

St Patrick's Day Enjoy the Craic in the Club



If you like a big event and are prepared to party all day then this event is for you, pencil in **Friday 18th March**. Anyone who has attended a St Patrick's day event will know what to expect, those who are new to the Club will be in for a real treat. The Irish certainly know how to organise a celebration and this event is a full days

entertainment including both a traditional lunch and supper. The day is a fantastic combination of music, stories, jokes, Guinness, the fine Irish food and of course whiskey.

It starts with the traditional Oysters washed down with a Guinness, then follows a traditional 3 course lunch including some fantastic imported Irish cheeses. Host Simon Kennedy will address attendees and introduce the days speaker—and of course the band. Following the meal and before the band crank up the volume, he will then invite all to enjoy the Cheltenham Gold Cup on a big screen; where attendees will have the chance to buy a horse with proceeds going to a local charity. In the early evening a supper of traditional Irish stew will be served before a final live session with the band. This superb event celebrates not only Ireland's patron saint but the unique Irish culture. Members are recommended to book early as places have already been booked and space is limited.



A REVIEW OF THE FIRST YOUNG MEMBERS EVENT



It was great to hear that the first of a planned series of events was a sell-out and that all the attendees thoroughly enjoyed themselves with cocktails and canapés at the Club before darts at the Flight Club. In the photo, Club Chairman Howard Spargo is seen instructing his fellow Young Members on how his technique ensured that he finished top of the darts table following the matches at the Flight Club. **It is hoped that the next event will be a visit by a group of the Younger Members to one of our reciprocal Clubs.**

THE JOY OF *Jazz*

The jazz themed musical dinners have been extremely popular amongst the Members and the next event takes place on **Thursday 3rd**. Host, Club Treasurer Christine Kings has been exploring the history of jazz and its evolution. Discussion is encouraged following the musical interludes, which follows a superb 3 course jazz themed dinner. This month Christine will explore the jazz music of the 1930's. **For more information and to view the menu please contact Luke on info@stjc.org.uk.**

MARCH'S WINE TASTING

*South Africa—a wine producing country
with an interesting History*

“ *For much of the 20th century, the South African wine industry received minimal international attention. Its isolation was exacerbated by the boycotts of South African products in protest against the country's system of Apartheid.* ”

Following the end of dry January, we are hoping February's event, a tour around the former Eastern Bloc countries of Romania, Hungary & Georgia will attract Member's interest.

In March Tony will be taking our Member's on an exploratory trip of the winery's of South Africa. 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. Unfortunately the industry did not bloom in the preceding centuries with many growers gave up on wine-making, and instead chose to plant orchards and alfalfa fields to feed the growing ostrich feather industry. The growers that did replant with grapevines chose high-yielding grape varieties and by the early 1900's more than 80 million vines had been replanted.

This unfortunately created a surplus and a wine lake, some producers would pour unsaleable wine into local rivers and streams. To deal with this glut the Koöperatieve Wijnbouwers Vereniging van Zuid-Afrika Bpkt (KWV) restricted yields and set minimum prices that encouraged the production of brandy and fortified wines. For much



of the 20th century, the South African wine industry received minimal international attention. Its isolation was exacerbated by the boycotts of South African products in protest against the country's system of Apartheid. It was not until the 1990s when Apartheid was ended, and the world's export market opened up, that South African wines began to experience a renaissance. Many producers in South Africa quickly adopted new viticultural and wine making technologies. In 1990, less than 30% of all the grapes harvested were used for wine production meant for the consumer market with the remaining 70% being distilled into brandy, sold as table grapes and juice, or discarded. By 2003, the numbers had been reversed with more than 70% of the grapes harvested that year reaching the consumer market as wine. Yearly production among South Africa's wine regions is usually around 10 million hL (264 million US gallons) which regularly puts the country among the top ten wine producing countries in the world.

