

Purbrook Park School Purbrook Park Newsletter



Week commencing Monday 20th April 2026
WEEK A

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. Hampshire Local Offer
8. Free online courses for parents
9. Summer Fair Donations



The PTFA Summer Fair is coming soon...

Can you help us spread the word?

Our PTFA Summer Fair is being held on Saturday 4th July on the School Quad between 11.00am and 3.00pm.

We are looking for anyone who is willing to display an agent's board at their property around the local area; This can be parents, extended family, friends or associates – in fact anyone who is willing to help!

All we need from you is your commitment to display the board in the run up to the Summer Fair and Bernards Estate Agents will be generously supporting this and supplying the boards.

If you can help, please email Kim Moore at: kmoore@purbrook.hants.sch.uk and let us know your name, address and contact information and we will be in touch...



1. Notes from the Headteacher

Thank you for your brilliant support this week as we've become a Phone Free School.

It's been a real success, creating a calmer learning environment, where pupils can learn safely without distractions. Pupils have been talking to each other more too!

With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 20.04.26	Year 11 Art, Design & Technology GCSE Exams Staff Briefing – 3.10pm – 3.20pm Department Meetings – 3.20pm – 4.20pm
Tuesday 21.04.26	Year 11 Art, Design & Technology GCSE Exams Year 8 HPV Vaccination Dance Live Finals – Portsmouth Guildhall
Wednesday 22.04.26	Year 11 Art, Design & Technology GCSE Exams Staff NHS Health Checks
Thursday 23.04.26	Year 11 Art, Design & Technology GCSE Exams Madrid Trip 2026 Parents' Meeting - Main Hall – 6.00pm – 7.00pm
Friday 24.04.26	School Day

3. Messages

A, D & T Update

Year 11 ADT GCSE Exams

MONDAY 20TH APRIL

11D Art – Miss Kovalenko

Habibah
Louis
Harry
Izzy
Katie
Ferne
Eleanor
Mariam
Gabby
Matilda
Jack
Emily
Jasmine
Angela
Tigerlily
Bertie
Riley

11D Photography - Miss Minker

Alfie
Isabel
Ellie
Eddie
Jimmy
Taylor
Lily
Alex
Lexie
Luke
Emily
Oliver
Jude
Daisy
Liam
Daisy
Christeena

11A2 Photography – Mrs Saltwood

Yasmin
Sonny
Paige
Lily
Lauren
Laila
Stanley
Niamh
Esamæ
Freya
Charlie
Freddie
Hallie
Francesca
Oliver

TUESDAY 21ST APRIL

11D Art – Miss Kovalenko

Habibah
Louis
Harry
Izzy
Katie
Ferne
Eleanor
Mariam
Gabby
Matilda
Jack
Emily
Jasmine
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Liam
Daisy
Christeena

11A2 Photography – Mrs Saltwood

Yasmin
Sonny
Paige
Lily
Lauren
Laila
Stanley
Niamh
Esamæ
Freya
Charlie
Freddie
Hallie
Francesca
Oliver

WEDNESDAY 22ND APRIL

11D 3D Design – Mr Watson

William
Stanley
Thomas
Toby
Oliver
Freddie

11D Textiles - Miss Cumber

Kit
Daisy
Claudia
Eden
Maddison
Zac
Honey
Lily
Lauren
Scarlett
Christeena
Faye

11A1 Photography – Miss Minker

Alexander
Bertie
William
Chloe
Phoebe
Kasley
Christeena
Nancy
Alesha-Rose
Chloe
Chase
Jack
Angela
Mia
George

