



THE ST JAMES'S CLUB

CLUB NEWS

APRIL 2021

Serving Manchester's Business Professionals since 1825

Life is a Cabaret Our Social Calendar: A Cornucopia of Entertainment

The events committee have put in a lot of planning and thought to ensure that Members have a social event program that offers something for everyone, whether business, cultural or social. And with the Club scheduled to reopen on **Monday 17th May** the anticipation amongst many of the younger Members is certainly rising. There is no event planned for the Monday, although Members are encouraged to come in and lunch, something we have not been able to do for a while. Having had 2 false starts already the Property Events on **Tuesday 18th May** features fellow Member Mario Ovsenjak, the GM of Gotham Hotel addressing attendees. This is the first official event of 2021 and is certainly anticipated to be well attended; **please note though Covid distancing rules will still apply.**

Holding the Chairman's dinner on a Friday is a first for the Club. For those who haven't managed to attend one, this event offers Members a chance to put on black tie and enjoy the company and conversation of their fellow Members whilst enjoying a fantastic six-course menu. I am really looking forward to the event as we haven't held one in quite a while due to the pandemic. My problem is that not only will I have to locate my dinner suit and dust it off, I expect I will have to try it on as well, thankfully if tight, I have a nice broad cummerbund to cover up any shortfalls.



Since the last wine tasting we have left Europe, but that doesn't mean we don't want to enjoy their fine wines. So, it's with a collective "Ooh La La" that Tony will turn his attention to our French neighbours. With such a choice of wines Tony is sure to pick out a few heroes and some unknowns and will be one to savour, especially with the carefully selected tapas dishes created by Clubs Head Chef Steven Wright.

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Over the last couple of years, a number of cultural events have been held in the Club including Greek, Chinese and Italian; all have been very popular and well attended. On **Friday 4th June**, fellow Member Danny Snape will be hosting an Eastern European cultural dinner. The event will include musicians, dancers, a selection of Eastern European cuisine and of course Vodka to ensure a superb cultural experience.

Having missed St Patrick's and St George's day the first celebratory event of the year will be Manchester day. This event has grown over the last few years in popularity and celebrates everything great about the city. It's a great opportunity for Members and their guests to get together and celebrate all things Mancunian; from cotton to computers which have contributed in making Manchester one of the world's iconic cities. Head Chef Steven has devised a menu specifically for the day including many Mancunian ingredients and dishes. Although officially Manchester day is on a Sunday, we have decided to celebrate on Friday 18th so that all Members can join in the festivities.

A few years ago, the Club organised a cracking day out for Members at Chester Races. We plan for Members and their guests to be picked



up by private luxury coach and driven in style over to the Ladies & Gentlemen's Race Evening on of Friday 8th July. It will be an event full of fizz and hopefully winners. And if you're a lady and wondering what to wear at the races, just ask Mena Hamoodi, a fellow Member and clothing designer, who is hosting a fashion Show on **Wednesday 9th June**, where she will exhibit her latest range of Luxury Ladies Fashion.

But a certain winner for all runner and riders is the Club's Comedy night. The event scheduled for **Thursday 1st July** will be the 3rd hosted at the Club. Comedians from the world-famous Frog & Bucket comedy Club will attempt to literally raise the roof of the Bridgewater room. Everyone who has attended has thoroughly enjoyed the evening of alternative comedy and as one of the more casual events many Members have elected to bring guests and friends.



Helping Out

With support from members of the Club the Lukeeta Foundation founded by Cat Tomlinson has successfully completed a project to install a toilet and washing facilities for the Lukeeta family and surrounding neighbours. This is truly life changing for the family and will help reduce the risk of infection, disease, and cross contamination.

It took 2 builders less than 7 days to hand dig the 45ft latrine and construct the unit, and they are over the moon with the result. A huge thank you to members who have continued to support Cat and enabled this to happen. The Club will be holding a charity quiz night when it reopens to further support the foundation, more details will follow.



THE CLUBS FOUNDERS DAY CELEBRATION



The Founders dinner has always been a great occasion and this year will be no exception. Very kindly John Wheelwright, a very well-travelled Member has agreed to address the attendees. John was brought up in textiles but from his early 20's became involved using textiles as a base-developed fabric for scenery curtains for Theatres, TV Films, Exhibitions and all types of media businesses around the world. A Club Member for over 32 years, a committee Member and Vice President on his travels around the globe he arranged reciprocal arrangements with Clubs in Japan, Australia, China, New Zealand, South Africa and Canada.

This is an important event in the calendar and as such Members and their guests are requested to dress in black tie. They will enjoy a champagne reception followed by a superb 4 course dinner before the address.

We understand that attendance can be difficult in the week so this year the event is scheduled for Friday 11th June.

Members Information

1825

The Committee are delighted to have elected to Membership:

Mark Harper QC, Brian Austin, Alistair Swindlehurst & Phil Scullion

TONY'S WINE REVIEW

First taste of Petrus from Interstellar wine cellar!

“ *The effects of different ambiances on wine have been studied closely for years, but a recent experiment has taken things rather to the extreme...* ”

How wine is stored – where, for how long and at what temperature – matters. It is commonly understood that wines should be laid down at a constant temperature of around 11°C–13°C. The bottle should rest horizontally so that the wine maintains contact with the cork to prevent it drying out, shrinking, and allowing oxygen to seep in. Furthermore, the storage area should ideally be a darkened place away from hustle, bustle, and movement. Wine, especially fine wine prefers to mature in the quiet dimness of a cool cellar rather than under the fierce spotlight of a busy department store.

