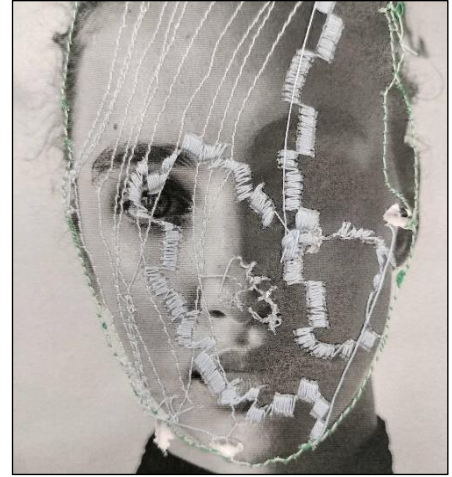
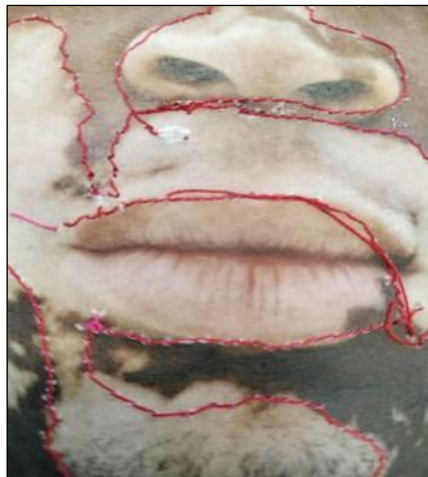
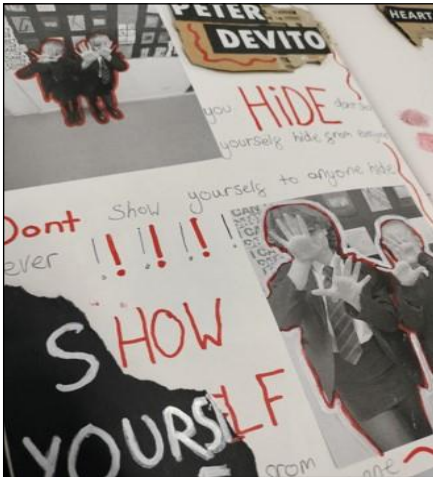


**Purbrook Park School
Purbrook Park Newsletter**



**Week commencing Monday 22nd January 2024
WEEK B**

1. Notes from the Headteacher
2. Calendar
3. Messages
4. Historians & Sparx Legends of the Week
5. Art, Design & Technology (A, D & T) News
6. Weekly House Attendance & Praise Point Leader Boards
7. GCSE Pod Leader Board



Year 8 Textiles – see more examples of pupils' work in A, D & T News

1. Notes from the Headteacher

We are all delighted to be celebrating **100 years of Purbrook Park School** this year!

Save the Date!

Saturday 6th July 2024 will be our **Centenary Celebration Event** with performances, picnics, and a summer fayre on our school field. Everyone is invited.

Watch this space for more information soon!


With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 22.01.24	Year 7 & 11 & Prefect Group Photographs – sports hall – PM Staff Briefing House Meetings
Tuesday 23.01.24	After School Staff Twilight CPD – 3.00pm – 5.00pm
Wednesday 24.01.24	School Day
Thursday 25.01.24	School Day
Friday 26.01.24	School Day

3. Messages

Year 7 & 11 Group Photographs	<p>Year 7 and 11 pupils will be having their group photographs taken on Monday 22nd January 2024.</p> <p>Pastoral Team</p>
Christmas Jumper Day	 <p>Thank you for your support!</p> <p>Finance Team</p>

**Dance Live
Rehearsal
Schedule**

Please be aware that missing two rehearsals without very good reason may result in you losing your place in the team. We only have 5 weeks (18 rehearsals in total) to get this piece to competition standard. All rehearsals are 3.00pm - 4.15pm. Be prompt and get changed/warm up very quickly