THURSDAY 23RD APR

11D 3D Design – Mr. Watson

Willcom
Stanley
Thomas
Toby
Oliver
Freddie

11D Textiles - Miss Cumbo

Kit
Daisy
Claudia
Eden
Maddison
Zac
Honey
Lily
Lauren
Scarlett
Christeena
Faye

11A1 Photography – Miss Minker

Alexander
Bertie
William
Chloe
Phoebe
Keeley

Nancy
Alesha-Rose
Chloe
Chase
Jack
Angela
Mia
George

Miss Cumbo – Lead Teacher A, D & T

Food Practical Reminders

FOOD PRACTICAL LESSONS

10D Bread rolls and butter 20.4.26

8X Teacake challenge 21.4.26

7Z Fajitas 22.4.26

8Y Teacake challenge 22.4.26

7X Meal in a jar 23.4.26

9C Final pasta product 23.4.26

7Y Meal in a jar 24.4.26

9D Fruit tarts and crème pâtisserie 24.4.26

FAJITAS



Method

1. Prepare the marinade:
 - squeeze the lime; peel and crush the garlic; de-seed and slice the chilli; chop the coriander
 - stir everything together with the oil.
2. Remove any skin from the chicken and cut the chicken into strips. Mix with the marinade and place in the fridge, covered, until needed.
3. Prepare the remaining ingredients with a clean knife on a clean chopping board:
 - slice the onion and green pepper; chop the tomato; grate the cheese.
5. Add the marinated chicken to the wok or saucepan and stir-fry for about 4 minutes. Check that the chicken is cooked.
6. Add the onion and green pepper and continue to cook for a further 2 minutes.
7. Spread a little chicken in the center of the tortilla, add some tomato, cheese and guacamole, then roll up.
8. Serve and eat.

Ingredients

1 lime
1 clove garlic
1 green chilli
100g olive oil
200g boneless chicken
10 small tortilla wraps (already cooked)
1 onion – 1 wedge
1 green pepper
1 tomato
100g cheddar cheese
2 tortillas
1 x 100g guacamole for salad, optional

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 tray and alternate colours!

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

We will cook and prepare everything in class.

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. For the bread rolls:
 1. Preheat the oven to 220c
 2. Mix the oil, salt, flour and yeast in a bowl.
 3. Add the water and slowly add the water until you can form a dough.
 4. Knead the dough on a lightly floured surface for 10 minutes.
 5. Put dough in a clean lightly oiled bowl and wrap with clingfilm until risen or doubled in size.
 6. Heat the dough into roll shapes and bake in the oven for about 15-20 minutes until cooked.

Ingredients

For the bread:
100g bread flour
1 heaped spoon
250ml lukewarm water
1 tsp oil
1 tsp salt
For the butter:
100g double cream (MUST BE REAL CREAM NOT EMULSIFIED OR ANY OTHER CREAM ALTERNATIVES)
1 tsp salt
Saturate ingredients of your choice to flavour the butter

1. For the butter:
 1. Pour the cream into a jug.
 2. Whisk the cream using an electric whisk.
 3. Keep whisking past the point of thickness where it will collapse.
 4. It will separate into butter milk and butter.
 5. Put the piece of muslin in a bowl and pour contents into it.
 6. Separate out all the butter milk.
 7. Put back into the empty jug and whisk again to get rid of any moisture.
 8. Place butter into a bowl and knead in any extra flavourings.
 9. Set on fridge.

TEA CAKE CHALLENGE

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

THINK...

- COLOUR
- PLACEMENT
- LAYERING
- PLATE
- COORDINATES

YOU WILL HAVE:
1 TUNNOKS TEACAKE
MINI
CHOCOLATE
COCAOA POWDER
KING SUGAR
STRAWBERRY SAUCE
TOFFEE SAUCE
FRUIT
BISCUITS



9C



FINAL PASTA ASSESSMENT

PLEASE BRING INGREDIENTS AND A TIME PLAN TO HAVE AN IDEA OF YOUR CHOICE. YOU MUST MAKE THE PASTA YOURSELF. THINK ABOUT PRESENTATION AND DIFFERENT FLAVOURS.

