



Purbrook Park School Purbrook Park Newsletter



Week commencing Monday 9th February 2026
WEEK B

1. Notes from the Headteacher
2. Calendar
3. Messages
4. Department Leader Boards & Pupils/Work of the Week
5. House Competitions
6. Weekly Praise Point & Attendance Leader Boards
7. The Lighthouse
8. Parent Guide: Subscribe to the school website calendar
9. Parent Guide: How to set Scopay Balance Reminders
10. Half-Term Art & History Activities



Dance Live! Heat Winners!

1. Notes from the Headteacher

Huge congratulations to everyone who took part in winning Dance Live! We're looking forward to seeing you perform again in the finals.

With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 09.02.26	Languages Week - activities throughout the week Staff Briefing - 3.10pm – 3.20pm Department Meetings – 3.20pm – 4.20pm
Tuesday 10.02.26	Year 7 & 8 SE Hants Cross Country - Hilsea Playing Fields – 1.30pm – 4.30pm Lead Teacher Meeting – 3.10pm – 4.10pm
Wednesday 11.02.26	Year 8 MFL Reward Trip - La Casa Flamenca, Port Solent – 12.55pm – 3.30pm
Thursday 12.02.26	School Day
Friday 13.02.26	Year 9 Teenage Booster Vaccination (& catch up)
From 16.02.26	SPRING HALF-TERM HOLIDAY

3. Messages

<p>Science – Celebrating Success</p>	<p><u>Sparx</u></p> <p>The Top three Science Sparx users in each year group for the week beginning 26th January 2026 were:</p> <table border="1"> <thead> <tr> <th>Year Group</th> <th>1st Position</th> <th>2nd Position</th> <th>3rd Position</th> </tr> </thead> <tbody> <tr> <td>7</td> <td>Brayden (WBO)</td> <td>Oscar (LBR)</td> <td>Sonnie (LWA)</td> </tr> <tr> <td>8</td> <td>Havana (RJA)</td> <td>Oakley (RJA)</td> <td>Reuben (RJA)</td> </tr> <tr> <td>9</td> <td>Tilly (NSD)</td> <td>Evie (AKO)</td> <td>Melanie (AWA)</td> </tr> <tr> <td>10</td> <td>Sophie (JHD)</td> <td>Theo (BSO)</td> <td>Savannah (MBR)</td> </tr> <tr> <td>11</td> <td>Jude (LMI)</td> <td>Eleanor (LGU)</td> <td>Lexie (LMI)</td> </tr> </tbody> </table> <p>Each of the above have been awarded 25 Praise Points. This academic year pupils have correctly answered 162,530 questions on Sparx Science.</p> <p><u>Scientists of the Week</u></p> <p>The following pupils have been nominated as “Scientist of the Week” by Mr Evans for their continued hard work and sustained effort within lessons and have been awarded 50 Praise Points: Oliva (8CSI) and Florence (9TKE).</p>	Year Group	1 st Position	2 nd Position	3 rd Position	7	Brayden (WBO)	Oscar (LBR)	Sonnie (LWA)	8	Havana (RJA)	Oakley (RJA)	Reuben (RJA)	9	Tilly (NSD)	Evie (AKO)	Melanie (AWA)	10	Sophie (JHD)	Theo (BSO)	Savannah (MBR)	11	Jude (LMI)	Eleanor (LGU)	Lexie (LMI)
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STEM Competition



The poster for the 13th annual Innovation Competition features logos for The STEM HUB, Canterbury Christ Church University, and the Rotary Club of Canterbury. The central image shows a glowing lightbulb with a blue trail against a starry night sky. Text on the poster includes: 'Rotary Club of Canterbury working with the STEM Hub at Canterbury Christ Church University is running the 13th annual Innovation Competition.', 'The Rotary Club wants to hear from you! We're on the lookout for the next generation of creative minds to tackle real-world problems with innovative STEM (Science, Technology, Engineering and Maths) ideas that can make a difference.', 'We are challenging secondary school students (Years 7-13) to come up with up with exciting, innovative ideas and win up to £300!', and 'Take part and help to shape the future!'. A blue box highlights the 'DEADLINE FOR ENTRIES 02/04/26'. A QR code and contact information are provided at the bottom, along with logos for STEM Hub South East, L&Etr, JAMES CLAGUE ARCHITECTS, and MENTOR KM GAZETTE.

Mr Evans – Lead Teacher of Science

Newspaper Donations

Our Year 7 pupils are working on a Papier Mache project and we need LOTS of newspaper. We would be grateful for any donations, which can be dropped of in AR2 in the Art, Design & Technology department. Thank you for your support.

