

February 2025 Newsletter



Tiddly Winks Nursery



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

Welcome to our February newsletter!

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

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

Acorns

Acorns celebrated 'Winnie the Pooh day' by wearing Winnie the Pooh clothing, eating honey with their snack and exploring the small world tray set up with natural resources and the famous characters. Listening to the stories and songs allowed for their emergent literacy skills to enhance and develop as they listen to a range of new words. This is an important start to their early communication skills.

Little Oaks

Little Oaks have thoroughly enjoyed engaging in play based around arctic animals. From playdough, to ice play, the children adored exploring the different textured materials and learning about a range of animals. Lunar New Year was also a hit in the Little Oaks room as they learnt the Makaton sign for snake and had opportunities to mark-make whilst accessing and referring to Chinese numbers, as well as creating some wonderful lanterns.

Junipers

Junipers have been promoting the importance of recognising and talking about feelings through mark-making activities this month. The practitioners provided mirrors for the children to look in, which prompted conversations of their own features. The children in Junipers also used their emergent and developing literacy skills through the use of stories about Lunar New Year.

Pre-School

Based on the children's interests in modes of transport, the practitioners have created many opportunities for Pre-School children to build ramps using a range of materials, including; guttering, tyres and blocks. They enjoyed using a range of words to describe the speed and sizes of the different vehicles. Another firm favourite was learning about the Lunar New Year moon.

Dates for the diary:

3rd - 9th February-
Children's Mental Health week

14th February-
Valentine's Day

28th February
- 30th March-
Ramadan

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 **'Biting'** policy.

Makaton sign of the month:



Events & Celebrations in February

Throughout February, the practitioners across the nursery will be educating the children on Ramadan, whilst also touching on Valentines Day and celebrating people we love.

Children's Mental Health Week will be a great opportunity for the children to participate in yoga, and recognise and express a range of emotions.

Please don't hesitate to share with the setting how you celebrate and teach your children about different celebrations and events.

Parent messages:

You should have received your Learning Journal log in details. Please ensure you log in and start viewing your child's observations. Feel free to interact with these by adding likes and comments!

Dish of the month

Carrot muffins



Ingredients:

- 115g plain flour
- 75g tinned crushed pineapple, drained
- 4 medium carrots, grated
- 1 Tbsp pure vanilla essence
- 85ml vegetable oil
- 2 large eggs
- Pinch fine salt
- 1/2 tsp bicarbonate of soda
- 1 tsp baking powder
- 2 tsp ground cinnamon
- 2 Tbsp wheat germ
- 115g dark brown sugar
- 110g whole meal flour

Method:

- 1) Preheat the oven to 180°C/gas mark 4. Line twelve 1/2-cup muffin cups with paper muffin liners.
- 2) Whisk the flours with the brown sugar, wheat germ, cinnamon, baking powder, baking soda, and salt in a medium bowl. In another medium bowl lightly whisk the egg, then whisk in the vegetable oil, and vanilla extract.
- 3) Quickly and lightly fold the wet ingredients into the dry ingredients with a rubber spatula. Stir in the carrots and pineapple just until evenly moist; the batter will be very thick. Divide the batter evenly among the muffin cups.
- 4) Bake until golden and a toothpick inserted in the centres comes out clean, about 30 minutes. Turn muffins out of the tins and cool on a rack. Serve warm.