Fruit Tarts and crème pâtisserie



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

Method Pastry:

1. Pre-heat the oven to 180C.
2. Add the butter and flour and bring sugar into 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 so it resembles a firm dough. If dry, add a tsp of water.
4. Roll out the dough and cut around the dish leaving a lip 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



Pastry:
200g Soft Butter
200g Flour for baking
70g Sugar (50g)
200g Fine Sugar
1 Egg Yolk
100ml Water
300g Milk
200ml Cream
2 large egg yolks
200g Fine Sugar
1 tsp Plain Flour
200g Butter
Fruit to decorate

Crème Pâtisserie:

1. Pour the milk into a pan, adding the vanilla bean paste and slowly bring to a gentle boil. Reduce the heat and simmer for a couple of minutes. Take it 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 in between until all of the milk has been added.
4. Return the mixture to the pan and place back on the hob. 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.
6. Place filling on pastry and chop up fruit to decorate.

Mrs Millar – Teacher of Food Technology

Science Competitions



See physics differently

What are The Eurekas?

The Eurekas is an annual physics competition for students aged 11-16 in the United Kingdom and Ireland. It is part of the Limit Less campaign, which has been conceived by the Institute of Physics to broaden and diversify the range of people doing physics after age 16.

This year's competition is now open! We want to know:

How can physics help make your home ready for the future?

Get creative and show us your ideas.
Submissions are now open until **8 June 2026**

What are we looking for?

Whether arty, sporty, musical or into literature and language, science or humanities, we're looking for students to show how physics can provide the solution to the mysteries in our lives.

Any student aged 11-16 can take part and all entries that meet the criteria will be accepted. An inspiring judging panel will determine which entries demonstrate exceptional originality and creativity, with a number of prizes up for grabs for students and their schools.

For more information:
<https://theeurekas.co.uk/>

Prizes to be won!



Photography Competition

Theme: Colours of Nature
Who: Open to everyone under 18
Prize: £500
Closing Date: 5th May.

Further details: <https://www.rsb.org.uk/photo-competition.html>

Mr Evans – Lead Teacher of Science

Year 11 E-Praise Exam Stationery



Year 11 the E-Praise shop is now fully stocked with...

Revision Cards
Clear Pencil Cases
Stationery sets
Black Biros
Highlighter pens

Are you Ready?

and you have points to spend so order your items and collect from Mrs Walsh in His 3.

Mrs Walsh – Teacher of History

Year 10 Progress Evening

Year 10 Progress Evening is taking place on Thursday 7th May 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 10 parents should log into the Parents' Evening system from 5.00pm on Thursday 23rd April 2026 to see if any of your child's teachers have requested to see you and make appointments as appropriate.
<https://purbrookpark.parentseveningsystem.co.uk/>

Mr Gunn – Lead Practitioner KS4 Achievement

R NEW: English Homework
Sparx Reader Launching this week for **year 8!** 😊

As of this week, **Year 8** will be set weekly homework on SPARX Reader for English.

- ✓ Initial reading tests will be completed in class with their teacher which will determine reading level and students will then be able to select a book to start reading.
- ✓ Each week, students will need to read sections of their chosen book and answer questions to accrue SPARX Reader Points (SRP) each week. 300 SRP is the weekly target!

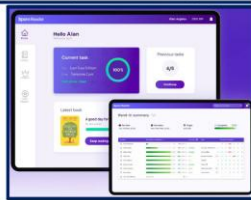
Happy reading! 😊

R NEW: English Homework
Sparx Reader Launching this week for **year 8!** 😊

Sparx Reader **makes reading visible**, empowering schools to build a culture of **regular independent reading**.

Why does Sparx Reader exist?

Sparx Reader is an online reading platform that helps students to practise reading regularly, to set them up for success at secondary school and in life beyond!



R NEW: English Homework
Sparx Reader Launching this week for **year 8!** 😊

Supporting all students to read for pleasure

Personalised

Students are offered fantastic books at their level from a wide range of texts. Homework tasks are also personalised, so all students can experience regular success in reading.



Engaging

As they read, students answer regular questions, helping them to stay engaged in the story. Readers earn Sparx Reader Points (SRP) and can compete with others to climb the league table.

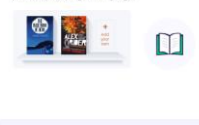


R NEW: English Homework
Sparx Reader Launching this week for **year 8!** 😊

Our library, plus yours

Sparx Reader gives all students access to a rich range of books at home, with quizzes throughout to support engaged reading.

