



Purbrook Park School Purbrook Park Newsletter



Week commencing Monday 29th June 2026
WEEK B

1. Notes from the Headteacher
2. Calendar
3. Messages
4. Department Leader Boards & Pupils/Work of the Week
5. New uniform discounts
6. House Competitions
7. Weekly Praise Point Leader Boards
8. Stansted Summer Festival
9. Summer Fair & Donations



Year 10 RS Visit to St Paul's Cathedral

1. Notes from the Headteacher

Thank you to everyone for your tremendous support during a week of exceptionally hot weather. We all enjoyed seeing our Year 11 pupils in school on Wednesday for their Leavers' Assembly and lunch.

Pupils are expected to attend school all day from Monday 29th June onwards. We will continue to wear our PE kits until the end of the summer term.



With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 29.06.26	Year 8 to 11 Vaccination Catch-Up Axiom Maths Problem Solving Event Staff Briefing – 3.10pm – 3.20pm Department Meetings – 3.20pm – 4.20pm
Tuesday 30.06.26	Year 8 Hampshire Book Award event - 9.00am – 12.30pm
Wednesday 01.07.26	Transition Day New Year 7 Parents' Information Evening – 6.00pm – 8.00pm
Thursday 02.07.26	Summer Performing Arts Show – from 6.00pm
Friday 03.07.26	Year 10 Portchester Castle Trip – 8.30am – 1.00pm
Saturday 04.07.26	Summer Fair – 11.00am – 3.00pm

3. Messages

Year 10 St Paul's Cathedral Visit	<p>On Thursday last week, 34 Year 10 pupils visited St. Paul's Cathedral in London to help support their GCSE Religious Studies course. Pupils (pictured on the front page) enjoyed an amazing tour of the cathedral and an informative workshop given by the lovely Emma, learning co-ordinator for St. Paul's. Pupils learnt more about Christian worship in such a large and famous building. They also learnt about the different coloured vestments used by the clergy, and were able to draw upon their own knowledge of the GCSE course through the many beautiful paintings and mosaics of St. Paul's. They embarked upon the steep climb to the top of the famous cathedral dome which gave them spectacular views of London for a great photo opportunity.</p> <p>Our Purbrook Park Year 10s were a credit to our school with their excellent participation and subject knowledge. We look forward to our next visit to St Paul's Cathedral with our amazing Year 9s!</p> <div style="display: flex; justify-content: space-around;"></div>
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Religious Studies Department

Good News Story

Well done to Esme (8NBO) who recently competed in the Swim England South East Regional Championship at the K2 in Crawley. Esme raced the 200m fly heat in a personal best time and qualified for the final, where she achieved a silver medal.

Her times achieved at Regionals has meant that Esme has qualified for the English Nationals in Sheffield where she will race the 100m and 200m Fly. Esme is the youngest swimmer in her club to qualify for English Nationals. Keep up the hard work Esme!

Mr Evans - Year 8 Raising Standards Leader and P.E Teacher

Summer Fair Raffle Tickets



Pupils in Year 7 and 8 have all been given a book of Raffle tickets via their tutor for the Summer Fair, which is being held on Saturday 4th July. **If your child is in Year 9 or 10 and would like tickets or you would like additional tickets, please contact the school or visit Reception and we can issue raffle tickets to sell.**

There are lots of wonderful prizes, including **£100 Cash**, complimentary tickets for Airsoft, Exbury Gardens, Fishers Farm, Funland, Hilsea Lido, Horizon Leisure and Puregym to name but a few: along with vouchers for Skoolkit, haircuts and coffee shops. So please show your support and purchase tickets. You will not only be supporting the school, but will be entered for a chance to win some wonderful prizes...



Please bring cash and ticket stubs back in a named envelope, listing your tutor group to either Reception or hand in to your tutor by Friday 3rd July. The tutor group who raises the most money will win a "Pizza Party" for their end of year party. We kindly request that any **unsold books are returned to school** so that they can be used on the day. We really appreciate your support.

Purbrook Park School PTFA

Preloved School Uniform



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.