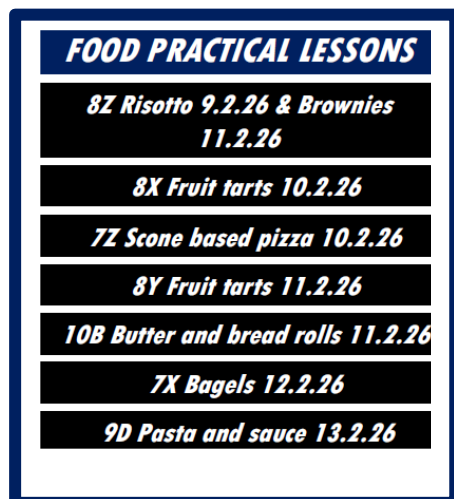
Miss Kovalenko – Teacher of A, D & T

Year 7 Progress Evening

Year 7 Progress Evening is taking place on **Thursday 5th March 2026, from 4.00pm to 8.00pm**. This evening will be intended primarily to meet the parents of pupils for whom we feel there are inconsistencies or concerns over progress. All Year 7 parents should log into the Parents' Evening system from 5.00pm on Thursday 12th February 2026 to see if any of your child's teachers have requested to see them and make appointments: <https://purbrookpark.parentseveningsystem.co.uk/>

Mrs Davies – Lead Practitioner KS3 Achievement

Food Practical Reminders



The poster lists food practical lessons for KS3 students, organized by year group and date:

- 8Z Risotto 9.2.26 & Brownies 11.2.26**
- 8X Fruit tarts 10.2.26**
- 7Z Scone based pizza 10.2.26**
- 8Y Fruit tarts 11.2.26**
- 10B Butter and bread rolls 11.2.26**
- 7X Bagels 12.2.26**
- 9D Pasta and sauce 13.2.26**

RISOTTO



METHOD

1. Drain 1 chicken stock cube into a jug and mix with 100ml boiling water.
2. Heat 2 tbsp olive oil in a shallow saucpan or deep frying pan over a medium flame. Add the finely chopped onion and finely chopped garlic, then fry for about 5 mins until soft.
3. Stir in the chopped chestnut mushrooms, season with salt and pepper and continue to cook for 8 mins until the fresh mushrooms have softened.
4. Tip the rice into the pan and cook for 1 min. Fry off bacon in a separate frying pan.
5. Add about the same amount of stock again and continue to simmer and stir – it should start to become creamy, plump and tender. Do this five times the first quarter of stock is added, then the rice should be almost cooked.
6. Continue stirring until the rice is cooked. If the rice is still undercooked, add a splash of water. Turn the pan off the heat, add 1/2 tsp butter and scatter over 5g grated parmesan and half a handful of chopped parsley leaves.
7. Cover and leave for a few mins so that the rice can take up any excess liquid as it cooks a bit. Give the risotto a final stir, season to taste and scatter with the remaining 1/2 tsp of butter and the remaining chopped parsley leaves.

Ingredients

- 1tbsp Olive Oil
- 1/2 onion
- 2 Slightly Boon mushrooms
- 60g Chestnut Mushrooms
- 75g Risotto Rice
- 1 Chicken Stock cube
- 10g Grated Parmesan
- 1/2 tsp butter
- 1 garlic clove
- Sprinkle fresh parsley

Fruit Bowl Tartlets



Method

1. Preheat the oven to 180°C (Gas Mark 5).
2. Add the butter and flour and mix together in a bowl. Using your fingertips, lightly rub together the fat and the flour together so it resembles breadcrumbs.
3. Add the egg yolk and mix well to form a dough. If dry, add a splash of water.
4. Roll out the dough, and cut around the dish leaving a 1/2 in to allow the pastry to shrink into the dish when pressed.
5. Add the pastry to the tray and put in the oven for 20 minutes or until crisp and golden brown.

Ingredients

- 150g Butter
- 100g Flour
- 1 egg yolk
- 1/2 tsp salt
- 1 tsp water
- 1/2 tsp vanilla

Crème Patisserie

1. Pour the milk into a pan, adding the vanilla bean pods and slowly bring to a gentle boil. Reduce the heat and simmer for a couple of hours. Turn off the heat.
2. Separate the eggs, you only need the yolks in a bowl. Add the sugar and flour, whisk together until pale and fluffy.
3. Pour a splash of milk into the mixture, whisking it between until all of the milk has been added.
4. Return the mixture to the pan and place back on the heat, bring to the boil, constantly whisking until the custard is thickened, smooth and glossy.
5. Take off the heat and beat in the butter until all mixed together.

SCONE BASED PIZZA



METHOD

1. Prepare yourself and your work area and collect your ingredients and equipment.
2. Light the oven Gas Mark 2/200 for **20mins baking time**.
3. Put the flour and margarine into a mixing bowl and rub together until like fine breadcrumbs.
4. Beat together the egg and the milk and use to add to the flour mixture to make a soft but not sticky dough.
5. **gather into a ball and roll out on a floured surface to about 2cm thick.** Place on the baking tray.
6. Spoon the tomato sauce carefully over the pizza base, before adding the rest of the ingredients.
7. Finish with the grated cheese and any raw meat, if you are using it (eg. bacon).
8. Place in the centre of the pre-heated oven for about 15-20 minutes, until risen and golden.

Ingredients

- 150g Self Raising Flour
- 75g Butter/Margarine
- 1 egg
- 50ml semi-skimmed milk
- Tomato puree
- 4 x toppings of choice
- 10g Grated Mozzarella
- 1 tsp herbs

BUTTER AND MINI BREAD ROLLS



MAKE THE BREAD DOUGH FIRST, THEN MAKE YOUR BUTTER WHILE THE DOUGH IS PROOFING. MUST BE FLAVOURED BUTTER.

METHOD

1. Preheat the oven to 200C.
2. Mix the oil, salt, flour and yeast in a bowl.
3. Make a well and slowly add the water until you can form a dough.
4. Knead the dough on a lightly floured surface for 10 minutes.
5. Roll the dough in a clean lightly oiled bowl and wrap with clingfilm until risen or doubled in size.
6. Roll the dough into roll shapes and bake in the oven for about 15-20 minutes until cooked.