Gold Readers can add **any book** and earn points by keeping reading logs.



Reading with understanding

Students complete regular quizzes as they read, encouraging them to read actively and carefully.

Our ebooks include contextual definitions for every word, helping readers understand the text and build their vocabulary.



R NEW: English Homework
Sparx Reader Launching this week for **year 8!** 😊

Accessible

Sparx Reader works on any device, so students can access books from anywhere. Students can access dyslexia-friendly fonts, colour overlays, and reading rulers.



- Students complete a test to help set their reading level.
- Students are offered fantastic books at their level from a wide range of texts.
- Students complete their homework online via a compatible device.
- Smart definitions and accessibility features support students with their reading.
- Teachers monitor homework so they can motivate and support students to read.
- Parents can monitor homework using Parent Portal and receive an email before homework is due.

**MFL
Competition**

**LANGUAGE NUT
COMPETITION**

20TH APRIL - 5TH MAY

READY TO TAKE YOUR
LANGUAGE SKILLS TO THE NEXT LEVEL?

- **Gain points** by completing activities and assignments
- Friday 24th April & Friday 1st May are **double points days!**
- The **top 30 students** on the final leaderboard will win **Amazon vouchers ranging from £10 - £50**
- All participating students will receive a certificate

Mrs Putman – Teacher of MFL

Careers Update

Careers Events & Opportunities

OPEN EVENINGS

PETER SYMONDS COLLEGE

FOR 2027 ENTRY

1+2 JULY 2026
9.30-6.30PM

BOOKING ESSENTIAL
PSC.AC.UK/
OPEN

**COLLEGE ENTRY:
SEPTEMBER
2027**

HANPSHIRE
SPECIALIST MUSIC COURSE
INFORMATION EVENINGS:
OCTOBER 2026

Any queries, please contact
Admissions on 01962 857555
or email admissions@psc.ac.uk
www.psc.ac.uk

Applications open online:
Monday 14 September 2026

For course information and to
apply online: psc.ac.uk

Application deadline:
Monday 7 December 2026

Boarding application deadline:
Monday 2 November 2026

For more information on Open
Evenings see: psc.ac.uk/open

Keep In Touch Days for 2025/26
Careers in the Armed Forces

Thinking about your next step?

Think you've got what it takes?

Friday 1st May 13:00-14:30

Friday 19th June 13:00-14:30

To book your place call 0303 003 3677

Scan the QR code to complete your application

Virtual Insight into University

Insight into University is a virtual experience that helps students explore STEM degrees, apprenticeships, and related careers. It offers access to university life, STEM projects from top UK universities and global companies, first year lectures, and live sessions with academics, admissions tutors, apprentices, employers, and current students.

Course topics

- Hear from STEM professionals at top UK companies, from early career apprentices to senior leaders and recruiters, about their journeys, inspirations, and projects.
- Join live Q&A sessions with STEM professionals, admissions officers, students, and professors in a supportive environment.
- Get expert advice on university applications, interviews, admissions tests, student finance, and support services.
- Take part in hands on STEM activities like bridge building, making ice cream at the chemical level, and flight experiments.

"I absolutely loved the course. It has helped me discover my true passion, and love which I hope to pursue in the future."

100% of students increased their awareness of STEM opportunities available to them

92% of students felt the skills and knowledge gained from the course would have a positive impact on their future studies or career.

Course requirements and registering your interest

This course is open to all students aged 16+ who have a genuine interest in STEM subjects and is suitable for all abilities. To apply, please visit our website [here](http://www.etrust.org.uk).

ED1

www.etrust.org.uk

Mrs Akhtar – Careers Advisor

Performing Arts Update

Clubs Summer Term - please sign up via Edulink

KS3 Dance Club - Starting Wednesday 29th April 2026 from 3.00pm to 4.00pm. We will be working on two new pieces for our summer showcase.

Rock Band Club - Wednesdays 3.00pm to 4.00pm Come along and learn to play in a band.

Choir – Fridays from 2.20pm to 3.20pm. Come along and sing for fun or for performances - all styles of music.

