



# Purbrook Park School Purbrook Park Newsletter



Week commencing Monday 12<sup>th</sup> January 2026  
**WEEK B**

1. Notes from the Headteacher
2. Calendar
3. Messages
4. Department Leader Boards & Pupils of the Week
5. Weekly Praise Point Leader Boards
6. Parent Guide – Reporting Absence on Edulink

**New Year. New Me!**  
**Learn an Instrument!**

If there are any pupils who want to start learning an instrument this term, please come and see Mrs. Barge or Mrs. Brook for a letter and we can get you straight on the list with our phenomenal instrumental teachers!

● Piano   ● Voice   ● Guitar   ● Drums  
● Bass Guitar   ● Woodwind   ● Ukulele

The poster features a vibrant illustration of a diverse group of children and adults silhouetted against a large, glowing sun. They are playing various instruments including a drum set, a guitar, a piano, and a ukulele. Musical notes are scattered around the scene, creating a festive and musical atmosphere.

## 1. Notes from the Headteacher

Happy New Year everyone!

Isaac Newton said, “My powers are ordinary. Only my application brings me success.”

Thank you for your enthusiasm, optimism, and hard work, to make 2026 another brilliant year at Purbrook Park!

With best wishes,

**Paul Foxley**

## 2. Calendar

| Date                         | Event  |
|------------------------------|--|
| <b>Monday</b><br>12.01.26    | Year 11 Hampshire Cup - Brookfield School – 1.45pm – 5.00pm<br>Staff Briefing- 3.10pm – 3.20pm<br>Year Meetings – 3.20pm – 4.20pm<br>Board of Governors' Meeting – from 6.00pm |
| <b>Tuesday</b><br>13.01.26   | School Day   |
| <b>Wednesday</b><br>14.01.26 | Poland Residential Trip  |
| <b>Thursday</b><br>15.01.26  | Poland Residential Trip  |
| <b>Friday</b><br>16.01.26    | Poland Residential Trip  |
| <b>Saturday</b><br>17.01.26  | Poland Residential Trip  |

## 3. Messages

|   |  |
|---|--|
| <p><b>Year 11 – dates for the diary</b></p> | <p><b><u>Year 11 Hoodies</u></b><br/>we have organised for Year 11 to have Leavers' Hoodies again this year. We use a company called Hoodie Hut. You place your order and pay for it directly with them. They will then deliver all hoodies to the school later on this year. The link to the shop is:<br/><a href="https://www.hoodiehut.co.uk/leavers-hoodies/purbrook-park-school-2026/">https://www.hoodiehut.co.uk/leavers-hoodies/purbrook-park-school-2026/</a><br/>The online shop will close at <b>10pm on Wednesday 25th February 2026</b>. We will send reminders out nearer the time.</p> <p><b><u>Year 11 Prom</u></b><br/>The confirmed date for this year's Year 11 Prom is Wednesday 17th June 2026 at the Hilton Utilita Bowl.</p> <p><b><u>Year 11 Signing-Out</u></b><br/>Year 11 Signing-Out morning will take place as scheduled on Wednesday 24th June 2026.</p> <p><b>Mrs Bolton – Deputy Headteacher</b></p> |
| <p><b>Year 11 Progress Evening</b></p>      | <p>Year 11 Progress Evening is taking place on <b>Thursday 5<sup>th</sup> February 2026, from 4.00pm to 8.00pm</b>. This evening will be intended primarily to meet the parents of pupils for whom we feel there are inconsistencies or concerns over progress.</p> <p>All Year 11 parents should log into the Parents' Evening system from 5.00pm on Thursday 22<sup>nd</sup> January 2026 to see if any of your child's teachers have requested to see them and make appointments as appropriate. <a href="https://purbrookpark.parentseveningsystem.co.uk/">https://purbrookpark.parentseveningsystem.co.uk/</a></p> <p><b>Mr Gunn – Lead Practitioner KS4 Achievement</b></p>  |

# Reading Recommendations

## Reading Recommendations

January 2026

Welcome to our monthly reading newsletter. Each month, we will recommend books from a range of genres and styles.  
The English Department - Happy Reading! ☺



Can Indi fake her way better, the people just do... and her first job?