Ingredients

- For the bread:
- 150g bread flour
- 1 sachet yeast
- 200ml lukewarm water
- 1 tsp oil
- 1 tsp salt
- For the butter:
- 400g double cream (MUST BE REAL CREAM NOT EMULSION OR AWAY FROM CREAM ALTERNATIVES)
- 1/2 tsp salt
- Extra ingredients of your choice to flavour the butter

Method

1. For the butter:
2. Heat the cream into a jug.
3. Whisk the cream, using an electric whisk.
4. Keep whisking until the peak of softness when it will collapse.
5. It will separate into butter milk and butter.
6. The butter milk needs to be used for your cornetto about 7.
7. Separate out all the butter milk.
8. Put the butter into the empty jug and whisk again until stiff if it is necessary.
9. Place butter into a bowl and knead in any extra flavourings.
10. Set in fridge.

BAGELS



Method

1. Mix dry ingredients in a large bowl.
2. Stir in the yeast and make a well in the middle.
3. Combine the oil and water in a jug before pouring into the bowl.
4. Mix well with a plastic spoon and then knead well for 5 minutes.

Bagels

Divide into 8, shape into rings. Lower carefully into a pan of boiling water. When they are floating, remove from pan and bake in a hot oven (180°C/350°F) until golden brown.

Ingredients

- 200g strong bread flour
- 1 sachet of yeast
- 1 tsp sugar
- 1/2 tsp salt
- 200mls warm water
- 1 tsp oil

PASTA AND SAUCE



YOU WILL BE WORKING IN THIRDS, PLEASE BRING IN 1/3 OF EACH AND WE WILL PROVIDE THE INGREDIENTS FOR YOU

METHOD

1. Crack the egg into a jug. Place the 100 flour and semolina in a separate bowl. Make a hollow well in the centre of the flour.
2. Lightly beat the egg and pour the mixture into the well. Mix with a wooden spoon until the egg is incorporated into the flour. Turn the dough onto a clean surface and knead for about 10 minutes until it is smooth and elastic. Wrap the dough in clingfilm and place in the fridge for about 20 minutes.
3. Lightly flour the work surface and roll out the dough into a rectangle shape.
4. Flour the pasta machine. Start at the lowest (thickest) setting and feed the dough through the machine. Repeat this process about 3 or 4 times, flouring and changing the settings.
5. 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 supple to handle without tearing.
6. Run the sheets of dough through the machine to cut into either linguine or spaghetti. Hang your pasta on a rack while you make the sauce. Then cook up your pasta in boiling water for 5 minutes.

Ingredients

- 1 egg
- 75g 00 flour, plus extra for dusting
- 25g fine semolina
- 1 tin tomato sauce
- 1 onion
- 1 garlic clove
- Black pepper
- parmesan

BROWNIES



METHOD

1. Preheat oven to 170c/ gas mark 3
2. Put the butter, sugar and golden syrup in to a saucepan and gently warm. Stir until the butter has melted and the sugar has dissolved.
3. Remove the saucepan from the heat.
4. Mix together the flour, cocoa and salt, then beat in to the butter and sugar with a wooden spoon or spatula until smooth and combined.
5. Whisk the egg with vanilla then stir into the saucepan. Whisk until everything is mixed together.
6. Fold in the choc chips.
7. Pour the mix in to your foil tray and bake in the oven for about 15-20 minutes until its beginning to come away at the sides and the top has dried a little just around the edges.

Ingredients

- 50g soft unsalted butter
- 50g soft light brown sugar
- 25g golden syrup
- 25g plain flour
- 20g cocoa
- 1/2 tsp salt
- 1 large egg (at room temperature)
- 1 tsp vanilla extract
- 1 tsp milk chocolate chips

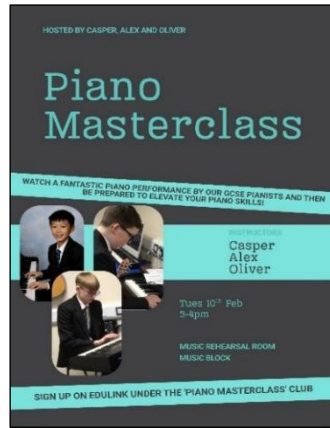
Miss Cumbo – Lead Teacher of A, D & T

Year 9 & 10 SEND Virtual Consultation Day

Parents of Year 9 and 10 SEND pupils will be invited to attend a virtual Parents' Consultation on Monday 2nd March 2026 between 9.00am and 5.00pm. Parents will have a video appointment with a member of the SEND department to discuss your child's targets and support plan. The online appointment booking is available via our normal 'Parents Evening System' and an appointment can be booked from 5.00pm on Monday 23rd February 2026. We will send a text reminder closer to the time.

Mrs Morrison-Johnson - SENCo

Piano Masterclass



A reminder that this masterclass is taking place in the coming week.

Mrs Barge – Teacher of Music

Shakespeare for Schools

Great productive Shakespeare workshop on Wednesday with our Shakespeare for School cast. It was fun, engaging, and really good individual character work was created! The New Theatre Royal in Portsmouth is yet to release the tickets for sale for our performance on the 17th March 2026. As soon as these are on sale we will let pupils and parents know and how to go about booking! It promises to be a great evening of sharing performances of Shakespeare's finest plays. Next week's rehearsal all cast and crew needed for Tuesday and Wednesday after school.

