Inside...
Vice Chancellors’ House Dinner
The new St James’s Room
Forthcoming events
As I sit down to pen what will be my last column for Club News, I cannot but reflect on what a tremendous privilege and pleasure it has been to chair this wonderful Club. I have been constantly aware of the shared spirit of fun and camaraderie that comes from our common membership of the ancient universities.

My life as Chairman has been made a lot easier by the support of the Vice Chairman, Joanna Tudor-Blakeway, by members working hard in the committees and by the dedication and professionalism of the Club staff, led by the Secretary, Alistair Telfer. Looking at the wealth of talent available to the Club through all the engaged members, whether on committees or elsewhere, I have no doubt that our future is secure for many years to come.

This brings me back to one of my recurrent themes - the fact that we hold the Club in stewardship respecting the heritage of those who came before, remaining relevant to the needs of the current membership and reflecting on what we can do to help address the challenges of those who follow. We are a society of over 5,000 individuals who share a common university background but who inevitably have diverse opinions on any given topic.

Such variety adds to the richness of our culture but requires a framework in which we can live together in an atmosphere of mutual respect. That framework is provided by the Club’s Rules and the Regulations, to which we all subscribe on election.

I am therefore puzzled by the small but noticeable number of members who, having agreed to abide by the Rules, appear to view them as optional or not having agreed to abide by the Rules, appear to view them as optional or not applying to themselves. Staff politely seeking to bring conduct into line are sometimes met with confrontation and abuse.

To those members, on behalf of the silent majority, I say: This is the Oxford and Cambridge Club, and the Club events, sports and social activities are there to help address the challenges of those who follow. We are a society of over 5,000 individuals who share a common university background but who inevitably have diverse opinions on any given topic.

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South Elevation
The Club, under the terms of its lease from the Crown Estate, is required periodically to repaint the exterior of the Club house. This year it was the turn of the south elevation (which of course can only be seen by members when visiting Marlborough House). The work was more complicated than usual because we aimed to reinstate the original appearance of the render finish. Years of weathering had eroded the lines that had been scored into the sand and cement render to make the Club house appear (from a distance) to be a stone structure. The Crown Estate’s inspector was pleased to see the restoration of these block lines. The Club has no discretion in the choice of colour; it is required to use Regent’s Park Cream.

In addition, the Club had gained planning permission to replace the windows of the third and fourth floor bedrooms. Westminster City Council does not allow the Club to fit double-glazed units. Accordingly we installed new frames containing high-performance, energy-efficient, thermal and acoustic glass, that has properties similar to those of double glazing.

While the scaffolding was in place the Club finalised the installation of the new kitchen extract system.

Coffee Room: Cash Desk; Wine Service Station; Fine Wines by the Glass
As predicted in Club News 133, a new cash desk has now been installed in the Coffee Room. Designed both to match the room’s decorative and architectural features and to be operationally effective, it can easily be removed to make way for events. It features the interlocked O and two Cs of the Blomfield cypher recently discovered on the staircase.

The reduced size of the new cash desk has allowed for the introduction of a wine service station on part of the site of the old desk. This makes it possible for wine to be decanted in the Coffee Room rather than, as was the case, behind the scenes in the Dispense Bar.

This development coincided with another change to the Coffee Room’s wine service, when, in December, the Club introduced the Coravin System (see page 32). This allows wine to be poured without pulling the cork. Instead, a thin, hollow needle is inserted into the cork. The bottle is then pressurised with argon, an inert gas that forms part of the earth’s natural atmosphere. When under pressure the wine flows through the needle into the glass. When the needle...
Club House

is removed the cork, being elastic, naturally reseals. The method ensures that the wine is not oxidised so that it can be preserved for weeks, months or even longer and allows the Club to serve expensive wines by the glass. In December two wines were available using the system: Châteauneuf-du-Pape Château de Beaucastel 2004 at £19.50 per 125 ml and Château Pichon-Longueville Comtesse Lalande, 2nd growth, Pauillac 1996 at £36.90 per 125 ml. The offer proved very popular.

Pall Mall Room Fireplace
The Club is slowly restoring the many fireplaces in the Club house. Over the years these have been neglected. This summer saw the turn of that in the Pall Mall Room. The hearth had been covered with a piece of wood and painted black. The wood has now been removed. Fine cast iron back panels and a new fire basket have been installed. The original marble surround has been cleaned and restored. The fireplace now provides a proper focal point to the room.

Doorknobs
During the August closure, work was undertaken to restore the Club’s front doors. This required the removal of 17 layers of paint, a process that took many days. The exercise disclosed that the black doorknobs were not, as had been assumed, made of wood but of early Victorian brass. They are almost certainly the original door fittings. They were removed, restored and are now back in place. Similarly it had been assumed that the doors’ black gloss surround was wooden. It turned out to be stone. The paint has been removed and the stone restored.

It is highly probable that the doors now look as they did when first hung in 1838.

New bedrooms
The Club’s programme of bedroom refurbishment continued over the summer. Seven bedrooms were given a soft refurbishment. The Club’s interior designer took the opportunity to eliminate steps within the rooms by raising some floors. This has made it possible to change some of the rooms from singles into desperately needed doubles. Although the rooms are not enormous, they do offer fine views over central London.

“Five bedrooms now have feature skylights, lit by LED, that both give more light and make the rooms seem more spacious”

The lighting levels in the rooms have been significantly improved. Five now have feature skylights, lit by LED, that both give more light and make the rooms seem more spacious. The reaction of members who have used these recently refurbished rooms has been favourable.

All Club bedrooms now have Vi-Spring beds which are made up using Egyptian cotton sheets.
The Club on Social Media

The Club has an online social media presence on Facebook, LinkedIn and Instagram. This is run by the Club Communications Administrator and monitored by the Club’s Communications Working Group. These media allow members who subscribe to them to keep up to date with news relating to the Club and its events and activities.

Instagram
The Club now has an Instagram account. Instagram is a photo-sharing social-networking service. Watch this account for official images of the Club house, events and guest speakers.

Facebook and LinkedIn: Enhancing Our Profile
The Club has designated private Members Only groups on both Facebook and LinkedIn. These accounts will carry announcements and information on events and offers.

Joining Club Social Media Accounts
Search Oxford and Cambridge Club on these social media sites to find the private groups. Any queries should be addressed by email to Abigail Cadogan, Club Communications Administrator, at club@oandc.uk.com.

