

# July 2025 Newsletter



Tiddly Winks Nursery



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

Welcome to our July newsletter!

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

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

The children across the rooms have enjoyed creating various crafts for Father's Day for their role-models.

We've also been diving into the world of nature, planting seeds in our garden. The children have learned about the importance of caring for our environment and the magic of watching things grow. It's been a joy to see their curiosity blossom.

### Acorns

The Acorn's children have been paddling with the sea animals in their own swimming pool this month along with engaging in Wimbledon based activities!

### Little Oaks

The Little Oaks children have been learning new concepts as they enjoy a range of themed water tray activities in this lovely warm weather! Another firm favourite has been large-scale mark-making where the children have developed their fine and gross motor development.

### Junipers

Junipers have been honing in on their imaginative and caring skills as they take on a role, looking after the babies; feeding them, changing them and putting them to bed. This was inspired by new siblings expected and arriving!

### Pre-School

Pre-School enjoyed their picnic tea out in the sunshine on International Picnic Day, after preparing their very own sandwiches! They also absolutely adored the opportunities that were accessible for them on superhero day. Their amazing costumes inspired their incredible powers!

### Dates for the diary:

5th July-  
**NHS Birthday**

10th July-  
**Teddy Bear Picnic Day**

18th July-  
**Pre-School Graduation Party**

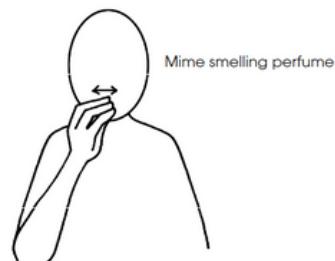
30<sup>th</sup> July-  
**International Day of Friendship**

### 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 '**Sleep**' policy.

### Makaton sign of the month:



Flower

## Events & Celebrations in July

With the upcoming event of the NHS' birthday, there will be opportunities for your little ones' to access card-making materials whilst honing in on their understanding through conversations and showing our appreciation!

We're planning another Teddy Bear's Picnic on the 10<sup>th</sup> July so please encourage your little ones' to bring their teddies in for a picnic!

International Day of Friendship will promote teamwork and kindness through a range of activities and collaborative games!

## Parent messages:

Please be reminded that the management team require one month's notice before your child's last day in Pre-School, before starting school in September.

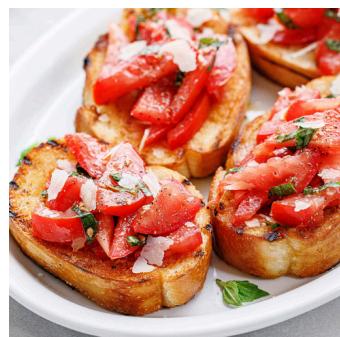
Please ensure you shut the front door FIRMLY behind you when entering/exiting the nursery.

## Staff Updates:

Please join us in welcoming Zainab to the Tiddly Winks Team. Zainab is our newest apprentice and is joining us having previously gained experience working in a wrap around setting and is excited to start her journey in full day care. Zainab will be spending the majority of her time with the youngest children in the nursery.

Please join us in congratulating Jade M from Little Oaks' room on her recent promotion of Joint Room Leader. This is shared with Charlotte who will now be working alongside management for two days a week.

## Dish of the month Tomato Bruschetta



### Ingredients:

- 4 thick slices of Italian or French bread
- 2 medium tomatoes
- 1 cloves garlic
- 2 tablespoons olive oil
- 2 tablespoons chopped basil
- 1 teaspoon kosher salt
- 1/2 teaspoon cracked black pepper
- 1 tablespoon parmesan shavings

### Method:

1. To make the tomato bruschetta: Halve tomatoes, then discard the seeds. Slice the tomatoes into small pieces then add to a medium bowl with a generous pinch of salt, a small pinch of black pepper, one tablespoon of olive oil, and chopped basil. Give a quick and let marinate while you prepare the bread.
2. Heat a grill pan over medium heat. Drizzle the bread slices with the remaining tablespoon of oil and toast for 2 to 3 minutes on each side until golden, warmed through and nice grill marks appear.
3. Rub one side of the warm toasted bread slices with fresh garlic.
4. Give another stir to the tomatoes and adjust the seasoning with salt and pepper if necessary. Spoon a generous amount of tomatoes onto each toasted bread slice. Sprinkle parmesan shavings on top. Using a spoon, drizzle a little of the remaining juice over the tomatoes. Serve the tomato bruschetta's immediately. Enjoy!