LAMDA

Make sure you are learning your lines and parts as soon as possible, the exam is in three weeks. Times and confirmation of the Saturday to be emailed out as soon as we hear from LAMDA.

Dance Live: Tuesday 21st April 2026

Pupils should come to school at the normal time in black bottoms and team t-shirt. Make sure you have locked your phone in your pouch, registered with your first lesson then come to the hall. Phones will be unlocked before

you get on the coach. Please bring with you all your hair accessories and make up like last time and hair doughnuts for Lumin.

Make sure you have plenty of drink and food for the day and evening, snacks and drink can be bought on the premises. We are the first school performing on the night - doors open at 6:15pm and the show starts at 7:00pm. If you have booked tickets with us, these should have already been given out to your child during rehearsals.

Please make sure your child has a coat for pick up and remember to sign them out with a teacher before you take them home.

Summer Term performance opportunities.

We have a number of events that pupils can perform in this term:

Summer Music concert - Friday 26th June 2026 6:30pm to 8:30pm - Amphitheatre. Musicians, singers, music tuition, curriculum music and GCSE pupils are welcome to perform and share their work.

Summer Performing Arts show - Date to be confirmed. An evening of music, dance and drama. Pupils are invited to share curriculum work, work from KS3 dance club and their own compositions in an evening to celebrate our department.

Purbrook Summer Fair - Saturday 4th July 11.00am - 3.00pm - we are looking for singers, musicians and bands and GCSE music pupils to play at the fair

If your child would like to perform at any of these events, then they should let their teachers know. Letters will be coming out soon.

Mrs Brook – Performing Arts Technician

Good News Story

Huge congratulations to Isla (7WBO) who had a great two last tennis tournaments, winning the singles and doubles in Mallorca (Tennis Europe 12 & under) She then won the singles and doubles in Wrexham. (Tennis Europe 12 & under)



Mrs Pomfret – Year 7 RSL

**Portsmouth Hill
Road Pedestrian
Crossing**

The council have successfully secured money to provide a pedestrian crossing, better bus stop facilities and speed cameras along Portsmouth Hill Road. The pedestrian crossing is being planned between Hilltop Crescent and Farlington Avenue.

For the crossing, data monitoring will be installed at the location from mid-April for three months. This will monitor pedestrians crossing the road together with vehicle movements.

If your child comes to school near this area, then please make sure they are safely crossing between Hilltop Road and Farlington Avenue so pedestrian data can be picked up.

Mrs Brook – Performing Arts Technician

Sparx Legends of the Week

Year 7 – Joshua (7LWA)

Year 8 – Elliot (8JHE)

Year 9 – Frankie (9ATO)


Year 10 – Billy (10JHD)

Year 11 – Claudia (11SST)

**50 Praise Points for
each Winner!**

English:
Pupils of the week 😊
 Year 7 – Angel I (7LWA)
 Year 8 – Emelia H (8CBR)
 Year 9 – Jacob H (9AWA)
 Year 10 – Ruby Castle (10MBR)
 Year 11 – Alesha K (11KSH)

Week commencing 13th April

Languagenut LEADERBOARD 

Year 7 – Callum (7SGR)
 Year 8 – Jack (8SSR)
 Year 9 – Anna (9RHA)
 Year 10 – Isaac (10MBR)

Congratulations!

50 praise points for each winner

Purbrook Park School
Performing Arts
 certify to all that

Casper (9RHA), *Alex* (9AKO) *Oliver* (9AKO) *Elliott* (9JMS) *Molly* (10 BSD),
Owen (10 MWA), *Lyle* (10, 9, 10)

Pupils of the Week

For planning and holding their amazing music masterclasses.





