

Issue number 93 December 2015



COLD STEEL

RED GROUSE

LEE HO

OLD HAT

HOT DOG











The East India **Club directory**

The East India Club 16 St James's Square, London SW1Y 4LH Telephone: 020 7930 1000 Fax: 020 7321 0217

Email: secretary@eastindiaclub.co.uk Web: www.eastindiaclub.co.uk

DINING ROOM **Breakfast**

Monday to Friday 6.45am-10am 7.15am-10am Saturday 8am-10am Sunday

Lunch

Monday to Friday 12.30pm-2.30pm 12.30pm-2.30pm Sunday (buffet) (pianist until 4pm)

Saturday sandwich menu available

6.30pm-9.30pm Monday to Saturday Sundays (light supper) 6.30pm-8.30pm

Table reservations should be made with the Front Desk or the Dining Room and will only be held for 15 minutes after the booked time.

AMERICAN BAR

11.30am-11pm Monday to Friday Saturday 11.30am-3pm & 5.30pm-11pm Sunday noon-4pm & 6.30pm-10pm

Members resident at the club can obtain drinks from the hall porter after the bar has closed.

EAST INDIA ROOM

Monday to Friday. Light food and wine menu. Use of electronic devices on silent is permissible.

SMOKING ROOM & WATERLOO ROOM

Drinks and light menu from 9am to 10.30pm. Saturday and Sunday 10am to 10pm.

BILLIARDS ROOM

Open to members from 9am to midnight. Pass keys will not be issued after 11pm.

Open to members from 6am to 10pm. Suitable attire must be worn.

BEDROOM CHARGE

Includes early morning tea, newspaper, English breakfast and VAT. All bedrooms are non smoking.

Members

Single with bath / large shower £110 (£66*) Single with shower £91 (£56*) Single without facilities £74 (£47*) Double or twin room for single occupancy F144 Double or twin room for double occupancy £161 St James's Suite £267

Reciprocal members & guests

Single with bath / large shower £140 (£86*) Single with shower £121 (£76*) Double or twin room for single occupancy £169 Double or twin room for double occupancy £191 St lames's Suite £297

* Special rate on Friday, Saturday, Sunday and bank holidays

MEMBERSHIP CARDS

Members are required to carry their membership cards at all times when visiting the club. It is essential that they are produced when signing for charges to accounts.

GIFT SUGGESTIONS FROM THE SECRETARY'S OFFICE



Tie your own and, for emergencies, clip on. £19.50



Cufflinks





Club blazers £315/£345 (navy) £345 (sports)



Club waistcoats £170



Blazer buttons Double breasted. £45 Single breasted. £30

Club print

A picture of the clubhouse on a typical London early evening. 52.5cm by 40cm. £61.50



TUMBLERS Square tumbler

Engraved with club crest, £18.50



Cut glass tumbler Engraved with club crest. £30





Decanter

BOOKS & CDs The East India Club - A History

by Charlie Jacoby. An up-to-date look at the characters who have made up the East India Club. £10



Club song Awake! Awake!

A recording of the club song from the 2009 St George's Day dinner. £5





OTHER ITEMS



Club shield £35



Chocolate mint creams £8



Mua

£14

Golf balls Titleist golf balls. Bearing club crest. £29 per dozen



Golf tees

Tin of 50 'personalised' East India golf tees. £7.75



Golf umbrellas Made in club colours of silver,

blue and red. £17

Post and packing for non-breakables from £3. Breakable items are for collection from the club instead of posting.

CLUB WINE:

See page 17 for details

Club diary...

January

14 January Wine tasting for beginners 19 January Library lecture & dinner 20, 26, 28 January and 3 February Visit to Wellington Barracks 29 January Casino evening

February 4 February Burns Night supper **26 February** Rugby lunch England vs Ireland

March

3 March Gourmet evening
11 March Rugby lunch England v Wales
22 March Library lecture & dinner
27 March Boat Race

April 3-10 April Rorke's Drift visit 14 April Young members' dinner 21 April St George's Day dinner

Bank Holidays

Over bank holidays, bars and catering are closed but accommodation and continental breakfast is provided. This applies after breakfast on the Sunday of the bank holiday weekend and through the Monday.