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

Purbrook Park PTFA

Science – Celebrating Success

Sparx

This academic year pupils have answered 561,749 questions correctly on Sparx Science. The top three Science Sparx users in each year group for the week beginning 15th June 2026 – each have been awarded 25 Praise Points:

Year	1 st	2 nd	3 rd
7	Archie (FTU)	Dalton (SGR)	Joshua (LWA)
8	Felix (CSI)	Lilly (CSI)	Dior (CSI)
9	Charlotte (AWA)	April (NSD)	Jake (ATO)
10	Vinny (JHD)	Elsa (GEV)	Finley (MBR)

Scientists of the Week

The following pupils have been nominated as “Scientist of the Week” by Mrs Goodchild for their continued hard work and sustained effort within lessons and have been awarded 50 Praise Points: Reuben (8RJA) and Rivan (10FCO).

STEM @ PPS

Follow the link for a virtual careers fair to inspire young people to explore the work of those mitigating and adapting to the challenges of climate change: <https://stem.exhibition.app/climatechange/>

Mr Evans – Lead Teacher of Science

Performing Arts Update

Music Tuition



We cater for:

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



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)

Performing Arts Summer Show - Thursday 2nd July 2026.



Summer Showcase Rehearsal Schedule

On 2nd July 2026

Lesson	Group
Period 1	KS3 Dance Club Elite Dance Team
Period 2	Elite Dance Team Year 9 GCSE Dance classes
Period 3	Choir – All songs All Singers
Period 4	All drama pieces Rock Band
PDL	ALL PERFORMERS FOR WHOLE SHOW REHEARSAL
Period 5	ALL PERFORMERS FOR WHOLE SHOW REHEARSAL

Please see tech rehearsal timetable for the day above. On the evening performers should arrive via the front of school at 5pm and go backstage. Tickets are available via this link to secure your seats or you can pay cash on the door.

<https://www.ticketsource.com/purbrook-park-school/performing-arts-summer-show/2026-07-02/18:00/t-dkjvrd>

Please remember to bring cash on the night for refreshments and raffle.

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

Performers should have all received an email via Edulink. PPS pupils will perform 11am-12pm then 1:30pm - 2:30pm. Performers need to email me the following information:

1. What you are performing - singing/playing instrument singer/band
2. Who with
3. A link to your song/backing track
4. Anything you need 2 mics? Guitar? amp? etc
5. When you would prefer to perform.

Can I have all of this information by Monday 29th June 2026 please:
jbrook@purbrook.hants.sch.uk

Performing Arts Christmas Show - Auditions

Monday 29th June 3pm - 4:30pm: KS3 and any KS4 left over pupils.

Call backs - Monday 6th July 3pm - 4:30pm

Mrs Brook - Performing Arts Technician

Food Practical Reminders

FOOD PRACTICAL LESSONS

8Z Fruit tarts 29.6.26 & Mac and cheese 1.7.26

8X Apple crumble 30.6.26


7Z Scones 30.6.26

8Y Apple crumble 1.7.26

10B Viennese whirls 1.7.26

7X Cupcakes 2.7.26

Fruit tarts




Method

- Preheat the oven to 190C.
- Add the butter, flour and icing sugar into a bowl. Using your fingertips, lightly rub together the fat and the flour together so it resembles breadcrumbs.
- Add the egg yolk and mix so it resembles a firm dough. If dry, add a tbsp of water.
- Roll out the dough and cut around the dish leaving a lip to allow the pastry to shrink into the dish when pressed.
- Add the pastry to the tray and put in the oven for 25 minutes or until crisp and golden brown.
- Fill with custard and chopped fruit to decorate

Ingredients
 Pastry
 200g Plain Flour
 Extra flour for dusting
 75g Unsalted Butter
 50g Icing Sugar
 1 Egg Yolk
 Really fresh custard
 Fruit to decorate

APPLE CRUMBLE




METHOD

- Heat the oven to 190C/375F fan/gas 5.
- Toss pitted, corad and sliced Bramley apples with 1 tbsp caster sugar and put in your baking dishes. Flatten down with your hand to prevent too much crumble falling through.
- Put the plain flour and caster sugar in a bowl with a good pinch of salt.
- Slice in the cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs. Shake the bowl and any big bits will come to the surface - rub them in.
- Pour the crumb mix over the apples to form a pile in the centre, then use a fork to even out.
- Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.
- Sprinkle over the rolled oats and demerara sugar over evenly.
- Place on a tray and put in the preheated oven and bake until the top is golden and the apples feel very soft when you insert a small, sharp knife. Leave to cool for 10 minutes before serving.

