questions and conversations about space! The practitioners used this as an opportunity to teach the children about the solar system, which lead to making their own planets using papier-mâché.

Dates for the diary:

28th February - 30th
March -
Ramadan

4th March -
Shrove Tuesday

6th 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.

In addition, this month we will be refreshing ourselves with the **'Mobile phone and Electronic Device use'** policy.

Makaton sign of the month:



Events & Celebrations in March

Throughout March, there are many learning opportunities to be had, with Ramadan, Shrove Tuesday, Global Recycling Day, and World Oral Health Day being four of the many events that the practitioners will base activities and learning opportunities around. This will contribute to each child's development and skills as all areas of the EYFS are planned for throughout these enabling opportunities! We look forward to sharing photos with you through the 'Learning Journals' app.

Parent messages:

Across the nursery, the practitioners would like some updated family photos of your little ones and their family members, to have displayed and accessible for their days within the setting. Please feel free to email them over and we can pass these onto the rooms for you.

Please be reminded that the setting holds a no mobile phone policy. This is to safeguard all of the children in our care.

Please be reminded that correspondence has gone out via Parent Admin for our annual fee increment which will take effect from 1st April 2025.

Dish of the month

Blueberry crepes



Ingredients:

- 3 eggs
- 3 tbsp granulated sugar
- 1/4 cup light tasting oil
- 1 cup milk
- 1.5 cup water
- 1.5 cup all-purpose flour
- Pinch of salt
- 1/2 tsp vanilla extract
- Blueberries

Method:

1. Combine the eggs and sugar in a bowl using an electric hand mixer.
2. Add the oil, milk, water, flour, salt, and vanilla. Combine the blueberries.
- 3 Refrigerate the crepe batter for at least 30 minutes before using.
4. Make sure the pan is hot before placing the batter. Once placing the batter in the pan, wait until the bubbles burst. You will then need to flip it. Wait for two whole minutes for the other side to cook and brown before removing them from the pan.