Joanna Tudor-Blakeway, Vice Chairman

The National Memorial Arboretum

The National Memorial Arboretum’s new Remembrance Centre opened to the public on 21st October 2016. The Centre features three exhibition galleries, a restaurant, a coffee shop, a gift shop and a cloistered courtyard with garden. The Club, together with other clubs, livery companies and representatives of the armed services, has responded to an appeal to sponsor a paving stone for the Arboretum’s Heroes’ Square.

Club News

Club mugs and plates

Club mugs and plates are now available for sale. Each item shows the arms of one of the universities and is decorated in the appropriate shade of blue. They can be purchased at the Front Desk. Mugs are priced at £15 each, plates at £25 each.

Easter opening

As in recent years, the Club will remain open over the Easter weekend, from Good Friday, 14th April, to Easter Monday, 17th April. All facilities and services will function as usual, save that the Blomfield Room and the Gallery Bar will be shut and the Coffee Room will offer a weekend menu. The weekend dress code will be in operation throughout the period.
Secretary’s Notes

In my notes in Club News 132 Spring 2016, I wrote of the need for members to let us know about dietary requirements for events. I should like to say “thank you” to everyone who has heeded that request. Chef tells me that there are now fewer events. I should like to say “thank you” to everyone who has booked in advance using the website or by telephone.

Secretary

Alistair E. Telfer MBA HonDUniv FIH

Club Pancakes

Every year the Club gives its members the opportunity to prepare for Lent by attending the Shrove Feast. This year it will fall on 28th February. Naturally, the seven course banquet finishes in traditional style with pancakes.

Staff News

Staff Awards

August 2016

Runners UP

Syehna Androzyjczuk, Administration (Accounts and Secretariat); Stefan Alme, Coffee Room; Barbara Beck, Housekeeping; Rui Andrade, Bar, Banqueting; Colin and Serena; Stephen Lewis; Jane, Banqueting; Colin and Serena; David Cross, Front and Back of House

Overall Winner

Joe Stevenson, Kitchen

December 2016

Runners UP

Gabriela Caho Hernandez, Breakfast; Simone Santarelli; Lisa, Catering; Serena; Stephen Coope, Banqueting; Colin and Serena; David O'Connor, Support Services (Accounts, Maintenance and Secretariat)

Overall Winner

Margaret Fussater, Front and Back of House

Chef’s Recipe

Ingredients

- 200g/7oz plain flour
- 350-400ml/12-14fl oz milk, or ½ milk ½ water for a lighter pancake
- 1 tbsp. vegetable oil
- pinch salt
- 2 large eggs, lightly whisked
- 1 tbsp. vegetable oil
- 1 tsp. vegetable oil, for frying

Method

1. Heat the pan over a medium heat and carefully wipe the inside of the pan. Dip some kitchen roll in the oil and carefully swirl it round the pan to get a nice even layer.
2. Add just under a ladleful of batter to the pan and immediately start swirling it round the pan to get a nice even layer.
3. Cook the other side for approx. 30-40 seconds. Use a palette knife to lift the pancake carefully to look at the underside to check that it is golden-brown before turning over.
4. Add the other side for approx. 30-40 seconds and transfer to a serving plate.

The pancakes are said to originate in the need to use up perishable food stuffs before embarking on the penitential season, with its rules on fasting (eating less) and abstinence (abstaining from various foodstuffs). Over the years these rules have changed and are now perhaps as lax as they have ever been. In the past, however, abstinence has involved refraining not only from meat but also from dairy produce, oil and even wine. The Shrove Tuesday use of the pancake recalls that stringent regime. In other contexts the pancake can constitute an ordinary breakfast food, as in the USA, or menu item, such as the Crêpe Suzette.

In some parts of the world a raising element such as baking powder is used. The British pancake is unleavened.

Chef de Partie; Bartender; Lorraine Waiter; andre Gradissimo, Commis Sommelier to Executive Head Chef; Vasile Miron, Starter; Lea Woltra, Runner-up; Margaret Fussater, Overall Winner; Simone Santarelli, Runner-up; Anna Martin, Starter; Justin King, Runner-up; Andreas Brossi,Overall Winner; Andy Dodds, Runner-up; Andy Dodds, Starter; Tim Wood, Runner-up; Steve Ruse, Starter; David Sweetman, Runner-up; Liz Pinnock, Starter; Nicky Robinson, Runner-up; Eoin O’Callaghan, Starter; James Hackett, Runner-up; Steve Ruse, Starter; Liz Taylor, Runner-up; Steven Black, Starter; Nicky Robinson, Runner-up; Eoin O’Callaghan, Starter; James Hackett, Runner-up; Steve Ruse, Starter; Liz Taylor, Runner-up; Steven Black, Starter; Nicky Robinson, Runner-up; Eoin O’Callaghan, Starter; James Hackett, Runner-up; Steve Ruse, Starter; Liz Taylor, Runner-up; Steven Black, Starter; Nicky Robinson, Runner-up; Eoin O’Callaghan, Starter; James Hackett, Runner-up; Steve Ruse, Starter; Liz Taylor, Runner-up; Steven Black, Starter; 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The Club’s cellars hold at any one time over 40,000 bottles of wine. The Club also holds 12,500 bottles off-site in bond. This stock represents a very significant investment and is one of the Club’s greatest assets.

The vaults, which extend under Pall Mall, date from the 1830s when the Club house was being built. They are made in the traditional brick arch style. Over the years water seepage, both from the rising ground water and from the pavements above, has meant that it has become more and more difficult to keep the cellars dry and prevent the bottles from being affected by excessive damp. Although this has not so far caused problems with the wine, it has adversely affected the bottles; labels have become mottled and some have parted from the bottle.

The Club has therefore undertaken an ambitious programme to ‘tank’ the cellars and install a waterproof membrane on the walls, guiding any water that does penetrate the area down via a shingle trench in the floor to a sump pump which removes it from the cellar.

Wine needs to be protected from extremes not just of heat but also of cold and is best kept in stable conditions. Part of the current project is to ensure that wines are stored at the optimum temperature and level of humidity. This is being achieved through the installation of a Friaux Cellar air conditioner with heating and humidifier and remote thermostats. This should ensure that the Club’s precious wines do not deteriorate.

For practical reasons, storage needs to be systematic. The refurbishment provides an excellent opportunity to segregate the running and sleeping cellars. This means that the wines for day to day drinking will be more accessible and those laid down left undisturbed. One cellar will be reserved for Club wines. Moving the stock to allow for the refurbishment is a very complicated affair. Work has to be sequenced so that cellars are empty and available for refurbishment and so that they can be systematically stocked when the work is over.