Ingredients:
 Filling:
 2 apples
 1 Tbsp caster sugar
 For the crumble:
 80g plain flour
 55g caster sugar
 55g cold butter
 For the topping:
 1/2 Tbsp rolled oats

SCONES




METHOD

- Heat the oven to 220C/200C fan/425F and place a lined baking tray in the oven to preheat.
- To the flour, add baking powder and butter into a bowl and rub together until it resembles bread crumbs - Pour the mixture into a bowl and stir in the sugar and alternative ingredients.**
IMPORTANT: rub the butter into the flour mixture NOT breadcrumbs into the bowl. Add the lemon juice to the dry mixture!
- Heat the Milk in the microwave or on the hob to its warm but not hot - microwave will take about 30 seconds - you don't want it too hot!
- Add the vanilla to the milk and mix.
- Mix a swirl in the dry mixture and add the liquid - stir with a spatula as it will be very wet at first - but it's soon dry as the liquid is incorporated.
- Dust the work surface with some flour and tip the dough onto it - fold the dough over a few times so it is smooth but do not over work it!
- Roll the dough into a ball to about 4cm thick.**
- Use a 5cm round cutter into the scone flour and cut out the scone!** - you will probably get four out of the first go! Repeat this again till you finish up all the dough!
- Take the tray out of the oven carefully and place the scones onto it - **brush the tops with the beaten egg so its glazed!** and bake in the oven for 10 minutes - leave to cool slightly when baked.

Ingredients
 40g Unsalted Butter (cold/cubed)
 12 Tbsp Baking Powder (plus extra for dusting)
 175g Self-Raising Flour
 25g Caster Sugar
 12 Tbsp Lemon Juice
 10 ml Milk
 12 Tbsp Vanilla Extract
 1 Egg (to glaze)
 60g additional ingredients

Viennese Whirls




METHOD

- Preheat oven to 225°F. Line 2 large baking sheets with parchment. Using a 2-inch round cookie cutter or a guide, trace 16-18 circles on each piece of parchment, spaced at least 1-inch apart. Turn the parchment over so the pencil marks are on the bottom. Set aside.
- Prepare a piping bag fitted with a medium star tip. Set aside.
- Combine the butter and powdered sugar in a medium mixing bowl. Using an electric mixer, beat until pale and fluffy. Stir the flour and corn starch together over the butter mixture. Beat on low until just combined, then beat on medium until well blended. Scrape the mixture into the prepared piping bag.
- Pipe the cookie dough into swirled rounds (just swirled) ending in the centre with a little peak. Pipe each round a little smaller than the circle. The cookies will spread a little when baking and are best when not too big. Go slow and pipe a thick stream of dough to best results.
- Refrigerate the unbaked cookies for 30 minutes before baking. This will help the cookies keep their pretty shape. Repeat with remaining dough.
- After 30 minutes in the refrigerator, bake the sheets, one at a time, at 225°F for 10-15 minutes. The cookies should be light golden brown around the edges. If not pale, the cookies will not hold together well when eaten. They are best when just slightly brown on the bottom. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Ingredients:
 For the cookies:
 250 grams unsalted butter very soft but not melted
 80 grams powdered sugar
 220 grams all-purpose flour
 25 grams corn starch
 For the filling:
 100 grams unsalted butter room temperature (80g BUTTER)
 200 grams powdered sugar plus extra for dusting on top
 1 teaspoon vanilla extract
 1/2 cup seedless raspberry jam

MAC, VEG 'N' CHEESE




METHOD

- Bring a saucepan of water to the boil, and then add the macaroni. Cook for about 10-12 minutes, until al dente. Drain the macaroni and add the frozen vegetables 5 mins before the end.
- Grate the cheese.
- While the pasta is cooking, make the sauce:
 - place the fat, flour and milk into a small saucepan;
 - bring the sauce to a boil, whisking all the time until it has thickened; stir in 20g of the grated cheese and mustard or mustard powder;
 - simmer for 2-3 mins.
- Preheat the grill.
- Drain the boiling hot water away from the macaroni using a colander over a sink.
- Stir the macaroni into the cheese sauce and add a few twists of black pepper.
- Flour the macaroni into a hot tray/fish.
- Sprinkle the remaining cheese over the top.
- Place under a hot grill until the cheese is bubbling and golden brown.