**Indi Rave is Totally Faking It**  
LAUREN LAYFIELD

For fans of *GENIE GIRL* and *SUPER AWKWARD* comes a hilarious new teen comic from CBCR presenter and Capital DJ, Lauren Layfield.

Meet Indi. She's new to Manchester with approximately zero friends. Unless you count Gary, who unfortunately is a gargoyle.

If Indi's going to find some real mates - and maybe even a boyfriend - she's going to have to FAKE IT.

How else is she going to survive her first job in a chippy, which is anything but glam vibes? And how on earth will she attract school crush Johnny Hepburns while smelling like a haddock in a hairnet?

Will Indi ever get her first kiss? Will she accept her mum's new boyfriend? And will she EVER learn that just being yourself is the most important thing of all?

**Indi Rave is Totally Faking It**

Friendships  
Comedy  
Growing Up




## Reading Recommendations

January 2026



JULIE SUZUKI

**TSUNAMI GIRL**  
CHIE KITSUWADA

*Tsunami Girl* is a powerful coming-of-age story of 15-year-old Yuki Haru Jones who gets caught up in the March 2011 Great Eastern Japan Earthquake and Tsunami. It's about a young person trying to work out who they are, and where they fit - and trying to do this whilst surviving the trauma of a triple disaster of colossal scale, told through both prose and manga.



**Tsunami Girl**

Loss  
Japan  
Identity



## Reading Recommendations

January 2026



Adam Baron

**Oscar's Lion**  
The unforgettable instant classic

A magical coming-of-age story about a boy spending his first weekend without his parents... and the lion who comes to babysit him. Get ready to fall in love with this instant classic.

*'Beautiful, adventurous, powerful'* Phil Earle

Oscar is a little terrified to find that a lion is going to be looking after him for the weekend. But when the lion lets him eat as many biscuits as he wants, and reads him his favourite story ten times, Oscar realises he might be on to something good.

Soon, Oscar discovers that the lion can change into different animals and the pair find themselves having all kinds of adventures! But before the lion has to go, might he have one more amazing transformation up his sleeve?

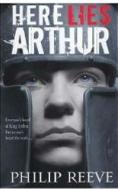
**Oscar's Lion**

Magical  
Family  
Loss




## Reading Recommendations

January 2026



**HERE LIES ARTHUR**  
PHILIP REEVE

Gwynn is just a small girl, a mouse, when she is bound in service to Myrddin the bard - a traveller and spinner of tales. But Myrddin transforms her - into a body goddess, a boy warrior, and a spy. Without Gwynn, Myrddin will not be able to work the most glorious transformation of all - and turn the leader of a rag-tag band into King Arthur, the greatest hero of all time.



**Here Lies Arthur**

History  
Adventure  
Violence



## Reading Recommendations



We love hearing about books you have read so let us know what book you think everyone should read!

Contact: Ms. Evans -  
bevans@purbrookhants.sch.uk



**A pupil who reads is a pupil who succeeds.**

**Miss Evans – Assistant Lead Teacher of English**

# Food Practical Reminders

**FOOD PRACTICAL LESSONS**

**11C Bread product 12.1.26**

**8Z Pin wheels 12.1.26 & Pizza 14.1.26**

**8X Teacake challenge 13.1.26**

**7Z Stir fry 13.1.26**

**8Y Teacake challenge 14.1.26**

**10B Jerk chicken rice and peas 14.1.26**

**7X Meal in a jar 15.1.26**

**9D Rough puff vanilla slices 16.1.26**

**MEAL IN A JAR**

**PLEASE BRING IN A GLASS 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**

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

We will cook and prepare everything in class.

