



Purbrook Park School Purbrook Park Newsletter



Week commencing Monday 8th June 2026
WEEK A

1. Notes from the Headteacher
2. Calendar
3. Messages
4. Department Leader Boards & Pupils/Work of the Week
5. Weekly Praise Point & Attendance Leader Boards
6. Stansted Summer Festival & Summer Events
7. Summer Fair & Donations



1. Notes from the Headteacher

Two inspirational quotations from the Dalai Lama are:

“Our prime purpose in this life is to help others. And if you can’t help them, at least don’t hurt them.”

“Be kind whenever possible. It is always possible.”

With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 08.06.26	Year 7 & 8 tests in class this week Biology (AM) & French Writing/ iMedia (PM) GCSE Exams Year 9 Maths Exam (PM) Staff Briefing – 3.10pm – 3.20pm Department Meetings – 3.20pm – 4.20pm
Tuesday 09.06.26	Spanish Listening (AM) & History (PM) GCSE Exams Year 7 & 8 SE Hants Athletics - Mountbatten Centre – 9.00am – 3.30pm
Wednesday 10.06.26	Maths (AM) GCSE Exam Year 9 English Language Exam (PM) Year 7 & 8 Softball Cricket Tournament -Trojans Cricket Club – 8.30am – 4.30pm
Thursday 11.06.26	Geography (AM) GCSE Exam Year 9 Dance Exam (PM) Year 7 STEM/Science Visit to University of Portsmouth – all day Year 8 MFL Reward Trip - Casa Flamenca – 1.00pm – 3.00pm
Friday 12.06.26	Chemistry (AM) GCSE Exam A-Level Sociology Exam (PM) Year 9 Maths Exam (PM)

3. Messages

<p>Science – Celebrating Success</p>	<p><u>Sparx</u> The top three Science Sparx users in each year group for the week beginning 18th May 2026 were:</p> <table border="1"> <thead> <tr> <th>Year</th> <th>1st Position</th> <th>2nd Position</th> <th>3rd Position</th> </tr> </thead> <tbody> <tr> <td>7</td> <td>Scarlett (FTU)</td> <td>Archie (FTU)</td> <td>Angel (LWA)</td> </tr> <tr> <td>8</td> <td>Michael (CBR)</td> <td>Felix (CSI)</td> <td>Lottie (JHE)</td> </tr> <tr> <td>9</td> <td>Tilly (NSD)</td> <td>Charlie (AKO)</td> <td>Lewis (AWA)</td> </tr> <tr> <td>10</td> <td>Lewis (BSO)</td> <td>Finley (GEV)</td> <td>Dexter (MBR)</td> </tr> <tr> <td>11</td> <td>George (NMI)</td> <td>Brooke (KSH)</td> <td>Tom (LGU)</td> </tr> </tbody> </table> <p>Each of the above have been awarded 25 Praise Points. This academic year pupils have spent an incredible 4315 hours answering questions on Sparx Science!</p> <p><u>Scientists of the Week</u> 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: Joseph (7HDO) and Martin (9AWA)</p>	Year	1 st Position	2 nd Position	3 rd Position	7	Scarlett (FTU)	Archie (FTU)	Angel (LWA)	8	Michael (CBR)	Felix (CSI)	Lottie (JHE)	9	Tilly (NSD)	Charlie (AKO)	Lewis (AWA)	10	Lewis (BSO)	Finley (GEV)	Dexter (MBR)	11	George (NMI)	Brooke (KSH)	Tom (LGU)
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	<p><u>STEM @ PPS</u> This website link below is aimed at 13–19-year-olds and is a large, interactive, virtual reality careers fair which allows young people from across the UK to find out more about the exciting future careers available to them in the UK space sector. https://stem.exhibition.app/stellarhorizons/</p> <p>Mr Evans – Lead Teacher of Science</p>
<p>Water Safety</p>	<p>As the weather warms up, children and young people are more likely to be around water – whether at home, on days out or on holiday. Almost half of drownings occur during the summer months when temperatures are higher. Drowning is one of the leading causes of accidental death in children in the UK, but most incidents are preventable.</p> <p>Babies and young children are most at risk at home, while older children and teenagers are more likely to encounter dangers in open water such as rivers, lakes and the sea. Research shows that teenagers and young adults are at increased risk during very warm weather, particularly when temperatures reach or exceed 25°C.</p> <p>Most drowning incidents can be prevented with the right knowledge, supervision and preparation. The Hampshire Safeguarding Children Partnership (HSCP) Water Safety Toolkit for parents and carers offers simple, practical advice to help families stay safe:</p> <p>https://www.hampshirescp.org.uk/parents-and-carers/water-safety/</p> <p>The toolkit is designed to be clear and accessible, helping families build confidence and make safer choices around water. It includes guidance on:</p> <ul style="list-style-type: none">• Everyday risks at home – including garden hazards• Staying safe outdoors – such as the beach, around rivers and in open water• Practical safety advice – including the Water Safety Code and how to “Float to Live”• Age-specific guidance – for babies, young children, older children and teenagers• What to do in an emergency – including simple first aid steps and where to find further support <p>Small actions – such as close supervision, choosing safe places to swim, and having regular conversations with children - can make a significant difference.</p> <p>Mr Atiyah – Director of Inclusion</p>

