



# We are a Church of England School

## Year 8 celebrate Creation!

We had a lot of fun together last Friday and the highlight has to be the gifts made by 8C to mark the fact that creation is a gift!

Here are a few comments from Year 8 students, Libby and Barty:

'I was surprised by the amount of time and effort put into the hand made gifts.'

'It was a really sweet gesture for all of them to make so many.'

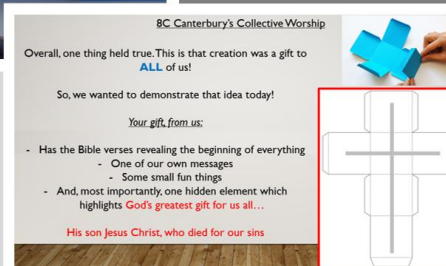
'It felt like everyone was included.'

'Inside there was a sweet, a Bible verse, a cute little duck - to remind us of the gift of creation.'



8C make and give a gift to every member of year 8 and staff in our interactive Collective Worship

## CREATION



And about the interactive and collective nature of the worship:

'Everyone listened.'

It was interesting to see the different things that forms had prepared.'

It was something to look forward to.'

A big thank you to all the Year 8 Form tutors for making this happen - for their encouragement and support of students.

**Mrs Hutchinson**

## Core Values in Action

Our Core Values in Action awards recognise students for embodying our school's values in their local communities. We always love to celebrate their contributions which represent our school so well.

The following students receive CViA awards this week:

Evalyn Hogg (7D) - Last weekend Evalyn and her sister completed the 5K Muddy Run in Northampton which is organised by Cancer Research UK, Race For Life. They were running to raise money for the charity in support of their friend Rubie who is 12 years old and has been battling cancer for two years. So far they've raised £155.



The Demolition Ducks from 7 Peterborough played brilliantly at All Saint's Church Festival in Pytchley on Sunday.

Thank you Esme Wilford, Rose Davies, Alexa Brett and Lilibeth Hunt, it was wonderful to see so many people enjoying your performance, well done! It was a great community event raising over £860 for Church running costs.



If you know of any student who you think is eligible for a Core Values in Action award, please email [newsletter@bishopstopford.com](mailto:newsletter@bishopstopford.com)

**Mrs Peach**



## Safe Space – ‘Looksmaxxing’

There is often reporting about concerns for girls on social media, given the level of content they receive through algorithms regarding their physical appearance. Just as worrying, however, is the content sent to boys. There is an increasing connection between rituals surrounding their appearance, self esteem and masculinity.

While some social media posts support young people through the practical changes of adolescence, focusing on tips for shaving and hygiene, more is now exposing them to the concept of ‘Looksmaxxing’. This describes the actions taken to gain an idealised set of physical traits. There is to be a significant amount of false information shared about how young men can optimise puberty to achieve specific, desired aims.

This is a global phenomenon and these articles, both written by North American reporters, give a greater insight into the impact of ‘looksmaxxing’:

[Why ‘Looksmaxxing’ Is Putting Teen Boys at Risk](#)

[The Rise of “Looksmaxxing” And How Teen Boys See Themselves](#)

Advice from experts remains consistent across all areas of safeguarding and social media use:

- Keep channels of communication open, particularly around the media young people are consuming.
- Put boundaries in place so that there is more time with real life connections than screen based.
- Reinforce young people’s strengths and attributes, separate from their physical appearance, to build their self confidence and self esteem.

If you are ever concerned about your child, or another at the school, please contact their form tutor or Head of Year.

**Mrs Smith**

## Celebration of the Arts, Design and Technology Evening

### NMPAT County Youth Orchestra concert

Huge congratulations to all students involved in Sunday’s County Youth Orchestra concert, at Spinney Hill Theatre. We were treated to an amazing programme of Massenet’s orchestral suite, Tchaikovsky’s *Capriccio Italien*, and the mighty *Pictures at an Exhibition* by Mussorgsky.

The 90 piece orchestra filled the stage, and wowed the audience in every respect. It was a truly memorable and impressive occasion.

It was wonderful to see so many of our students taking part: Keerat Somel, Olivia May, Taemin Lee, Sophie Howard, Isaac Lavender, Edith Turvey, Sarah Harris. Bishop alumnus, Olivia Wild, came back especially from her final year at the Royal College of Music to perform in this programme.