Christmas

The club closes after lunch on Wednesday 23 December 2015 and re-opens at 9am on Monday 4 January 2016. The cloakroom and day lockers will be cleared of left items. The Royal Air Force Club at 128 Piccadilly kindly offers its facilities to our members. Please book on 020 7399 1000.



East & West

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Cover photo: motoring section car rally. See page 10

A full autumn season included library lectures, rugby lunches and of course the motoring section's super rally. Looking forward to 2016, there is a trip to Rorke's Drift to keep us, as the chairman says, 'in a good mood'

CHAIRMAN'S REPORT

t is not often these days that a 25-yearold blonde stops in her tracks and stares admiringly in my direction. But travelling through South London in a gleaming red classic MGC from Brooklands en route to St James's Square produced such a result. The



The chairman, members and guests enjoying the Agincourt lecture

cavalcade taking part in the second ever East India Club classic car rally included an Aston Martin, fine Mercedes sports cars and coupés from the golden days of the 1960s and 1970s, a Lotus Esprit (white, like Mr Bond's submarine version), a 1926 Rolls Royce (with the characteristic red RR badge on the handmade radiator – it changed to black in 1933), a rare Series I Land Rover known as 'Ermintrude', a red and white Austin Healey 100/6, a lovely

white Bristol 408, a rare Gilbern GT (only 280 were ever made) and a BMW Alpina providing more modern contrast. What a fine sight. After an hour of cruising around the Mercedes test circuit and a visit to the

excellent Brooklands museum, we were entertained to dinner in the East India Room with the cars safely parked in the gardens. I am sure this will become another highlight of the club's year.

The summer has passed and the club has continued to be active and busy. The Harvest Festival service at the Chapel in the Tower of London was a delight. Many members took advantage of the club's allocation of tickets for the Rugby World Cup and the rugby lunches have added a special extra to the

series of matches. Nick Farr-Jones, speaking at the first rugby lunch, was modest enough not to predict an Australian win.

During the summer, the single bedrooms on the fifth floor received a substantial refurbishment with a new look and improved large showers in the en suite bathrooms. I hope you will enjoy the improvements and let us know your impressions as we wish to refurbish more single and en suite bedrooms over the next couple of years. I would like to remind members what excellent value our accommodation represents – nowhere in London offers such comfort and value followed by a magnificent breakfast.

Many members are now paying their accounts by direct debit. As we are about to send out the subscription renewals for next year, there will be a reminder that subs can be paid by direct debit. This does not suit everyone, of course, but it represents a substantial saving in costs for the club if you can opt for it, so thank you in advance.

Please also note some changes to raising money for the staff fund outlined on page 8.

I hope you enjoy this edition of *East & West* – we are about to make it available on Kindle. Another new development over the next few months will be to have some pictures and information on the members' area of the website that will introduce members of the committee and of the subcommittees. We are lucky enough to have many interesting and able people giving their time and expertise to help deliver ever better services for members and it is right, as a member pointed out at the

AGM, that members should be able to get to know them better.

Our library lectures have again given us great entertainment as well as education and Anne

Curry's excellent exposition of the Battle of Agincourt was a stirring reminder that we do sometimes win the international tests. Next year there is a trip planned to Rorke's Drift.

The Christmas season is on as I write and I am already feeling quite festive. Enjoy the warm reception of your club over the short days and cold nights of the winter. There are treats for everyone every week. I wish everyone a joyful season, a happy new year and, as always, a big thank you to our staff.

Iain Wolsey, chairman

66 Agincourt - a stirring

reminder that we do

sometimes win

The autumn programme saw triumph for the backgammon section in a major win against the Union, while young members were active in rugby and other sports. At the other end of the age scale, the club's president celebrated his 90th

Micky turns 90

icky Steele-Bodger held his 90th birthday party at the club. The president and former chairman, who played a great part in changing the club's fortunes for the better in the 1980s and 1990s, celebrated with his family, as well as surprise drinks given by members of the committee.