**STIR FRY**



**Method**

1. Cook the noodles in boiling water. Check the packet for details
2. Prepare the vegetables with a clean knife on a clean chopping board
3. peel and crush the garlic; de-seed and slice the chilli; peel and slice the ginger; slice the onion, pepper and mushrooms. On a different board, finely slice the chicken breast
4. Heat the oil in a wok or frying pan.
5. Add the onion, garlic, chilli and ginger. Allow to cook for 1 minute.
6. Add the remaining vegetables and soy sauce and continue to cook for a further 5 minutes.
7. Add the chicken.
8. Drain the boiling hot water away from the noodles into a colander in the sink.
9. Stir in the cooked noodles, add soy sauce and sweet chilli sauce and take off the heat.
10. Serve. Clear up

**Ingredients**

- 50g noodles
- 1 small chicken breast (COOKED)
- 1 clove garlic or garlic powder
- 1/2 red chilli or dried chilli flakes
- 1cm fresh ginger or ground ginger
- 1/2 or 1 small onion
- 2 mushrooms
- 1/2 or 1 pepper
- 1 x 10ml spoon oil
- 1 x 10ml spoon soy sauce (reduced salt)
- 2X Sweet chilli sauce (optional)

**TEA CAKE CHALLENGE**

USING WHAT YOU HAVE IN FRONT OF YOU, CREATE A WELL PRESENTED TEA CAKE

**THINK .....**

- COLOUR
- PLACEMENT
- LAYERING
- PLATE
- ODD NUMBERS

You will have:

- 1 tunnocks teacake
- Mint leaves
- Chocolate
- Toffee sauce
- Strawberry sauce
- Digestive biscuits
- Cocoa powder
- Icing sugar
- Raspberries
- strawberries



**SWEET PIN WHEELS**



**METHOD**

**IF WE ARE PROVIDING INGREDIENTS FOR YOU THE SAUCE WILL BE EITHER BISCOFF OR CHOCOLATE SPREAD**

1. Preheat oven to 220C fan/ gas mark 7
2. Place dry ingredients into a bowl, add in the butter and rub together to create breadcrumbs
3. Slowly add the water in to the mix using a spoon to make a soft but not sticky dough
4. Turn onto a floured surface and knead for 10 minutes
5. Roll into a square roughly 25cm x 25 cm making sure the edges are straight
6. Spread your sauce over the dough and add toppings, not too many or they will burst out
7. Roll it up like a swiss roll, tucking the edge in first and rolling up together, then cut into 9 equal sections and place onto a greased baking tray.
8. Cover and leave in a warm place to rise or until they have doubled in size

**Ingredients**

- 200g Strong White flour
- Extra flour for dusting
- 1 packet of yeast
- 1 tsp of sugar
- 15g Butter
- 125ml warm water
- Sauce
- Toppings

## YEAST BASED PIZZA



### METHOD

1. Preheat oven to 200C fan/ gas mark 6
2. Mix Dry ingredients in a large bowl
3. Stir in the yeast and make a well in the middle
4. Combine both the oil and water into a jug before pouring into the bowl
5. Slowly pour in the mixture and mix well until a ball of dough has formed. Knead for 5 minutes
6. Grease the baking tray
7. Roll out and shape the dough into the desired shape and place the dough onto the baking tray
8. Spread the sauce across the base, leaving a gap for the crust, arrange the toppings on top.
9. Bake for 10 – 15 minutes

### Ingredients

75g Strong White flour  
25g Strong Wholemeal flour  
Extra flour for dusting  
½ tsp salt  
1 sachet yeast  
1 X 10ml oil  
3 tbsp warm water  
Tomato puree  
Cheese  
At least 4 toppings of your choice

## BREAD PRODUCT 11C

PLEASE BRING IN TO LESSON INGREDIENTS AND A RECIPE TO MAKE A BREAD PRODUCT OF YOUR CHOICE.

THESE LESSONS ARE BASIC SKILLS TO HELP PREPARE YOU FOR YOUR UPCOMING PRACTICAL EXAMS IN MARCH



## CHICKEN THIGHS AND DRUMSTICKS 10B



YOU WILL BE USING THE THIGHS AND DRUMSTICKS FROM YOUR CHICKEN JOINTING PRACTICAL TO MAKE JERK CHICKEN, RICE AND PEAS.