Date	Sections required
Thursday 4 th Jan	Opening & Jealousy
Mon 8 th Jan	Opening & Greed
Tues 9 th Jan	Hope & Opening
Wed 10 th Jan	Jealousy, Greed & Hope
Thurs 11 th Jan	Greed & Opening & Duet
Mon 15 th Jan	Jealousy, Greed & All other evils
Tues 16 th Jan	Jealousy, Greed & All other evils
Wed 17 th Jan	Hope
Thurs 18 th Jan	Finale
Friday 19 th Jan	Whole cast until 3pm just to quickly piece it all together
Mon 22 nd Jan	Whole Cast
Wed 24 th Jan	Opening & Finale
Thurs 25 th Jan	Whole Cast from 3-5pm
Mon 29 th Jan	Finale
Tue 30 th Jan	All except Opening
Wed 31 st Jan	Whole cast
Thur 1 st Feb	Whole cast
Mon 5 th Feb	Whole cast 3-5pm
Tuesday 6th Feb	DANCE LIVE ALL DAY

Finale consists of Hope/Greed/Jealousy/Jayden & Ruby and possibly some of the other evils. We will let you know if this is you.

Tickets for the performance can be purchased through the Portsmouth Guildhall website or the Dance Live website for everyone who wants to come and support!

Mr Strange – Teacher of Dance

Science- Celebrating Success

Pupil Achievement

Tassomai

For the week beginning 8th January 2024, 18,157 Science recall style questions were answered on Tassomai. The following pupils have been rewarded with 25 Praise Points for being the top three users in their year group:

Year Group	1 st Position	2 nd Position	3 rd Position
7	Maddie Moore	Tilly Goodchild	Bethany Hughes
8	Scarlett Strachan	Savannah Freeman	Morgan-Lee Charlton
9	Lexie Kerens	Ellen Gaylard	Isabel Goodwin
10	Elouise Sadler	Austin White	Ashton Withers
11	Sofia Green	Kieran Prior	Harry Simmons

Any questions relating to Tassomai please do not hesitate to email: tevans@purbrook.hants.sch.uk

Pupils of the Week

The following pupils have been nominated as “Scientist of the Week” by Mr Evans for their continued hard work and sustained effort within lessons. Congratulations to both pupils - each have been awarded 50 Praise Points.

KS3: Isabelle Richardson

KS4: Max Waters

STEM @ PPS

The Science Ambassador’s Club are looking to recruit more members from Year 7 and 8. We meet each Wednesday in Lab 2 after school and carry out a range of experiments that are additional to those that are carried out as part of usual Science lessons. Please register on the clubs section on Edulink and turn up on the day! Praise Points will be rewarded for those that attend.

Mr Evans – Lead Teacher of Science

Food Practical Reminders

MEAL IN A JAR- 7X 24.1.24

Please bring in a glass jar to make this in. If we are providing ingredients for you it will be a chicken Cesar salad. If you are bringing your own please use the recipe below. If you are bringing in any meat please make sure this is cooked already because we only have a single lesson to make this.

MEAL IN A JAR



METHOD

1. Prepare self and work area for practical
2. Cook off any meats or alternative in a frying pan ensuring they are fully cooked
3. **Using a knife carefully and start to prepare your salad options by chopping and slicing them up**
4. Once all your options are ready assemble all on a chopping board
5. Wash your jar up making sure it is clean
6. Start to layer your salad options, your meat and your sauce try and alternate colours!

Ingredients

- 1X Sauce of your choice
- 4 X different salad options
- 1X meat or alternative

We will cook and prepare everything in class.

YORKSHIRE PUDDINGS

7Z 23.1.24

7Y 24.1.24

7X 26.1.24

Please remember to bring in a container. If you are bringing in your own ingredients please use the recipe below:

YORKSHIRE PUDDINGS



Ingredients

35g plain flour
1 egg
50ml milk
sunflower oil , for cooking

METHOD

1. Heat oven to 230C/fan 210C/gas 8.
2. Drizzle a little sunflower oil evenly into 3-hole non-stick muffin tins and place in the oven to heat through.
3. To make the batter, tip 35g plain flour into a bowl and beat in 1 egg until smooth.
4. Gradually add 50ml milk and carry on beating until the mix is completely lump-free. Season with salt and pepper.
5. Pour the batter into a jug, then remove the hot tins from the oven. Carefully and evenly pour the batter into the holes.
6. Place the tins back in the oven and leave undisturbed for 20-25 mins until the puddings have puffed up and browned.