Tony has worked closely with head Chef Steven to carefully pair each red and white wine with a South African delicacy delivering a genuine culinary experience. This event allows Members to get to know one another in a fun and informal environment and offers a great opportunity to bring along friends and colleagues. The event takes place on **Thursday 31st March**, please reserve your places with Luke Fletcher - info@stjc.org.uk



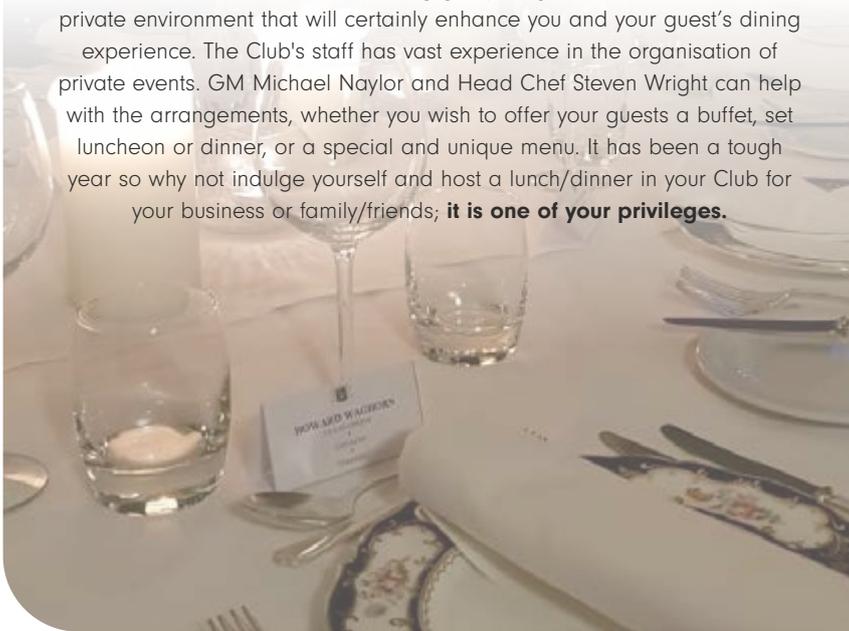
AN INTERNATIONAL EVENING THE MIDDLE EAST

The bar has been set high following the very popular and entertaining events focussing on Greece, China, and the Eastern Bloc. And on **Thursday 24th March** Members will be able to attend an event focussing on the Middle East. The event is hosted by fellow Member and International Women's Fashion Designer, Meena Hamoodi. At the event Members and their guests will experience and enjoy the distinctive cuisine, culture, art and music of the region.

ONE OF MANCHESTER'S FINEST AND SAFEST PRIVATE DINING FACILITIES

Now that all restrictions have been lifted and for those wishing to celebrate a family event or hold a private business meeting or lunch, the Club offers one of the most private and safest environments in the city. Very few, if any Manchester venues can offer their guests the superb facilities, service, and location that the St James's Club Membership enjoy.

So, whether you are 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 guest's dining experience. The Club's staff has vast experience in the organisation of private events. GM Michael Naylor and Head Chef Steven Wright can help with the arrangements, whether you wish to offer your guests a buffet, set luncheon or dinner, or a special and unique menu. It has been a tough year so why not indulge yourself and host a lunch/dinner in your Club for your business or family/friends; **it is one of your privileges.**



Members Information

I am pleased to announce that fellow Member Dr Kai Hung Lee Esq. DL LLD has been recognised in the Queen's New Year Honours list. Dr Lee has been awarded a CBE in recognition of his long-standing work in promoting education and cultural exchanges between the UK and China. I am sure we would all like to congratulate him on this honour.

The Club Committee and membership welcomes the following new Members:

Andrew Barlow, Darren Maw, Phillip Sotiriou, Robert D C Kirkwood, Frederick Hill and Leslie James Pilkington, Louise Nadine & Xavier Winton.

The Club is saddened to announce the death of Life Member, Christopher Richard Terras esq on 9th February 2022, our thoughts are with his friends and family. A

Service of Thanksgiving will be held at St. Philip and St. James, Alderley Edge, Cheshire on 10th March at 11am. No flowers please, but donations are welcomed if desired to the British Heart Foundation.

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
Website: www.stjc.org.uk

SOCIAL EVENTS CALENDAR

Lunching every day

12.30-2pm

Evening & Private Dining

Can be made by arrangement
of the Manager

MARCH

Joy of Jazz

Thursday 3rd
7pm

Retired Members Lunch

Monday 7th
12.30-1pm

Property Lunch

Tuesday 8th
12.30-1pm

St Patrick's Day Lunch

Friday 18th
12.30-1pm

Retired Members Lunch

Monday 21st
12.30-1pm

International Evening

The Middle East
Thursday 24th
6.30-7pm

Associate Members Lunch

Tuesday 29th
12.30 for 1pm

Wine Tasting

Thursday 31st
6.30-7pm



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