Ingredients
 100g Macaroni
 100g Frozen mixed veg
 40g Cheddar Cheese
 20g Butter
 25g Plain flour
 250ml Semi-Skimmed Milk
 Black Pepper
 1 Tsp Mustard or Mustard Powder

BASIC CUPCAKES



METHOD

- Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
- Beat the softened butter and the sugar together until pale and fluffy.
- Whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
- Add 1/2 tsp vanilla extract, 100g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
- Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean.
- Leave to cool completely on a wire rack.

Ingredients
 100g softened butter
 100g sugar
 2 large eggs
 1/2 tsp vanilla extract
 100g self-raising flour
 12 Cupcake cases

Mrs Armstrong – Teacher of Food Technology

On Friday 3rd July 2026, Year 10 historians will visit Portchester Castle as part of their GCSE studies. This trip will support the 'History AroundUs' local site study and really improves pupil understanding of what they are learning. We will leave school at 9am and return in time for lunch at about 1pm. Pupils should wear their PE kit, and will need drinks/snacks to keep them going during the morning.

Mr Bruce – Lead Practitioner of Humanities

**Year 10
 Portchester Castle
 Visit**

Storywriting Competition

- 100 words only
- Pupils need to see Ms Evans to submit their entries.
- Deadline is the last day of term.



WANTED Student Information Guide

Justice or forgiveness? Truth or lies? Fame or fortune?
Everyone wants something...

Write a story in up to 100 words on the theme of 'wanted'. Any time, any place, any character - it's totally up to you. Write the story you want to tell. Your story could be published in a book, and there also prizes for the top entries. We can't wait to see what you write!

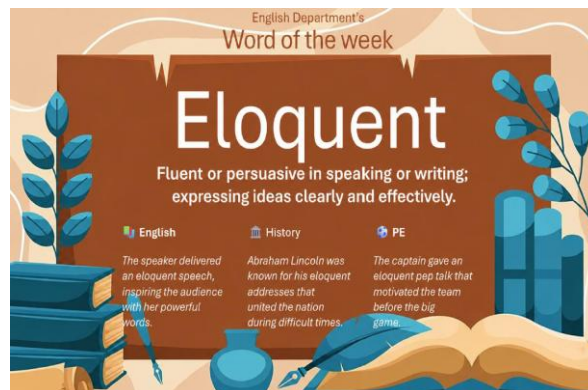
WORD LIMIT: 100 words or fewer

Check out the video: <https://youtu.be/4XIKORqFME>

<p>What To Write About</p> <p>The theme of 'Wanted' is open for interpretation, so think about:</p> <ul style="list-style-type: none"> • What genre will you write in? • Who is your character? • What do they want? Is it something physical like treasure, money, a pet, a person, or abstract like peace, happiness, a second chance, revenge, success...? • What do they do to try to get it? • Does anyone help or hinder them? • Do they get what they want or not? 	<p>How To Enter</p> <ol style="list-style-type: none"> 1. Your teacher will give you a planning sheet to help you plan your mini saga, or a login link to your school's Online Writing Portal where you will type your story. 2. Write or type your story. 3. Make sure you have included your name, then send it in to your teacher or click 'Finish' on the Online Writing Portal.
<p>Prizes</p> <p>£100 Amazon gift card for the top 5 published writers & a trophy!</p> <p>PLUS every entrant receives a bookmark and we'll send a certificate to everyone whose story we'd love to publish.</p> <p>Every school will receive a free copy of the book their students feature in, so you can see your story in print.</p>	<p>Example Story</p> <p>The Assassin The assassin crept through the palace, silent as shadow, swift as wind. Two guards stood alert at the door of the royal bedroom. Until she dropped on them from above, knocking them unconscious. The king was sat at an oak desk, a candle burning low in front of him. "I knew you'd come back," he said. He kicked his wrist and a blaze of silver shot towards the intruder. She waved a hand and it dissipated in a puff of sparks. The king's eyes widened. "I've learnt much since my banishment. Enough to defeat you. This throne is mine, Father."</p>
<p>Results</p> <p>If we'd like to publish your story, we'll write to you in September. We'll include a letter for your parent/guardian as they will need to give permission for your work to be published. The winners will then be chosen from all published entries.</p> <p>To find out more about Young Writers, go to www.youngwriters.co.uk</p>	