### Groove on the Green

What a joy it was to visit Walgrave’s Groove on the Green event on Saturday afternoon, to see The Pit Monkeys perform a 45 minute session on the main stage. Their performance was, as always, uplifting, professional and joyful. Their set comprised their own original tracks amongst some classic covers. Well done Alex Duggelby, Oliver Haseldine and alumnus, Freddie Fawcett for making the crowd happy, while raising money for local charities. Look out for their new EP, being recorded very soon!

### Birmingham Symphony Hall

Congratulations to all Bishop Stopford School students who performed over the weekend at Birmingham’s Symphony Hall. There are too many students to name, but we were represented in the orchestras, bands and guitar ensembles. What a fabulous experience and well done to you all for representing your County and School so beautifully.



**Mrs Armstrong**

# Celebration of the Arts, Design and Technology Evening Cont'd

Last Thursday, we were delighted to host our annual Art and Design Technology exhibition, celebrating the impressive achievements of our GCSE and A-Level students. The event brought together an inspiring collection of work spanning Product Design, Textiles, Food Preparation & Nutrition, and Art. Every project on display reflected the creativity, skill, and commitment our students bring to their work.

Visitors were treated to a variety of exhibits, from imaginative product prototypes and detailed textile creations to beautifully presented culinary dishes and striking pieces of visual art. The quality and originality of the work were exceptional, showcasing the remarkable talents of all involved.

During the evening, awards were presented to commend students who had produced outstanding work. With such a high standard across the board, choosing the recipients was no easy task. Each student demonstrated not only artistic flair, but also dedication and perseverance.

The exhibition also provided a wonderful opportunity for families and staff to celebrate the students' accomplishments. Teachers shared their admiration for the hard work and enthusiasm their classes had shown throughout the year, while parents expressed pride in seeing their children's efforts brought to life so vividly.

Students who opt to study Art or Design Technology at this level do so because of a genuine passion for their subjects. They understand the commitment required and meet it with an admirable determination and work ethic. This dedication was evident in every piece exhibited, and we are already excited to see what next year's showcase will bring.

This year's winners:

## Textiles

Rose Jones  
Jaya Mehan  
Isabelle Murphy  
Muskaanpreet Singh

Chiara La Penna  
Elizabeth Reading  
Maya Underwood

## Product Design

Charlie Audis  
Ben Brydon  
Will Dent  
Jacqueline Aung  
Dhruv Bakrania  
Megan Barber  
Jonathan Matabalan

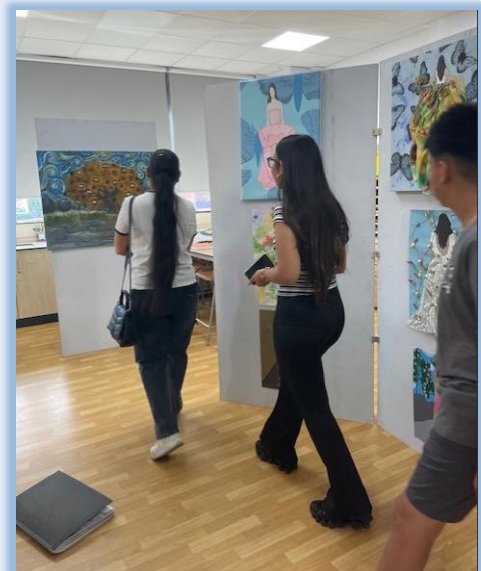
Katelyn Cressey  
Benjamin Westmorland  
Marianna York

## Food Preparation

Hana McMinn  
Benet Mathai  
George Robson  
Libby Ash  
Danai King  
Emily Gibbs  
Morgan Hover

## Art

Aswita Premathasan  
Saoirse Gibbard  
Esther Wong  
Poppy O' Rouke  
India Lilley  
Megan Barber  
Iris Fraser  
Ella Farnworth  
Evelyne Eglington  
Eil Roland Rawson  
Molly Robson



Mr Sidgwick



# Celebration of the Arts, Design and Technology Evening Cont'd

The evening culminated with a wonderful evening of music from a range of ensemble groups, choirs, bands and some special solo moments from some of our leaving students. There was a special standing ovation for Mr Taylor who is retiring after 43 years of dedication and service to music education. Mr Taylor and his brother delighted the audience with their rendition of a duet from 'The Gondoliers', which they first performed together, on Bishop Stopford's stage, 43 years ago! It was truly heart-warming to see so many enjoying the diverse range of talents together as one community.

In temperatures unimaginable in the main hall, our incredible and talented students took to the stage and the lights and performed their hearts out. Their joy was palpable and contagious. Their bravery and brilliance beyond words!