Also, anyone interested in LAMDA exams please meet NEXT MONDAY LUNCHTIME in the Drama studio where I will give out letters and talk about the process of choosing grades and pieces.



Mrs Shepherd - Teacher of Drama

Good News Story

Congratulations to Isla (7WBO), who, with her two GB team mates won the 12 and under Winter Cup qualifying event in Austria last weekend. They are now through to a seeded spot in the finals. The finals consist of 8 countries, from 32 qualifying countries. It's an amazing achievement for Isla and team GB!



Mrs Pomfret – Year 7 RSL

Performing Arts Update

Disney 2026

Rehearsals for Disney start next week Monday to Friday. Please make sure you follow 'Purbrook Park Performers' Facebook page for information on your rehearsals next week and join our closed Facebook group 'PPS Disney 2026' This is where we will share rehearsal schedules, videos of routines to practise and photos from our trip.

Shakespeare Drama club

All cast and backstage club Tuesday and Wednesday next week.

Music Master Classes

Make sure you check out the posters about the free music master classes and sign up on Edulink.

Singing and Woodwind

If your child would like to have singing or woodwind lessons, then we have plenty of slots available. Please see Mrs Barge or Mrs Brook for more info or email Mrs Brook for a form. jbrook@purbrook.hants.sch.uk

Performers of the Week



Mrs Brook – Performing Arts Technician




Careers Update




Year 11 Careers Appointments

Appointment Date	Time	Forename	Reg
Tuesday 10 th February	11.55am	Austin B	11LGU
Tuesday 10 th February	2pm	Maddison E	11DMA

Appointment Date	Time	Forename	Reg
Thursday 12 th February	10:55am	Francesca F	11NMI
Thursday 12 th February	11.55am	Oliver R	11LGU

College and Sixth form Open Events 2025 - 2026

	Portsmouth College (PO3 6PZ)	Wednesday 11 th February 4.30pm-7.30pm Book on website
	Sparsholt College (SO21 2NF)	Saturday 7 th February 2026 <i>Timings vary for each course, see website for more details</i>
	Steve Willis Training Centres	Burgess Hill Centre (RH15 8QY) Wednesday 18 th February 2026 3.00pm - 7.00pm Portchester Centre (PO16 9RD) Tuesday 17 th February 2026 3.00pm - 7.00pm

	Brinsbury College (RH20 1DL)	Taster Day Tuesday 17 th February Book on website
	Highbury College (PO6 2SA)	Wednesday 11 th February 4.30pm - 7.30pm Book on website
	HSDC South Downs (PO7 8AA)	Thursday 26 th February 5-7.30pm

National Apprenticeship Week

NATIONAL APPRENTICESHIP WEEK 2026

9-15 February



unifrog
APPRENTICESHIP FAIR
Wednesday 11 February 4pm - 6pm

Join our virtual fair to learn all about the world of apprenticeships.

Scan here to sign up

Get your questions answered by the experts, practice interviews with employers, find out what you can offer already to their organisations to achieve your dream apprenticeship!



THE NATIONAL APPRENTICESHIP SHOW

LONDON & SE 10-11 FEBRUARY 2026
SAMBORN PARK, SURREY

Parents/Carers/Individuals Dedicated Evening Opening:
Tuesday 10 February 2026 15:30 - 18:00

See <https://nationalapprenticeshipshow.org/london-se/>

Check out these websites for more information on Apprenticeships

www.unifrog.org

www.apprenticeshipsuide.co.uk

www.skillsforcareers.education.gov.uk/pages/training-choice/apprenticeships

www.gov.uk/gov/only/apprenticeship

www.uk.indeed.com

Mrs Akhtar – Careers Advisor

Dance Live!

DANCE LIVE HEAT WINNERS

What a team! They have worked so hard, been so dedicated and a real pleasure to teach. Every single person was fully committed to their character, performed it beautifully and left everything they had on the dance floor. We came away with the costume award, audience's choice, and **FIRST PLACE!**

WE ARE SO PROUD OF YOU -
FINALS HERE WE COME!



Mrs Taylor – Lead Teacher – Performing Arts

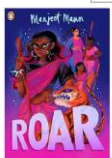
Reading Recommendations

Reading Recommendations

February 2020

Welcome to our monthly reading newsletter. Each month, we will recommend books from a range of genres and styles.

The English Department - Happy Reading!





Mezzaf Man
ROAR

You live a comfortable life in the gated middle class suburbs of Derby but tonight someone has gotten her homework done and keeping up with the mean girls at school. That is, until their accounts of being watched and the hysteria that follows begins a chain reaction that ends in tragedy and life as she knew it changes forever.

Alone and fearing for her life, they run away and join a group of like-minded, sick-watching others, known for their savage vigils. Together they can help her take back her life and seek justice against those who wronged her.


Because sometimes you have to run through the streets and DOGS.

Roar
Fiction
Family
Young Adult (Y9+)

Reading Recommendations



February 2020



MICHAEL MORPURGO'S WORLD, THIS IS HOW IT SHAKESPEAR

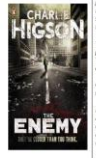
This wonderful collection offers a new generation of readers the chance to discover even more of the magic of Shakespeare – the perfect introduction to the Bard and an accessible book for children.