BREAD

8X 22.1.24

8Y 23.1.24

8Z 26.1.24

If you are bringing in your own ingredients please use the recipe below. Please remember a container.

BREAD



Ingredients

500g Strong White Flour
7g sachet fast-acting yeast
350ml lukewarm water
1tsp oil for greasing

Extra ingredients for flavouring

METHOD

1. Pre-heat the oven to 220C Fan or Gas Mark 7
2. Make the dough by mixing the flour, yeast and salt into a large bowl making a well in the middle.
3. Measure out the water and add the yeast, mix well. Pour in the mixture to the dry ingredients slowly and adding little bits at a time. Mix until combined to make a wet, pillowy, workable dough.
4. Tip the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Place the dough in a clean oiled bowl, cover with clingfilm and leave to rise or doubled in size.
6. Knock back the dough by tipping it back onto a floured dough and pushing the air out.
7. Mould the dough to the shape desired, slash the top with a knife if desired.
8. Cover with a clean tea towel and leave to prove for 30 minutes
9. Bake the bread for 15 minutes, then reduce the heat to 190C fan or gas mark 5 and continue to bake for 30 minutes until the loaf sounds hollow when removed from the tin and tapped on the base.
10. Leave the bread on a wire rack to cool


PASTA WORKSHOP - 9C 22.1.24

You will be working in groups to make some fresh pasta to go with your tomato sauce you made in your last practical. Please bring in £1.00 and we will provide the ingredients for you. Please remember a container.

PASTA DOUGH

Ingredients
1 egg
75g 00 flour, plus extra for dusting
25g fine semolina

Sauce of your choice:
Creamy
Tomato
Garlic
Pesto



Method

1. Crack the egg in to a jug. Place the 00 flour and semolina in a separate bowl. Make a hollow well in the centre of the flour.
2. Light beat the eggs and pour the mixture into the well. Mix with a wooden spoon until the eggs are incorporated in to the flour.
3. Once the egg is incorporated, turn the dough out onto a clean, floured work surface. Knead the dough until its smooth and elastic, for about 10-15 minutes. When you have finished kneading, wrap the dough in clingfilm and place it in the fridge for about 30 minutes.
4. Lightly flour a work surface and work the rested dough into a rectangle shape!
5. Flour the pasta machine. Start at the lowest (thickest) setting and feed the dough through the machine.
6. Repeat this process about 3 or 4 more times, flouring the machine and changing the settings.
7. You will need to cut the pasta dough in half when it becomes too long to handle. The pasta should be quite thin, but still easy to handle without tearing.
8. Run the sheets of dough through the machine to cut into linguine or spaghetti. Dust the pasta well and chill in the fridge while you make your sauce.

CHICKEN BALLOTINE - 10B 23.1.24 & 24.1.24

You will be making a chicken ballotine on 23.01.24 and cooking it on 24.01.24. You will be using the chicken breast from your chicken jointing practical. Please bring in all other ingredients you will need to make this. An example recipe is shown below but please adapt this to make a filling and sauce of your choice and this must include some accompanying vegetables. Please remember you will only have the hour lesson to make this so you can prep some ingredients at home if you need to.

CHICKEN BALLOTINE RECIPE



1. Bring a large deep frypan of water to a low simmer (for poaching the chicken). Bring another large saucepan of water to boil. Grate the parmesan. Place the chicken between 2 sheets of plastic wrap and pound using a rolling pin until 5mm thick. Top each chicken breast with semi-dried tomatoes and basil and 1 tbs grated parmesan. Season with salt and pepper.