Micky has served on the committee since the 1980s, now in an honorary non-voting role as president. He is best known as a rugby player and administrator, including an unparalleled record of service to the Barbarian Football Club. He played the first of his 13 games as an uncapped 20-yearold wing forward in February 1946. A year later he played in England's first official post-war international and stayed in the side for two complete seasons and nine caps before a serious knee injury finished his playing career. Meanwhile he captained the Barbarians twice and scored the first try in the club's historic and inaugural match against Australia at Cardiff Arms Park on 31 January 1948. He has also been an England selector (1953-68), tour manager, RFU president (1973-74) and chairman of the International Rugby Board.



The committee and friends celebrate Micky Steele-Bodger's 90th birthday in the Canadian Room

Backgammon

All to play for

storming start to the backgammon season saw the club beat the Union 10-8. Phil Boyle was hero of the night clinching our victory with a fantastic final game of the evening. This was followed by a 14-4 loss to the MCC, but with two matches played the East India backgammon players are lying third equal on the leader board of London clubs.

As well as the league matches, the London club backgammon scene is friendly and sociable, with events such as the Interclub Backgammon & Supper evening at Hurlingham where individuals play for the

Bishop's Cup, and the annual Roehampton Mulled Wine and Mince Pies Backgammon evening. To keep up to date with London club backgammon, visit MCCBackgammon. com and click on the London League tab.



The Hurlingham reflected in the Bishop's Cup

Sports shorts

Rowing

ollowing on from the club rowing section's affiliation to British Rowing (formerly the ARA) it is eligible to enter events as a club and row under the club's own name and colours. This leads to invitations to events such as regattas and the British Rowing Indoor Championships, held at the Olympic Velodrome in Stratford after East & West went to press. The rowing section may have an opportunity to crew the *Gloriana* (HM The Queen's rowbarge) at some event. Please let the club rowing captain know via the secretary if you would be interested in taking part in an EIC crew for this.

Ascot

ates for the club's box at Ascot are now available and on the noticeboard. It costs from £350 for members to book, and events next year include Royal Ascot, a fireworks spectacular and a beer festival. Email secretary@eastindiaclub.com

Snooker

t has been a busy autumn for the snooker section with, most recently, a weekend win over the United Club of Guernsey. The majority of the frames were won on either pink or black.

In the recent Devonshire Cup, the club's internal competition, there were upsets as new players emerged on the scene. In the deciding frame of Jack Swindon's final with the gritty Henry Morris, Jack's excellent potting won the cup for the first time.

We are looking forward to the imminent St James Cup competition, our hard-fought six-monthly match with our friends from the RAC. The East India Club continues to lead the way amongst the London clubs sponsoring the annual London Inter-Club competition.

The snooker section is delighted to have new players this year: upcoming talents Luke Gibson, Dave Creamer and Jack Swindon have all represented the club with some fine match play. Playing for the club team is an excellent way to tour clubland and improve snooker skills. East India members of all abilities are invited to join us for weekly club nights on Wednesdays in the Billiard Room.

Still more events followed the 200th anniversary of the Battle of Waterloo, which included a visit by the Princess Royal to the club. Spectacular events are planned for 2016

Echoes of Waterloo

he volunteers who made the New Waterloo Dispatch the centre of events to mark the 200th anniversary since the battle came together at the club to mark the permanent display of the replica captured standards in the Waterloo Room. The seamstresses are from Kilmarnock. A son of Kilmarnock served in both Nelson's Navy and Wellington's army at the Battle of Waterloo.

Among other events that have taken place since the *East & West* Waterloo special edition, Waterloo Uncovered held a fundraising lecture by Jeremy Paxman at Bonhams. Waterloo Uncovered takes injured service personnel and veterans to carry out archaeology on the the battlefield.