Food Practical Reminders

FOOD PRACTICAL LESSONS

10D Swiss roll 8.6.26

8X Cookies 9.6.26

7Y Onion bhajis 9.6.26 and Scone based pizza 12.6.26


7Z Yorkshire puddings 10.6.26

8Y Cookies 10.6.26

7X Scone based pizza 11.6.26

9C Brandy snaps 11.6.26

SWISS ROLL



Ingredients

For the sponge

- 4 eggs
- 120g caster sugar
- 100g plain flour
- 1 lemon, zested

For the pasticcini

- 20g caster sugar
- 20g butter
- 20g plain flour
- 1 egg white
- 1/4 tube of gel food colour

For the filling

- 100ml double cream, whipped to soft peaks
- 100g strawberry jam

METHOD

Beat together 20g caster, 20g butter, 30g plain flour, 1 egg white and 10g food colouring gel. Spoon into a piping bag with a 2mm nozzle and set aside. Put some greaseproof paper on a baking tray and preheat the oven to 180C.


Beat 4 eggs and 120g caster sugar in a bowl using an electric whisk for about 10 minutes, or until very thick and very foamy. When held above the bowl, the mixture should take 10 seconds to drop from a whisk. Use a spoon to gently fold in the flour and lemon zest.

Pipe your patterns onto the baking tray and bake for 1 minute until set slightly, then spread the sponge mix on top and smooth to level. Bake for 12 minutes until pale golden and springs.

Cut 2 sheets of baking paper slightly larger than the baking tray. Put 1 on a large board. As soon as the sponge is out of the oven, put the paper and board on top and flip to remove from the tray. Gently peel off and discard the lining. Put the second paper sheet on top and flip again. Remove the top piece of baking paper. Using a serrated knife, score a line 2 cm from a shorter edge, then roll up with paper from this end. Leave to cool down.

When cooled down, carefully and slowly unroll the sponge and remove the paper. Spread the jam and the whipped cream. Roll up the sponge and your ready to serve.

CHOC CHIP COOKIES



Ingredients

- 430g unsalted butter
- 50g light brown sugar
- 1 medium egg
- 1/2 tsp vanilla extract
- 120g cocoa powder
- 110g plain flour
- 1/2 tsp salt
- 1/2 tsp bicarbonate of soda
- 1/2 tsp baking powder
- 150g milk and white choc chips

METHOD

1. Heat the oven to 180C/160C fan and line a baking tray with parchment paper.
2. Mix the butter and both sugars until light and fluffy and thoroughly combined using an electric whisk.
3. Mix in the vanilla and egg until thoroughly combined, then mix in the cocoa, bicarb, baking powder and salt until you have a thick paste/cookie dough.
4. Fold in the chocolate chips, and spoon the mixture on to the baking tray, making sure they are suitably spread out so the stay separate.
5. Bake in the oven for around 10-12 minutes until spread out perfectly crispy. A minute or so less will be gooey, a minute or 2 more will be beautiful and crunchy.