## Mrs Armstrong

Music is something very special and wonderful – and the diversity of genres was so rich - but last Thursday it was the smiling faces and the working together and the sense of unity that truly made my heart burst!

I cannot but congratulate all those in the Music Department for bringing such talent to the stage and blessing us all!  
Thank you.

## Mrs Hutchinson



## Sports Review

Lily Martin has been selected for the U16 Northants Storm Performance Team and for the U16 Loughborough Lightning Performance Programme for 25/26 netball season.

Congratulations Lily for both and a year young too!

### English Schools Athletics Championships: Siblings Triple Bronze!

It was a whole family affair at the English Schools Athletics Championship for the Lloyd-Uzoegbu family at the weekend in sunny Birmingham. Lily (Junior Girls), Isaac (Intermediate Boys) and Elliot (Senior Boys) all competed for Northamptonshire in their respective age group 200m competitions.

But the weekend was to get better as all three were also selected to run in their age groups mixed 4 x 100m relays, achieving an unbelievable 3<sup>rd</sup> place finish in each race and a Bronze medal each!!

What made this even more special was the fact that it was the first time 3 siblings have stood on the podium achieving a bronze medal in the same discipline!

One for the history books!

## Mr Young





# Culture Day

Following the success of Culture Day for Key Stage 3 students during Super-Curricular Week, we want to share some student feedback and photos to highlight the impact. We are grateful to our students and their families for engaging so wholeheartedly with this. This enabled our students not only to share their identities and explore those of their peers, but also to engage with bigger issues such as racism and unconscious bias and think about how we can tackle these problems together.

Student feedback for the anti-bullying and art workshops:

*'The session on anti-racism was 'an eye opener, interesting and powerful.'*

*'Inspiring and very informative; I liked the way it was approached and taught.'*

*'I have a better understanding of how we can combat prejudice'*

*'I really enjoyed this session - it was really beneficial. I will be an upstander for people who face racism.'*

*'I have a deeper understanding of unconscious bias and what this might look like.'*

*'I enjoyed the discussion about racism and what we can do tackle racism.'*

*'We can stop pre-judging people due to one of their protected characteristics.'*

*'We should stand up for ourselves and each other; we should value each for who we are.'*

*'It is interesting to see how racism affects people in so many different ways.'*

*'Fun, relaxing and calming! It is important as it helps us reflect on our cultures, uniqueness and individuality.'*

*'I love how people wanted to represent their culture and be bold about it.'*



Mrs Fletton and Mrs N Smith



## Culture Day Cont'd



## Talking About Communication

During this term, expert trainers from Talk The Talk have come into our school to work with groups of students in Years 7, 8 and 9 on their oracy skills.

The students participated in '*Talk About Communication*' workshops – an exciting and enjoyable master class developing speaking and listening skills within a creative learning environment. The workshops provided our students with numerous speaking opportunities, culminating in the delivery of a structured presentation either in groups or individually, on a topic for which they have a genuine passion, to their peers.

At the end of each workshop, a small number of 'oracy champions' were nominated by our trainers for having demonstrated especially impressive aptitude during the course of the day. Congratulations to the following:

**Year 7** (11<sup>th</sup> July): Jennifer Joy 7C, Hannah Romy 7D, Chloe Omorogbe 7C, Lilly Fletton 7W, Alexa Brett 7P, Joshua Jones 7P, Benjamin Fernando 7W

**Year 8** (1<sup>st</sup> and 3<sup>rd</sup> July): Thomas Pickford 8Y, Aditi Kanoor 8C, Jacob Batchelor 8D, Barty Gardner 8D, Hannah Fallon 8D, Katelynn Mobbs 8C, Keanu Klonica-Wood 8G, Lucy Burchell 8P, Matthew Olupitan 8S, Sean Prendergast 8P, Charlotte Rochester 8S

**Year 9** (5<sup>th</sup> June): Rayna Shergill 9Y, Oliver Baker 9D, Genna Long 9G, Conor Smith 9D

Our trainers were incredibly impressed by the talent demonstrated by our students in each year group, all of whom engaged with the day superbly. The students were a credit to themselves and should be enormously proud of their achievements, as we are of them all!

To learn more about Talk The Talk's work: [www.talkthetalkuk.org](http://www.talkthetalkuk.org)

**Talk The Talk**  
CONFIDENT COMMUNICATION FOR LIFE

Mrs Hainsworth





## Music Success

Congratulations to:

George Mears for passing Grade 6 drum exam with Distinction.

