



Purbrook Park School  
Purbrook Park Newsletter



Week commencing Monday 6<sup>th</sup> July 2026  
**WEEK A**

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



*We hope to see you at the Summer Fair!*

**1. Notes from the Headteacher**

Everyone is welcome to our **Summer Fair** tomorrow (Saturday 4<sup>th</sup> July) between 11.00am and 3.00pm. We look forward to seeing you there!

With best wishes,

**Paul Foxley**

## 2. Calendar

Date	Event
<b>Monday</b> 06.07.26	Year 10 Leadership Challenge Week Year 9 Religious Studies Visit to St. Paul's Cathedral Staff Briefing – 3.10pm – 3.20pm Department Meetings – 3.20pm – 4.20pm Board of Governors' Meeting – from 6.00pm
<b>Tuesday</b> 07.07.26	Year 7 & 8 Hampshire Athletics – Winchester – 10.00am – 4.30pm Lead Teacher Meeting – from 3.10pm
<b>Wednesday</b> 08.07.26	Year 10 CEMAST & Fareham College Taster Days Trust Meeting Summer Music Concert – Amphitheatre - 6.30pm – 8.30pm
<b>Thursday</b> 09.07.26	Prize Giving Evening – from 7.00pm
<b>Friday</b> 10.07.26	School Day

## 3. Messages

<p><b>Science – Celebrating Success</b></p>	<p><b><u>Sparx</u></b> The top three Science Sparx users in each year group for the week beginning 22<sup>nd</sup> June 2026 were as follows:</p> <table border="1"> <thead> <tr> <th>Year Group</th> <th>1<sup>st</sup> Position</th> <th>2<sup>nd</sup> Position</th> <th>3<sup>rd</sup> Position</th> </tr> </thead> <tbody> <tr> <td>7</td> <td>Max (WBO)</td> <td>Ana (FMI)</td> <td>Molly (LBR)</td> </tr> <tr> <td>8</td> <td>Felix (CSI)</td> <td>Oliver (JHE)</td> <td>Toby (EMI)</td> </tr> <tr> <td>9</td> <td>Brodie (RHA)</td> <td>Tilly (NSD)</td> <td>Anna (RHA)</td> </tr> <tr> <td>10</td> <td>Dolce (MWA)</td> <td>James (JHD)</td> <td>Mohammed (MBR)</td> </tr> </tbody> </table> <p>Each of the above have been awarded 25 Praise Points.</p> <p>This academic year pupils have spent 5061 hours answering questions on Sparx Science!</p> <p><b><u>STEM @ PPS</u></b> Please follow this link to a virtual careers fair helping young people realise their future career opportunities. It showcases 25 national employers offering career pathways in STEM.</p> <p><a href="https://stem.exhibition.app/illuminatingcareers/">https://stem.exhibition.app/illuminatingcareers/</a></p> <p><b>Mr Evans – Lead Teacher of Science</b></p>	Year Group	1 <sup>st</sup> Position	2 <sup>nd</sup> Position	3 <sup>rd</sup> Position	7	Max (WBO)	Ana (FMI)	Molly (LBR)	8	Felix (CSI)	Oliver (JHE)	Toby (EMI)	9	Brodie (RHA)	Tilly (NSD)	Anna (RHA)	10	Dolce (MWA)	James (JHD)	Mohammed (MBR)
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# Food Practical Reminders

## FOOD PRACTICAL LESSONS

10D Cornish pasties 6.7.26

8X Honeycomb 7.7.26

7Y Croque monsieur 7.7.26 & cupcakes 10.7.26

7Z Onion bhajis 8.7.26

8Y Honeycomb 8.7.26

7X Tomato pasta 9.7.26

10B Chocolate soufflé 9.7.26

9C Mock practical 9.7.26

### CORNISH PASTIES



#### Ingredients

**For the pastry**  
175g butter  
125g lard  
500g plain flour  
1 egg  
Pinch of salt  
4 tbsp water

**For the filling**  
500g beef skirt of chuck steak  
1 large onion  
2 potatoes  
175g swede  
1 tbsp black pepper  
1 tsp salt  
1 egg

**PLEASE CHOP THE ONION, POTATOES AND SWEDE READY AT HOME BEFORE YOUR PRACTICAL. ADD A SQUEEZE OF LEMON JUICE OR WHITE VINEGAR ON THE CHOPPED POTATOES TO PREVENT THEM FROM GOING BLACK.**

#### METHOD

Roll the butter and lard into the flour with a pinch of salt using your fingertips, then blend in 4 tbsp cold water to make a firm dough. Cut equally into 4, then chill for 20 minutes.