The staff are to be congratulated; as I write, most of the 40,000 bottles have been moved without a single bottle being broken.

Four cellars have been refurbished so far and the difference in the conditions in which the wines are stored is significant. The last outside cellar is currently undergoing refurbishment and so the project should be completed by the time that this edition of Club News reaches members. When it is completed, all our wine stocks will be held in the best possible conditions.

Christopher Sayer
Chairman, Building and Fabric Committee

“The Club has undertaken an ambitious programme to ‘tank’ the cellars and install a waterproof membrane on the walls.”

For Wine Committee news see page 32

The Club’s 40,000 bottles are now stored in the best possible conditions.
St James’s Room

A new meeting room is available for members’ use

The names for the Club’s rooms come from a variety of sources. The older ones tend to be named after their current or past function (the Smoking Room, the Coffee Room, the Morning Room). The newer rooms, those carved out of parts of the Club house not originally available to members, carry the names of people associated with the Club or its premises (the King Edward VII Room, the Princess Marie Louise Room, the Blomfield Room) or locally significant names (the Marlborough Room – after the Marlborough House –, the Pall Mall Room). The latest room in the last category is the St James’s Room.

The St James’s Room, which can be found off the Front Hall cloakroom, has been created from the space previously occupied by the Club’s Financial Controller. The current holder of that post, Steve Drozdiak (see Club News 133 page 9), has chosen to sit in the next room with the rest of the accounts team, thereby freeing the space for members’ use.

His former room has been converted into a ten-seater meeting room, complete with conference table, telephone conferencing facilities and a large flat-screen television that can be used for presentations or video conferencing. It is air-conditioned. The room is a very useful addition to the existing rooms available for members to book. It is doubly valuable, since, when not booked by members, it can accommodate Club committees, freeing other rooms for hire by members.

Christopher Sayer
Chairman, Building and Fabric Committee

St James’s: the Area

The area derives its name from St James the Less, to whom a twelfth-century leper hospital on the site of what is now St James’s Palace was dedicated. This is St James the son of Alpheus, an Apostle, often identified with the brother of the Lord, the martyred bishop of Jerusalem and the author of the Epistle of St James.

Henry VIII acquired the hospital and surrounding land between 1531 and 1536, creating the Bailiwick of St. James. By 1552, the current St James’s Street had probably been laid out. The name is first recorded in the 1660 ratebook. In 1661, Queen Henrietta Maria’s trustees let the area to the trustees of Henry Jermyn, 1st Earl of St Albans, and its full scale development began. The following year, St James’s Street was placed under the control of statutory paving commissioners. One of these was John Evelyn, the diarist, who wrote that the street had once been “a quagmire”. By 1690, it appears that the street had its own pillory.

The Street continued to develop, its west side as a home to aristocratic houses, its east to high-end trade. In 1815 it was reported that the area “consists of elegant shops, which appear to a stranger rather as lounging-places than the resorts of trade and the busy pursuits of merchandize.”

From 1835 until its controversial demolition in 1957, the St James’s Theatre occupied a site in King Street. It saw a number of notable productions, including the premiers of Wilde’s The Importance of Being Earnest and Shaw’s Androcles and the Lion. The office block that replaced the theatre is called St James’s House.

Today the area with its many clubs, shops selling expensive goods, banks and offices continues to flourish.

Christopher Jordan
To book the St James’s Room, contact the Banqueting Team on 020 7321 5114 or at banqueting@oandc.uk.com
FORTHCOMING EVENTS

The Club’s programme for 2017 includes a Welsh-themed dinner for St David’s Day, a Mothering Sunday lunch, a House Dinner for The Lord Mayor and the first of a new series of dinners featuring Heads of House.

St David’s Day
Friday 3rd March
The Club started to mark St David’s Day in 2016. That dinner proved so successful that the Events Committee has decided to offer a similar event in 2017. This year, neatly avoiding Ash Wednesday which falls on the day itself, 1st March, the dinner will be held on Friday 3rd March.

Entertainment will be provided by members of the 30 strong Côr Meibion Gwalia. This London-based male voice choir was founded in 1967 and has a varied repertoire ranging from traditional Welsh songs, by way of opera choruses and show tunes, to contemporary pieces. Small by the standards of Welsh choirs, this choir is often chosen to perform at venues with restricted space, such as the Oxford and Cambridge Club.

The menu will include leeks, Welsh fillet of beef, four Welsh cheeses and Welsh cakes. This black tie event is timed at 7.00pm for 7.30pm.

High Table Dinner
Lord Smith (Chris Smith), Master of Pembroke College, Cambridge. Thursday 28th September
One of the ways in which the Club maintains its links with the universities is to offer both vice-chancellors and all heads of house honorary membership for their terms of office. To reinforce this relationship, the Club is instituting a new series of events, High Table Dinners.

The first of these will take place in the autumn. The idea is that heads of house will, over dinner, discuss how they approach their college role and compare the current experience of being at university with the time when they were a student.

Lord Smith, an alumnus of Pembroke College, Cambridge, became its 54th Master in October 2015. As Chris Smith he came to national prominence as the Member of Parliament for Islington South and Finsbury from 1983 to 2005. From 1997 to 2001, he served as Secretary of State for Culture, Media and Sport.

The detailed arrangements for the evening will be published nearer to the event.

Oliver Hafisdeh
Chairman, Events Committee

Mothering Sunday
Sunday 26th March
Every year the Club marks Mothering Sunday by holding a special lunch in the Coffee Room. Traditionally a day when families were reunited as apprentices were released to go home to their mother, that is their parish or baptismal church, it has developed into an occasion when children honours their mothers. In the UK it is kept on the fourth Sunday of Lent, Mid-Lent, Refreshment or Laetare Sunday.

This year the Club is offering a strong three-course menu with a choice of five starters, five main courses and four sweets or a selection of English cheeses, followed by coffee and petit fours. Guests will be greeted with a glass of champagne. This event usually sells out and so early booking is advisable.

House Dinner
The Right Hon
The Lord Mayor of London
Friday 7th April
The 689th Lord Mayor, Alderman Dr Andrew Parmley, has agreed to be the Club’s guest of honour at a House Dinner to mark his year in office.

A Manucian, Alderman Parmley attended Blackpool Grammar School, the Royal Academy of Music, Manchester and London Universities and Jesus College, Cambridge. He has been Chairman of St Nicholas Montessori Charity and International Ambassador for the London Symphony Orchestra. Currently he is Patron of the English Chamber Choir, of the London Youth Choir and of the London Docklands Singers, a Fellow of Royal College of Organists and an Honorary Fellow and Visiting Professor at the Guildhall School of Music and Drama.