Earlier in the summer, 100 club members and their guests went to a Waterloo commemoration service at St Paul's Cathedral in the presence of HRH The Prince of Wales and other members of the royal family.

Right: members of the Dean Castle Textile Team from Kilmarnock mark the unveiling of the eagles. Above right: the service at St Paul's Cathedral





Cricket

by Josh Spink

he weather cut short this season with a quarter of the club's fixtures rained off. Of the nine remaining, the club won three and drew one. This was a disappointing return and one possibly down to some lack of availability over the summer. We unfortunately have not had many new members in the cricket section this year. If you are interested in playing cricket next year, could you contact eastindiacricket@gmail.com or sign up in the club.

Despite the disappointing tally of results, it was not all doom and gloom. There were good wins against the White Horse Cricket Club (E Case 53*, A Read 54* and R Mirjan 4-46), Chelsea Arts Club and the Old Paulines Cricket Club (C Douse 49).

The highlight of the season was certainly the tour to Paris on 24-27 July. This was the cricket team's first visit to Paris and I am sure it will not be the last. The opposition were the Standard Athletic Club, which made up France's cricket team at the 1900 Olympic

Games. On the Saturday we played a timed game with the SAC declaring on 263 for 7 from 41 overs. The club got off to a good start with D Hayward and E Case making 44 each before a few quick wickets turned 132 for 1 into 154 for 5. R Rathore then made a very quick fire 57, including a six into their swimming pool, to help recover the situation. In the end there was simply not enough time and the match ended in a draw with EIC making 243 for 8 of 37 overs. Unfortunately, the Sunday match was rained off.

At the end of season dinner, the following awards where presented:
Player of the year - C Douse
Batsman of the year - E Case
Bowler of the year - R Mirjan
Clubman of the year - R Hunt



The club team that went to Paris in the summer

Longer shorts

Rorke's Drift

he club is organising a tour of the KwaZulu Battlefields with Rob Caskie, who gave an inspiring lecture earlier in the year. The chairman has asked Rob to lead the tour in April 2016. Only 12 places are available, and bookings are now open on a first come, first served basis.

This tour will be guided by Rob throughout. The itinerary features comfortable accommodation and includes the battle sites of Isandlwana, Rorke's Drift and Spioenkop as well as Churchill's capture site. It takes place Sunday-Sunday, 3-10 April. Cost is £730 per person (flights not included). Those wishing to extend their trip pre or post the battlefield tour may contact Roddy Bray of Great Guides, an expert planner of safari and cultural tours throughout southern and East Africa. Email roddy@capetown.at



Rob Caskie's lecture in May

Wine

ark Lurton who makes the club's claret among others, came to the club to demonstrate to the wine committee just how he intends to blend this year's white Bordeaux for the club. Thanks to the camera flash, it looks like it really is magic. Marc and his wife Agnès own the Château Reynier and Château de Bouchet estates, acquired by Marc's grandfather in 1901. Both are in Grezillac, in Bordeaux's Entre-Deux-Mers region, some 10 km south of Saint-Emilion. For more on wine see page 14.



Marc Lurton at work in the Canadian Room

The Library Committee maintained its splendid record of inspiring and entertaining lectures throughout the autumn with talks on both Agincourt and the East India Company

TO HORSE!

rofessor Anne Curry is the Dean of the Faculty of Humanities at the University of Southampton and 2015 is a momentous year for her. It marks the 600th anniversary of the Battle of Agincourt. Her book *Great Battles: Agincourt* (Oxford University Press) traces the cultural legacy of the battle from 1415 to the present day. She has also recently published Penguin *Monarchs: Henry V* and a new edition of *Agincourt: A New History*.

Throughout this year, she has given talks about the battle, including one at the club. She also organised a conference 'War on Land and Sea: Agincourt in Context', at the University of Southampton from 31 July to 3 August.

As academic co-chair of the Agincourt 600 committee and chair of the trustees of the Agincourt 600 charity (see agincourt600. com) she spent the anniversary at the battlefield itself.