Preheat the oven to 200C. Mix together the filling ingredients with 1 tsp salt. Roll out each piece of dough on a lightly floured surface until large enough to make a round about 23cm across- use a plate to trim it to shape. Firmly pack a quarter of the filling along the centre of each round, leaving a margin at each end.

Brush the pastry all the way around the edge with beaten egg, carefully draw both sides so they meet at the top, then pinch them together to seal. Lift onto a baking tray and brush with the remaining egg to glaze.

Bake for 10 minutes on 200c, then lower oven to 160c and cook for 45 minutes until golden.

### HONEYCOMB



#### Ingredients

Greaseproof paper  
200g Caster Sugar  
5 tbsp Golden Syrup  
2 tsp Bicarbonate of soda

#### Method

1. Butter a 20cm square tin.
2. Stir the caster sugar and golden syrup together in a deep saucepan over a gentle heat until the sugar has melted. Do NOT let it bubble.
3. Once completely melted, turn up the heat a little and simmer until you have an amber coloured caramel. As quickly as you can turn off the heat.
4. Tip in the bicarbonate of soda and beat with a wooden spoon until it has all disappeared and the mixture is foaming. Scrape into the tin immediately.
5. The mixture will continue to bubble in the tin, simply leave it for an hour then snap into pieces or cover in chocolate.

**CROQUE MONSIEUR**  
BBC FOOD RECIPE  
Impassioned Cheesecake (optional)

**INGREDIENTS**

**YOU'LL NEED**

**HOW TO MAKE IT - STEP BY STEP**

**HOW TO PREPARE**

**HOW TO SERVE**

**HOW TO STORE**

**HOW TO CLEAN UP**

### ONION BHAJI



#### Ingredients

75g Gram Flour (ground chickpeas)  
300ml Water  
2 Medium Onions thinly sliced  
½ tsp Chilli Powder  
1 Large Egg  
½ 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 thiny 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

### TOMATO PASTA



#### Ingredients

1 onion  
1 clove garlic  
1 x 15ml spoon oil  
1 x 400g canned chopped tomatoes  
Handful of fresh basil  
Black pepper  
100g pasta

#### METHOD

1. Peel and chop the onion, dicing it into small chunks. After this peel and crush the garlic using a garlic crusher.
2. Fry the onion and garlic in the oil for 5 minutes until soft, on a medium heat. Fry any other ingredients off at this point also.
3. Add the tomatoes and tear in the basil leaves in.
4. Add a few twists of black pepper, then allow to simmer gently for 20 minutes.
5. While onion and garlic is frying, boil kettle and pour into pan. Turn on hob and bring to boil. When rapidly boiling, add the pasta and cook for around 10 minutes until al dente.
6. Prepare any other vegetables or meat needed for the dish
7. When done, drain pasta using a colander in the sink. Mix the cooked pasta and tomato sauce together then present your dish.

### 9C MOCK PRACTICAL EXAM

**PLEASE BRING IN ALL INGREDIENTS AND HAVE YOUR TIME PLAN READY TO MAKE YOUR CHOSEN 2 COURSE MEAL AND A SIDE DISH BASED ON THE BRIEF SHOWN BELOW**

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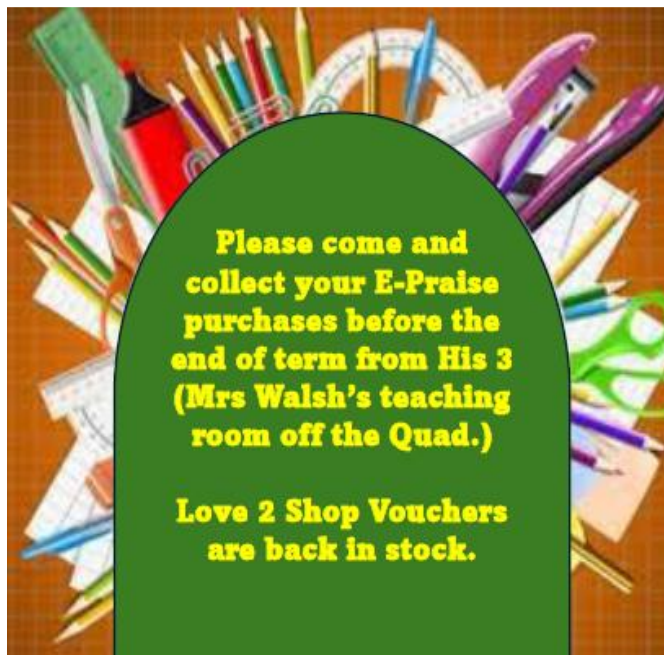
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## E-Praise Shop