The evening will begin with a Champagne Reception in the Smoking Room at 7.00pm for 7.30pm. Dress is black tie.
Killarney and Dublin

Ireland is a country with a patchwork landscape and a chequered history and our thoughtfully constructed programme enabled our party of 26 to explore both last October.

Our first three days in Killarney – The Malton Hotel, a country-house hotel situated in the town centre, providing our luxurious and convenient base – put the emphasis firmly on natural beauty. After an appetising taste of the countryside on Wednesday evening – excellent Kerry lamb at Rozzers restaurant –, the real thing arrived on Thursday when we boarded our coach for an anticlockwise tour around the renowned Ring of Kerry – the route around the Iveragh Peninsula. The spine of the peninsula contains the range of mountains known as MacGillicuddy’s Reeks, which includes Ireland’s highest mountain, the 3,406 feet high Carrauntoohil. As MacGillicuddy’s Reeks, which includes Ireland’s highest mountain, the 3,406 feet high Carrauntoohil. The weather was overcast but still and clear and the mirror surface of lakes multiplied the views. Fortified homesteads from the ninth and tenth century spoke of ancient occupation; so also the unseen Skellig Islands some eight miles out in the Atlantic: once home to a sixth-century monastery but now providing sanctuary only for birds.

We continue through Cahersiveen – its Daniel O’Connell Memorial Church the only one in Ireland named for a lay person – and pass Valentia Island, of transatlantic telegraph cable fame. Waterville – erstwhile holiday home of Charlie Chaplin – is our destination for lunch. Thence we return along the south coast through Sneem, where we meet John and Puck (pictured opposite), and on to take in striking views of the Lakes of Killarney. A full day: we had earned our excellent informal supper in the bar at the Malton that evening (not to mention the whiskey).

Stepping back in time

A new day and a new – or rather old – mode of transport. Our horse-drawn jaunting cars arrive, driven by their jareys, to take us through Killarney National Park to romantic fourteenth-century Ross Castle. As we admire Ireland’s only herd of native red deer amidst the developing autumn colours, we literally enjoy a feeling of times past! Back at the Malton, we transfer to our coach to visit Muckross House, built in Tudor-style in 1843 and visited in 1861 by Queen Victoria and Prince Albert. The Muckross estate was presented to the Irish Nation in 1912. An additional tour of the Dingle Peninsula, kindly offered by Johnie Collins, our charming driver from Limerick, completed another day of landscape and seascape.

Dublin and Trinity College

Dublin beckons us on Saturday and, pausing to delight in a final spectacular view of Killarney, we drive cross-country – the M7 motorway, completed in 2010, providing confirmation of recent ‘Celtic Tiger’ prosperity. The sumptuous Merrion Hotel – converted and enlarged from three Georgian town houses, one possibly the birthplace of the Duke of Wellington – welcomed us to the St Stephen’s Green area south of the Liffey.

Sunday morning’s orientation coach tour took us first for a visit to St. Patrick’s Cathedral. One of two cathedrals in Dublin – interestingly neither of which is Roman Catholic -, St Patrick’s is the Church of Ireland’s National Cathedral. The burial place of Dean Swift, it also contains a spectacular Boyle family monument and much else of interest. Our charismatic guide, Gerry Ronane, then conducted us around the key sights of Stephen’s Green – including Phoenix Park. One interesting, if temporary, sight was that of tram lines being extensively relaid throughout the city centre.

The afternoon took us out of town to Leopardstown Races for one of the final meetings of the flat race season. Monday commenced with a visit to Trinity College to see, in particular, the Book of Kells – that spectacularly illuminated manuscript believed to date from around 800 AD – and the stunning barrel-vaulted library (pictured above). A short walk then took us to the former Irish Houses of Parliament Building, since 1805, following the 1800 Act of Union, used by the Bank of Ireland. John McGrath, Premises Manager at the bank, gave a most eloquent talk in the House of Lords Chamber on the history of the building and associated issues. A stroll through the Temple Bar area took us to Dublin Castle for a tour of the State Apartments and Chapel Royal. We then took lunch and picked up our coach for a visit to Kilmainham Gaol. One hundred years on from the 1916 Easter Rising, which saw the ringleaders imprisoned and executed in Kilmainham, this was a moving and thought-provoking highlight of the trip. After dinner a visit to O’Donoghue’s bar delivered a perfect night-cap cocktail of Guinness and Irish music.

Tuesday took us up into the Wicklow Mountains south of Dublin. We wound our way out alongside Dublin Bay first to Powerscourt House and Gardens. The manufactured grandeur of the Italianate gardens stood in provocative contrast to the natural grandeur of the mountains. The grey day suited the bleakness of the mountain landscape perfectly as we made our way along the historic Military Road to lunch at the Wicklow Heather restaurant, replete with historic Irish literary manuscripts and first editions, and stopped to enjoy the peace of Glendalough – site of the sixth-century monastery of St. Kevin.

That evening the Kildare Street and University Club provided a welcoming venue for our farewell dinner – rounded off with an Irish song or two. A final visit to O’Donoghue’s completed the day. Our thanks are due to Christopher Kirker, Denis Moriarty and Christopher Jordan and also to Angy Kirker, Jinnie Moriarty and the Club’s secretariat for enabling us to appreciate the country at first hand. Oh, and if you’re wondering about ‘it’s not green for nothing you know’ – we hardly saw a drop of rain all week!

Bob Smith
Vice Chancellors’ House Dinner

On 17th October the Club dined in a new honorary member, Professor Louise Richardson, Oxford University’s Vice Chancellor since 1st January 2016. Professor Sir Leszek Borysiewicz, Vice Chancellor of Cambridge University, also an honorary member, was guest of honour. The Coffee Room was full.

Younger Members’ Halloween Dinner

The Younger Members held a Halloween Dinner in the Princess Marie Louise Room on Saturday 29th October. In a room decorated with life-size monster statues, the guests wore Club-appropriate Halloween costumes and, mercifully fortified by Champagne and Club wines, partook of seasonal dishes such as zombie lamb remains.
The cost of education, especially in boarding schools, has risen over four times in real terms since 1990. The author felt that the number of staff in schools had grown astronomically with too many promoted posts and that too many schools had spent money on “vanity projects”. North of Birmingham many independent schools are undoubtedly struggling because of the success of academies. Boarding schools that are heavily dependent on overseas pupils could face financial difficulties as the flow of pupils from outside the UK is set to decline. The debate about the charitable status of independent schools continues and partnerships with other schools in the state sector are often difficult to manage successfully.

