

Tiddly Winks Newsletter

November 2024

Dear Parents and Carers,

Welcome to our November Newsletter, and as always, a very big welcome to our new families that have joined our Tiddly Winks family this month.

We have had a busy start to the Autumn term throughout the nursery, with many opportunities based around being creative and imaginative.

To find out more, please read on...

All the best,
Louise and Georgia

Pumpkin carving competition!

Thank you to all of the families who participated in the pumpkin carving competition. We were overwhelmed by the responses and loved every single one. We are very pleased to announce the following places...

1st place - LEIA EC

2nd place - WILLOW R

Runners up - SOFIA H, GENEVIEVE, EVELYN

Salford's school

We are excited to welcome the head of Salford's school Early Years department into the nursery to meet our lovely bunch of Preschoolers. They are interested in building links with the local community and supporting children's transitions from Preschool to Reception.

News from around the rooms...

Acorns

The babies have loved exploring a range of natural resources and materials to develop their connections with the outside world. Using these materials to paint and be creative with has allowed for the children to show their curiosity, they have also used Halloween as a chance to be imaginative by creating various invitations to play! The pumpkin spice cafe and creating witches' potions has been very popular!



Dates for the diary:

5th November - Bonfire Night

10th November - Remembrance

13th November - World Kindness Day

15th November - Children in Need

Parent messages:

Medication- With the colder and wetter months arriving, we appreciate your child may need medication. Please ensure you have enough time to fill in a medication form with a practitioner from your child's room.

Parent admin app- Please check your admin app for an important message regarding Learning Book.

Little Oaks

The children have been honing in on their explorative play as they enjoy engaging in opportunities that offer exploring natural materials. The woodland animal set up with conkers, sticks and pinecones have been a huge hit, along with playdough! Manipulating the playdough and using their imaginations to make hedgehogs and pumpkins has been great way to extend their skills.



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 our 'Babies and Toddlers' policy.

Junipers

Along with partying for Halloween, whilst wearing some amazing costumes, Junipers have used Black History Month and Space week incorporated to educate the children on remembering important people who have made history! They loved learning about the first African American women to become an astronaut and fly the space shuttle endeavour in 1992, Dr Mae Jemison.



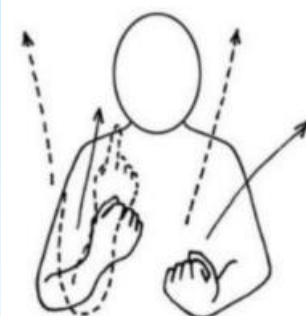
Preschool

Willows have been busy creating their very own castle, using recyclable materials. The children worked together to paint, build and stick together a range of boxes to make their finished product. The fun didn't end there. They used their imaginative skills to set up and have a 'tea party' together with the available resources from the home corner! What an amazing opportunity to discuss recycling and be creative.



Makaton sign of the month

Fireworks



Staff Updates:

A big congratulations to **Holly P** on successfully completing her Early Years Lead Practitioner course which she has been working towards for the last two years. Holly has worked so hard and we are so proud of what she has achieved!

Please join us in welcoming our student from East Surrey College, **Hannah**, as an apprentice as she has decided to further her training in childcare with us at Tiddly Winks.

A Diwali inspired recipe...

Ingredients:

250g Ghee
200g caster sugar
3 tablespoons of roasted semolina
1/2 tsp ground cardamon
500g of plain flour

Method:

1. Pre-heat the oven to gas mark 4-5/165 degrees
2. In a big bowl beat the ghee and sugar until fluffy
3. Now add flour, semolina, baking powder and spices
4. Bind into a dough and make small balls and flatten very slightly and place on a greased line baking tray
5. Bake in a pre-heated oven for 7-8 minutes
6. Take the cookies out and place almonds and pistachio in the centre, return to the oven and bake further 7-8 minutes or until a toothpick comes out clean
7. Remove from the oven and allow to cool on a wire rack

