

June 2025 Newsletter



Tiddly Winks Nursery



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

Welcome to our June 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*

Acorns

The practitioners in Acorns used National Biscuit Day as an opportunity to set up an inviting playdough activity that was cinnamon scented, to create their own 'biscuits'! They were keen to explore the dough in many ways whilst using their senses and accessed the available resources to develop their fine motor skills!

Little Oaks

The Little Oaks children have shown a keen interest in 'The Ten Little Dinosaurs Book' by Mike Brownlow and Simon Rickerty this month which inspired a dinosaur themed activity and sensory tray which the children thoroughly enjoyed!

Junipers

Junipers have been honing in on being creative this month with a range of opportunities for creating artwork with a range of materials which include sand paint and chalk! Large scale painting where the children had the chance to paint a transparent sheet was a huge hit!

Pre-School

Pre-School's month was filled with some amazing science experiments where the children were enticed by erupting volcanoes, fizzing fruits and explosions (to name a few!) They were also inspired by mental health awareness week where the practitioners created opportunities for making friendship bracelets and cards for special people. They also painted stones to create a colourful and jolly walkway!

Dates for the diary:

5th June-
Word Environment Day

12th June-
Empathy day

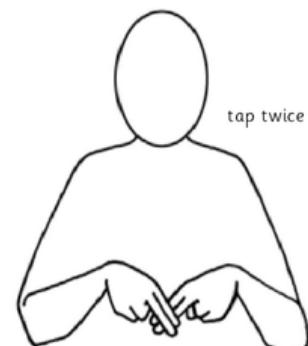
15th June-
Father's Day

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 '**transitions**' policy.

Makaton sign of the month:



Father/Daddy

Events & Celebrations in June

The upcoming June events offer a wide range of learning opportunities for your little ones! We can't wait to share all the fun they get up to throughout June with a Superhero and Picnic Day to look forward to! World Environment Day will offer opportunities to expand on the importance of looking after our planet and what we can do to support this. Empathy day will inspire various conversations around our own and others' emotions.

Please join us on Friday 13th June 2025 for our annual 'Father's Day Breakfast Bar' from 8am - 9am.

Parent messages:

Please be reminded to let us know of any unplanned absences and holidays so we know not to bother you whilst you are away! We are required by both Surrey County Council and Ofsted to track children's absences in line with safeguarding procedures.

Please ensure that you are encouraging the children to use 'walking feet' around the nursery to maintain consistency of the boundaries we teach at nursery. Please do not encourage races in the corridor and please also extend this message to siblings.

We are delighted to share with you the very exciting news that Sara has given birth to a beautiful baby boy! Baby Luca was born on 30/05/2025 and Mum and baby are both now home and well! Congratulations to Sara and Simon!

Pre-School Graduation Party

The Pre-School Graduation Party will be held on the 18th July 2025. Formal invitations to follow with information of what to expect!

Dish of the month

Oaty and hazelnut biscuits



Method:

Ingredients:

- 50g butter
- plus a little for greasing
- 2 tbsp maple syrup
- 1 dessert apple
- unpeeled and coarsely grated (you need 85g)
- 1 tsp cinnamon
- 50g raisins
- 50g porridge oats
- 50g spelt flour
- 40g unblanched hazelnuts
- cut into chunky slices
- 1 egg

Step 1

Heat oven to 180C/160C fan/gas 4 and lightly grease a non-stick baking tray (or line a normal baking tray with baking parchment). Tip the butter and syrup into a small non-stick pan and melt together, then add the apple and cook, stirring, over a medium heat until it softens, about 6-7 mins. Stir in the cinnamon and raisins.

Step 2

Mix the oats, spelt flour, and hazelnuts in a bowl, pour in the apple mixture, then add the egg and beat everything together really well.

Step 3

Spoon onto the baking tray, well spaced apart to make 9 mounds, then gently press into discs. Bake for 18-20 mins until golden, then cool on a wire rack. Will keep for 3 days in an airtight container or 6 weeks in the freezer.