Mr Peel remained optimistic about the future. Given that he sold all the books that he had brought with him, this stimulating occasion clearly inspired many of those who attended to read his book.

Richard Price
David Lough
No More Champagne – Churchill and His Money
17th November

Each year seems to produce another book on Churchill and we might have thought there was little more to be written about his life. However, David Lough’s talk gave a fascinating insight into an aspect of Churchill’s life which has received very little attention.

The author used both an interest in history and in journalism to delve into Churchill’s finances. This became possible with the release of the national archive. These contained significant sums from his books and journalism that his debts grew to over £4 million by the time of the crash of 1929, the next decade saw Churchill spending hugely and by the 1920s his debts had risen to £1.5 million, partly due to his purchase of Chartwell, which cost three to four times more than expected. Although Churchill could have cleared his debts when in 1921 he inherited £4 million from a distant relative and his mother’s estate, Mr Lough discovered that Churchill carried on spending at a prodigious rate including considerable amounts on gambling.

Losing over £1 million in the Great Crash of 1929, the next decade saw Churchill writing furiously to try to stave off the bank. He earned significant sums from his books and journalism but his debts grew to over £4 million by the time of the Anschluss in 1938. The author noted the importance of Churchill’s finances being rescued by rich friends.

At the outbreak of the War he turned to Brendan Bracken to supply a sum that would appease the bank. Within weeks of becoming Prime Minister Churchill again needed help to pay bills of £900,000 to avoid the bankruptcy which would have ended his tax as PM.

David Lough also explained that Churchill was an aggressive tax evader. When he became Chancellor of the Exchequer in 1924 he owed £400,000 in back tax and throughout his career he engaged in long correspondence with the Inland Revenue as he sought different ways of avoiding paying tax.

It seems that Churchill managed to compartmentalise his life, dealing with the demands of politics and his writings while at the same time coping with being aware that his lifestyle and reckless gambling could have produced financial ruin.

Intrigued by what we heard, many of those present decided to purchase a signed copy of this revelatory book. Richard Price

An Oxford Family

As one ascends the steps that lead from the Front Hall to enter the body of the Church house, one passes on the right the Club war memorial. One of the entries on the Oxford and Cambridge University Club’s First World War memorial relates to AR Chavasse, a Captain in the Royal Army Medical Corps (RAMC). Arthur Ryland Chavasse (1887 to 1915) attended Hertford College, Oxford. He was elected to membership in 1910 and remained a member until his death at Le Havre on 14th March 1916.

The Chavasse family has well established Oxford connections. Arthur’s uncle, Francis Chavasse (1846 to 1928) was Rector of St Peter’s College (now the chapel of St Peter’s College) and, before becoming Bishop of Liverpool, Principal of Wycliffe Hall.

Perhaps the most remarkable Chavasse is Arthur’s cousin and Francis’ son, Noel Godfrey Chavasse (1884 to 1917), the only person in the First World War to be awarded two Victoria Crosses and, like Arthur, a Captain in the RAMC. Noel attended Magdalen College School and Trinity College Oxford. He and his twin, Christopher (1884 to 1917), competed in the 100 metre race in the 1908 London Olympics. Noel, having taken a First-Class degree in Natural Science, read medicine at Liverpool where he took his MD in 1912. In 1913 he joined the RAMC.

When the First World War broke out he was a Lieutenant attached to the 1/10th (Scottish) Battalion of the King’s (Liverpool) Regiment. Promoted to Captain in April 1915, he won the Military Cross in Belgium in June, and was mentioned in Despatches in November. Noel won his first Victoria Cross on 9th August 1916 at Guillemont on the Somme when he attended to the wounded all day under heavy fire, and rescued three men the next day, altogether saving the lives of at least twenty men. Then on 2nd August 1917 at Brandebourgh he won a bar to his Victoria Cross for repeatedly crossing no man’s land in search of wounded men, even though he was seriously wounded himself. Two days later he died from the wounds he sustained.

His military headstone in the Brandebourgh Military Cemetery is unique in depicting two Victoria Crosses. That he was a non-combatant makes this double award all the more outstanding.

In 1923 Francis, having retired as Bishop of Liverpool, returned to Oxford and founded St Peter’s Hall (now College), of which Noel’s brother, Christopher, became first Master, a post that he retained until becoming, in 1940, Bishop of Rochester. Noel is commemorated in Oxford by a Blue Plaque unveiled at Magdalen College School in 2005 and by two VC paving stones laid in 2016, one outside the school and the other outside St Peter’s College.

Clive Jenkins
Special Interest Groups

The Club’s Special Interest Groups exist to allow members with shared interests to pursue them in a Club context. Encouraged and remotely coordinated by the Events Committee, they are administered by the members themselves, impose no burden on the Secretariat and devise their own constitutional arrangements. We feature contributions by the coordinators of the Art History Group, the Opera Group and the Mathematics and Science Group.

Art History
In 2016 the Art History Group arranged for two groups of members and guests to visit Siena, one in June, one in September. The visits were action-packed and each received expert tuition from Dr David Reid on the architecture, paintings and sculpture in the Duomo (pictured above), the Palazzo Pubblico and further afield at San Gimignano.

In the basement Giovanni Pisano’s original sculptures allowed close examination of the copies that adorn the facade. The original, restored The Life of the Virgin stained glass window by Duccio (1288) was even more impressive in its brilliance. We visited the Archivio di Stato to see the rare Bicherna and Gabella painted account-book covers, before enjoying a sunny al fresco lunch. In the fourteenth-century fortified Palazzo Chigi-Saracini we viewed the famous Chigi-Saracini art collection, much of it now owned by the Monte dei Paschi di Siena Bank. It is unlikely that there is enough space to rescue the bank from possible demise. The Palazzo is now the home of the Accademia Musicale Chigiana and one group was able to attend a chamber concert held in its Baroque auditorium.

more than a century ago now reveals that metalworkers of about 200 BC were also able to represent these motions in a compact mechanism that could be used to calculate astronomical phenomena. As Edmunds pointed out, after 2,000 years in the sea, a bronze gear train is scarcely recognisable by eye. Because the mechanism was too fragile to transport to an X-ray source, he and his colleagues had to bring a high-intensity X-ray source to the National Museum of Greece in order to probe its internal structure.

