

Tiddly Winks Newsletter

March 2023



Dear Parents and Carers,

Welcome to our March newsletter, and as always, a very big welcome to the new families who have joined us recently. The children have had a very busy month with a lot to celebrate and many fun-filled days themed around National Storytelling Week, Valentine's Day and Pancake Day! We kicked off March by celebrating St/ David's Day and World Book Day! Later on in March, we look forward to celebrating Comic Relief, Mother's Day, and St. Patrick's Day! With spring fast approaching, we look forward to the warmer months and lighter nights, as well as enjoying more outdoor activities.

To find out more, please read on...

All the best,
Louise & Georgia

Valentine's Day

The children had lots of fun celebrating Valentine's Day! They made special pictures for people that they love, as well as sharing pictures of their loved ones at circle time. The younger children enjoyed a 'Love Potion' themed water tray and petal play!

Other activities included decorating love hearts by sticking together different materials using glue sticks and painting them with cotton, and a variety of messy play activities involving pasta, water, playdough and rose petals!

Pancake Day

To celebrate Pancake Day, we ate some yummy pancakes, which the children enjoyed as their pudding! The children also read through the book 'Mr Wolf's Pancakes' and took part in lots of different themed activities, such as pancake races in the garden and making pancakes out of playdough. We hope that all you all enjoyed your tasty pancakes too.

Fee increment

Please be reminded, that as per our recent communication, the fee increment will come into effect on the 1st April 2023.

World Book Day

The children (and staff!) have loved coming to nursery as characters from their favourite books for World Book Day. We spent lots of time reading through their most treasured stories which they brought in from home, and loved looking through all the pictures and illustrations together.



Dates for the diary

Friday 17th March - Mothers Day breakfast to go!

Friday 17th March - Red Nose Day - WEAR RED!

22nd March - Ramadan

Parent messages

Antibiotics - Please be reminded that as per our medication policy, your child will not be able to attend nursery for the first 24 hours of any antibiotics treatment.

DSL - Your nursery Designated Safeguarding Lead's are Louise and Georgia. Steph and Petra are your deputy DSL's. We understand that the Covid-19 Risk assessments around the nursery limit contact time with your DSL's so we would like to share with you our confidential email address to forward any safeguarding concerns you may have - dsl@tiddly-winks-nursery.co.uk

Staff updates

It is with great sadness that we hope you will all join us in wishing the best of luck to **Tracie** who will be leaving us at the end of March. Having recently moved, Tracie has found a position in a nursery closer to her new home. Tracie has been with us since 2017 and has played a huge part in raising many of the current Preschool children who were once her babies! We have adored having Tracie be a part of the Tiddly Winks family and she will be greatly missed.

We are please to share with you that we will be welcoming **Kelly** to the Tiddly Winks family this month. Kelly is a Level 3 qualified Nursery Nurse with many years experience from working in the Baby room in a local nursery. She is truly wonderful with a fantastic sense of humour and we are sure will fit right in with us!

Dish of the month - Leek and potato soup

While the days are starting to get a little longer, the colder months can still creep into Spring. With this in mind, we wanted to share a warm and hearty soup recipe that is quick and simple to make, while also being filled with lots of vegetables!

Ingredients

- 1 tbsp vegetable oil
- 1 onion, sliced
- 225g potatoes, cubed
- 2 medium leeks, sliced
- 2 pints vegetable stock
- 150ml double cream or crème fraiche
- Salt and freshly ground black pepper



Method

1. Heat the oil in a large pan and add the chopped onions, potatoes and leeks. Cook for 3-4 minutes, or until the vegetables start to soften.
2. Add the vegetable stock and bring to the boil. Season with salt and pepper and simmer for 10 minutes, or until the vegetables are tender.
3. Blend until smooth, then reheat in a clean pan and stir in the cream or crème fraiche. Heat through and serve.



Policy of the month

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

In addition, this month, we will be refreshing ourselves with our '**Medication**' policy which is attached to this newsletter.

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