Anne is dean of the Faculty of Humanities. Between 2008 and 2011 she was president of the Historical Association. She appears regularly on Lord Bragg's BBC Radio 4 programme In Our Time and her television appearances include BBC4's The Hundred Years War and Yesterday Channel's Secrets of the Medieval Dead.



Professor Anne Curry



The lecture in the Smoking Room



Adrian Steger



Did 'two fingers' come from Agincourt?



Oliver Bolton



Anne signed books for members

Tears of the Rajas

n June 1857, following a series of seemingly unrelated uprisings by disaffected Indian soldiers, Cawnpore was still under siege and Delhi had been taken by the mutineers. In the Punjab, one of the most ferocious of the British Generals, John Nicholson, had frightened potential rebels into subjection by blasting 40 live mutineers out of the mouths of loaded cannons, before marching his modest force of 600 cavalry and 2,400 infantry down the Grand Trunk Road to the rescue of Delhi.

Theo Metcalfe, one of the closely linked tribe of ancestors around whom Ferdinand Mount builds his enthralling account of India under a century of British rule, had narrowly escaped being massacred in Delhi before, breathing fire and baying for blood, he joined Nicholson's avenging army.

Ferdinand came to the cub to talk about



Ferdinand Mount

his new book, *The Tears of the Rajas*, which tells the story of 19th-century India through the diaries and records of his relations.

He describes the chief intention of the Indian Mutiny (or First War of Independence, as it is known in India) as British genocide.

Uprisings were nothing new. There were 110 rebellions in the course of that turbulent century. Working under the

orders of a series of ruthlessly acquisitive governors-general, John Low – a fearless ancestor both of Ferdinand Mount and prime minister David Cameron – saw the steady annexation by the East India Company of that continent's richest states. It was Lord Dalhousie, Low's friend and Governor-General of India between 1848-1855, who enshrined a process amounting to legalised robbery: the doctrine of lapse.

Even at the time, John Low expressed unease about a law that enabled the British to take over whenever a ruler was deemed (by them) to be incompetent. Neither was Low comfortable about Dalhousie's eagerness to sweep away the rights - and the chances of a pension - for any heir who had been adopted.

Mount paints a marvellous portrait of just what it was like to be part of a well-read, well-bred British family deriving its wealth from being servants of the East India Company.

It's not all about getting wet. The club's sailing section enjoys whetting their appetites, too. As well as a rally, which our race captain (of course) treated as a race, club members took part in the Trafalgar Dinner at Portsmouth

Club's yachtsmen 'win'

he City Livery Yacht Club held its inaugural rally from Hamble Point Marina to St Vaast La Houge,
France, in September. A yacht flying the East India Club's yacht squadron burgee and commanded by our race captain, Paul Rose, with our chief engineer Mike Smith and his son Matthew, a J7, on board, put in a spectacular performance with *Appaloosa*, a Bavaria 37. Naturally, Paul treated the entire rally as a race.

Appaloosa departed Hamble Point Marina in rain showers and a force 5 westerly, navigating down the Solent before dawn. Rounding the Needles, she hoisted her mainsail to one reef and a full genoa and set off on course on a beam reach as the wind increased and the sea state became quite lumpy. The forecast improvement to the weather materialised much later in the afternoon than was expected. Nevertheless the Barfleur lighthouse and coastline was just visible and Appaloosa caught the tidal change in good time to be swept slightly south and arrive at the St Vaast lock gates.

Over the convivial evening meal at the harbour bistro, handicaps were duly discussed. However the highlight of the evening were the prix fixe meals beginning with locally produced oysters from the 250,000 hectares of oyster beds spread over the bay and farmed at low tide.

The following day was a relaxed affair with local shopping expeditions after a fresh croissant, fruit and coffee breakfast on board. Lunch for the group was at a popular eatery in the port of Barfleur which gave a whole new meaning to moules et frites washed down with copious quantities of locally brewed dry Normandy cidre.

