

### **Park Community Academy**

Successful Learners, Resilient Individuals, Responsible Citizens

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Spring
Newsletter 6

147th February 2025

Website: www.park.blackpool.sch.uk

#### Congratulations

to classes 1A and 3T for 100% attendance this week.
Whole school attendance is 92.7%

Are you over run with plastic bags ?

We would gladly
make use of them for
projects.
Please hand them
in at the school
office

#### Upcoming Events

24.02.25 - School opens
07.03.25 - World Book Day
07.03.25 - Parent Drop in 10-11am
21.03.25 - Comic Relief day
04.04.25 - School closes for Easter
04.04.25 - Non uniform for Spring Fair
donations

22.04.25 - School opens for Summer term 25.04.25- Spring Fair - 4-6pm

### Sign of the Week





love

This week's sign is 'love' to celebrate Valentine's Day and we hope you have a fantastic time with your loved ones over the half term holidays.

### World Book Day

As part of the World Book Day initiative across schools, your child will be bringing home a World Book Day voucher today. Your child can swap this for a free World Book Day book or get £1 off any book or audio book worth £2.99 or more at your local booksellers. It is valid until 23rd March 2025.

We will be celebrating World Book Day at Park Community Academy on Friday 7th March 2025 Children and staff are invited to bring in their favourite book from home to share with their class on the day.

This year all children will be invited to attend school wearing a costume which represents a 'word' of their choice for example 'sporty' - wearing a tracksuit/football kit or they may choose to wear a World Book Day outfit representing a character from a book. Pupils will be taking part in lots of activities with a poetry-based theme working towards creating a whole school poetry book.

### CONGRATULATIONS

Congratulations to
Hayden in class 2A and
Jensen in 4M for winning
the £25 voucher for
100% attendance this
term.



This week we invited Mr White, Head of Blackpool Music Service into school to wish him a fond farewell before his retirement. Mr White set up Blackpool Music Service in 2002 and is stepping down after more than two decades leading the service! His last engagement was on 12th February at the Blackpool Citadel conducting his Youth Concert Band which he set up 15 years ago. He will still be involved in the Blackpool music scene in an advisory role for the Friends of Blackpool Music Service charity. We wish Mr White all the

very best 1100 11

# Spinach, Mushroom and Onion

### Lasagne

Lasagne is a popular family favourite. This recipe uses spinach and layers of a mushroom and tomato sauce to create a tasty vegetarian version.



### Ingredients

50g fresh spinach
200g mushrooms
1 medium onion
1 clove garlic
1 x 5ml spoon dried
oregano
1 x 5ml spoon olive oil
1 x 400g can chopped tomatoes
Black pepper (optional)
50g reduced-fat
Cheddar cheese
1 x 5ml spoon plain flour
100ml semi-skimmed milk
6-8 dried lasagne sheets

### Instructions

Preheat the oven to 180°C/160°C fan or gas mark 4.

Wash the spinach and oregano if using fresh. Wipe the mushrooms with a clean damp cloth.

Peel and finely chop the onion. Peel and crush the garlic clove. Finely slice the mushrooms and finely chop the oregano if using fresh.

Heat the oil in one of the saucepans and add the crushed garlic, chopped onion and sliced mushrooms. Cook for 5 minutes, stirring continuously.

Add the chopped tomatoes, black pepper to taste (if using) and herbs. Cook for 15 minutes. Stir regularly. Whilst the tomato and mushroom sauce is cooking, make the cheese sauce. Grate the cheese. Place the flour into the second saucepan and stir in a little milk (about 1 x 15ml spoon) until you have a smooth paste. Pour in the rest of the milk and stir well.

Place the saucepan onto the hob on a high heat, stirring the sauce all the time. It will start to thicken, so keep stirring to avoid lumps. When you have a thick, smooth white sauce, take off the heat and stir in the grated cheese until it melts.

When the tomato and mushroom sauce and the cheese sauce are both ready, you can layer the lasagne into the ovenproof dish. First, put a thin layer of tomato and mushroom sauce in the bottom, then a layer of spinach (about a handful), then a layer of lasagne sheets and repeat. Finish with a sheet of lasagne and top with the cheese sauce.

Bake in the oven for 45 minutes until the cheese sauce has started to brown. Check the pasta is cooked by inserting a knife into the lasagne, if it slides in easily, it's ready.

# Star of the Week

- 1C All of class 1C for a fantastic half term. Children have enjoyed taking part in a Valentine's themed Art lesson this week and made cards to show appreciation for those we love.
- 1P All pupils in 1P for their hard work and progress this half term.
- 1B Cleo for being able to take off her coat and hang it on her peg every day. We are so proud of your new skill Cleo!
  - 1A Jack for always being an absolute superstar. Jack always tries his best, whilst wearing the biggest smile on his face. Well done Jack.
- 1H All of class 1H for a wonderful half term. We have all worked very hard on communication and writing our names. You are all doing a fantastic job!

- 2E Cole for his amazing reading with expression.
- 2C Michael for amazing progress with his reading.
- 2M Khang for his care and attention to detail with all his art work.
- 2R Toby for his thoughtful contribution to class discussions and always being kind and helpful.
  - 2W Daniel for good behaviour in school and for being helpful.
  - 2G Cameron for amazing Maths work, multiplying 2 digit numbers by a 1 digit number.
  - 2A Millie for amazing attitude to her work, trying really hard with her money skills



# Achiever of the Week

- 3J Sienna for always trying her best in all her lessons.
  - 3H Callum for showing improved confidence when making choices.
- 3L Bentley for writing great poetry during his English lessons.
- 3C Bradley for being an amazing pupil at PCA. We will all miss you and wish you lots of happiness in your new school and home.
- 3R Chloe for being so mature with her decisions
  - 3S Theo for excellent measuring in Maths.
  - 3T Blake for sharing information with class staff and staff around the school.
  - 3B Leland for his excellent effort in Maths this week.



- 4M Scott for becoming more resilient to change.
- 4J Jordan for confidently engaging in class discussions.
- 4W Declan for being responsible and helping look after the classroom equipment.
  - 4H Frank for taking responsibility of his own belongings.
  - 4B Paul for accepting things he cannot control.

5J -Jorja and Sophie demonstrated fantastic communication skills through the travel training programme, actively supporting their peers and contributing to their preparation for adulthood.

- 5TG Aimee for working hard to be confident when speaking in front of an audience.
- 51 Aaron for using his initiative and recognising danger.
  - 5M Lily May for excellent cycling on Monday.

## Classroom News









Love is in the air this week in class 1H! We have been talking about those we love and exploring Valentines Day activities and flower crafts! We had a wonderful music session with the parachute, listening to songs with the word love in them! It was so much fun!

Here we are with our beautiful heart shaped cards too made with love for our families! Have a lovely break class 1H!



























KS2







2C have been busy this week, making, creating and even eating. In DT we have used a modern mix of salt and bicarbonate of soda to try and mummify an apple! We are going to uncover these after half term and see if it worked. In RE, we have been learning about Christian symbols. Focusing on hot cross buns and why they have a cross. We used this as an opportunity to focus on preparation for adulthood, cutting and buttering our own toasted bun.













Pupils in Key Stage 5 have been exploring household bills during their maths lessons this week. Tasks included identifying necessary and desired purchases, grocery shopping on a given budget whilst considering meals to cook, how to check gas and electricity bills and identifying ways of saving money.







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