

Tiddly Winks Newsletter

November 2023



Dear Parents and Carers,

Welcome to our November Newsletter, and as always, we would like to welcome our new families who have recently joined us. October has been very busy for us here at Tiddlywinks, as the weather turns a little bit chillier and the leaves fall from the trees, we look forward to talking to the children about the autumn season.

Throughout November, we are keen to inspire the children to engage with the different festivals of light in the local community such as 'Fireworks Night' and 'Diwali'. We would love to talk to any of our families celebrating Diwali at home to share their experience with us.

We are looking forward to another exciting and fun filled month! To find out more, please read on...

All the best

Louise, Georgia and Amelia

News from around the rooms...

Acorns:

Acorns have loved using their fine motor, pincer grips to find 'incy wincey' who was hidden beneath the cotton wool and lights!

Acorns have also loved our sweet, scented autumnal play dough. This allowed your little ones to be able to explore different smells and textures all at once as well as building up their fine motor skills via movements such as rolling, pulling, pushing and prodding the dough. They used the cutters to create shapes, and added in the leaves and oats for some mixed media.



Little Oaks:

Little Oaks have been celebrating 'World Food day'. For this celebration the children have enjoyed exploring a variety of different flavours and textures which they explored through their senses of smell and taste. We have also been learning about Harvest Festival where the children have extended their play into an opportunity for sensory exploration and the development of early mathematical concepts. The children did this by counting how many vegetables there were as well as filling and emptying containers.



Dates for the diary

5th November- Bonfire Night

11th November- Remembrance Sunday

12th - 17th November - Diwali

13th November- World Kindness Day

18th November- Children in Need

Parent messages

Door Security- if you are sending someone to the nursery to collect your child, please ask them to ring the doorbell and wait at the door for a member of staff to let them in. Please do not give out your key fob or the door code as this compromises the security of all the children and staff at the nursery.

DSL - Your nursery Designated Safeguarding Lead is Louise. 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

Junipers:

Junipers have been very creative this month as they have been using their fine motor skills. They have been joining in with group discussions about emotions and feelings, before bringing them to life in their mark making. Junipers confidently created gross motor movements as they made their faces copying the emotion stones and books. We have also been colour mixing to create our own planets using a variety of materials including cotton wool and pegs. This helps to enhance the children's creative abilities, their fine motor skills and strengthens their hand/finger grip that they will use to learn to write.



Willows:

Pre-school have been engaging in a pumpkin themed 'finger gym'. The children were encouraged to use their whole hands and fingers to hold one-handed tools and build up their finger muscles! Some of the children preferred to use their hands and fingers to explore the different textures to offer! Pre-school have also loved exploring a variety of different media, the practitioners provided the children with a blank canvas and the children chose the media and resources that they wanted to use using their imagination to get creative!



Pumpkin Carving Competition

We are pleased to announce our winners of the pumpkin carving competition! Thank you for taking your time to enter and for the amazing decorations and carvings that you have created! We are excited to announce that our winners of the competition are:

Parker:

The carvings on your pumpkin are fantastic! We love the details that you have added and the representations that you've created of 'Mini Jack Skeleton', 'Jack Skeleton' and 'Mayor of Halloween town Happy and Sad faces'.



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 'Caring for Babies and Toddlers' policy which is attached to this newsletter.

Makaton sign of the month

Fireworks



Charlie: We love the amazing stickers that you have chosen to decorate your pumpkin with, using your fantastic creativity skills!



Staff updates

At the beginning of November we will be saying goodbye to Georgia who will be starting her maternity leave. We are going to miss her but cannot wait for her to return with her baby boy in 2024.

We would also like to congratulate, Dan and his wife Cassie who are expecting a baby in May 2024. We can't wait to add another baby to our Tiddly winks family!

Dish of the month - Nan Khatai Recipe

Ingredients:

- 1 cup + 2 tablespoons Maida (all purpose flour)
- 2 tablespoons Semolina (fine rava/sooji)
- $\frac{1}{4}$ teaspoons Baking Soda
- A pinch of salt
- $\frac{1}{2}$ cup unsalted butter (or ghee), at room temperature
- $\frac{1}{2}$ cup powdered sugar (or a little less)
- $\frac{1}{4}$ teaspoon Green Cardamom Powder
- 1 tablespoons finely chopped pistachio, for garnishing



Method

Step 1: To powder the sugar, grind it in a small jar of a mixer grinder or a blender. Sieve (1 cup) maida in a bowl, add 2 tablespoons semolina, 1/4 teaspoon baking soda and a pinch of salt and mix with a spoon.

Step 2: Take 1/2 cup butter or ghee and powdered sugar in another bowl. Beat them using a wire whisk or hand mixer until smooth and soft. Add 1/4 teaspoon cardamom powder and beat again.

Step 3: Add sieved dry ingredients (from step-1). Mix well and make a dough using hand. If the dough looks very greasy, add 1-2 tablespoons more flour and mix well (don't add too much flour).

Step 4: Preheat oven to 350 degree Fahrenheit (180 degree Centigrade) for at least 10 minutes. Divide dough into 18 equal portions and make round shaped balls from it. Line a parchment paper or an aluminium foil over baking tray. Take each ball and press a little between your palms to give it a patty like shape and place it over baking tray. If you want, you can make a criss-cross cut using a knife over top surface of each cookie. Top each one with a little bit of finely chopped pistachio and press gently with your finger. Keep enough space between each cookie because it will expand in size during baking.

Step 5: Place baking tray in preheated oven and bake at 350 degree Fahrenheit (180 degree Centigrade) for around 15-18 minutes or until cookie starts to turn light golden in colour. After 15-minutes, check the cookies and keep an eye on it while further cooking (every oven has different settings and it may little longer or shorter time)

Step 6: Remove baking tray from oven and transfer cookies over cooling rack (or wire rack). Cookies will be soft at this time but they will turn crispy and hard (not rock hard) as they cooldown. Once at room temperature, they are ready to enjoy.