ONION BHAJI




Ingredients

- 75g Gram Flour (ground chickpeas)
- 30ml Water
- 2 Medium Onions thinly sliced
- 1/2 tsp Chili Powder
- 1 Large Egg
- 1/2 Medium potato - Grated
- Pinch of Salt

METHOD

1. Sieve the gram flour, chilli powder and salt together
2. Beat the eggs in a separate bowl
3. Mix the eggs into the flour mixture with the water and beat it into a smooth consistent paste
4. Add the thinly sliced onion and thinly sliced potato (grated is better)
5. Fold the onion and potato into the paste
6. Make walnut sized balls with the tbsp and fry in the oil for 2-3 minutes, turn the heat down and cook until golden brown
7. Drain and serve

SCONE BASED PIZZA




Ingredients

- 150g Self Raising Flour
- 25g Butter/Margarine
- 1 egg
- 50ml semi-skimmed milk
- Tomato puree
- 4 x 8 toppings of choice
- 50g Grated Mozzarella
- 1 tsp herbs

METHOD

1. Prepare yourself and your work area and collect your ingredients and equipment.
2. Light the oven Gas Mk7/200C fan. **Grease a baking tray**
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. **Either into a ball and roll out on a floured surface to about 2cms 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
8. Place in the centre of the pre-heated oven for about 15-20 minutes, until risen and golden.

YORKSHIRE PUDDINGS




Ingredients

- 70g plain flour
- 2 eggs (200m/7fl oz)
- 100ml milk
- sunflower oil, for cooking

METHOD

1. Heat oven to 230C/fan 210C/gas 8.
2. **Circle a little sunflower oil evenly into Yorkshire pudding tins, and place in the oven to heat through.**
3. **To make the batter, tip 70g plain flour into a bowl and beat in 2 eggs until smooth.**
4. **Gradually add 100ml 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.

BRANDY SNAPS



Ingredients:

- 50g butter
- 50g demerara sugar
- 50g golden syrup
- 50g plain flour
- 1/2 level tsp ground ginger
- 1/2 tsp lemon juice
- 300ml chilled double cream
- 2 tsp golden caster sugar
- 1/2 tsp vanilla extract

METHOD

1. Preheat the oven to 180C/350F/Gas 4. Line two baking trays with baking parchment then oil a thickish handle of a wooden spoon and lay it on a cooling rack.
2. Measure the butter, sugar and syrup into a small, heavy-based pan. The easiest way to measure the butter, then the sugar on the scales in the pan if you have digital scales, then measure the syrup on top to make up to 150g/6oz total weight.
3. Heat gently until the butter has melted and the sugar has dissolved. This will take about 15 minutes over a low heat. Don't let the mixture boil as it may crystallise. To check when the sugar has dissolved, stir occasionally, pulling the spoon across the bottom of the pan until you can no longer hear the gritty granules being scraped along and most of them have disappeared.
4. Allow the mixture to cool slightly, about 2-3 minutes, then sieve in the flour and ginger. Pour in the lemon juice and stir well to mix thoroughly. Drop four teaspoonfuls of the mixture onto each of the prepared baking trays to make neat circles, about 10cm/4in apart.
5. Bake in the pre-heated oven for about 10-15 minutes, or until the mixture is well spread out, looks lacy and is a dark golden colour.
6. Once baked, you need to work fast to shape the brandy snaps, so the easier if you bake one tray at a time. Remove each tray from the oven and leave for a minute or so to firm up slightly, then lift from the baking parchment using a fish slice. The mixture needs to be just firm enough to remove, but pliable enough to shape. Check by releasing around and under the edges with a small palette knife.
7. Quickly roll a circle of the warm mixture around the handle of the wooden spoon, having the join underneath. Press the join lightly together to seal, then slide the brandy snap off the spoon and leave to firm up on the wire rack, again with the join underneath. If any of the circles on the sheet harden too much to work with, put them back in the oven for a few seconds to soften again. Repeat until all the mixture has been used.
8. If the mixture in the pan becomes too firm to drop in neat spoonfuls, roll a teaspoonful of it into a small smooth ball in your hands, roll it on the baking tray and flatten slightly with your fingers. When cool, store the brandy snaps in an airtight tin or container; they will keep for at least a week.
9. Whip cream, sugar and vanilla together in a bowl using a hand blender or electric whisk until the mixture forms soft peaks and pipe