### PLEASE BRING IN TO LESSON:

- 1 ONION
- 1 LIME
- 6 GARLIC CLOVES
- 3 SPRING ONIONS
- 1 TIN COCONUT MILK
- 1 TIN KIDNEY BEANS
- RICE (NOT MICROWAVE PACKET RICE)
- 20P AND WE WILL PROVIDE ALL THE HERBS AND SPICES

## ROUGH PUFF // VANILLA SLICE 9D



**YOU WILL BE WORKING IN PAIRS SO PLEASE BRING IN £2.00 AND WE WILL PROVIDE THE INGREDIENTS FOR YOU**

- 1) Put the flour in a mound on the work surface and make a well. Put in the butter and salt and work them together with the fingertips of one hand, gradually drawing the flour into the centre with the other hand.
- 2) Beat the yolk of butter to become well processed and the dough is grainy gradually add the hot water and mix until it is all incorporated, but don't overwork the dough. Roll it into a ball, wrap in cling film and refrigerate for 20 minutes.
- 3) Flour the work surface and roll out the pastry into a 20cm rectangle. Fold it into three and give it a quarter-turn. Roll the block of pastry into a 10 x 20cm rectangle as before, and fold into three again. There are five 2/3 turns. Wrap the block in cling film and refrigerate for 20 minutes.
- 4) Slice the chilled pastry into 1/2" x 2" bars, rolling and folding as before. This makes a total of 4 bars, and the pastry is now ready. Wrap it in cling film and refrigerate for at least 30 minutes before using.
- 5) Push the rolls into a 10cm x 10cm, add 1 or 2 tablespoons of sugar, the vanilla and the soaked gel of the vanilla beans, after stirring well, bring the mixture back to a boil on a low to medium heat.
- 6) Melt the remaining butter, whisk 4 egg yolks and 100 grams of caster sugar in a bowl for 1 to 2 minutes until the yellow pale. Stir in the egg whites. Add sieved corn flour (approximately 100g) and whisk in.
- 7) Push about half of the milk through a sieve into the bowl and incorporate into the mixture by whisking. When done, leave the rest of the milk in and whisk again until incorporated.
- 8) Show the milk mixture back into the pan and whisk on medium heat until it thickens. Then reduce the heat and continue heating until it slowly comes to the boil. Continue whisking for another 15 minutes, after taking care, to set the base.
- 9) Push the pastry crust into a 10cm ring, and cover with filling so as to remember that the veg touches the pastry crust. Place into a freezer for a short while and then add the filling whilst the pastry is cold. The crust needs to be cold.
- 10) Cut 10 rectangles or square pastry strips of equal size and place on a pastry tray. Pierce each sheet well with a fork. Sprinkle caster sugar evenly on top. Weigh down the pastry to ensure it doesn't rise and cook in the oven for 15 – 20 minutes until the pastry is golden.
- 11) Return the cooled pastry crust into the bowl and add 1/2 teaspoon warm rum, Grand Marnier or Grand Marnier etc., and whisk in.
- 12) Place sufficient pastry crust on one of the cooled pastry sheets and spread evenly over the sheet. Place the other sheet on top and gently push down. With a knife, trim off each of the sides to give a 4 x 10 edge.
- 13) Cut the final pastry into desired widths and sprinkle with icing sugar on top. Put on a plate after the sugar has been sprinkled.

Mrs Millar – Assistant Lead Teacher A, D & T

## ***Sparx Legends of the Week***

**Year 7 – Grace (7FMI)**

**Year 8 – Lily-May (8CSI)**

**Year 9 – Frankie (9ATO)**

**Year 10 – Billy (10JHD)**

**Year 11 – Harrison (11TEV)**

**50 Praise Points for  
each Winner!**

### **English:**

#### **Pupils of the week 😊**

**Year 7 – TJ Godman (7 LBR)**

**Year 8 – Stanley H (8JFR)**

**Year 9 – Harris R (9MBU)**

**Year 10 – Gracie C (10 JHD)**

**Year 11 – Jasmine R (11 KSH)**

## PE Bulletin

### Inter-House Cross Country



### Footballing Opportunity



Please sign up on the sheet outside the PE office before the 26<sup>th</sup> January – **Miss Butler**