2. Roll up the chicken breasts widthways to enclose the filling. Then tightly wrap each chicken roll in several layers of plastic wrap to seal. Add the wrapped chicken to the low simmering water in the frying pan. Poach for 12 mins or until cooked through. Remove the chicken from the water and cool slightly.



3. Meanwhile, cut the cauliflower into small florets and trim the green beans. Add the cauliflower to the large saucepan of boiling water and cook for 15 mins or until very tender. Set aside with a slotted spoon. Add the green beans to the boiling water and cook for 2-3 mins or just tender. Drain and cover to keep warm.



4. Return cauliflower to the empty saucepan. Add 20g butter and mash until almost smooth. Stir in remaining parmesan and season with salt and pepper. Cover to keep warm.



5. Heat 1 tbs oil and 40g butter in the large frying pan over medium-high heat. Unwrap the chicken and pat dry with paper towel. Add the chicken to the frying pan. Cook chicken, turning occasionally, for 5 mins or until golden brown. Loosely cover and stand for 5 mins to rest.



6. Slice chicken ballotines and serve with cauliflower puree and green beans.

Ingredients

- Green beans
- Cauliflower
- Basil
- Parmesan
- Sundried tomatoes or fresh
- X2 chicken breasts



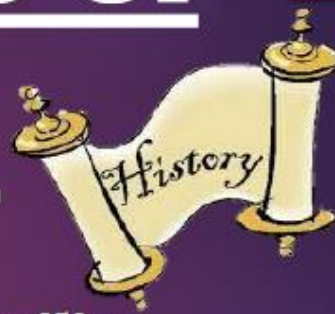
TOP TIPS!

This dish needs colour, you can adapt the recipe to suit your own choice of flavours but it **MUST** be a chicken ballotine and it must have an accompanying vegetable

Miss Cumbo – Lead Teacher A, D &T

Week commencing 15th January 2024

Historians of the Week!



Year 7 – Mara Vasiliu

GAPI



Year 8 – Sam Allen

EIBA



Year 9 – Matilda Miller

NABE



Year 10 – Charlie Roberts

GAPI



Year 11 – Lola King

NABE

These pupils have displayed excellent effort, attitude and work in last week's history lessons; going above and beyond in all sessions, for homework tasks and even extra curricular sessions like revision!

Sparx Legends of the Week

Year 7 – Charlotte Losh

Year 8 – Elliot Nicoll

Year 9 – Lexie Kerens

Year 10 – Laura Adesanya

Year 11 – Luke Miles

**Your Skip the queue pass will
be emailed to you on Friday
for the following week!**

**Skip the queue pass allows you
to get straight to the front of
the food queue for 1 week!**

Art, Design & Technology News



ADT NEWS – YR7 & 8 WORK

Year 7s & 8s have moved to their next rotation subject in the ADT department. They've learned and adapted new skills throughout this rotation and will be moving to their next. During these rotations, the pupils can get a taste of what we do within these subjects. If interested, they can carry this on into their GCSEs. Most of all, they're doing brilliantly, creating and mastering techniques, as well as having fun. Here are some of the things these amazing pupils have created during this time...

