

Tiddly Winks Newsletter

October 2024



Dear Parents and Carers,

Welcome to our October Newsletter, and as always, a very warm welcome to all the new families who have recently joined us.

Autumn has definitely arrived here at Tiddly Winks Nursery! We have enjoyed watching all the leaves change colour and getting wrapped up in our cosy coats to explore our ever-changing environment at the nursery.

We have lots of activities planned for October based on our Autumn theme, including park walks, where the children can collect some exciting treasures such as pinecones, conkers and different coloured leaves.

It is also World Mental Health Day this month, so we will be exploring different ways the children can express their feelings through play, conversations, yoga and circle times, as well as finding new ways to look after our mental health.

Finally, the children will be learning about Black History Month this October. Black History Month is a time to celebrate the contribution that black people have made over the centuries, to shape the dynamic and diverse country which we have today!

We will be ending the month with annual Halloween activities, including the Pumpkin Decorating Competition!

To find out more, please read on...

All the best,

Louise and Georgia

Pumpkin carving competition!

Throughout the month of October, we will be hosting a pumpkin carving competition for all of our families! Please send us in photos of your pumpkins and we will choose a winner on the 31st October. There will be a prize for the winning pumpkin.



News from around the rooms....

Acorns

The babies loved 'National Teddy Bear day' as we had a little afternoon tea party in our home corner. We sang songs and used the teddies to support the actions!

Our older babies really enjoyed 'Talk like a pirate day!' and the gross motor opportunities it inspired such as, 'walking the plank!'

Our younger babies have thrived during autumn inspired sensory play and have had so much fun crunching the leaves and exploring 'forest treasure!'

We have introduced an interactive snack time whereby the children are a part of the snack preparation process which has inspired lots of new vocabulary around different fruits and vegetables.

Little Oaks

Choo choo! The Little Oaks children have been honing in on their imaginative skills by taking on the role of train drivers! We used real train tickets to support their play and build upon their understanding.

We are loving autumn and forest treasure aka natural objects it brings. We have immersed ourselves into manipulating play dough which has supported our multi-sensory exploration skills.

Fruity water play has been a real hit and the children have learnt lots of new vocabulary and used their fine motor skills to coordinate squeezing the fruits to make juice!

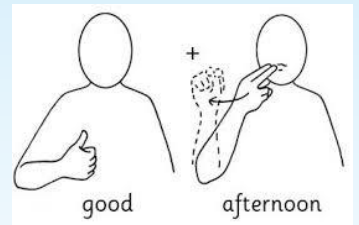
Dates for the diary:

Thursday 31st October -
Halloween dress up day

Parent messages:

Holidays - Please let us know if you are not planning on bringing your child into nursery due to sickness or holiday. If your child is not in within two hours of their session start time and we haven't been told in advance, we have the duty to contact you and would hate to disturb you whilst you are away!

Makaton sign of the month



Tiddly Winks Nursery

Junipers

This month, the Juniper children have had such fun embracing Autumn! We have created a variety of exciting sensory trays featuring natural objects for the children to explore. They particularly enjoyed breaking down the crunchy leaves into confetti!

We set up a fantastic role play area in honour of World First Aid Day which encouraged the children to engage with real life resources such as bandages, slings, gloves and plasters. The children really enjoyed performing first aid on teddies and each other!

We loved our visit from our friend, 'Mr Frog' who made an appearance in our garden! This inspired a series of frog related learning opportunities across the room.

Preschool

This month, we really enjoyed 'Talk like a pirate day!' We created our own treasure maps and then used them to hunt for treasure around the nursery.

The preschool cohort have developed a real interest in mark-making and practicing making marks that represent their names by copying their name cards. We are celebrating all of the wonderful marks they make as their confidence grows and some of the children have been attempting their friends names' too!

We introduced some new media into our construction area which has been a massive hit! The children have built some fantastic structures including 'houses' they have been sitting in and roleplaying with peers which promoted discussions about our own homes.

Staff Updates:

Please join us in welcoming back full time Chelsea! Chelsea is back after her maternity leave and brings with her baby Jax. Chelsea will be based in the Juniper room.

Congratulations to Dana who has passed her Level 3 in Childcare and Education! We are so proud of all of the work she has put in and her qualification. We also hope you will join us in saying goodbye to Dana as she has accepted a role at a nursery much closer to home! Dana started with us as a student and it has been a pleasure to watch her grow into the confident and inspiring practitioner she is today. We are going to miss her very much!

An autumn inspired recipe..

Ingredients

- 4 small peppers (a mix of orange, red and yellow looks nice)
- 25g pine nuts
- 1 tbsp olive or rapeseed oil
- 1 red onion, chopped
- 2 fat garlic cloves, crushed
- 1 small aubergine, chopped into small pieces
- 200g pouch mixed grains (we used bulghur wheat and quinoa)
- 2 tbsp sundried tomato paste
- zest of 1 lemon
- bunch basil, chopped



Method

- Cut the tops off the peppers (keeping the tops to one side) and remove the seeds and any white flesh from inside. Use a small sharp knife to carve spooky Halloween faces into the sides. Chop any offcuts into small pieces and set aside.
- Toast the pine nuts in a dry pan for a few mins until golden, and set aside. Heat the oil in the pan, and heat the oven to 200C/180C fan/gas 6. Cook the onion in the oil for 8-10 mins until softened. Stir in the garlic, pepper offcuts and aubergine and cook for another 10 mins, until the veggies are soft. Add a splash of water if the pan looks dry. Season.
- Squeeze the pouch of grains to break them up, then tip into the pan with the tomato paste. Stir for a minute or two to warm through, then remove from the heat and add the lemon zest, basil and pine nuts.
- Fill each pepper with the grain mixture. Replace the lids, using cocktail sticks to secure them in place, and put the peppers in a deep roasting tin with the carved faces facing upwards. Cover with foil and bake for 35 mins, uncovered for the final 10. The peppers should be soft and the filling piping hot.



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 **'Accidents and First aid'** policy which is attached to this newsletter.