### Ski Trip

If you are part of the Ski trip – please can you make sure you are trying to attend Ski Fit each Wednesday in preparation for the trip. – **Mr Wilson**

### WSL South Coast Derby

Pupils, parents and friends can register to attend the WSL South Coast Derby for free at St. Mary's Stadium, via the following link:

<https://tickets.southamptonfc.com/selection/event/date?productId=10228827154685&advantageld=10229152560428>

### Spring Clubs 2026

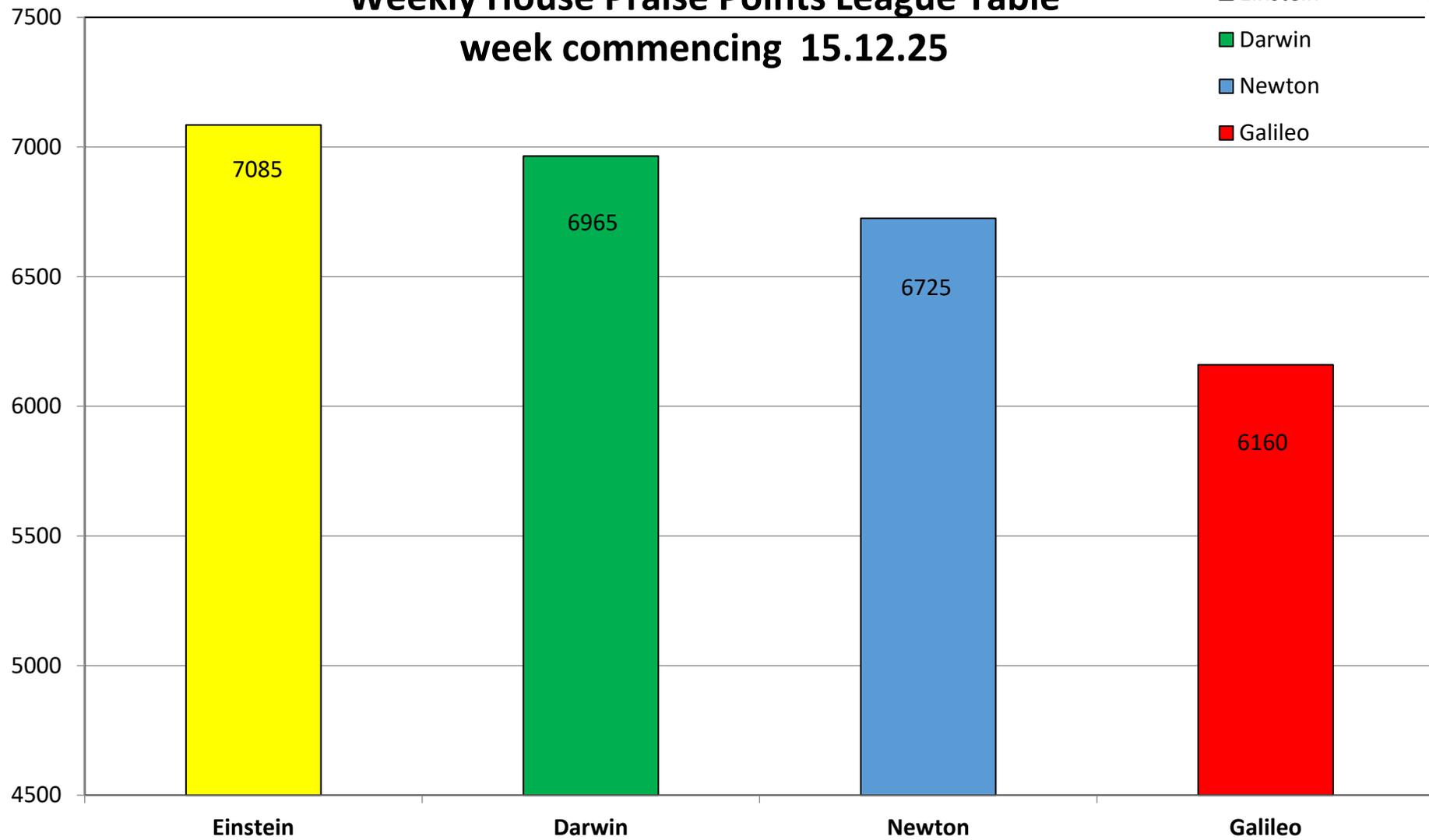
#### EXTRA-CURRICULAR CLUBS: SPRING TERM 2026