James Nunley for passing grade 3 piano with Merit, cornet with Merit and also tenor horn with Distinction.

Maya Clark for passing Grade 5 piano with Merit.

**Mrs Armstrong**

## Geologist Of The Term

We are very proud of this student for their hard work in Geology this term. They have been focused, organised, and engaged in a wider understanding of the subject. Keep up the good work!

**Y12- Harry Clark**

**Miss Baker, Mr Starr and Miss Tierney**



## Year 12 Chemistry Challenge

Eleven students have recently participated in the Royal Society of Chemistry's Lower Sixth Challenge. The students completed a 90 minute written paper which contained questions designed to stretch their understanding beyond the A-Level specification. Nine students have been awarded certificates, six at Silver. Well done to Rachel Fernandes, Rose Clark, Tabitha Fray, Tara Maye, Will Johnson and Yousuf Bari.

**Mr Kirk**

## Exam Information

### Exam Results support for students

Students can call the school on 01536 503503 on the dates and at the times detailed below when staff will be available to offer support and guidance and answer any questions, including any Review of Results enquiries.

Exams office extension: 229/254

6<sup>th</sup> Form Office extension: 222

**A/AS level Results Day: Thursday 14th August - 08.30am – 02.00pm**

Friday 15th August                      09.00am – 12.00pm

Wednesday 20th August            10.30am - 02.00pm

**GCSE/BTEC Tech Award Results day: Thursday 21st August - 08.30am – 02.00pm**

Friday 22nd August                    09.00am – 12.00pm

Wednesday 27th August            09.00am – 12.00pm

Thursday 28th August                09.00am – 12.00pm

**November Exam series - for GCSE Maths and English resits only**

**Please note** these exams will take place during the school half term holiday but the exams office will run the exams as timetabled.

English - 4<sup>th</sup> and 6<sup>th</sup> November at 9.00am

Mathematics - 5<sup>th</sup> and 7<sup>th</sup> and 10<sup>th</sup> November at 9.00am

**Mrs Thomson**



Next Academic Year's Cucina Menu

TARIFF SEPTEMBER 2025			
DRINKS		BREAKFAST	
Water 500ml	£1.15	Breakfast Roll	£1.55
Fruit Slush	£1.45	Mini Breakfast Baguette	£1.55
Capri Sun	£1.30	Breakfast Pot – 3 Piece	£2.20
Dalston Cans	£1.45	Breakfast Wrap	£2.85
Radnor 200ml Carton	£1.15	Toast with Butter or Jam	£0.35
Milk/Flavoured Carton	£1.15	Waffle with Topping	£1.70
HOMEBAKES		Danish Pastries	£1.70
Muffins	£1.45	Cereal + Milk 8oz	£1.05
Small Cakes/Cookies	£1.05	Porridge for Students	Free
Cookies/Brownie	£1.45	Porridge for Staff	£1.00
Chocolate/Cheese Straw	£1.40	Porridge Toppings	£0.50
HOT GRAB & GO		COLD GRAB & GO	
Bagel	£3.00	Chilli Deal Roll	£1.50
Panini – Half/Whole	£1.55/£2.85	Deli Sub Roll/Sandwich	£2.30
Toastie – Whole	£2.30	Wrap	£2.90
Korean Crispy Chicken	£3.00	Premium Salads	£3.00
Tandoori Chicken Naan	£3.00	Basic Baguette/Premium Baguette	£2.60/£2.90
Wrap/Twister	£3.00/£3.00	Half Baguette	£1.55
Chicken Wings	£2.35	Cold Pasta Pot – 16oz	£2.50
Shawarma	£3.00	Mezze Bag with Houmous	£1.65
Pizza Slice (Break Time)	£1.60	Protein Pots	£1.00
Falafel Kebab	£3.00	Salad Pots	£2.00
Hot Bowls	£3.00	Jelly/Yoghurt/Fruit Pots	£1.00
Hot Pasta Pot – Med/Lrg	£1.90/£2.50	Whole Fruit	£0.55
Jacket Potato – 1 Topping	£2.15		
ALL POWER BITES			
Range of Nutritious Rice & Noodle Dishes	£1.35		

VAT on hot food and beverages will be charged at the current rate for all staff members