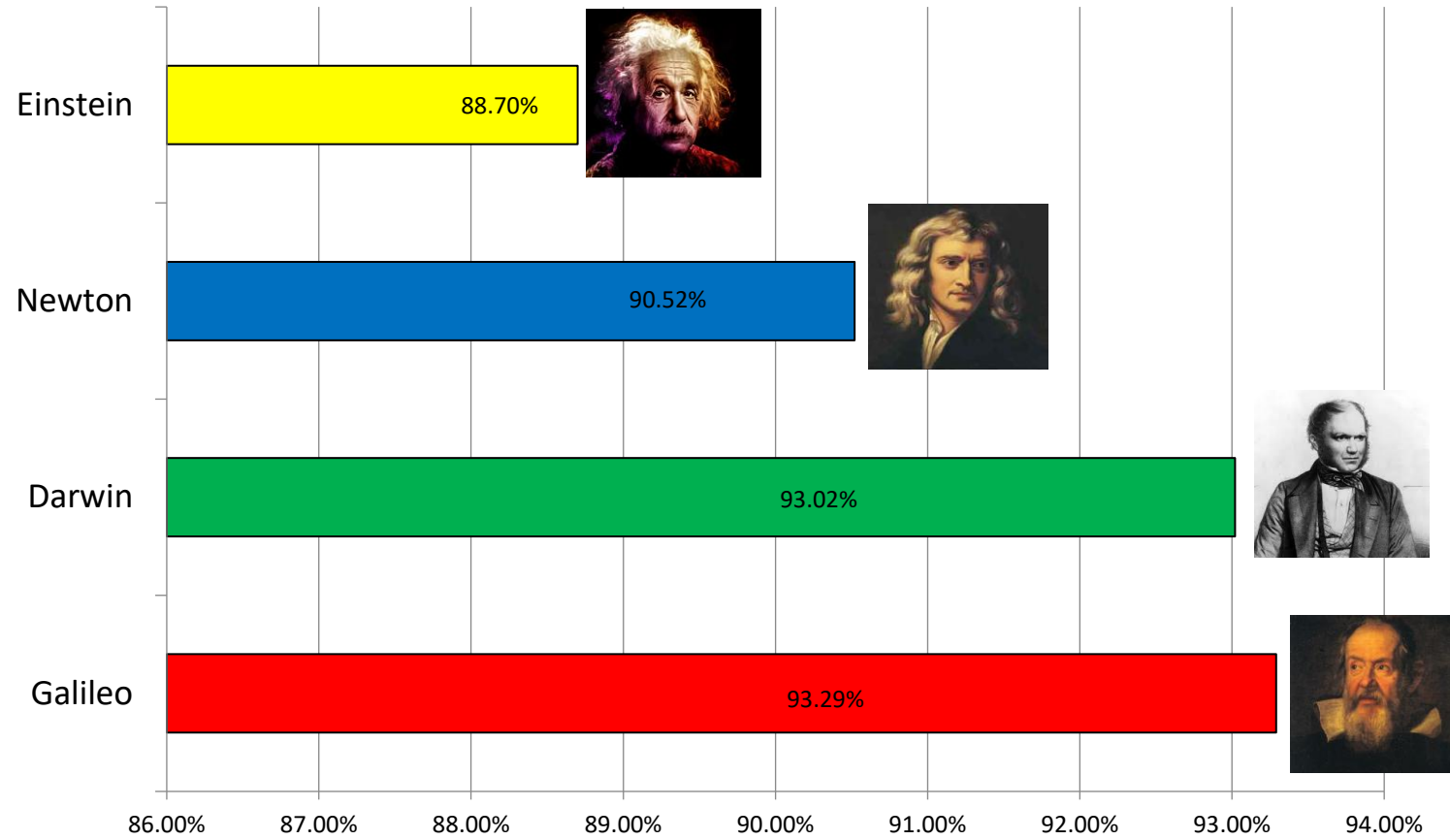
Every Thursday of Week B at PPS we will be taking part in House Competitions during the PDL session to encourage our tutees to work as a team in their Houses and to boost their competitive spirit. See below for the winners of the second PDL House Competition this academic year who have been awarded 1000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

House Competitions 2026

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

Last week the Tutor groups were asked to use their knowledge and teamwork skills to respond to French Language Challenges in honour of French Language Day which falls on the 20th March each year. This week it was ...