More Tales from Shakespeare
Comedy
Tragedy
History

Reading Recommendations

February 2020



CHARLIE HIGSON
THE ENEMY



When the sickness came, every parent, police officer, politician, every adult fell ill. The lucky ones died. The others are crazed, confused and hungry.

Only children under fourteen remain, and they're fighting to survive.

Now there are rumours of a safe place to hide. And so a group of children begin their quest across London, where all through the city - down alleyways, in deserted houses, underground - the grown-ups lie in wait.

But can they make it there - alive?

The Enemy
Thriller
Zombies
Young Adult (Y9+)

Reading Recommendations

February 2020



SISTERS OF THE LOST MARSH

From award-winning author Lucy Stangor comes a thrilling story of six sisters who must fight against circumstance and fate, generously told and steeped in history and legend.

On a poor farm surrounded by marshlands, six sisters – Grace, Willis, Freya, and Isobel, Doreen, Darcy, and Dolly – live in fear of their father and the superstition that haunts the Carse of the Six Daughters. Their beloved grandmother tries to protect them, but the future seems bleak. When the Full Moon Feast makes a rare visit to hollows in the Marsh, the girls slip out to see the famous Shadow Men, an enigmatic supernatural phenomenon, eldest sister Grace is missing. Following the Full Moon Feast into the Lost Marsh, Willis will have to battle her inner demons and the legends that have haunted her family.

Can she save her sister from one fate, and rescue her own?

Sisters of the Lost Marsh
Family
Relationships
Adventure




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@purbrook.hants.sch.uk



A pupil who reads is a pupil who succeeds.

Ms Evans – Assistant Lead Teacher of English

Sparx Legends of the Week

Year 7 – Emma (7LWA)

Year 8 – Isla (8JFR)

Year 9 – Jack (9TKE)

Year 10 – Billy (10JHD)

Year 11 – Maddison (11DMA)

**50 Praise Points for
each Winner!**



Week commencing 02nd February 2026

Historians of the Week!



Congratulations to...



Year 7 – Katie. F

7FTU



Year 8 – Joey. W

8CBR



Year 9 – Oliver. D

9JMS



Year 10 – Tommy. R

10MBR



Year 11 – Chloe. S

11DMA



Week commencing 2nd February

Languagenut LEADERBOARD



Year 7 – Bobbie (7API)

Year 8 – Harlyn (8JFR)

Year 9 – Oliver (9AKO)

Year 10 – Leona (10GEV)

Year 11 – Eleanor (11KSH)

Congratulations!

50 praise points
for each winner



Every Thursday of Week B at PPS we will be taking part in House Competitions during the PDL session to encourage our tutees to work as a team in their Houses and to boost their competitive spirit. See below for the winners of last week's PDL House Competition who have been awarded 1000 praise points to their house total!