The effects of different ambiances on wine have been studied closely for years, but a recent experiment has taken things rather to the extreme. On 24 March, twelve eager wine tasters went where no sommelier has ever gone before and sampled sniffers of Chateau Petrus 2000 which had enjoyed 14 months ‘cellaring’ in space!

This incredible experiment was part of a research project led by start-up Space Cargo Unlimited and involved the wine institute of the University of Bordeaux’s the ISVV. Twelve bottles of Petrus 2000, which retails at the extra-terrestrial price of around £3,500 per bottle spent 14 months outside our atmosphere before being safely returned to planet earth via a SpaceX ‘Dragon’ cargo ship in January this year. It was then flown to Bordeaux for analysis.

On 24 March this ‘space Bordeaux’ was tasted against a ‘normal’ case of Petrus 2000 which had been cellared under normal conditions here on Earth. Full analysis continues, but the initial samplers who were given the task of pitting their palates against the two wines reported some intriguing differences.



Well known wine expert Jane Anson commented that the ‘space wine’ sample was perhaps two to three years more evolved. In her report, she observed that: “There were more floral aromatics [and] the tannins were a bit softer and more evolved.” As only one bottle was tasted, it is yet to be ascertained whether these findings were constant across the whole case of ‘space wine’, yet it does appear that the 14 months spent in zero gravity did have a noticeable effect.

Organic matter is certainly put under increased stress when shot into a weightless environment. Perhaps this explains the strange differences between the ‘space wine’ and its earthly counterpart. Other variances were reported in relation to colour, but it should be noted that tasting notes can vary from taster to taster. It is still too early to determine any exact reliable data.

As well as the wine, 320 vine canes were also taken into space to see how they might adapt to their new environment. A full study and genome sequencing of both the wine and the vines will be underway in the coming months and could uncover further revelations.

Perhaps in years to come the Elon Musks among us will be able to lay their wine down in orbit, but, for my own part, I think I’ll stick to something a little less galactic!

COME  WITH US

I am sure we all have enjoyed testing our own culinary skills over the last 12 months but it’s time to sit back and allow someone else to do the hard work and head Chef Steven Wright and his team are raring to go. Whether you wish to celebrate a birthday, anniversary or just that we are out of lockdown and want to enjoy a great lunch with friends or colleagues why not consider booking a table or even a room in the Club? Whether you wish to celebrate a birthday, anniversary or just that we are out of lockdown and want to enjoy a great lunch with friends or colleagues, why not book a table or even a room in the Club. For more information on organising a private event and to outline your requirements please email events@stjc.org.uk.



CHEF'S *Selection*



POLLO AL CHILDRÓN

(Serves 4 people)

This classical stew has its origins in Aragon in the north-east of Spain. The combination of tomatoes, seasonal veg, herbs and spices (specifically paprika) deliver a warming dish which pairs well with a South African Cabernet Sauvignon, New Zealand Pinot Noir or if you prefer a white a Burgundian Chardonnay.

INGREDIENTS

8 large chicken thighs	2 tbsp of tomato puree
1x Spanish onion (diced)	200ml of chicken stock
1x bell pepper (diced)	400ml of passata
2x sticks of celery (diced)	1 tsp of brown sugar
1x large carrot (diced)	Salt and cracked black pepper
2x garlic cloves (crushed to a paste)	50ml of olive oil
30g of fresh thyme (leaves picked)	100g of black pitted olives
2 tbsp of smoked paprika	Fresh chopped parsley for garnish
100ml of dry white wine	

METHOD

- Place chicken thighs into a bowl and add half the olive oil, thyme, paprika, garlic and salt & pepper mix to coat the chicken. Cling film the top and place in the fridge for a few hours or overnight.
- Pre heat your oven to 180c.
- Place a frying pan on to a medium heat.
- Add the chicken thighs and the marinate into the hot pan and cook for about 4 mins on each side to seal and brown them.
- Place them into an oven proof dish and place the pan back on to a low heat
- Add 25ml of olive oil and all the diced vegetables and fry for 8-10 mins until soft.
- Add these to the tray of chicken.
- Place the pan back on the heat, add tomato puree and wine to deglaze the pan.
- Add to the chicken along with the stock and passata.
- Place some foil over the tray and put into the middle of the oven.
- Cook for 1 hour 30 mins.
- Take from the oven, scatter the olives and fresh parsley over the top.
- Serve the chicken thighs and sauce with boiled new potatoes and salad, or simply with some boiled rice.



SOCIAL EVENTS CALENDAR

May

Club Reopens
Monday 17th

Property Lunch
Tuesday 18th • 12.30-1pm

Chairman's Dinner
Friday 21st • 6.30-7pm

Associate Members Lunch
Tuesday 25th • 12.30-1pm

Wine Tasting
Thursday 27th • 6.30-7pm

June

Life Members Lunch
Tuesday 1st • 12.30-1pm

**Cultural Evening
(Eastern Europe) Dinner**
Friday 4th • 6.30-7pm

Retired Members Lunch
Monday 7th • 12.30-1pm

Property Lunch
Tuesday 8th • 12.30-1pm

**An Evening with Mena Hamoodi
(Women's luxury fashion)**
Wednesday 9th • 6.30-7pm

Founders Dinner
Friday 11th • 6.30-7pm

New Members Dinner
Wednesday 16th • 6.30-7pm

Manchester Day Lunch
Friday 18th • 12.30-1pm

Retired Members Lunch
Monday 21st • 12.30-1pm

Media & Tech Lunch
Tuesday 22nd • 12.30-1pm

Wine Tasting
Thursday 24th • 6.30-7pm

Associate Members lunch
Tuesday 29th • 12.30-1pm

For further information please contact:

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Don't forget to follow the Club on Twitter or join the WhatsApp Social Group!

