

Tiddly Winks Newsletter

August 2023



Dear Parents and Carers,

Welcome to our August Newsletter, and as always, we would like to welcome our new families who have recently joined us. A big congratulations to our Preschool children who had their Graduation last month, we are all so proud of them and everything they have achieved during their time at Tiddly Winks Nursery. They were all so excited for their party. We wish all of our leavers the best of luck at 'Big School' and we will really miss them.

We have kicked off August with our 'Beach party week' where throughout the nursery, we have taken the children on an immersive beach experience!

To find out more, please read on...

Preschool Graduation

It was a pleasure to host our 2023 Preschool Leavers graduation in July. This year's leavers will always have a special place in our hearts, many of them were our lockdown babies and who showed so much resilience during the uncertain times of face masks and being dropped off and collected at the front door! It feels like a lifetime ago but we are so proud of the confident, happy and very funny children they have all grown into after such a crazy start to their lives!

We are so glad our entertainer was such a hit with the children. They really loved 'Captain Fantastic' and seemed in awe of her magic show. We beamed (and sobbed!) as the children sang their leavers song to the parents and put on a fantastic show - well done Preschool!

We have already started our goodbyes to many of this year's leavers and imagine September will come around very quickly for those of you who are with us throughout the Summer. We would like to thank you for your never-ending support and wish you all the best of luck in your next chapter.

Beach party week

Who needs a hot summer when we are still feeling the buzz of Beach Party week! We had so much fun with the children. They loved dressing up in beach attire, the beach themed sensory experiences, 'purchasing' frozen yoghurt from the ice cream parlor! We have built sand castles and splashed around to our favourite holiday tunes. We really have enjoyed every second and look forward to making beach party week an annual event at Tiddly Winks.



Dates for the diary

25th August - Stretched 2/3 year old funding end date.

28th August - Bank holiday - nursery closed (no fees levied)

Parent messages

Availability - We are humbled to be almost at full capacity until September 2024. We have a limited number of Monday and Friday sessions available should you wish to book an additional space for your child in the next 12 months.

DSL - Your nursery Designated Safeguarding Lead's are Louise and Georgia. 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



Tiddly Winks Nursery



Staff updates

We hope you will join us in wishing the best of luck to **Olivia** as she has accepted a very exciting position as a support assistant in an infant school close to her home. Olivia has been with us for three years and we have been very proud to support for her on her journey to becoming a qualified Level 2 Early Years Educator. Olivia is wonderful and our Babies will certainly miss her but we are very pleased for her to have a much shorter commute and days in her new position. Olivia's last day will be Tuesday 29th August 2023.

We are very excited to share with you that we have the lovely **Lucy** returning to us! Lucy worked with us until March 2022 before leaving to pursue a career as a nanny. She is very much looking forward to being back in a nursery environment and we are very much looking forward to having her back! Lucy's first day will be Monday 7th August 2023.

Dish of the month - Turkey meatball pasta

Ingredients

- 500g turkey mince
- 1 bunch of flat-leaf parsley
- 50g of breadcrumbs
- 1 clove of garlic, white onion and lemon
- Salt and pepper to season
- 1 courgette, grated
- 3g fennel seeds
- Your favourite grated cheese to finish



For the sauce:

- 3 mixed peppers and 2 carrots
- 1 spoon paprika and dried oregano
- 1 clove of garlic
- 2 tins of chopped tomatoes
- 1 small carton of passata
- Half a bunch of basil
- 500g of chosen pasta

Method

1. Finely dice your white onion and parsley, and zest your lemon. Save your lemon juice for later.
Grate your courgette and mix it well with the turkey mince.
2. Then add the remaining breadcrumbs and begin forming your meatballs. Bake until they reach 75C degrees or above, with your oven set at around 180C degrees.
3. Finely dice a red or white onion and caramelize this in a pan to get some nice colour. Add your diced mixed peppers, carrots and garlic. Sauté for a further five minutes, making sure you don't burn your pan. Add your chopped tomatoes and passata. Then add one vegetable stock cube with water and allow it to cook out further until your vegetables are soft. Add remaining spices.
4. Add your turkey meatballs to the tomato sauce and hidden vegetables, then finish with lemon juice and sliced basil. Taste and check for any further seasoning, like salt and pepper.
5. Bring your pasta to the boil and cook for 8-12 minutes. Drain and toss with oil and add everything together. Finish with freshly grated cheese or Parmesan.

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 '**Arrivals & Departures**' policy which is attached to this newsletter.

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