House Competitions Spring Term 2026



Rat



Rabbit



Dragon



Snake



Horse



Goat



Monkey



Rooster



Dog



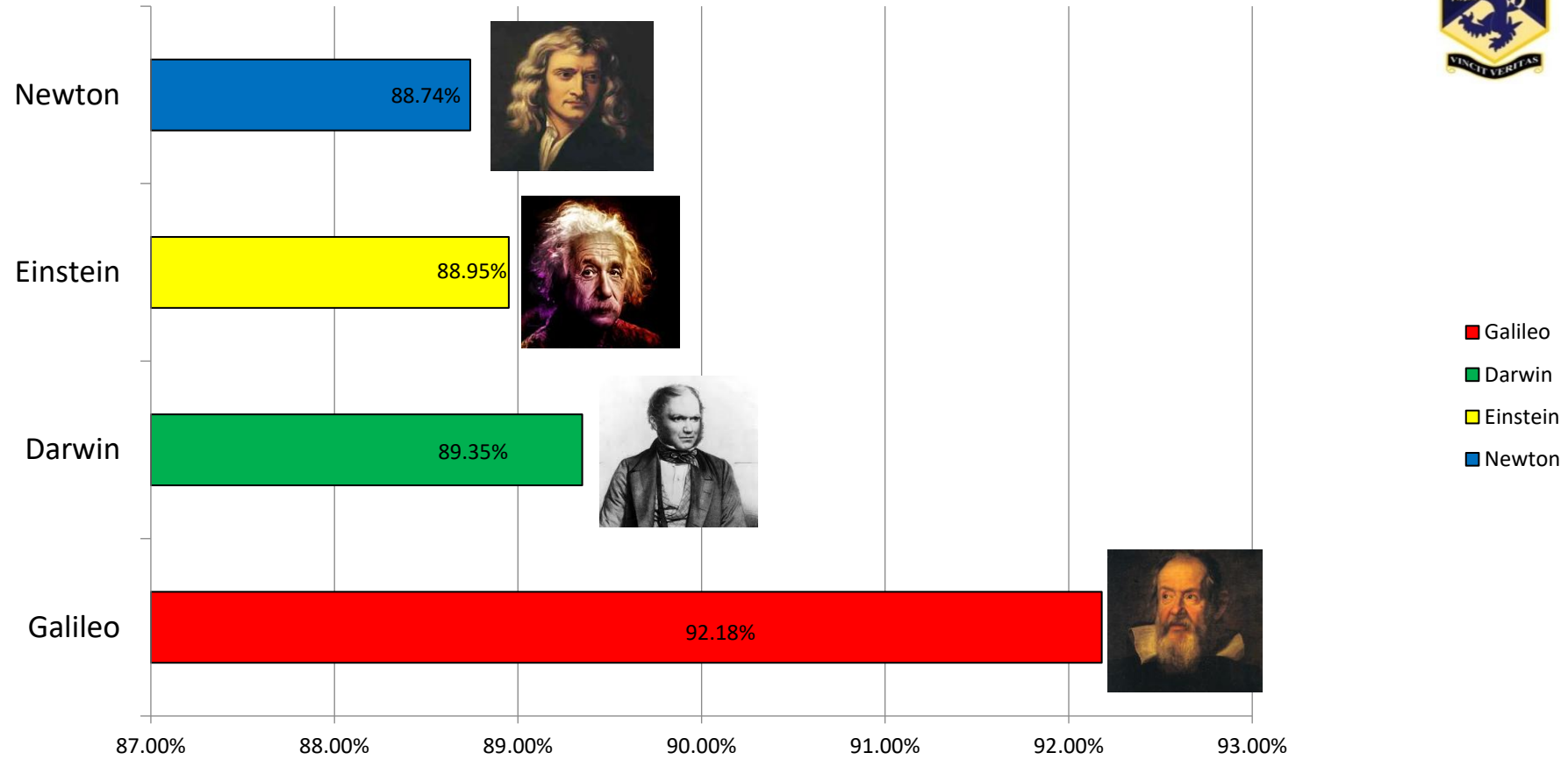
Pig

Last week we celebrated Chinese New Year by asking the pupils to design their own Chinese Lanterns. Overall, this House Competition was won by Galileo House. Well done for all your creative ideas!



1.	Galileo
2.	Einstein
3.	Newton
4.	Darwin

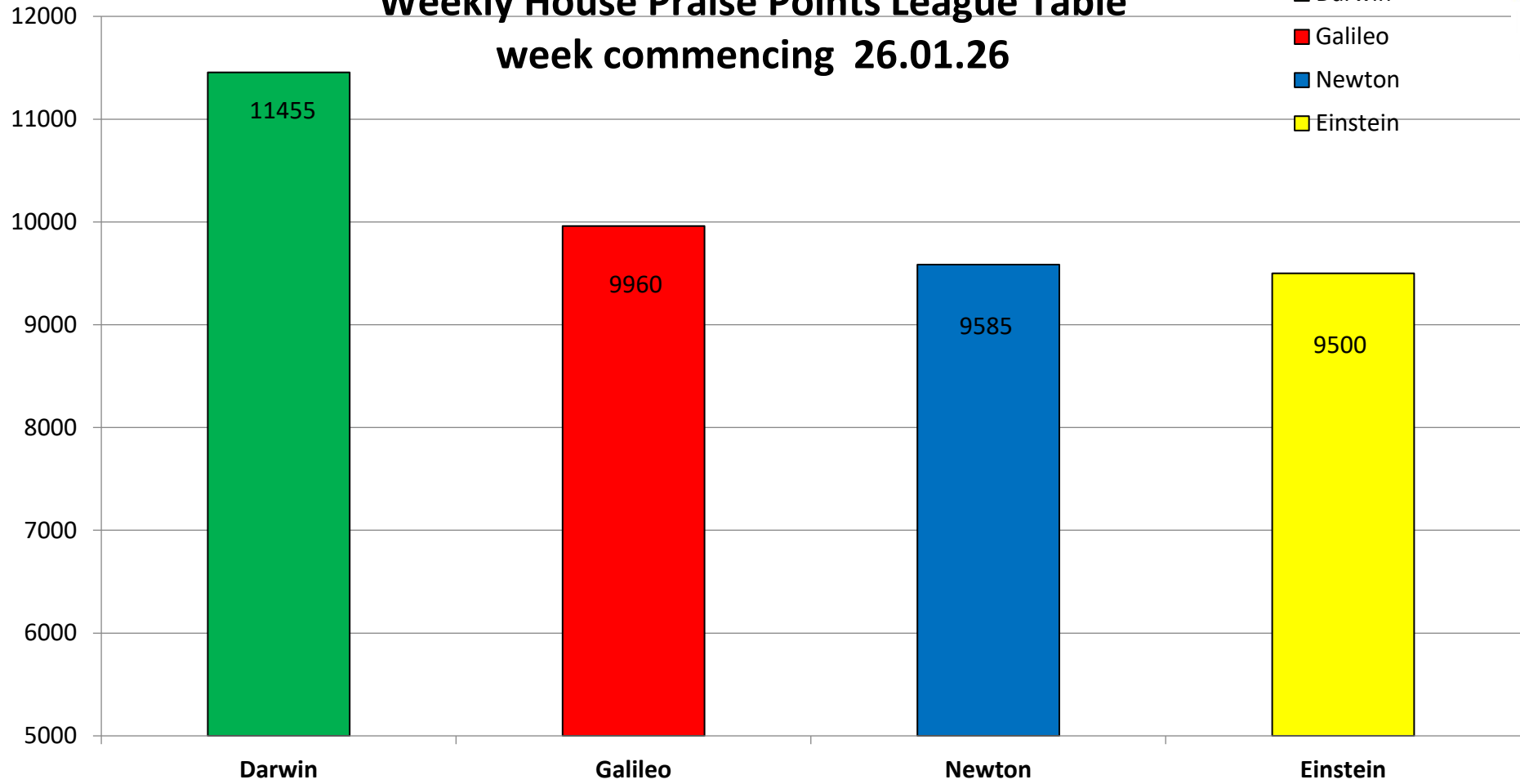
Weekly House Attendance - 26.01.26 - 30.01.26