The results were spectacular, revealing intricate trains of gear wheels in three dimensions and two spiral scales on which results could be indicated by a rotating arm. One of these has 235 positions and links lunar months to solar years (235 months = 19 years). The other predicts eclipses using the periodicity of the so-called Saros cycle of 223 months (the periodicity of mutual alignment of earth, sun and moon). The original Greek inscriptions could be partly deciphered, and confirm that the mechanism could be used to define astronomical observations in which year the Olympic games were next due to be held!

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Mathematics and Science
The Antikythera Mechanism
On 7th October 2016, Professor Mike Edmunds, University of Cardiff, addressed the group on the Antikythera Mechanism.

Greek astronomers knew how to represent the motions of heavenly bodies in both arithmetic and in geometric form. An obscure bronze artefact, now known as the Antikythera Mechanism, lifted from an ancient ship wreck in the Aegean chamber, the Sala del Mappamondo. The left end wall depicts the famous Maestà by Simone Martini (1315), a rather different treatment from that of Duccio. It is opposite the equally famous and spectacular Giudicci di Fogliano fresco. Ambrogio Lorenzetti’s Allegories of Good and Bad Government provided scenes of great contrast and historical significance. The visit to San Gimignano, via the fortified medieval town of Monteriggioni, included viewing the rich collection of work by Benedetto da Maiano and Benozzo Gozzoli. A thunderstorm prevented the September group from climbing the tallest tower. That group also felt a momentary shudder – perhaps signalling the earthquakes that in November devastated parts of central Italy. We enjoyed our suppers together in typical Sienese restaurants, walked across the city several times and negotiated a large number of steps with no mishaps.

Jane Woolhouse

Opera
The group was set up in 2015 to develop opera-related activities for the Club.
We have a small but growing band of members who are keen to make trips to see the real thing and also to provide more Club-based events such as talks, viewings, recitals, maybe even dinners and parties. Recent outings include a trip with picnic to Opera Holland Park to see Die Fledermaus and a guided tour of the ENO. We also occasionally sit as a group at Club house dinners.

We are looking to explore such areas as the future of opera, opera and politics in the past, and the role of the director versus composer.

Our next event is scheduled to take place in the Club house on 23rd February 2017, from 7.00pm to 9.30pm, when we are planning to combine a talk, ENO Past and Present, by David Morris with the showing of a rare DVD clip (Peter Grimes on Aldeburgh Beach) and a networking discussion. The total price, including some food and drink, is £20. David Morris has had a life-long passion for opera for over 40 years, has seen over 900 operas, attended nearly 3,000 performances and has an extensive opera CD collection. He is very interested in the future of opera in this country in all its aspects.

For further information, to let me know that you would like to attend the event on 23rd February or to join the group’s email list, please contact me by email gerard@dugdill.com or call +44 (0)7900 267988.
Gerard Dugdill

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Gerard Dugdill
Reciprocal Clubs

Vince O’Brien, Chairman of the Catering and Services Committee, reports on his recent visit to two reciprocal clubs in the USA.

The Yale Club of New York City
I stayed at the Yale Club from 12th to 15th September 2016. The Yale Club is situated on Vanderbilt Avenue in Central New York. It has 11,000 members and feels more like a hotel than a Club. Over the years it has been heavily subsidised by the university, to the tune of some $11 million for its last major re-fit, and it offers everything you would expect from a good hotel, including restaurants, gym, swimming pool, laundry service, business centre and squash courts.

The “Club” parts are, nevertheless, impressive. I spent an afternoon working in the club’s very peaceful library. Its good Wi-Fi and computer-charging facilities made this a very pleasant experience.

The dress code is much more relaxed than at the Oxford and Cambridge Club. Properly tailored denim is allowed and ties and jackets are not compulsory. Some years back they were struggling to attract younger members and they invested heavily in things that were most popular with the membership. This I think led to the pool and gym being expanded, and some relaxation in the dress requirements.

Random observations
• The very casual dress code makes it feel like a university campus rather than a “West End style” club.
• The bedrooms had everything that I needed, save for a minibar (stocked with water).
• The showers and bathrooms and toilets provided were good and there were plenty of towels etc. In this respect it was better than the Waldorf, which I visited two years ago. The excellent Wi-Fi was quick and easy to access for all devices.

The University Club of Washington DC
I had an overnight stay on 15th/16th September at this club, followed by breakfast and a very quick lunch. It is much smaller than the Yale Club but beautifully turned out and very elegant. It is in a good part of Washington, a walk away from the White House and the major sights.

Main thoughts
• The club offers excellent service and very friendly staff.
• The check-in is on a par with any hotel

Random observations
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Negatives
• The club is in a noisy part of town; light sleepers beware!
• There is no water in the rooms.

Overall this was a first class experience and, at $335 per night for a single room, great value.

Further information:
www.universityclubdc.com
www.yaleclubnyc.org
A full list of reciprocal clubs is available on the Club’s website.

The University of Virginia is a public university. It was founded by Thomas Jefferson in 1819. The Colonnade Club was established in 1907 to foster social, cultural, and intellectual interchange among its members and “to promote the welfare of the University and its faculty”. The Club occupies Pavilion VII, the oldest building on the Lawn.
The Library Committee

Looking to the future

The Library is at the heart of the Club and it is a great pleasure and privilege for me to be following in the footsteps of my predecessor, Stephanie Kenna. I would like to take this opportunity to thank Stephanie for the very considerable work she has done and continues to do for our Library.

I am very fortunate to have the opportunity to work with a wonderful Library Committee and with Huw Williams, our valued and accomplished Librarian. Both committee and Librarian are passionate and insightful about the next steps for our Library. They are all, above all, especially generous with their time and balance the seriousness of our vision with an appropriate sense of humour. Thank you to Huw and my marvellous Library Committee!

The results of the most recent library survey will help guide our direction and sharpen our focus. Future surveys will continue to incorporate questions about the library.

Much needed new lighting fixtures have been agreed with the Building and Fabric Committee and will be installed in the late spring of 2017.

The Committee continues to examine the library stock, replenishing, refreshing and weeding where necessary. The selection of books is a key part of every meeting of the Library Committee. We choose recently published texts which we believe will be attractive to members. Of late we have increased the number of monthly acquisitions, offering members a monthly feast of new books and an ever growing collection covering wine, food and sports. The magazine offering has expanded, incorporating exciting new titles, particularly so far as sport is concerned. The Committee is always keen to hear from members about the Library and with proposals for new books and magazines.

Our Librarian continues to be based in the North Library, offering guidance and support to members about our books. The RFID system remains in the South Library. It has transformed the self-issue and return system of borrowing books. If you do have any questions about this system, do ask the Librarian or a member of the Library Committee all of whom would be happy to offer assistance.