| Monday    | SUBJECT INTERVENTION                                     | CM2                                       | ALL STAFF  | YEARS 9,10,11                                    |
|-----------|--|---|--|--|
| Tuesday   | BADMINTON<br>VOLLEYBALL<br>GIRLS CRICKET<br>GIRLS' RUGBY | SPORTS HALL<br>GYM<br>MUGA<br>HRFC        | MISS GRANGER/MRS MILLAR<br>MR WILSON/MR LAMBE<br>MR BOLTON<br>MISS BRAILEY/MISS BUTLER | ALL YEARS<br>ALL YEARS<br>ALL YEARS<br>ALL YEARS |
| Wednesday | INDOOR CRICKET<br>SKI FIT<br>NETBALL<br>GIRLS' FOOTBALL  | SPORTS HALL<br>GYM<br>HARD COURTS<br>MUGA | MR EVANS<br>MR WILSON/MISS BUTLER<br>MISS BRAILEY<br>MISS GRANGER                      | ALL YEARS<br>ALL YEARS<br>ALL YEARS<br>ALL YEARS |
| Thursday  | BASKETBALL<br>DODGEBALL                                  | SPORTS HALL<br>GYM                        | MR WILSON/MR MOON<br>MISS BRAILEY/MISS BUTLER  | YEAR 9 CNAT<br>ALL YEARS                         |

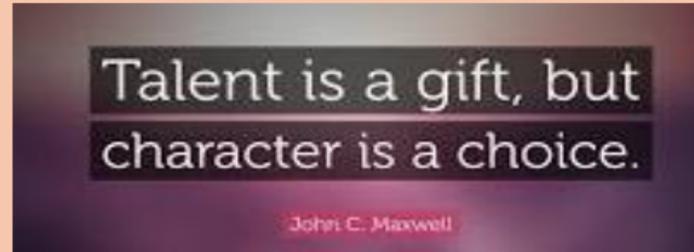
# Weekly House Praise Points League Table

## week commencing 15.12.25

- Einstein
- Darwin
- Newton
- Galileo



# E- Praise Leaders This Week



| Yr 7           | Year 8        | Year 9      | Year 10        | Year 11      |
|----------------|---------------|-------------|----------------|--------------|
| Leila M<br>FMI | Ava<br>NBO    | Flo<br>TKE  | Billy<br>JHD   | Rosie<br>DMA |
| Keira S<br>FTU | Mouazz<br>CBR | Ava<br>JMS  | Larissa<br>JHD | Ellen<br>TEV |
| Rosie<br>WBO   | Toby<br>EMI   | Ruby<br>ATO | Beau<br>MWA    | Grace<br>TEV |

A huge well done to all our E-Praise Leaders. Your efforts make you stand out from the crowd.

## Reporting Child Absence on EduLink

If your child is absent from school due to illness, please notify the school before 8:30am using the 'Absence Reporting' function in EduLink.

### Step-by-step guide

1. **Log in to Edulink:** Use the Edulink app or website with your login credentials.
2. **Navigate to absence reporting:** Click on the "Absence Reporting" icon on the homepage.
3. **Select child:** If you have multiple children, switch between them to select the correct child.



4. **Choose dates:** Select the start date and expected return date for the absence.

A screenshot of the absence report form. It has two date pickers: "From \*" with the value "05/08/2021 00:00" and "To \*" with the value "05/08/2021 23:59". Below these is a text input field labeled "Reason for Absence \*" with the placeholder text "Illness".

Example Absence Report

5. **Provide a reason:** Enter a reason for the absence. Be as detailed as needed.
6. **Attach documents (optional):** Use the paperclip icon to attach any supporting documents, like medical notes.
7. **Submit:** Click "Send" to submit the absence report to the school.



Send and Cancel Buttons