**Mrs Walsh – Teacher of History**

## Performing Arts Update

### **Summer Fair Performers Saturday 4<sup>th</sup> July – 11am to 3pm**

- Wear PP 'performer' t-shirts if you have them.
- Please meet Mrs Brook in MA6/Conference Room 15 minutes before your performing slot.
- Times slots will be emailed via Edulink.

### **'Charlie' Auditions - Call Backs**

Monday 6<sup>th</sup> July from 3pm to 4.30pm

### **Summer Music Concert - Wednesday 8<sup>th</sup> July**

- Performers, please arrive at 6pm through the back gate if in Amphitheatre or front of school if in hall.
- Performers should wear black clothes/PP 'performer' t-shirts.
- There is still time left to purchase tickets or pay by cash on the door:

<https://www.ticketsource.com/purbrook-park-school/t-lddlrmv>



**Mrs Brook – Performing Arts Technician**

## Water Safety

With the hot weather staying with us this week, many families and young people may be choosing to cool off in the water. While rivers, lakes and the sea can seem tempting in the heat, open water can be dangerous – even for strong swimmers. For parents and carers with teens and young people who might be heading for a dip with friends, please remind them to:

- Stick to lifeguarded areas
- Don't swim alone or under the influence of alcohol
- Take it slow when entering cold water to avoid shock
- Remember the [RNLI's guidance on how to 'float to live'](#) if they get into difficulty

**Pastoral Team**



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

**Year 7 – Joshua (7LWA)**

**Year 8 – Mia (8RJA)**

**Year 9 – Alex (9MBU)**

**Year 10 – Maisie (10FCO)**

**50 Praise Points for  
each Winner!**

### **ENGLISH:**

**Pupils of the week 😊**

**Year 7 – Izzy F (7HDO)**

**Year 8 – Faron H (8CSI)**

**Year 9 – Isabelle R (9NSD)**

**Year 10 – Kayden B (10MBR)**



Week commencing 29<sup>th</sup> June 2026

# Historians of the Week!



Congratulations to...



**Year 7 – Reggie. F**

**7FTU**



**Year 8 – Stan. H**

**8JFR**



**Year 9 – Lewis. J**

**9AWA**



**Year 10 – Reggie. S**

**10BSO**



Week commencing 29<sup>th</sup> June

## **Language**nut LEADERBOARD



Year 7 – Noursine (7SGR)

Year 8 – Halle (8JHE)

Year 9 – Ashton (9TKE)

Year 10 – William (10IPU)

*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](http://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 6<sup>th</sup> – Saturday 11<sup>th</sup> 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
<b>Skirts must be worn no more than 10cm above the knee</b>				
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