The crew of *Appaloosa* then took a taxi to the Museum in Ste-Mère-Église dedicated



Eagle, skippered by Jim Miller

to the famous 101st 'Screaming Eagles' US Airborne Division, as well as the 82nd 'All American' US Airborne Division that had captured the town and surrounding countryside in the early hours of D-Day, the 82nd later also famously parachuting in Operation Market Garden. This is a visit which is recommended to all members of the East India Club, if possible. We found it to be very impressive and moving.

The following day the crew visited the Island of Tatihou which, apart from being an old fortress, has fascinating gardens benefiting from the gulf stream and the climate which is sheltered by Cap Barfleur. On the Sunday after breakfast and battened down, Appaloosa departed St Vaast some 30 minutes behind a Beneteau 47.3. Benefiting from the lee of Cap Barfleur, she hoisted again to one reef but with a partly furled genoa on a forecast of easterly winds from the high pressure system that had arrived and with a Force 5 gusting 6 that very quickly increased to Force 6. Leaving the shelter of Cap Barfleur with only a gentle swell but with wind speeds at Force 6 gusting to Force 7, Appaloosa took the reciprocal course and soon notched up 7.5 knots and more of SOG. The competition to catch up with the much more powerful and faster Beneteau soon took hold. Appaloosa kept it well in sight until well past the sea border with UK; although by that stage we became unsure why the course of the Beneteau appeared to be heading consistently further to the west.

Around 27 miles south of the Isle of Wight, the skipper took a check on position and hardened up Appaloosa so as to sail close hauled toward Bridge buoy, leaving the Beneteau, now seeming to struggle, heading ever further toward Poole. Making a creditable 8 knots SOG, the Isle of Wight coastline of Freshwater bay came in sight at 18 miles. As the tide turned to fill, Bridge buoy, the waypoint, became clearly visible and *Appaloosa* passed some 50 feet to the west of it. Appaloosa docked at Hamble Point barely 10 minutes after the Beneteau had arrived. A marvellous long weekend was had by all and the EIC Yacht Squadron entry has made suitable representations for handicapping. Hints have been dropped by the City Livery Yacht Club commodore of the possible award of a trophy.

Trafalgar Dinner

Peter Warwick, chairman of the 1805 Club, the Squadron sent a delegation of six to the 1805 Club's Trafalgar Dinner in October. It took place on board HMS *Nelson*, Her Majesty's Naval Base Portsmouth, to mark the 210th anniversary of the victory at Trafalgar and of Nelson's heroic death in battle. We were represented by Jim and Helen Miller, Paul and Moira Rose and Doctors Alex and Elisa Langley.

This important occasion, by kind permission of Commander Andy Green RN, Executive Officer HMS Nelson and Wardroom Mess President, was attended not only by two of Nelson's direct descendants but by our own club secretary among a large number of 1805 Club and Nelson Society members. The proceedings took place in what is one of the Royal Navy's finest wardrooms, that of HMS Nelson.

After generous sherry in the ante room, Peter gave the assembled company a splendid lecture on 'How the Royal Navy won the Battle of Waterloo'.

After further snifters in the ante room, the Trafalgar Drummers trumpeted the announcement of a firework display using proper military-grade fireworks in the back garden of the wardroom. Soon, we were in the great wardroom dining room itself, long, tall and woodpanelled like the Halls of the great colleges in Cambridge, but surmounted not by the coats of arms of benefactors but instead by those of Nelson's fantastic captains and the immense paintings of RN fleet actions, dominated by the spectacular image of HMS *Victory* in action alongside HMS Temeraire at the head of the room. The latter ship was also, of course, captured on canvas by JMW Turner in *The Fighting* Temeraire, currently displayed in the National Gallery.

After four courses Peter proposed the Loyal Toast, among other toasts.