Follow our social media to see more

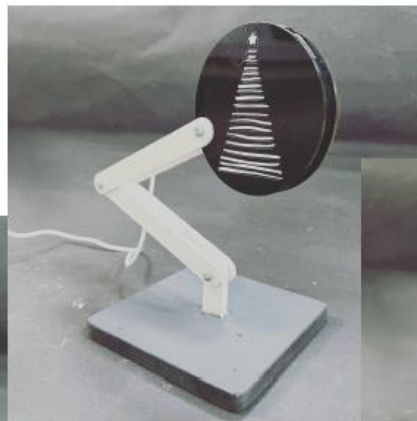
@Adtandphotographyatpps

@foodpreparationandnutritionatpps



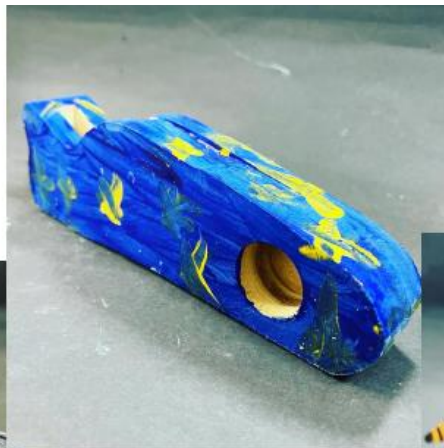
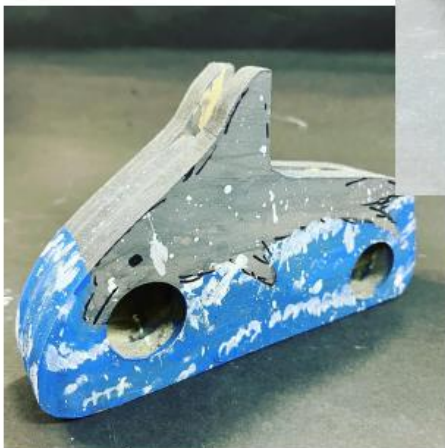
3D

Year 8 lamps





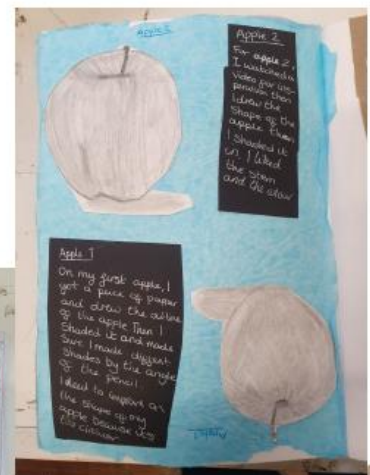
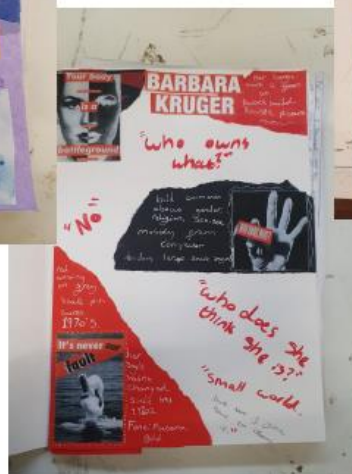
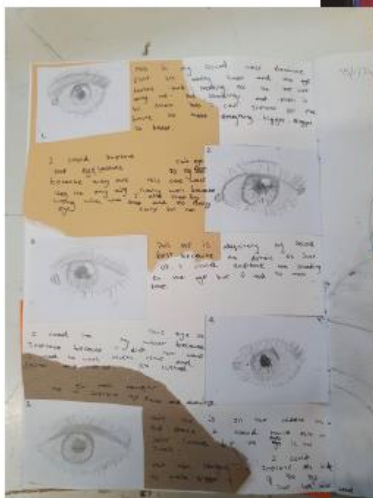
Year 7 passive speakers