TARIFF SEPTEMBER 2025			
BREAKFAST		HOMEBAKES	
Breakfast Roll	£1.55	Muffins	£1.45
Mini Breakfast Baguette	£1.55	Small Cakes/Cookies	£1.05
Breakfast Pot – 3 Piece	£2.20	Cookies/Brownie	£1.45
Breakfast Wrap	£2.85	Chocolate/Cheese Straw	£1.40
Toast with Butter or Jam	£0.35	HOT GRAB & GO	
Waffle with Topping	£1.70	Bagel	£3.00
Danish Pastries	£1.70	Panini – Half/Whole	£1.55/£2.85
Cereal + Milk 8oz	£1.05	Toastie – Whole	£2.30
Porridge for Students	Free	Korean Crispy Chicken	£3.00
Porridge for Staff	£1.00	Tandoori Chicken Naan	£3.00
Porridge Toppings	£0.50	Wrap/Twister	£3.00/£3.00
COLD GRAB & GO		Chicken Wings	£2.35
Chilli Deal Roll	£1.50	Shawarma	£3.00
Deli Sub Roll/Sandwich	£2.30	Pizza Slice (Break Time)	£1.60
Wrap	£2.90	Falafel Kebab	£3.00
Premium Salads	£3.00	Hot Bowls	£3.00
Basic Baguette/Premium Baguette	£2.60/£2.90	Hot Pasta Pot – Med/Lrg	£1.90/£2.50
Half Baguette	£1.55	Jacket Potato – 1 Topping	£2.15
Cold Pasta Pot – 16oz	£2.50	ALL POWER BITES	
Mezze Bag with Houmous	£1.65	Range of Nutritious Rice & Noodle Dishes	£1.35
Protein Pots	£1.00	SOUP	
Salad Pots	£2.00	Fresh Soup Available Daily	£1.85
Jelly/Yoghurt/Fruit Pots	£1.00		
Whole Fruit	£0.55		

VAT on hot food and beverages will be charged at the current rate for all staff members

Cucina

WEEK 2

Week Commencing: 07/04/25, 28/04/25, 19/05/25, 09/06/25, 30/06/25, 21/07/25

CLASSIC HOT & HEARTY

CLASSIC MAIN MEALS

VEGETARIAN MAIN MEALS

MONDAY

Traditional Sausage & Mash with Onion Gravy

TUESDAY

Chicken Arrabiata Pasta Bake with House Salad

WEDNESDAY

Hand Carved Roast British Turkey, Crisp Roasties, Seasonal Vegetables, & House Gravy

THURSDAY

Kung Pao Chicken, Served with Egg Fried Rice

FRIDAY

Chip Shop "Fryday" Fish, Pizza or Fishcake & Chips with Peas & Tartare Sauce

MONDAY

Vegan Sausage Casserole with Gravy (VE)

TUESDAY

No Waste Cauliflower Cheese Pasta Bake (V)

WEDNESDAY

Cheddar, Squash and Roasted Red Pepper Quiche with Garden Salad (V)

THURSDAY

Eggplant Katsu (V)

FRIDAY

Sundried Tomato & Cheddar Turnovers (V)

DESSERTS

MONDAY

Dutch Apple Cake

TUESDAY

Warm Blueberry Sponge

WEDNESDAY

Apple & Mixed Berry Crumble with Vanilla Sauce

THURSDAY

Banana Pudding with Custard

FRIDAY

Fruit, Jelly & Yoghurt Pots

Fruit and Jelly Pots Available Daily

HOMEMADE SOUP & FRESHLY BAKED BREAD Available Daily

JACKET POTATOES Topped with a Choice of: Cheese, Tuna or Beans Available Daily

Cucina



MADE YOUR WAY!

CHOOSE IT! ADD IT! TOP IT!

Switch up your flavours with our street food-inspired range, available Tuesday to Thursday. With weekly rotating choices, there's always something tasty.

Choose a base, add protein, and top it your way!

Visit the restaurant to check out what's on offer each week

NATURALLY

MONDAY

Buffalo Cauliflower Wings on Salt & Pepper Wedges (VE)

TUESDAY

Vegan Singapore Noodles (VE)

WEDNESDAY

Singapore Fried Rice (VE)

THURSDAY

The Big Plant Burger (VE)

FRIDAY

Garlic & Chilli Noodles (VE)

TRATTORIA

MONDAY

Tomato & Basil Pasta

TUESDAY

Pasta in a Cheese Sauce

WEDNESDAY

Mozzarella & Tomato or Peppercorn Pizza

THURSDAY

Creamy Pesto Pasta

FRIDAY

Margherita Pizza