Weekly House Attendance - 23.03.26 - 27.03.26

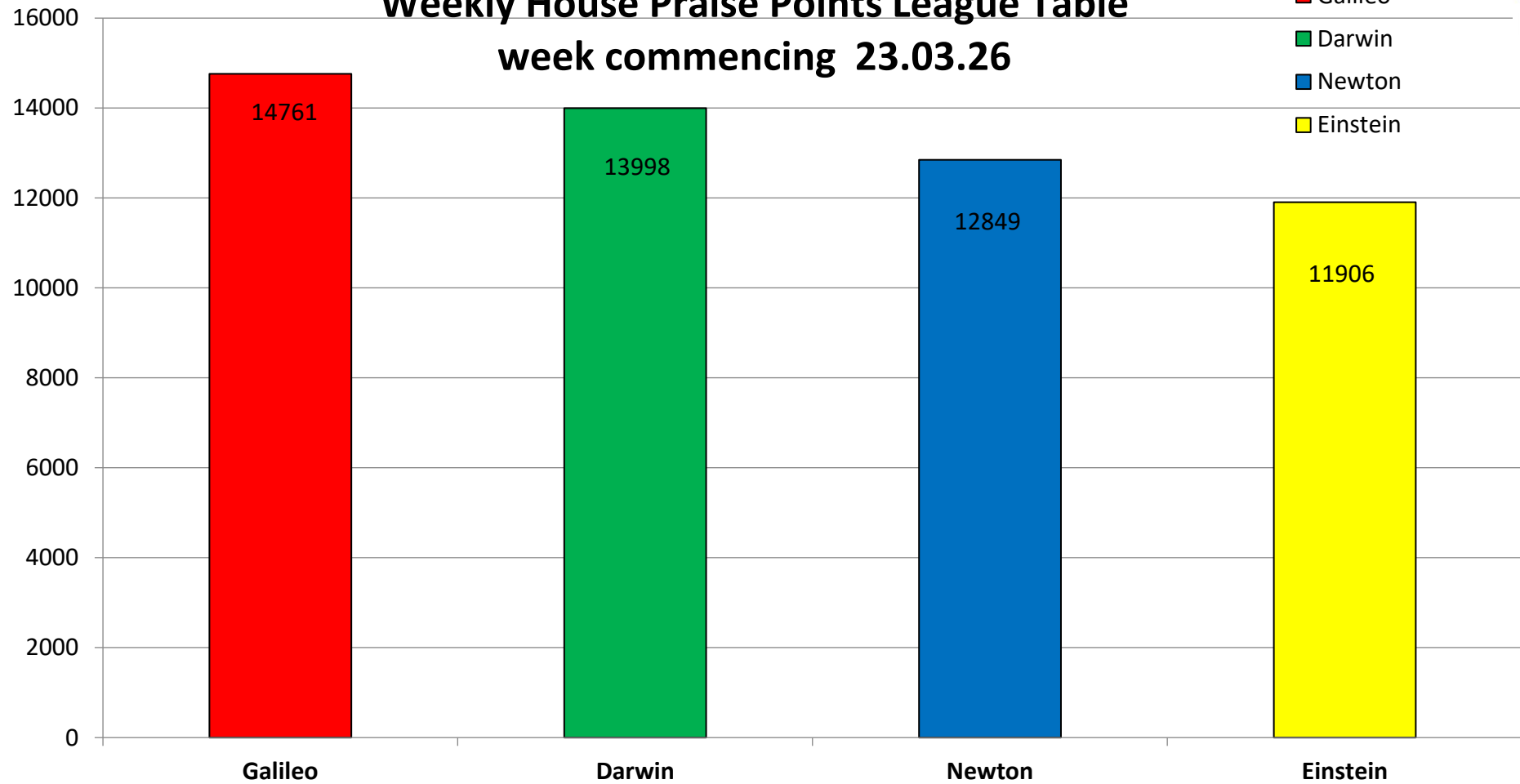


- Galileo
- Darwin
- Newton
- Einstein

Weekly House Praise Points League Table

week commencing 23.03.26

- Galileo
- Darwin
- Newton
- Einstein





E- Praise Leaders This Week

Yr 7	Year 8	Year 9	Year 10	Year 11
Mason SGR	Romeo RJA	Henry AKO	Will TGO	Josh SWI
Georgia WBO	Alex RJA	George AKO	Dylan TGO	Kai LMI
Jenson WBO	Hallie JHE	Sophie MBU	Beth TGO	Alesha KSH

A huge well done to all our E-Praise Leaders.
We just love how motivated you are!