Mrs Armstrong – Teacher of Food Technology

School Jumpers

A reminder that pupils are not permitted to wear school jumpers during the summer term. Please refer to the school uniform policy which is on the school website.

Thank you for your support.

Mrs Hutton – Director of Teaching & Learning

Good News Story

Isla (7API), qualified for south regional finals in her modern and tap for All England Dance which is an achievement in itself. This week she competed in the regional finals for her modern and tap and came 1st in her modern dance making her the south regional winner.




This is an amazing achievement for Isla who has only been dancing for 18 months and this is her first ever attempt at an All England Dance Competition. She will be competing in the national finals in July. Well done Isla!



Year 7 Team

Careers Update

College Open Events & Taster Days

	<p>Chichester College (PO19 1SB)</p>	<p>Year 10 Taster Days 30th June, 1st July & 2nd July</p> <p>See https://www.chichester.ac.uk/events/ for more details & arrange directly with the college</p>
	<p>Sparsholt College (SO21 2NF)</p>	<p>11th June 2026 5pm-7.30pm <i>Timings vary for each course, see website for more details</i></p>
	<p>Totton College (SO40 3ZX)</p>	<p>16th June 2026 5.30pm-7.30pm</p>

Year 10 HSDC Taster Day

The Year 10 taster day at Havant and South Downs College is on 26th June 2026. This is our only mandatory taster day, and all Year 10s are required to attend. Pupils will be expected to make their own way to the campus. Please see below for information about the day, including the QR code to select the courses to “taste”. Our Year 10s have had an assembly about this, and all the information will be included in tutor next week for if they have any questions. **Booking closes 5th June 2026.**

Havant		Timetable	South Downs	
09:30 - 09:55	Arrival		09:30 - 10:00	Arrival
09:55 - 10:45	Session 1		10:00 - 11:30	Session 1
10:50 - 11:40	Session 2		11:35 - 12:10	Lunch
11:50 - 12:45	Session 3		12:15 - 13:45	Session 2
12:50 - 13:25	Lunch		14:00	End of day
13:30 - 14:15	Session 4			
14:20	End of day			

- **Refreshments** - lunch provided, bring a water bottle
- **What to Wear** - uniform
- **Punctuality and behaviour** - as school
- **Teachers will attend**
- **Letter with timetable** - a week before
- **Changing choices** - unable to do this once form submitted
- **College students on campus** - Year 1 still in lessons
- **Form closes 05 June** - complete asap

Choosing Your Options



Google Form

Please scan the QR code to take you to the form.

Step 1: Enter your full name, school and any dietary requirements

Step 2: Select which Campus

Step 3: Choose your top subject choices plus 1 back up option, for each session

Step 4: Submit!

Year 10 Careers Appointments

Appointment Date	Time	Name	Reg
Monday 8 th June	10.55am	Kieran A	10JHD
Monday 8 th June	11.55am	Lily P	10GEV
Monday 8 th June	2pm	William M	10TGO

Appointment Date	Time	Name	Reg
Tuesday 9 th June	10.55am	Harry W	10MWA
Tuesday 9 th June	11.55am	Ruksha B	10BSO

Appointment Date	Time	Name	Reg
Wednesday 10 th June	9.30am	Morgan-Lee C	10TGO
Wednesday 10 th June	10.55am	Abbie A	10FCO
Wednesday 10 th June	11.55am	Betsy E-B	10MBR
Wednesday 10 th June	2pm	Mohammad K	10MBR

Appointment Date	Time	Forename	Reg
Thursday 11 th June	11.55am	Kiera N	10MWA
Thursday 11 th June	2pm	James B	9TKE

This appointment will be held in the Careers Room. This is the room at the end of Science block near the Quad. Please enter via the door from the field. It would be great if you can complete the Careers Appointment Preparation Form in readiness for this appointment – please see your tutor if you need any assistance.