CLOSING DATE: 24TH JULY 2026

Word of the Week



Sparx Legends of the Week

Year 7 – Emma (7LWA)

Year 8 – Harriet (8JHE)

Year 9 – Alex (9MBU)

Year 10 – Billy (10JHD)

**50 Praise Points for
each Winner!**

ENGLISH:

Pupils of the week 😊

Year 7 – Isla U (7API)

Year 8 – Millie H (8SSR)

Year 9 – Konstantin K (9TKE)

Year 10 – Sophie M (10JHD)



Week commencing 22nd June 2026

Historians of the Week!



Congratulations to...



Year 7 – Willow. H

7LBR



Year 8 – Nelly. H

8CBR



Year 9 – Tommy. F

9RHA



Year 10 – Kayden. B

10MBR



Week commencing 22nd June

LanguageNut LEADERBOARD



Year 7 – Katie (7FTU)

Year 8 – Oliver (8NBO)

Year 9 – Tilly (9NSD)

Year 10 – Leona (10GEV)

Congratulations!

50 praise points
for each winner

New Uniform Discounts



PURBROOK PARK SCHOOL PE KIT





- **SIZING** AT SCHOOL TRANSITION EVENING ON **WEDNESDAY 1ST JULY 2026**
- SELECT FROM YOUR **HOUSE STORE**
- **NEW MALE AND FEMALE FIT T-SHIRT**
- **DELIVERY 7-10 WORKING DAYS**

VISIT YOUR PE KIT STORE NOW

10% OFF with code:
PURBROOK26

1st July - 15th July 2026



www.serioussport.co.uk/teamstores/purbrook-park-school

Purbrook Park School



Skoolkit will be holding a **10% discount week** in our **Havant store** from **Monday 6th – Saturday 11th July**, where all items listed below will be subject to a **10% discount for this time only**.

2026 Price List				
House Colours:	Red	Royal	Yellow	Green
Daywear				Price
Navy/House Colour Striped Clip-On Woven Tie				£8.75
Boys & Girls Black Embroidered Eco Blazer				From £29.99
White Short or Long Sleeve Eco Twin Pack Shirts				From £15.00
Black Trousers				From £17.99
Skirts must be worn no more than 10cm above the knee				
Black SK504 Charleston Skirt				From £22.00
Black SK242 Skirt				From £16.50
Black DL969 Skirt				From £18.00
Black Thornton Skirt				From £19.00
Iron-On Name Tapes				x36 – £5.00/ x72 – £5.99

PE Wear	Price
For PE kit information, please refer to the school's website	

Prices are correct at the time of printing.

For full size and pricing information, please refer to our website.



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!

