

November 2025 Newsletter



Tiddly Winks Nursery



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

Welcome to our November newsletter!

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

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

Acorns

The 'little ones' in Acorns room have adored being explorative through engaging in fun with playdough, leaves, pinecones and pumpkins throughout the month.

The lovely set ups have contributed to the children's holistic skills and cognitive development.

Little Oaks

The Little Oaks children have immersed themselves into Autumnal themed activities, planned by their practitioners. Making pumpkin soup this month has been their particular favourite where they explore a wide range of natural materials and share their experiences from the pumpkin patch fields! This introduced a range of new vocabulary for the children to learn and use when communicating.

Junipers

Black History Month has been a foundation for setting up experiences and learning opportunities this month in the Juniper room. The children have learnt about various inspiring black people that have made history. Each of the children enjoyed learning about their achievements.

Pre-School

Pre-School have adored engaging in activities based around Diwali. Rangoli patterns were a huge hit where they made their own colourful patterns and engaged in conversation around the festival of light. They were also very creative and hand-made their own Diya's!

Dates for the diary:

5th November -
Bonfire Night

10th November -
World Science Day

21st November -
BBC Children in Need

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 '**Transitions**' the policy.

Makaton sign of the month:



Bonfire

Events & Celebrations in November

November will spark and initiate a range of conversations around Bonfire Night! This is a great opportunity to teach the children about fire safety, through conversations, enabling environments and activities. We can't wait to hear about their own experiences in relation to bonfire night and seeing fireworks.

World Science Day is fast approaching! This day has and will continue to offer opportunities to foster curiosity and cognitive development for the children, here at Tiddly Winks!

Staff updates:

Hannah M who has recently joined the Acorns' room is adoring her journey so far. Hannah has many years experience across all age groups. Hannah is covering Jade T who has recently welcomed her new baby girl, Maisie, to their family.

Please join us in congratulating Rebecca on her very recent accomplishment of gaining her Level 3 qualification after working extremely hard for the past eighteen months.

Parent messages:

Parents,

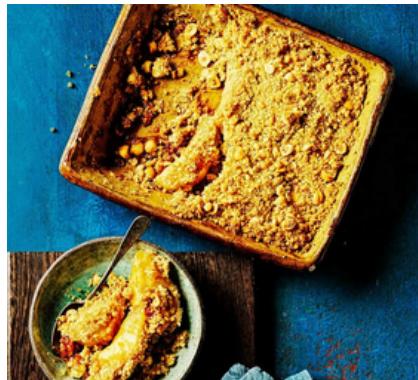
Whether you're preparing for pregnancy or fostering inclusivity, discover expert tips and advice tailored to help you on your parenting journey through these two websites that offer webinars and courses:

www.familycorner.co.uk

www.beststartinlife.gov.uk



Dish of the month Pear Crumble



Ingredients:

- 4 pears (peeled, cored and quartered lengthways)
- 100g dark brown soft sugar
- $\frac{1}{2}$ lemon
- juiced
- 1tsp vanilla extract

For the crumble topping

- 250g plain flour
- 150g cold butter cut into chunks
- 75g dark brown soft sugar
- 50g chopped hazelnuts (optional)

Method:

Step 1

Heat the oven to 200C/180C fan/gas 4. Lay the pears out in a medium ovenproof dish that fits them snugly. You don't want large gaps between the pears or you won't have enough topping to cover them. Scatter over the sugar and pour over the lemon juice and vanilla. Mix using your hands to coat the fruit well.

Step 2

Tip the flour into a large bowl and rub in the butter using your fingertips until you achieve a coarse breadcrumb texture. Stir in the sugar and hazelnuts, then scatter this over the pears. Try not to pack it down too tightly, so that it remains crumbly when cooked. If you have any crumble topping left over, cook this next to the crumble in a small ovenproof dish (you can scatter it over the bowls of crumble later). Bake for 40-50 mins until golden and the pears are cooked through. Serve with custard.