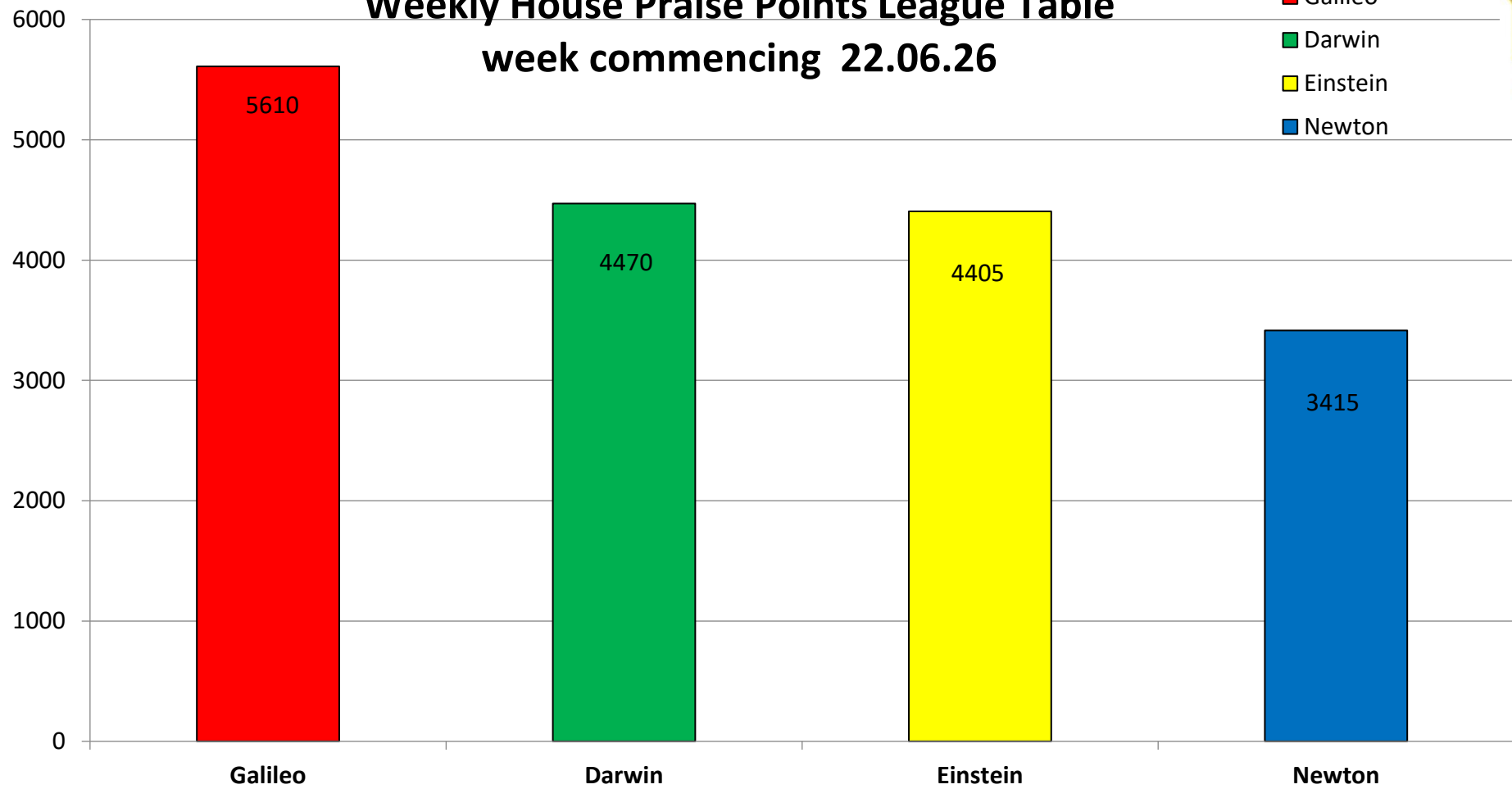
PE Wear	Price
<b>For PE kit information, please refer to the school's website</b>	

Prices are correct at the time of printing.

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

## Weekly House Praise Points League Table week commencing 22.06.26

- Galileo
- Darwin
- Einstein
- Newton





## E- Praise Leaders This Week

Yr 7	Year 8	Year 9	Year 10
Freya LWA	Cassie EMI	Isabelle ATO	Axel FCO
Erin FMI	Isabelle SSR	Jacob AWA	Ella MWA
Edin FTU	Taiya SSR	Maddie NSD	Eni MBR

Thanks for all your wonderful effort!



PURBROOK  
PARK SCHOOL

# SUMMER FAIR

SATURDAY  
4TH JULY


11:00AM  
3:00PM

Summer Games

Archery

Gift Stalls

**ARCHERY**



★

**SUMMER GAMES**



★

**GIFT STALLS**



★

**CREAM TEA TENT**



★

**PIMM'S TENT**



★

⇒ FUN ACTIVITIES FOR ALL AGES! ⇒

✕ GREAT FOOD • GREAT FUN • GREAT COMMUNITY SPIRIT ✕

Bring your family and friends  
for a fantastic day of summer fun!