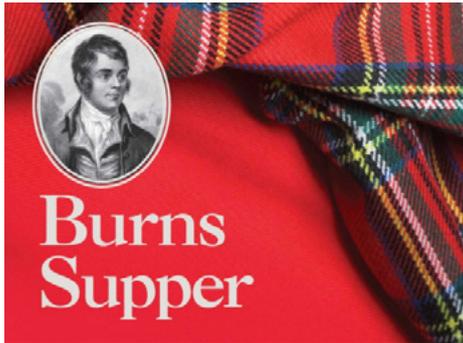


The ideal way to start 2016!



The first big event of the social calendar is nearly upon us, the ever popular Burns Supper. With the fantastic pipers, menu and entertainment organised, members and guest need only to dust down their highland wear and make an appearance.

The event is a superb spectacle, a fantastic feast of culture, food and drink. The five course dinner includes Cock-a-Leekie soup, Haggis wi' Neeps an' Tatties, Roastit Contre fillet of Aberdeen Angus, Cranachan and finished with a selection of Scottish Cheeses and a tassie of Whiskey. Tom Mullen will do us the honour of addressing the Haggis before our Master of Ceremonies introduces the guest speaker to toast the Immortal Memory.

Open to both Members and their guests young and old, there is only one place to address the haggis and raise a Toast to the Immortal Memory

and that's The St James's Club on Friday 22nd January. The dress code is Highland dress or black tie; this is a popular event so Members are encouraged to book early. Contact Angela for more details



A Musical Treat



On Monday 18th, Members will have a superb opportunity to go behind the scenes at the Royal Northern college of Music and see and hear a selection of their fantastic Antique Musical Instrument collection. The college Archivist and Librarian will be explaining the instruments fascinating history and use. Students will play both the antique and the modern equivalent so members can make a comparison. In addition members will be offered the chance to view a number of additional items including letters in Tchaikovsky's own hand.

Members will meet at Brodsky's, the college restaurant for coffee at 10.45am before the tour and then return to the Club for a 3 course lunch hosted by Daniel Porter-Jones the College's Deputy Director of Development. Spaces are limited so please contact Angela to reserve a place.

Manchester Angels



Some could be lost by the title, but no it is not the name of a sporting team but a summarisation of the theme of the first history talk of the year. John Alker a keen industrial historian and regular speak at the Club will take members and their guests on a virtual tour of the classic Victorian Manchester slum, Angel Meadow. For those unaware Angel Meadow was a Victorian Hell Hole, to the north of the city centre, a mixed quarter of tannery's, dye works, foundry's, breweries, tripe dressers, food markets, with all their leftovers lying to rot, if that was not enough it was the home to many of the workers, not to mention prostitutes, their bullies, thieves, rogues vagabonds and the homeless. The event on Thursday 21st will be hosted as usual by John Buckley, following the talk a two course lunch will be served.

An Express Service

To help those in a hurry at lunchtime the Club will be operating an express food service. This will allow Members and their guests to be in and out of the Club within half an hour. The Express menu will include a selection of sandwiches including BLT, New York Pastrami, Prawn Marie Rose, Brie and Roasted Pepper on a range of breads and brioches; all of these will be served with side salad or chunky chips. In addition there will be a hot dish such as Chilli, as well as the soup of the day. For more details of the service please ask at the bar on arrival.



Pinot Time



Although some people will have chosen to have a dry January, the Clubs popular wine event is returning on Thursday 28th. Our mercurial host, Tony Seymour, has selected a superb range of wines made from the Pinot grape for members and guests to enjoy. The Club's chefs have also prepared a number of small plates and tapas to compliment the wine selection. The event is a superb way to relax and socialise with members, friends and colleagues whilst sampling interesting Pinots and learning a little about the grape's provenance. Please book in with Angela if you would like to attend the event.

A Great Christmas

It was a very busy December with all three Christmas lunches being well attended. There was a good balance of new and old members as well as their guest enjoying the bounty of hand carved ham and turkey with all the seasonal trimmings. One of the highlights was on the attendance of the Cathedral Choir at the members only lunch. The choir led the singing of the traditional carols and presented a couple seasonal numbers. Everyone agreed it topped off a fantastic year at the Club and brought a real Christmas Spirit to the proceedings.



A Taste of India



The 20th January sees the return of the ever popular, informal and relaxed curry supper. As per usual on arrival Members and guests will be treated to a range of tasty canapés before enjoying three new curries. The first dish is the traditional Mahuratti dish, Chicken Spinach Dilluba which blends succulent chicken, vine tomatoes with spinach and lime. The lamb dish is Gosht Haydrabadi, juicy chunks of lamb are seasoned in nut herbs, spices and finished with cashew nuts and mint. The menu is complimented with a lively mixed vegetable Balti, Pilau rice, Mixed Naans and Poppadums. Contact Angela for more details.

A Welcome to New Members

*Mr William J Papworth,
Ms C Man Li,
Ms B Whelan*

Announcements

*The Club is very sad to announce the death of member
H. N (Nick) Hargreaves of Alderley Edge.*

Diary for January 2016

Monday 18th Visit to the Royal Northern College of Music
12.30 for 13.00pm
Organiser: Prof. John Allen and Robert Jewell

Wednesday 20th Curry Supper
18.30 for 19.00 pm
Organiser: Rowan Stone / Sam Saeed

Thursday 21st History Circle
Guest Speaker: John Alker
12 noon for 12.30pm
Organiser: John Buckley

Friday 22nd Burns Dinner
18.30 for 19.00pm
Speaker: TBC
Organiser: Rowan Stone

Thursday 28th Wine Appreciation Society
6.30 for 7.00pm
Organiser: Tony Seymour / John Buckley



For further information please contact: The St. James's Club

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