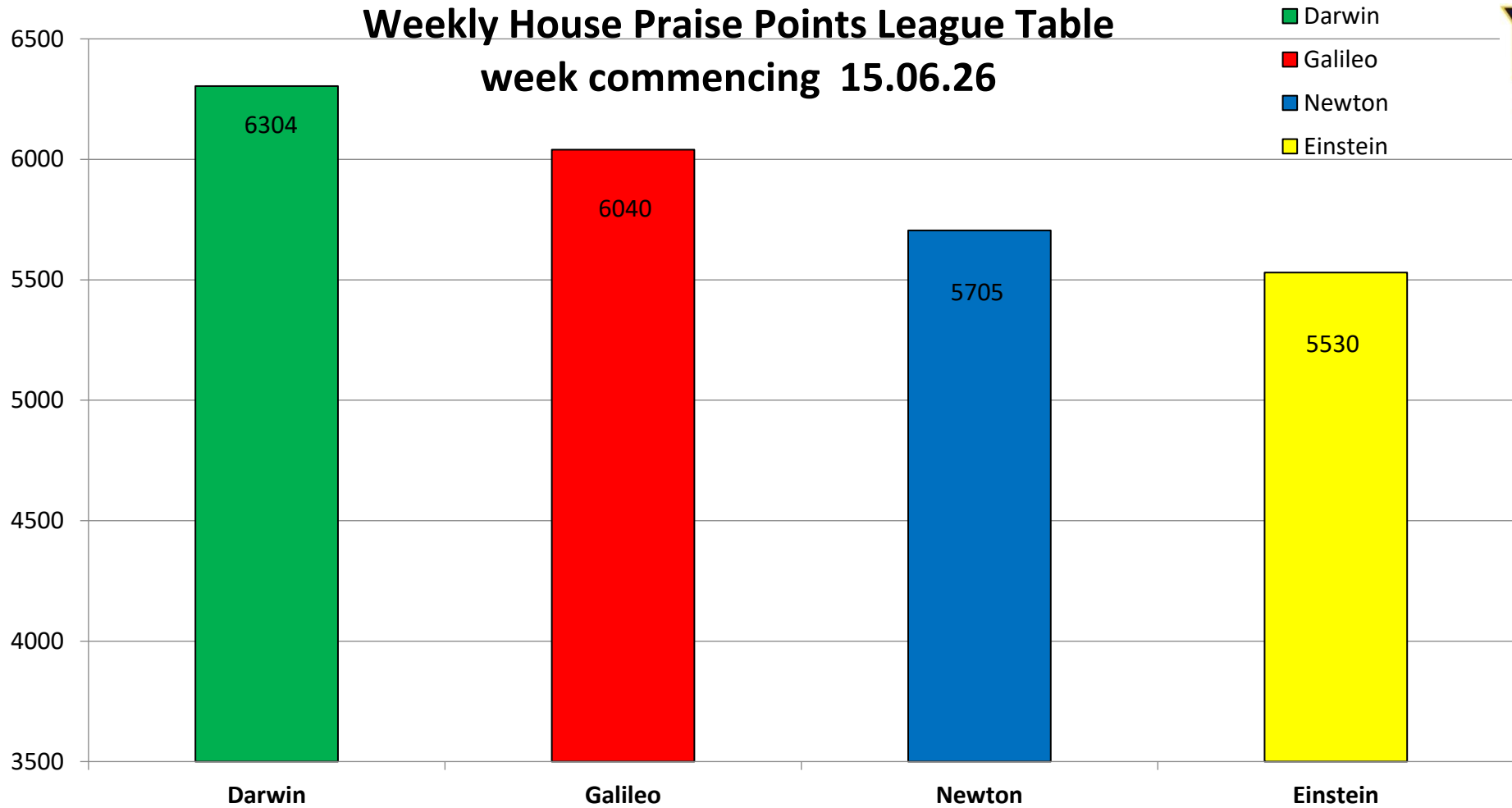
House Competitions Summer Term 2026

Last week the Music Department set us a fun Music Quiz which really challenged our knowledge of chart-topping hits! Huge congratulations this week go to Galileo House who have added a whopping 1000 points to their House Total!



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

Weekly House Praise Points League Table week commencing 15.06.26





E- Praise Leaders This Week

Yr 7	Year 8	Year 9	Year 10
Devon SGR	Kiki MBO	Maddie NSD	Max BSO
Freddie FTU	Freya CBR	Isabelle ATO	Rosie BSO
Bayleigh FTU	Ayssia EMI	Kellie JMS	Billy JHD

Thanks for all your wonderful effort!

Just over ONE week to go to our Summer Fair, we hope to see you all there!

EVERYONE
WELCOME

FREE
ENTRY

Purbrook Park School
SUMMER FAIR

Saturday 4 July 2026
11.00am - 3.00pm

Taking place on the Quad
Entrance via Park Avenue

Park Avenue, Purbrook, PO7 3DS

Food & Craft
Stalls

Games

Live Music &
Performances



Sponsored by
bernards
THE ESTATE AGENTS

**ONLY 1
WEEK TO GO!**

PURBROOK PARK SCHOOL
SUMMER FAIR

TOMBOLA DONATIONS NEEDED!

for our
**SWEET
TOMBOLA!**



for our
**BOTTLE
TOMBOLA**



1 WEEK TO GO!

★ PUPILS WILL EARN EPRAISE POINTS FOR ALL DONATIONS ★