

# May 2025 Newsletter



Tiddly Winks Nursery



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

Welcome to our May newsletter!

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

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

We hope you had a lovely Easter weekend with your families. On the lead up to Easter, the practitioners created learning opportunities to enhance their fundamental skills. An Easter egg hunt was a huge hit, as the children looked for coloured eggs around the nursery.

You will notice across the rooms the construction areas have been enhanced with new resources! This has been a great way to develop the children's emergent mathematic skills by learning new vocabulary based around mathematics.

### Acorns

The children in Acorns room posed for lovely Easter pictures and have adored splashing around in various themed water trays, along with exploring music with their new musical instruments.

### Little Oaks

Little Oaks' have absolutely adored engaging in a range of enabling Spring themed activities, particularly the farm yard animals, as well as colour mixing in the water tray!

### Junipers

Junipers have been busy creating a range of models with recyclable materials in honour of Earth Day! They honed in on their creative and imaginative skills in order to construct their own models!

### Pre-School

Pre-School have had another busy month. Large scale drawing on the floor has been a huge hit, along with their amazing and inviting theatre where the children have taken on an active role in their play.

### Dates for the diary:

4th May-  
**International Firefighters' Day**

5th May-  
**World Hand Hygiene Day**

21<sup>st</sup> May-  
**National Numeracy 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 **'Managing Extreme Weather'** policy.

### Makaton sign of the month:



To wash hands

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## Events & Celebrations in May

There are a range of events this month which will make enabling and inviting opportunities for your little ones', to learn, enhance their skills and grasp the importance of handwashing, learning about people who help us and expanding on emergent numeracy skills!

### Parent messages:

As of the middle of April, you should have found out your child's school places. Please write your child's school on our list on the middle display board up in Pre-School so we can prepare and support your children in their next adventure!

Please be reminded to apply your child's first layer of sun cream before being dropped off and if you would like to provide their own please bring in a labelled bottle of sun cream which we can then apply in the afternoon.

### Staff updates:

Please join us in congratulating **Jade** (from the Acorns room) in expanding her family with their little one arriving in October 2025!

Please also join us in congratulating **Emily** in completing her Level 3 qualification which she has worked hard for over the last 12 months.

### Dish of the month



#### Baked Ziti

#### Ingredients:

- 4 cups Marinara Sauce
- 2 cups Ricotta Cheese
- 2 Garlic Cloves (*minced*)
- 1 tablespoon Lemon Zest
- 1 teaspoon Oregano
- ¼ teaspoon Red Pepper Flakes
- ¾ teaspoon Sea Salt (*more for the pasta water*)
- add Black Pepper (*ground*)
- 1 pound Ziti Pasta
- add Virgin Olive Oil (*for drizzling*)
- 1 pound Fresh Spinach
- 1 ½ cups Smoked Mozzarella Cheese
- ¼ cup Parmesan Cheese (*or grated pecorino*)

#### Method:

**First, cook the pasta.** Bring a large pot of salted water to a boil, and cook the pasta until al dente.

**While the pasta cooks, make the ricotta cheese mixture.** Stir together the ricotta, garlic, lemon zest, oregano, and red pepper flakes, and season with salt and pepper.

**Next, sauté the spinach.** Drain the pasta, and heat a glug of olive oil in the same pot. Sauté the spinach until it's just wilted. Gently squeeze some of the excess moisture out of the sautéed spinach and roughly chop it.

**Then, mix everything together.** Return most of the spinach and all of the ziti noodles to the pot, along with all but 1/2 cup of the tomato sauce. Stir until everything is well combined.

**Finally, layer it up.** Spread the remaining sauce on the bottom of a large casserole dish, and spread half of the pasta mixture over it. Dollop in the ricotta and the reserved spinach, and scoop the rest of the pasta on top. Top with the shredded mozzarella and pecorino cheeses, and drizzle with olive oil.

**Bake the pasta** at 425°F until the cheese is golden brown and bubbling, about 20 minutes. Enjoy!