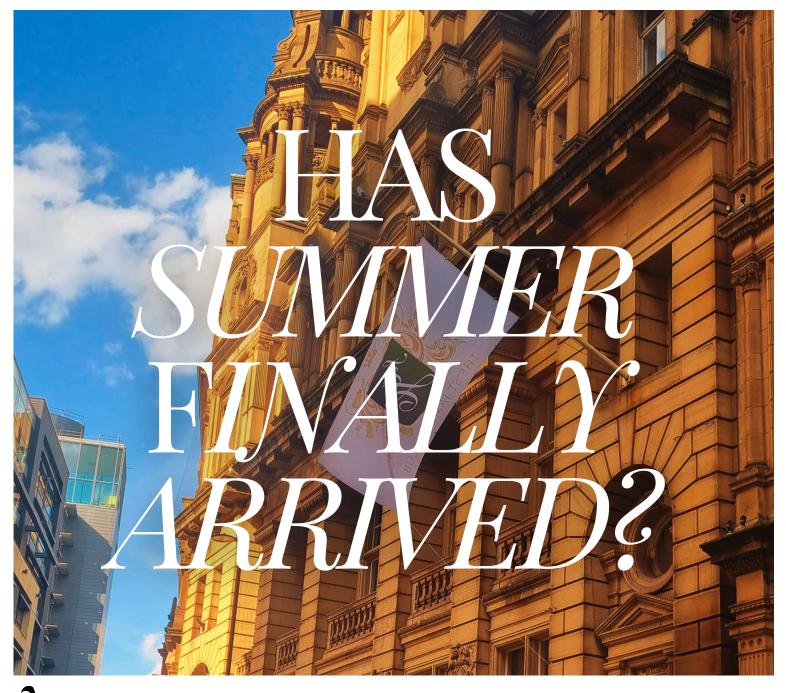
AUGUST 2024





SERVING MANCHESTERS BUSINESS PROFESSIONALS SINCE 1825



fter several false starts it finally appears, after a couple of sunny days that Summer may have finally arrived for 2024. The weather though has not diminished the number and quality of events in the Club's social calendar and the attendances have been excellent surpassing previous years; long may this continue.

A couple of new social events were launched in July; The Summer Ball & In Rod We Trust. I can report that both were extremely well received by Members and their Guests. The ball, a black-tie event featured live music, a great menu and dancing and it will be repeated in the Autumn. In Rod we Trust was an experimental dining event that took the well-established fine dining concept, the Gourmet lunch, made it a dinner and added a twist; the menu was a mystery to the attendees. The planning for the Autumn social events calendar is currently being finalised. The committee would welcome suggestions from the Members who would like to organise or host an event in the Club. Please contact our GM Michael Naylor if you believe you can assist.

The Tech events have been extremely well r by members and guests and the next event is scheduled for Tuesday August 20th. We have been fortunate to attract some extremely knowledgeable and notable speakers from across the wide spectrum of Media & Technology sectors. Our last speaker founded one of the first digital agencies in the UK, and who can forget the amazing presentation Jessica Harrison-Bolton Head of Storytelling for IBM or James Akrigg former Head of Technology for Partners with his talk on the future of AI. These events allow attendees the chance to explore new developments and ask pertinent questions of the speaker in an environment that encourages debate and dialogue. The Tech Lunch I ideal for those wishing to improve their knowledge and understanding of the digital landscape.

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RECIPROCATING IN LONDON

Many of the Members use our fellow reciprocating Clubs in London and beyond and have thoroughly enjoyed them. Some newer Members have not used the Clubs and sadly are unaware of the benefits. We have a number of Clubs in London, I have found them particularly useful when in the capital on business to use a as a place to work, meet colleagues and business contacts, stay and of course luncheon or dine. Not only do they offer a respite from the hubbub of London life, many of them offer good quality accommodation at very reasonable rates and dining can be a thoroughly rewarding and interesting experience. I was fortunate enough a couple weeks ago to be in the Pall Mall area at lunch so decided to try out the Oxford & Cambridge Club. I selected to sit at the Club table and had the 2-course lunch with Members of the Club. The lunch was excellent and came with $\frac{1}{2}$ bottle of wine for the princely sum of £28, which for central London is remarkable. I joined my fellow diners on their terrace post lunch which was very pleasant and allowed those who wished to smoke a cigar. The Club staff were very attentive and Members very welcoming; it is a Club I would thoroughly recommend.