The Library belongs to the members and as members we are continually trying to maintain a balance between keeping the ethos of what we have, as well as moving forward. We will update members as new projects move forward.

In the meantime, please continue to enjoy and cherish the splendour of our Library.

Amanda Sara
Chairman, Library Committee

“Of late we have increased the number of monthly acquisitions, offering members a monthly feast of new books and an ever growing collection covering wine, food and sports”

Reflections of a member

When Richard Price, then Chairman of the Club, suggested to me some years ago that I might wish to join the Library Committee, I imagined to serve would be effortless. In my naivety I had visions of being asked to suggest new books and examine new acquisitions. Such delusions were quickly dispelled.

The Committee liaises with other Club committees on furnishings and lighting. It works to identify and protect what is a valuable heritage collection. It tries to minimise losses, for example by the recent introduction of a new RFID system (see Club News 132 page 28). It reviews the requirements of members in terms of magazines and periodicals. Members of the committee weed out books to create space for new acquisitions. Small innovations like the smart new bookmarks and the packs for new members have proved very popular.

The surveys which are conducted from time to time demonstrate how members value their Library. I have no expertise in librarianship or in technology, but others do and we all rely on our amazing Librarian, Huw Williams. In Amanda Sara we have a new and energetic Chairman who carries forward the work of her predecessor, Stephanie Kenna.

In 2017 members will continue to see further changes and refinements in their Library. The Library belongs to members and we rely on them for their suggestions. I am not alone in judging the Library to be the jewel in the crown of the Club. It provides an exquisite setting where members can work, can browse, can borrow. They can, indeed, even borrow from the London Library. They can be served refreshments and, perhaps, even occasionally, can snooze!

Bruce Burnham
Wine Committee

Now that the review of all our House and Club Wines has been completed with the selection of a new House Red from Italy, a Montepulciano d’Abruzzo 2015 II Faggio, the Committee has been looking to develop the New World selection as well as finding some mature Red Burgundy for immediate listing.

The introduction of the Coravin System (see page 5) to enable single glasses of fine wine to be served while maintaining the integrity of the wine left in the bottle is enabling members to enjoy tasting and drinking wines that they might not previously purchase by the bottle or to round off their dining experience with a better wine than those usually offered by the glass or half carafe. Initially the wines offered have been Châteauneuf-du-Pape Château de Beaucastel 2004 and Château Pichon-Longueville Comtesse Lalonde 1996.

In 2017 the Wine Tasting events will take place in the Marlborough Room which will make the evenings both more comfortable and more professional. The room has an audio visual facility, is air-conditioned and allows all attendees to face the speaker; more importantly the wines can be poured out during the tasting rather than before the event, avoiding the issue that arose at the two recent Burgundy tastings of wines becoming too warm or receiving too much aeration.

On balance the French wines showed better, partly as they had more maturity than their competitors; this reinforces feedback from the New World tasting in September that the Club should consider laying down some higher level non-European wines to await ideal maturity so that they can be compared with wines from more traditional regions. John Casson MW, Chairman, Wine Committee

Gourmet Dinner with Derek Smedley MW, 4th October 2016

Derek Smedley is an annual presenter at the Oxford and Cambridge Club. He has had more than fifty years’ experience in the Wine Trade and has been a Master of Wine since 1969. It was a great compliment that Derek selected all the French wines from the Club Wine List and understandable that to find non-European comparisons he looked at higher quality wines than those currently available in the Coffee Room. Following a fascinating comparison of Nymethon Classic Cuvée 2010 with Bollinger Special Cuvée, he outlined his theme for the evening Derek explained that we should no longer believe in an Old World v New World dichotomy, but rather that all the newer wine producing countries now make very good to exceptional wines and these should be assessed on quality alone. New World wines included Chardonnay from Rameau River, New Zealand, made by Michael Bajrkovich MW, Syrah from Aurelio Montes in Colchagua, Chile and Cabernet from Nicolás Catena of Mendoza, Argentina; all three are pioneering wine-making families. The dinner concluded with the Vin de Constance from the Klein Constantia Estate; apparently this was the last wine drunk by Napoleon!!

The dinner concluded with the Vin de Constance from the Klein Constantia Estate; apparently this was the last wine drunk by Napoleon!!

The Wine Dinner format limited us to either cheese or pudding, so we asked Chef whether a cheese soufflé would be practical. Baraqueting was at full stretch that night, even so, the kitchen was dedicated for a while to producing soufflés for us all, quite a feat! These were accompanied by a 2006 Côtes Rôtie from René Hasting, a fine and long, and the wine of the night. John Huntingford Member, Wine Committee
The future of our Club

Emma Foster, the new Younger Members’ Chairman, on the importance of the Club’s under 35s

I was initially taken aback to receive the Editor’s note asking me to write an article for Club News. Doesn’t he know that one of the primary attractions of a physics degree is the lack of essays? However, the requirements of the role of Chairman of the Younger Members’ Committee are many and various, and I am glad to have the opportunity to introduce myself and share some thoughts about the Younger Members.

So, briefly, my personal credentials for membership are a BA in Physics from Cambridge and an MPhil in Economics from Oxford. Each of those experiences, marked more by similarities than differences, has been a hugely valued part of my life (and also allows me to answer that perennial opening question “Oxford or Cambridge?” with a thoroughly positive “Both”). Though I have long left behind physics and economics in favour of a career currently in fashion and e-commerce, I regard my membership of the Club as an extension of that university experience – my college in London, the source of many good friends, my excuse for owning a double-figure number of ball gowns, and a much larger part of my life than I could ever have imagined when I first joined.

Despite serving on the Younger Members’ Committee for several years now, I have only recently discovered how new it is – I am only its fourth Chairman. I am therefore proud to say that I believe we are going from strength to strength. The Younger Members are active and enthusiastic members of the Club. We hold a regular and broad range of events (to which all are welcome), including dinners, drinks receptions, and more – recent highlights have included a gin tasting and an Asian art gallery tour – and, through the Inter Club Group, we attend events at other clubs in return for hosting an annual event at our own. Since the summer, every event has sold out (Younger Members – please buy your tickets to the next one!) and we aim to run an even more compelling and successful series of events this year. I am grateful to each of my predecessors as Chairman for building the Younger Members’ community to the point where this is possible.