Mrs Akhtar – Careers Advisor

Word of the Week



Ms Evans - Assistant Lead Teacher of English

Messages from the PTFA



The Summer Fair is coming...

Please Save the date - Saturday 4th July from 11am until 3pm

The Summer Fair is only weeks away now and the PTFA are busy making final arrangements. But we need your help! We still need donations of any of the

following items:

- **Raffle Prizes**
- **Bottles and Jars** - these can be any unopened bottles or jars, alcoholic/ non-alcoholic, filled jars, toiletries etc
- **Sweets** – any bags, tubes or single sweets for use on the Sweet Tombola stall
- **Toys and Games** – New or very good condition



Pupils who donate will earn praise points. Please bring donations to Main Reception with your name clearly marked so that we can award praise points. Do you or someone you know wish to run a stall at the Fair? If so, please get in touch as we still have a few spaces: purbrookparkschoolptfa@gmail.com

This is one of the PTFA's main fundraising events of the year and we look forward to seeing you all there.



Has your child grown out of their school uniform?

Purbrook Park School Parent, Teachers and Friends Association (PTFA) are looking for donations of Pre-loved School Uniform to support our environment through an eco-friendly

way to dispose of outgrown uniform and offer good quality pre-loved uniform to our school community.

Donations can include:

- **Any Branded School Uniform - (Blazers, Ties, PE Kit)**
- **Non-Branded School Uniform - Blouses / Shirts, Trousers and Skirts**
- **Shoes – School shoes, trainers or football boots**

Please make sure that all items are in GOOD condition, have been freshly laundered and name labels are removed. Donations can be made at Reception or the Pastoral Hub by **Friday 26th June**.

The PTFA will be running Pre-Loved Uniform sales during the New Year 7 Parents' Evening on Wednesday 1st July and at our Summer Fair on Saturday 4th July. Thank you in advance for your support.

Anna Walsh – PTFA Chair

Performing Arts Update

Clubs:

- Tuesdays: Elite Dance Club 3-4
- Wednesdays: KS3 Dance Club 3-4; Rock Band 3-4
- Fridays: Choir Club 2:20-3:20

Performances

Summer Music Concert: Friday 26th June.

Mrs Barge needs to know the final song by the end of next week Friday 19th June. Mrs Barge would like to see the song performed before it is entered into the programme. Please see her at lunch and breaks to perform your song.

Performing Arts Summer Show: Thursday 2nd July 2026

An evening of dance, music and drama. Our department is busy rehearsing for this show, look out for letters if your child is performing with details on how to purchase tickets.

Summer Fair: Saturday 4th July 11am-3pm

Please collect a letter if you would like to perform and bring back to Mrs Brook in Performing Arts office.

We are also asking for any professional artists if they would like to promote their acts and sing/play instruments. Please contact Mrs Brook jbrook@purbrook.hants.sch.uk

Music Tuition



Music Tuition
If you want to start music lessons in September then you need to collect a music tuition letter from Mrs Barge or Mrs Brook or email jbrook@purbrook.hants.sch.uk
If you don't want to continue your music lessons in September then parents need to email Mrs Brook by Friday 17th July.
If we don't hear from you then we expect that you will want to continue your lessons in September. (You must give a term's notice)

We cater for:

- Piano/keyboard
- Guitar/electric/bass/acoustic/ukulele
- All types of Woodwind: flute, clarinet, saxophone etc
- Singing
- Drums

Mrs Brook – Performing Arts Technician

Immunisation - dates for the diary

Hampshire School Nurses will be in school on the following dates in the next academic year, to administer vaccinations:

- Flu for all year groups ~ 05/10/2026
- Year 8 HPV Assembly ~ 07/01/2027
- Year 8 HPV ~ 14/01/2027
- Year 9 Teenage Booster Assembly ~ 15/03/2027
- Year 9 Teenage Booster (Td/IPV & MenACWY) ~ 23/03/2027
- Recall Years 9 to 11 - HPV and Td/IPV & MenACWY ~ 08/06/2027

Pastoral Team

Sparx Legends of the Week

Year 7 – Cece (7FMI)

Year 8 – Jemima (8NBO)

Year 9 – Blu (9MBU)

Year 10 – Lillian (10IPU)

Year 11 – Jasmine (11KSH)

**50 Praise Points for
each Winner!**

ENGLISH:

Pupils of the week 😊

Year 7 – George C (7API)

Year 8 – Lily S (8CSI)

Year 9 – Mara V (9ATO)

Year 10 – Gracie C (10JHD)



Week commencing 01st June 2026

Historians of the Week!



Congratulations to...



Year 7 – Finley. D

7FMI



Year 8 – Callum. P

8CBR



Year 9 – Anabelle. S

9AWA



Year 10 – Lyle. C

10JHD



Year 11 – Alfie. C

11SWI



Week commencing 1st June

Language*nut* LEADERBOARD



Year 7 – Grace (7HDO)

Year 8 – Rudy (8EMI)

Year 9 – Zach (9AKO)

Year 10 – Savannah (10MRB)

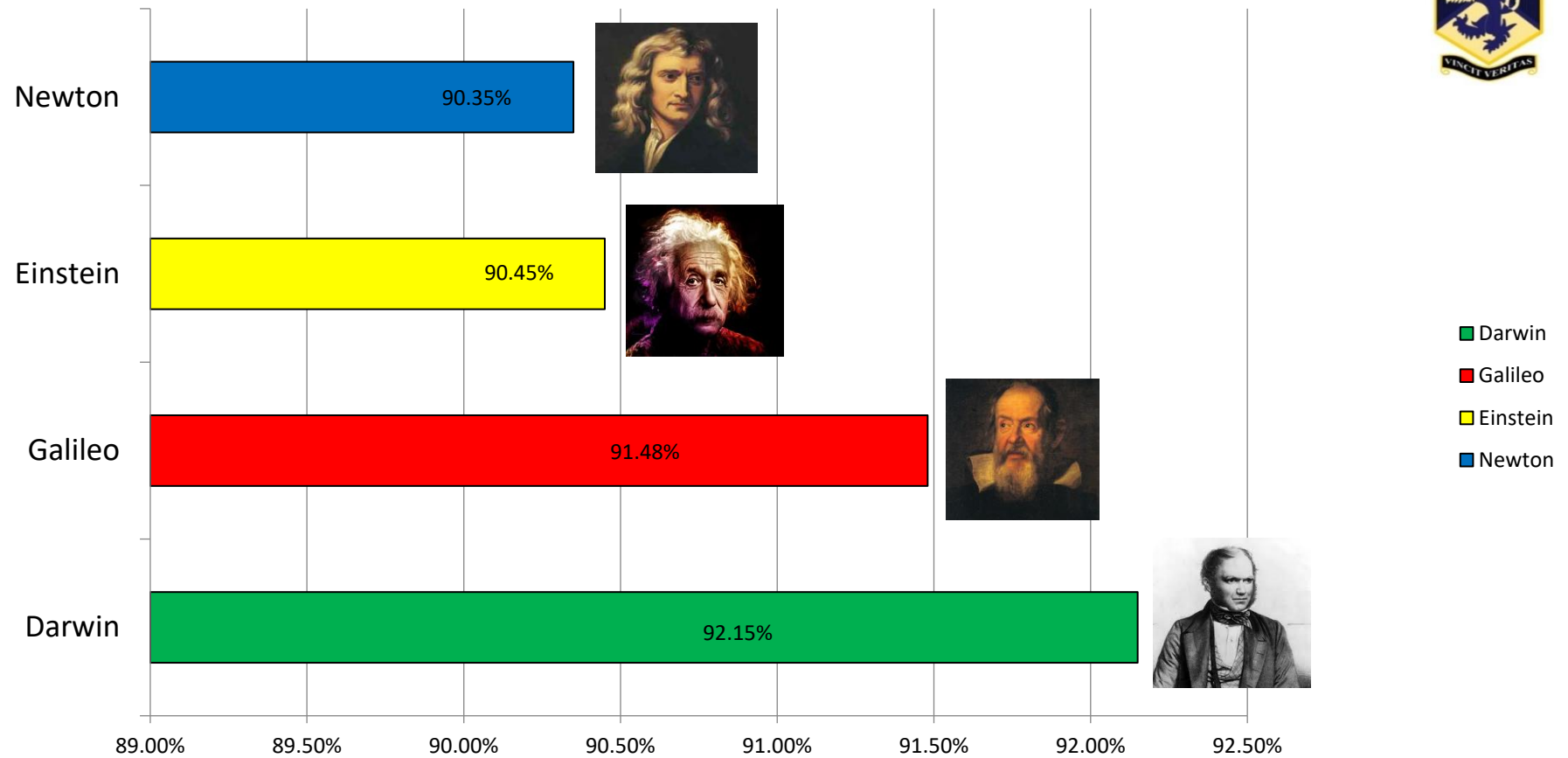
Congratulations!