Following on from the popular and topical Olympic tasting held by George Bergier, Tony returns on Thursday 29th August from his summer holiday to host the next event, featuring the modern day, new world wine powerhouse that is South Africa.

Surprisingly, the roots of the South African wine industry can be traced to the explorations of the Dutch East India Company, which established a supply station in what is now Cape Town. A Dutch surgeon, Jan van Riebeeck, was assigned the task of managing the station and planting vineyards to produce wines and grapes. This was intended to ward off scurvy amongst sailors during their voyages along the spice route to India and the East. The first harvest was made on 2 February 1659 seven years after the landing in 1652.

South Africa is located at the tip of the African continent with most wine regions located near the coastal influences of the Atlantic and Indian Oceans. These regions have a mostly Mediterranean climate that is marked by intense sunlight and dry heat. South Africa is the eighth largest wine producer in the world and the world's sixth largest exporter of wine. South Africa exports R10.3 billion (roughly US\$600 million) worth of wine annually. The winemaking traditions of South Africa often represent a hybridisation of Old World wine making and the new. Since the end of Apartheid, many producers have been working on producing more "international" styles of wine that can succeed on the world market. Flying winemakers from France, Spain and California have brought new techniques and styles to South Africa. In the 1980s, the use of oak barrels for fermentation and ageing became popular. Today the focus of the South African wine industry is on increasing the quality of wine production – particularly with the more exportable and fashionable red grape varieties.

As always Tony will take us on a "wine" tour of the country's regions with Head Chef Rod, pairing a selection of regional tapas size dishes. These events are incredible enjoyable and one to both invite and treat, friends, family and business colleagues too.

Book on with Luke info@stjc.org.uk.

As the more experienced Members know the AGM is a very important event in the calendar. It offers a unique opportunity for Members of the Club to discuss the performance of the Club over the previous year and debate the future direction and strategy. Questions can be asked of the committee and officers and changes to the Clubs rules and constitution must be heard along with the election of a new committee for the forthcoming year. It is strongly recommended all members that can attend do, the event is followed by a light supper where Members can discuss what they have heard and voice their opinions. The Club's strength comes from its membership and its important Members have the platform to express theirs and the AGM offers this. The AGM is scheduled for Wednesday 11th September, you can book in with Luke, please indicate if you wish to stay for the complimentary supper.



ONE OF MANCHESTERS FINEST AND SAFEST PRIVATE DINING FACILITIES

FI know you shouldn't wish time away, but they say being forewarned is being forearmed. It is never too early to plan for the festive season as we are midway through Summer. For Members wishing to host a private or company Party, the Club offers one of the finest private dining venues in the city. Very few, if any Manchester venues can offer their guests the superb facilities, service, location, and seasonal menus that the St James's Club Membership enjoy. So, whether you plan on entertaining clients, colleagues, friends, family, or fellow Members the Club can bring groups together in a convivial and private environment that will certainly enhance you and your guests dining experience. The Club's staff has experience in the organisation of private events. GM Michael Naylor and Head Chef Rod Francis can help with the arrangements, whether you wish to offer your guests a business luncheon or a black-tie gourmet dinner with a special and unique menu. So why not indulge vourself and host a lunch/dinner for your business or family/friends in your Club; it is one of your Membership privileges.



The Club Committee and membership welcomes the following new Members:

Mr Adam Najduch, Mr Vitaliy Astakhov, Mr Clive Pelbrough-Power, Mr Rhys Jones, Mr Guy Edward Crouch, Mr Christopher Mark Lunt, & Associate Member Michelle Lunt

SOCIAL EVENTS CALENDAR

Lunching every day 12.30-2pm Evening & Private Dining can be made by arrangement of the Manager.

AUGUST

Friday Night at Flight Club – Friday 2nd – 7 pm

Retired Members Lunch – Monday 5th– 12:30 pm

The Chairman's Dinner – Thursday 8th – 7 pm

Property Lunch – Tuesday 13th – 12:30 pm

Retired Members Lunch – Monday 19th – 12:30 pm

Media & Tech Lunch – Tuesday 20th – 12:30 pm

Pride Social – Thursday 22nd – 7pm

Associate Members Lunch - Tuesday 27th - 12:30 pm

Wine Tasting – Thursday 29th - 7 pm

For further information please contact: The St. James's Club 45 Spring Gardens, Manchester, M2 2BG Tel: 0161 829 3000 Email: info@stjc.org.uk