What if you could explore your SEND Local Offer in person, on one day?



Join us at an event near you to find out about your local special educational needs and disabilities (SEND) support.

Our Discovery Days offer a welcoming space for families to explore the wide range of local services and support available. They provide the chance to speak directly with the teams who work with children and young people with SEND, helping families access timely information, early support, and meaningful connections within their community.

Families can expect

- Opportunities to meet professionals from key SEND services
- Information stands from charities, providers, and community organisations
- General support and advice for children and young people aged 0 to 25
- Signposting to early help, assessment pathways, and inclusive activities
- A welcoming, relaxed environment where families can explore at their own pace



connecttosupporthampshire.org.uk/localoffer



Calendar of events this spring

Lyndhurst Community Centre , Main Car Park, Lyndhurst SO43 7NY	Friday 20 March	2pm to 6pm
Leigh Park Community Centre , Dunsbury Way, Leigh Park, Havant PO9 5BG	Saturday 21 March	10am to 1pm
Andover Community Church , Charlton Rd, Andover SP10 3JH	Thursday 26 March	2pm to 6pm
Farnborough Library , Pinehurst Roundabout, Farnborough GU14 7JZ	Tuesday 14 April	2.30pm to 6pm
Hampshire County Council HQ , Elizabeth II Court, The Castle, Winchester, SO23 8UJ	Monday 20 April	1pm to 5pm
Xperience Youth Centre , 70 Trinity St, Fareham PO16 7SJ	Tuesday 28 April	12pm to 4pm
Gosport Discovery Centre , High St, Gosport PO12 1BT	Thursday 30 April	2.30pm to 6pm
Alton Maltings Centre , 2 Maltings Close, Alton GU34 1DT	Thursday 7 May	2pm to 6pm
Basingstoke Discovery Centre , Potters Walk, Basingstoke RG21 7LS	Tuesday 12 May	2pm to 6pm
Pavilion on the Park , 1 Kingfisher Rd, Eastleigh SO50 9LH	Friday 15 May	2pm to 6pm
Petersfield Festival Hall , Heath Rd, Petersfield GU31 4DZ	Monday 18 May	2pm to 6pm

To find more details on these events, or for further information on the Hampshire Local Offer, visit connecttosupporthampshire.org.uk/localoffer or scan the QR code.





Free* Online Courses for Parents

Raising Resilient Children

Tues 21 April - 19 May

7:30pm - 9pm

Learn ways to build a strong relationship with your child, encourage good routines, and help them become more independent and resilient.

Stepping Into School

Tues 28 April - 19 May

10am - 11:30am

Explore what school readiness looks like, how to build key early skills, and how to support your child's confidence, communication, and independence at home

Positive Parenting

Mon 8 Jun - 6 Jul

7:30pm - 9pm

Learn strategies to build positive relationships with your child and manage your child's behaviour in a positive way

Due to funding regulations, we can only guarantee one free course per academic year. If you are interested in more than one course, please e-mail learninginlibraries@hants.gov.uk to be added to the waiting lists.

*For learners aged 19 years of age and older who live in the HCC local authority area and meet the eligibility criteria. Please see booking form for further details.



*Eligibility criteria applies

To book please visit our online shop: [Learning in Libraries - Hampshire County Council Shop](#)



SUMMER FAIR DONATIONS

In preparation for our Summer Fair on Saturday 4th July the PTFA are welcoming donations of the following;

- Bottles/jars for the Bottle Tombola
- Sweet bags
- Raffle prizes
- Items for Children's Tombola

If you are able to help in donating any of these then please drop into Main Reception labelled with your child's name so that they can be rewarded praise points in return