50 praise points
for each winner

Purbrook Park School
Performing Arts
certify to all that
JENSON—7WBO
has received the award for

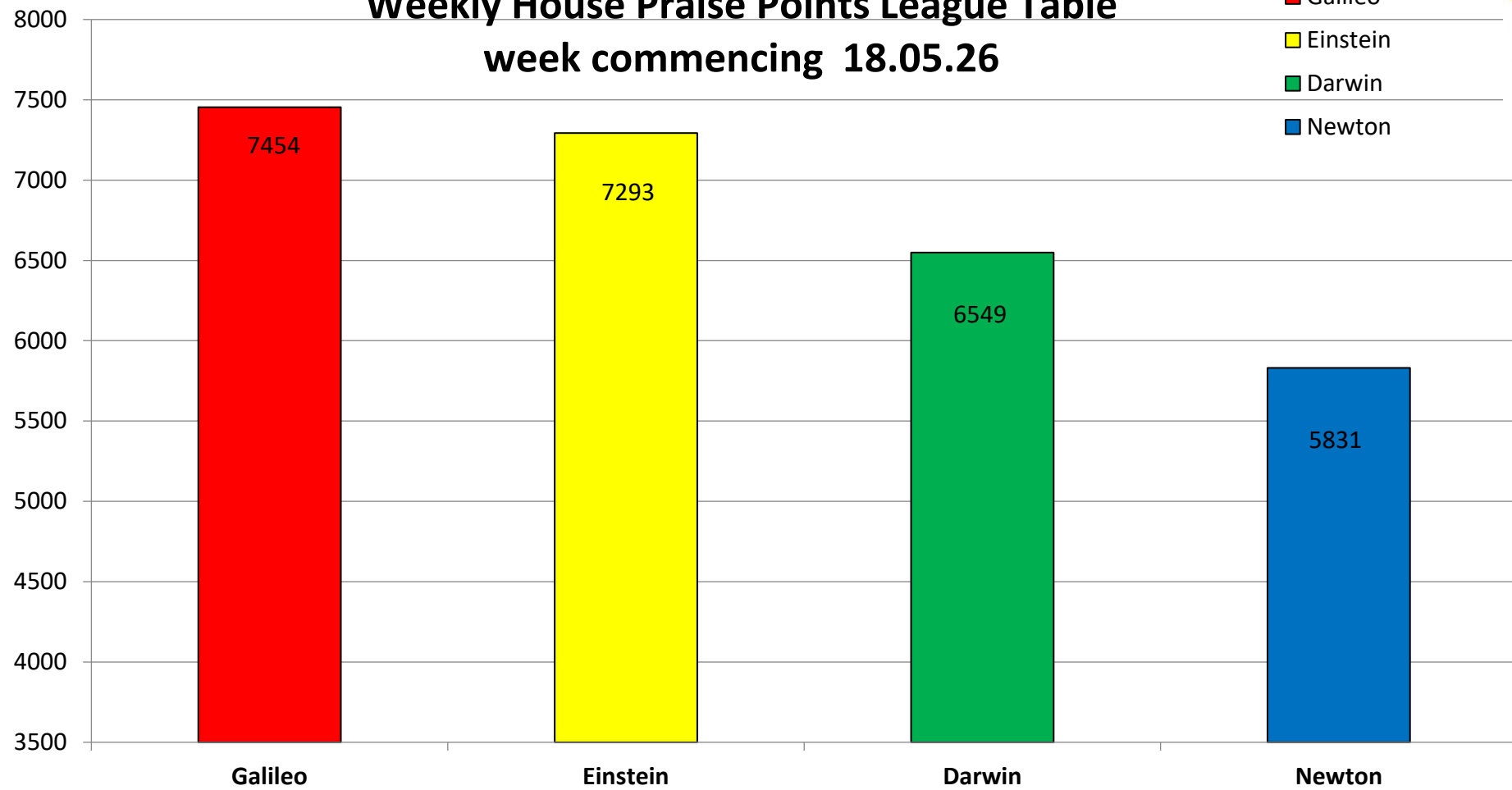
For his amazing effort in drama, making sure his group were focused,
constantly practising and improving his group's piece