- Galileo
- Darwin
- Einstein
- Newton

Weekly House Praise Points League Table week commencing 26.01.26

- Darwin
- Galileo
- Newton
- Einstein





E- Praise Leaders This Week



Yr 7	Year 8	Year 9	Year 10	Year 11
Bobbie API	Reece RJA	George AKO	Kayden MBR	Daisy DMA
Maddie API	Romeo RJA	Oli AKO	Jack IPU	Zak TEV
Zarah LWA	David NBO	Frankie AKO	Maisie FCO	Brogan SWI

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



The Lighthouse

The Lighthouse Project is a drop-in, youth club style service for children and young people aged 10-17 years old with a mental health and wellbeing focus, no referral is needed.

Sessions are aimed at different age groups:

Tuesdays 4.30 to 6.30pm

Year Groups 6 to 8

Wednesdays 5.30 to 7.30pm

Year Groups 9 to 11

Thursdays 5.30 to 7.30pm

College and Sixth Form (aged 16 to 17 years old)

Visit us:

Motiv8 The Hub, Leigh Park, Havant, PO9 5AA

Find out more by contacting cyp@easthantsmind.org



www.easthantsmind.org
Charity No. 1116301



What we offer at Lighthouse

Working together our Wellbeing Practitioners and Youth Workers offer a safe and supportive environment with:

- Wellbeing focused workshops
- Activities and games
- Cooking
- Crafts
- 1:1s and signposting

“This is one of the only places I can be myself and talk about how I’m feeling”

- Lighthouse Attendee, 2025

Support our charities:

- Fundraising via Facebook Donate and Just Giving
- Direct donations via our website and Just Giving
- Free donations via easyfundraising

Scan to visit our website:



www.easthantsmind.org
Charity No. 1116301



Don't miss out on school events, subscribe to the school calendar!



Don't miss another important event by subscribing to the school calendar ensuring that school holidays, term dates, and events automatically sync and update in your personal calendar app.

If you would like to subscribe, please follow the link to the school website calendar below:

<https://www.purbrookparkschool.co.uk/calendar/?calid=1&pid=3&viewid=1>

Calendar January 2026

Mon	Tue	Wed	Thu	Fri	Sat	Sun
29	30	31	1	2	3	4
Christmas Holidays						
5	6	7	8	9	10	11
INSET Day ...		Year 11 CNA...				

←
Then select
Subscribe

Select the applicable link below and follow the step-by-step instructions:



Subscribing to the school calendar will automatically pull through events to your personal calendar, alongside any other existing calendars you may have.

Please note although the calendar updates instantly, it may take up to 24 hours for new events to show in your personal calendar depending on which type of calendar you are using.

Did You Know.....?

You can set up low balance reminders on your child's Scopay account, and this will send you email alerts when their balance gets low? Please follow these simple instructions to enable this handy reminder.

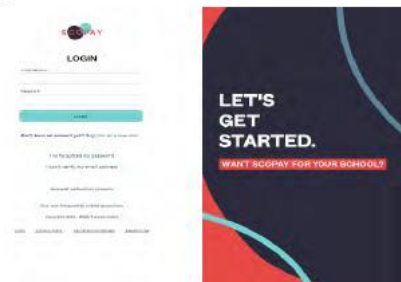


Step 1 - Log in on Scopay

This can be done through the Purbrook Park Website, click on "Quick links" on the gold search bar, and select "Online Payments" from the drop-down arrow. Login using your username and password.