Whilst the Younger Members are doing extremely well, I am conscious that we are members of the wider Club. Our Committee and events are hugely important in encouraging the Younger Members to get to know each other and to use their Club – but are also, I believe, a step towards participating more generally. I find that the Younger Members are increasingly in evidence throughout the Club, and while I have always enjoyed attending Club events, I feel that more Younger Members are starting to take part. I should like to encourage this – and now that the Club has a Chairman it is possible.

“...I have always enjoyed attending Club events, I feel that more Younger Members are starting to take part.”

The relationship with Huntercombe Golf Club was much in evidence over recent months. It was there in June that the Annual Oxford and Cambridge Club Golf Day took place and Charles Doyle, a member at Hankley Common, successfully defended his title as Club Champion. Then, in November it was there that the Club played foursomes matches both against Huntercombe members and against the Oxford University Divots (photograph above). One or two members have taken up the Affiliate Membership referred to in Club News 133.

Enjoyable matches were played against the Woodpeckers at New Zealand G.C. and against the Reform Club at Ashridge; in addition we combined with the Wine Trade to play against The Rifles at Swinley Forest. All were victories for the Ox&Cs teams.

A team was entered for the Bath Cup, always played at Woking G.C., in early October, between twenty traditional London Clubs; our playing partners were the Army and Navy Club who had won the competition in 2015. Christopher Pett captained the Oxford and Cambridge team that also included Mike Anderson, a winner of the President’s Putter in years gone by, Tim Russell an eminent old Stymie and Club Champion Charles Doyle. The winning team in 2016 was The In & Out and Bath Club, the first time the donors of the Bath Cup had ever won the event; the Honourable Artillery Company came a very close second.

Most matches are played at weekends and it is hoped that some younger Club members might like to take part. We will play against the Cambridge University Stymies at Royal Worlington on 5th March and against the Woodpeckers at New Zealand on 29th July. The Golf Day will be held at Huntercombe on Thursday 8th June 2017 and members are encouraged to bring a guest.

For further information about Club Golf, please, in the first instance, contact John Casson at cassovin@aol.com.

John F Casson
Chairman of the Golf Committee

SPORTS REPORTS

The regular columns on Bridge, Chess, Squash, Snooker and Golf are a guest.

Younger Members Committee...
Chess
The Club's chess team in the Hamilton-Russell Cup competition had a warm start to the season. The first match, against the new National Liberal Club team, took place at the end of a late summer day when the thermometer had reached 26°C. The host Club's reception was full of warmth too, as the photo (below) of the two teams shows. A 6-0 success in this match was followed by a 4-2 victory over the Athenaeum. Successful 6-2 defeats by the RAC and the MCC, however, have left the team with no realistic chance of winning the Cup this season. A more achievable target is to match last season's third place.

The friendly chess team has been more consistent, winning all but one of its matches. Fifteen players have appeared at least once for the team. A further six players have only played in Cup games, making a total of 21 members who have represented the Club in inter-club competition in the first half of the season.

The remainder of the 2016/17 inter-club programme will take place in January, February and March, with a match scheduled almost every week.

The majority of these matches are away from home, which gives players a chance to visit other clubs. Dinner after the match is provided by the host Club, so there is the opportunity to sample their culinary offerings as well as their skill at the chess board.

Peter Webster
peter@thea.ltd.uk

Bridge
At the end of last year, and after fifty-five years in charge, I gave up the chairmanship of the Club’s Cards Committee.

Steven Blair has kindly agreed to replace me and his appointment, from the beginning of this year, has been ratified by the General Committee.

His email is: stevenablair@gmail.com.

In this, my last bridge article for Club News, I look back on how bridge activities have expanded: regular monthly duplicate tournaments; matches against the two universities; a biannual Chicago tournament.

Graham Osborne will organise our Devonshire Cup teams and teams for matches against other clubs and the alumni.

Paul Russell will organise the Varsity match and our matches against the two universities.

I have enjoyed my stint and hope to continue to play at the Club.

Meantime, I wish my successors good fortune and thank them for volunteering.

Michael Raye

From 2016 onwards Steven Blair, assisted by Stuart Horwich, will be responsible for the promotion and organisation of our monthly duplicates, and for the biannual Chicago tournament.

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Squash

Squash Coaching Lessons
Lessons between September and December were almost fully booked. I hope that all those who have had lessons have found them useful and enjoyable. New lesson dates and times can be found on the website. If you would like to book a lesson please email squashcoach@oandc.uk.com.

Club Online Rankings
The online ranking for the Club currently has twenty-five members, of whom twenty-two are male and three female. It continues to be a used resource for our members below Bath Cup standard. If anyone is keen to join please go to www.squashchampions.com. The service is free.

Bath Cup
The Bath Cup is a strong league played between London clubs. Our Club is the only club to have two teams in division 1, but with ability split between the teams, this season it has proved challenging to compete as strongly as we should have liked. Our third team, in division 2 is holding strong at mid-table. Our veterans’ team, supported by Mark Howard, has also been competing in the veterans’ division. I am sure that we wish them all the best for the second half of the season.

Internal Club Championships
The internal Club Championship will start in February, with the finals evening at the end of March. Please do email me if you would like to enter.

Kerri Lancaster
squashcoach@oandc.uk.com

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Snooker

Many members enjoy playing a frame or two of snooker in the serenity of the Billiard Room before or after dinner. Feel free to venture downstairs to see for yourself the marvellous facility at your disposal.

The room can be booked in advance by telephone or online in the Members’ Area of the website. If you plan to attend, please email clubevents@oandc.uk.com or sign up online in the Facility Booking section of the Members’ Area.

I look forward to seeing you there!

London Clubs Snooker (Handicap) Competition 2017
For the first time, the Club is entering the annual London inter-club knockout competition. The twelve clubs involved this year each field a team of four, and every tie is decided on the basis of four frames of singles and two of doubles, with a tie-break frame if necessary. Team handicaps are determined on the basis of results in previous competitions, so we shall be starting from scratch.

The round dates are confirmed in the Club Newsletter shortly beforehand.

If you plan to attend, please email clubevents@oandc.uk.com or sign up online in the Facility Booking section of the Members’ Area.

I look forward to seeing you there!
New Members

A warm welcome is extended to the following new Members who have been elected since July 2016.

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With over 40 en suite bedrooms, the Oxford and Cambridge Club offers members and their guests a home from home in the heart of the capital. All rooms are equipped with flat screen televisions and free Wi-Fi and come with inclusive continental breakfast and complimentary newspapers. The Club’s weekend discounts offer members particularly good value.

To enquire about prices and availability, telephone +44 (0) 20 7321 5149, email reservations@oandc.uk.com or visit www.oxfordandcambridgeclub.co.uk