Weekly House Attendance - 18.05.26 - 21.05.26



Weekly House Praise Points League Table week commencing 18.05.26

- Galileo
- Einstein
- Darwin
- Newton





E- Praise Leaders This Week

Yr 7	Year 8	Year 9	Year 10	Year 11
Jack API	Harriet JHE	Harry AKO	Lillian IPU	Lily KSH
Pippa HDO	Callum CBR	George AKO	Beau MWA	Jasmine KSH
Emma LWA	Oliver CSI	Mai AKO	Lyle JHD	Brooke KSH

Thanks for all your wonderful effort!

Summer Events



31 May | Steeleford Supercar Show

Another mega line-up of supercars, helicopters, trade stands and a live DJ

3 Jun | King Arthur & the Holy Fail

Outdoor picnic theatre presented by the Three Inch Fools

6 - 7 Jun | South Downs Food Festival

A spectacular weekend celebrating food, drink and ingredients from the South Downs

27 - 28 Jun | Stansted Summer Festival

Immersive living history and reenactments, live music, displays and family entertainment



1 Jul | The Great Gatsby

Outdoor picnic theatre in the Walled Gardens presented by This is my Theatre Company

3 - 5 Jul | Outdoor Cinema

A selection of favourite films on the big screen in front of Stansted House

5 Aug | Sherlock Holmes & the Hound of the Baskervilles

Outdoor picnic theatre in the Walled Gardens presented by the Pantaloons

7 Aug | Symphoria Experience

The Journey of Dance - Live Orchestral House Classics, DJ Led vocals from Amba Tremain

8 Aug | Proms in the Park

A true celebration of British heritage and entertainment with a firework finale

9 Aug | TeaJazz in the Park

Absorb the captivating sounds of Swing and Jazz and dance the afternoon away

stanstedpark.co.uk



Purbrook Park School SUMMER FAIR

Saturday 4 July 2026



11.00am - 3.00pm



Everyone
Welcome

Free
Entry

Sponsored by
bernards
THE ESTATE AGENTS



Food & Craft
Stalls

Games

Live Music &
Performances

The poster features a light yellow background with a green border. At the top, there are palm fronds, a sun wearing sunglasses, and a large orange starfish. The title 'SUMMER FAIR DONATIONS' is written in large, bold, green capital letters. Below the title, there is a paragraph of text and a bulleted list. The text is in a brown color, and the list items are in a brown color. At the bottom, there are palm trees and another orange starfish. A small sun wearing sunglasses is also present near the text.

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