YEAR 7

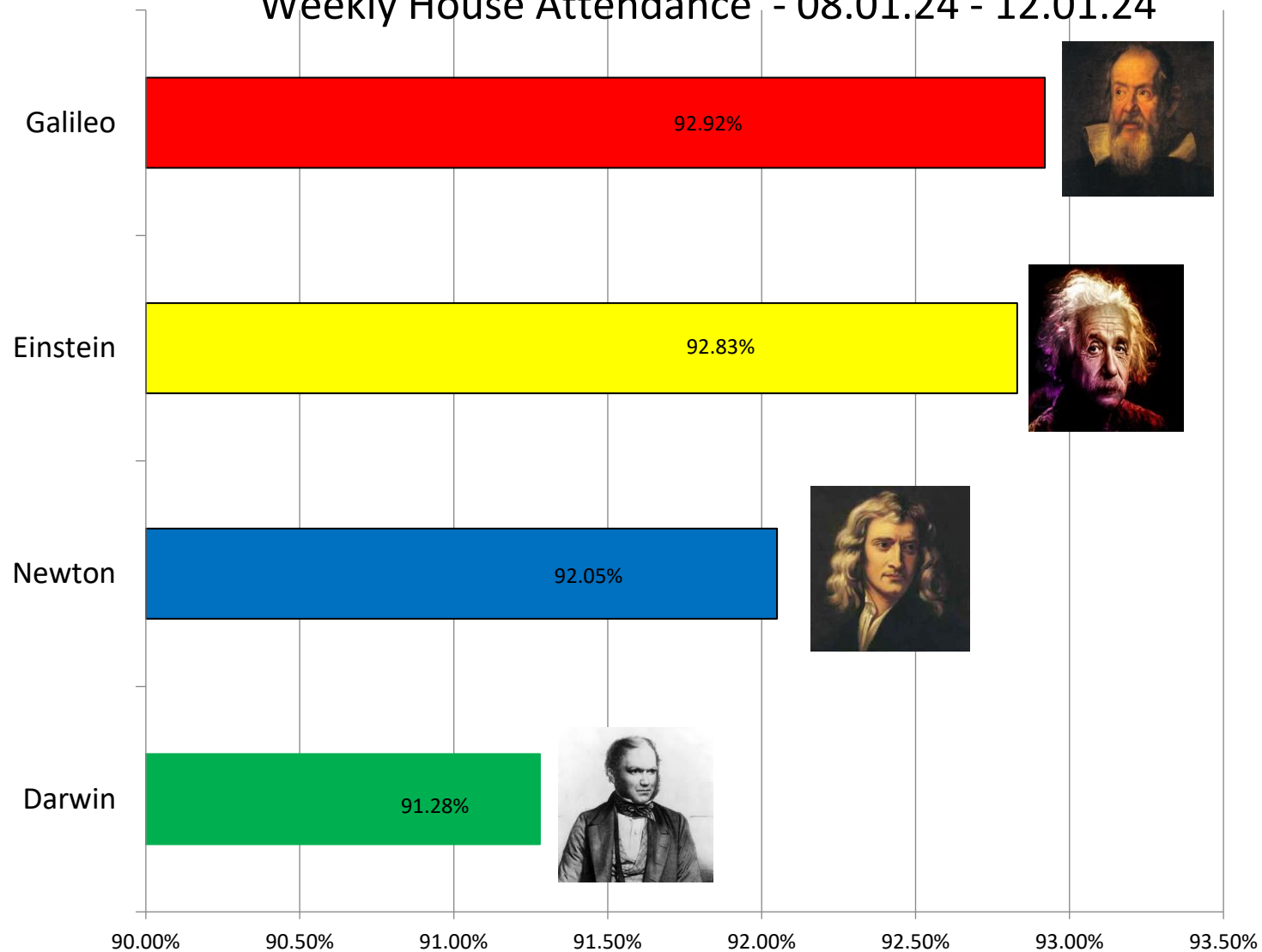


ART YEAR 7 & 8





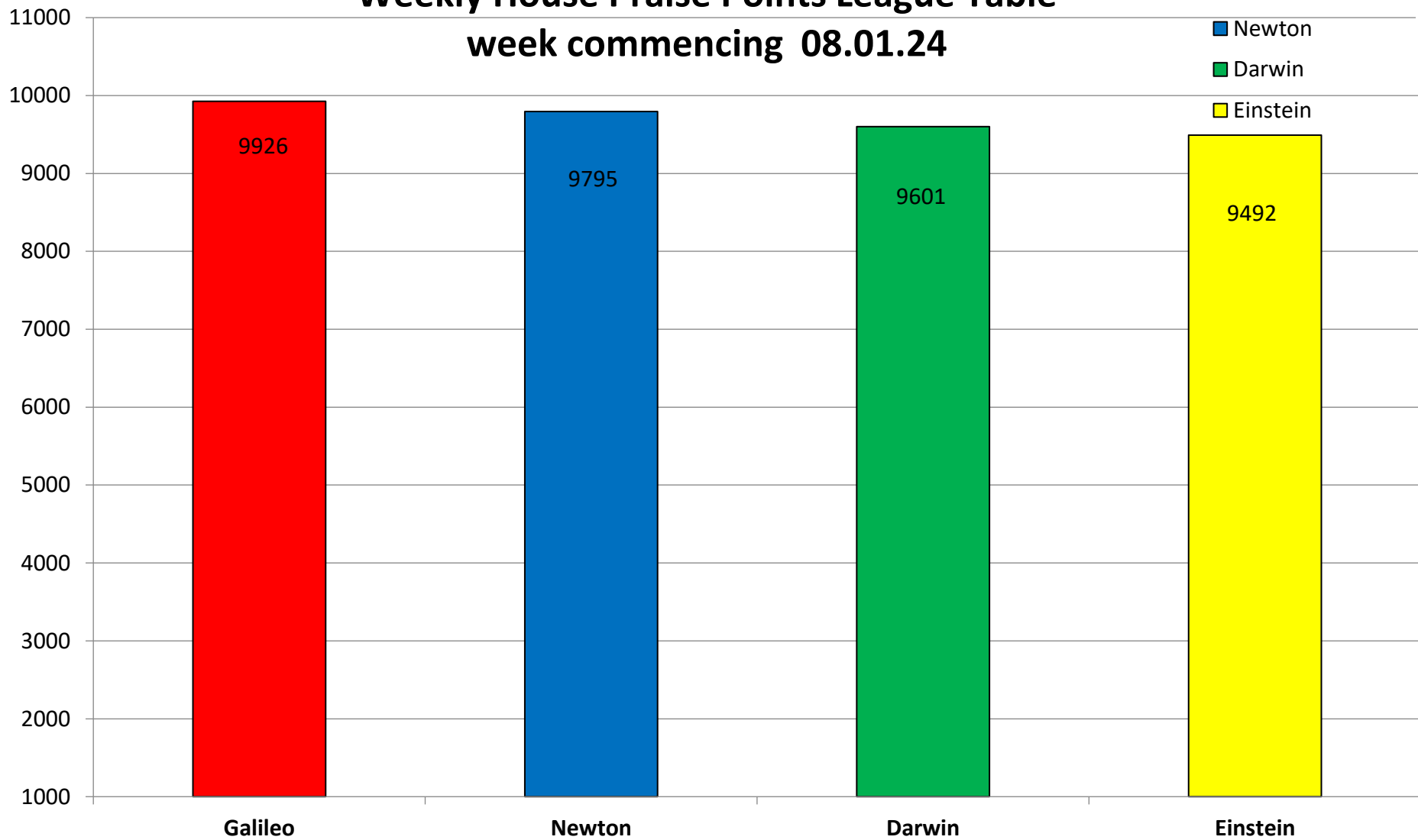
Weekly House Attendance - 08.01.24 - 12.01.24



- Darwin
- Newton
- Einstein
- Galileo

Weekly House Praise Points League Table week commencing 08.01.24

- Galileo
- Newton
- Darwin
- Einstein





epraise



Leader Board This Week

Huge congratulations this week to:

Year 7	Year 8	Year 9	Year 10	Year 11
Henry Biddlecombe	Leona Walden	Keeley Inwood	Ella Johnson	Harry Simmons
Tommy Foster	Lily-Rose Fitzwilliam	Laila Kidby	Thomas Read	Fraya-Mai Humphrey
Ashton Cobb	Scarlett Strachan	Abbie Jones	Lucinda Haswell	Kieran Prior
Well done! We are so proud that your Character Virtues are shining through!				

REVISION TIPS



If you haven't given the GCSE Pods on the Purbrook Park Website a go yet they are a fantastic way to boost your revision. Log-on details are the same as your school log-on.



Leader Board

Year 9	Year 10	Year 11
Ellen Gaylard	Cohen Comben Courtney Glover Ben Hasluck	Jamie Peters
Seren Daughtrey Toby Gaylard Lexie Kerens		Alesha Rogers
		Max Waters Zachary Willett