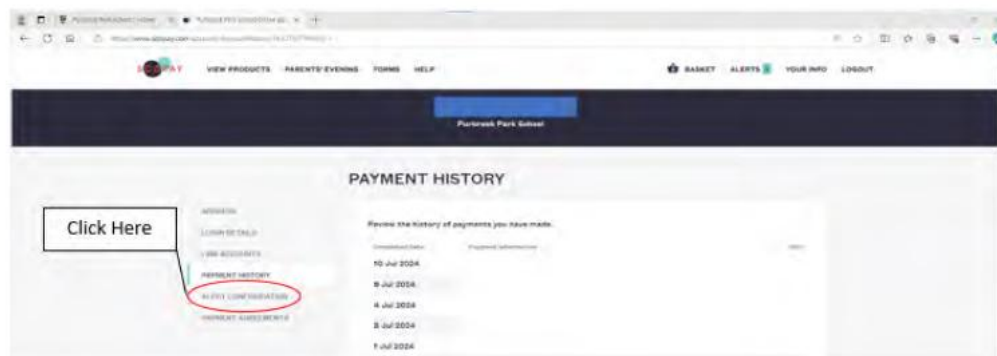
Login



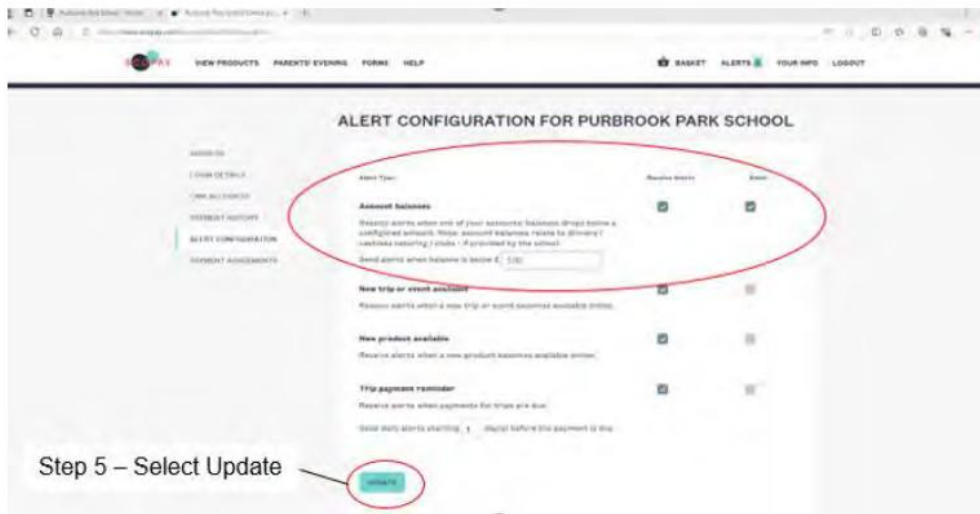
Step 2 - Select "Your Info" on top tab



Step 3 - Select "Alert Configuration" in left hand column



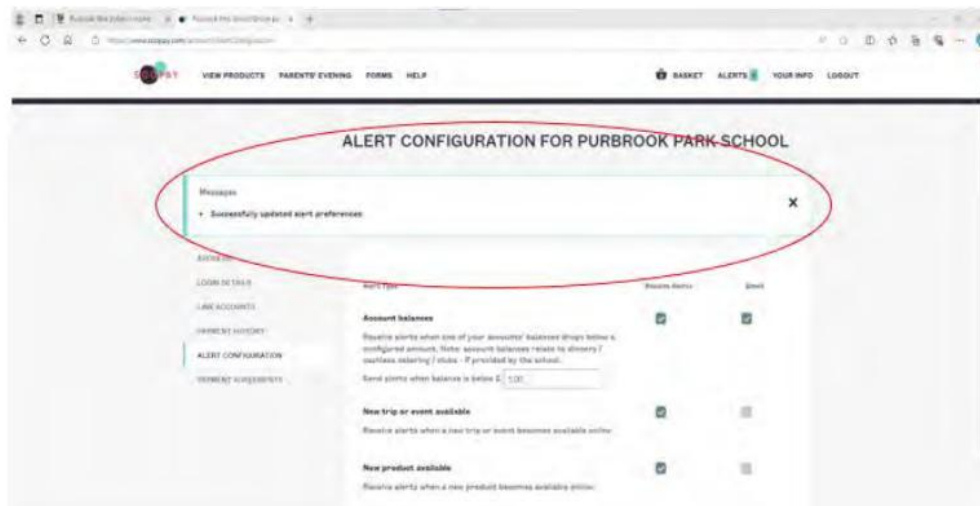
Step 4 – Set amount as required (we suggest a minimum amount of £5 or above) & tick email box



Step 5 – Select Update

Step 5 – Select Update

You will then receive a confirmation email stating this has been completed



Once completed, when your child's lunch account drops to the value you have set you will receive an email reminding you to top up their account.

FEBRUARY HALF TERM

Hands on History:

Castles and Catapults (6+)

Mon 16 Feb | 10.30am, 1pm |
Tudor House | £8

**Art for All: Introducing Acrylics -
Winter Scenes (8+)**

Mon 16 Feb | 10.30am, 12.30pm
or 2.30pm | Art Gallery | £8

**Tour for All: Saxons, Vikings and
Normans Walking Tour**

Tue 17 Feb | 11am |
Tudor House | £10
(accompanying children FREE)

**Art for All: Minecraft Mosaic
Worlds (7+)**

Tue 17 Feb | 10.30am, 12.30pm or
2.30pm | Art Gallery | £8

**Art for All: Great Fire of London
Clay Scenes (5+)**

Wed 18 Feb | 10.30am, 1pm |
Tudor House | £8

**Art for All: Bluey Inspired Pen
Pots (3+)**

Wed 18 Feb | 10.30am, 12.30pm
or 2.30pm | Art Gallery | £8

**Art for All: K Pop Demon
Hunters Clay Sculpture (6+)**

Thu 19 Feb | 10.30am, 12.30pm
or 2.30pm | Art Gallery | £8

NEW FOR 2026


**Toddler Time: Characterful
Dogs! (under 4s and friends)**

Thu 19 Feb | 10.30am |
SeaCity | £6

**Hands on History: Awesome
Egyptians (7+)**

Fri 20 Feb | 10.30am, 1pm |
SeaCity | £8


**Junior Art School: Go Wild with
Wool (7 - 13 years)**

 Drop off your young people

Fri 20 Feb | 10.30am - 3.30pm
Art Gallery | £26

**CULTURE CLUB FOR
KIDS ACTIVITY DAYS**

(Age 6½ - 12 years)

 Drop off your young people

Three days per week | 9am-4pm
(drop off from 8.45)

SeaCity | £35 per day
or £90 for all three days

Get creative, explore our
collections and learn new
stuff while making really
cool things at our themed
activity days.

Cruise Adventures
Mon 16, Tues 17, Wed 18 Feb



See venue websites for further details on events and to book
seacitymuseum.co.uk | tudorhouseandgarden.com | southamptoncityartgallery.com