Left-right: Alex Bray, EIC club secretary, Jim Miller, EIC YS commodore, musicians in Royal Marines 1805 pattern uniform, Paul Rose, EIC YS race captain, Dr Alex Langley, EIC YS secretary, Peter Warwick, EIC club member and chairman, 1805 Club, in the ante room, the wardroom, HMS Nelson, Her Majesty's Naval Base Portsmouth

We started by fighting them. In the Peace Treaty we signed, we agreed that Gorkhalis could be recruited to serve under contract in the East India Company's army. Two centuries years later, the club marked the event

BRAVEST OF THE BRAVE

o mark the 200th anniversary of the Gurkhas becoming an official part of the British Army, via the East India Company, the club held a gala dinner.

Major Gordon Corrigan was guest of honour and delivered a talk entitled 'Gurkhas: the first 200 years'. Major Corrigan served with the Royal Gurkha Rifles and is a well-known and respected author. The dinner also raised money for the Gurkha Welfare Trust.



Major Gordon Corrigan, who will be leading our tour of First World War battlefield ext July. See future issues of *East & West* for details



A Gurkha piper



Major Corrigan's lecture



The chairman takes the traditional salute with a quaich



The Gurkhas gave a khukri dance



Major General Craig Lawrence CBE talks to members and guests at dinner



Majors Jason Buckley (left) and Samuel Meadows receiving an East India Club shield for their mess

Harvest Festival in the Tower

he club's traditional visit to the Tower of London took place in the autumn. Club chaplain the Rev Roger Hall is also chaplain of St Peter Ad Vincula ('St Peter in chains'), the parish church of the Tower of London. The coach left the club on the morning of the Harvest Festival service and took members and guests from the West End to the City of London. It also carried a loaf of bread baked for the chapel's harvest collection by the club's kitchen.

The Chapel Royal of St Peter ad Vincula is situated within the Tower's Inner Ward and dates from 1520. It is a 'Royal Peculiar', a Church of England parish or church exempt from the jurisdiction of the diocese in which it lies and subject to the direct jurisdiction of the monarch.

Deep in the heart of the Tower, the chapel

is the burial place of some of the most famous prisoners executed at the Tower, including Anne Boleyn, Catherine Howard, Lady Jane Grey, Thomas Cromwell, Thomas More and John Fisher.



Left-right: club chaplain the Rev Roger Hall, James Lambert with bread the club baked for the service, and a beefeater

Staff fund changes

he staff fund is the club's way of showing appreciation to the staff for their excellent service. It raises a sum of money each year, but the amount itself has not grown in recent years. As a result, the club's finance committee has proposed changes which the main committee has agreed.

There will now be a discretionary 5% added to all Dining Room and function bills and £5 per person per night added to rooms. This will take effect from January 2016.

You are at liberty to remove this charge. For example, you may prefer to make voluntary contributions as before, and those that prefer this method may continue to do so.

Favourite events in the club's calendar this autumn included the Lord Mayor's Lunch, which came to the East India Club with the 100 or so members of the old Eccentrics Club in the 1980s. Our house dinner was also a sell-out

HOUSE DINNER

here was a strong sports theme to this year's House Dinner. Speaker was veteran sports commentator Jim Neilly and guests included rugby legends and club members Jeff Probyn and Andy MacDonald.

Spirits were high as members and guests congregated in the Smoking Room, and remained high as chef served excellent fare in the Dining Room. The chairman rose to applause and a few happy, rowdy cheers. He introduced Jim, an Irishman who has been a sports commentator for since 1978. He regaled members with sporting anecdotes from his career with the BBC.



Left-right: Jim Neilly, Andy MacDonald, club president Micky Steele-Bodger, Matthew Ebsworth, chairman lain Wolsey and Jeff Probyn



John Messer



David Booth

Lord Mayor comes to lunch

he club tempted the Lord Mayor of London from the City to the West End for his traditional lunch in September. Alan Yarrow was Lord Mayor of London 2014-2015 and a British specialist in investment banking, who has served as chairman of the Chartered Institute for Securities & Investment since 2009. He worked as a financier in the City for 37 years with Dresdner Kleinwort until December 2009 and latterly as chairman of its UK banking operations. He has also been deputy chairman of the Financial Services Authority practitioner panel, as well as serving on the Council of the British Bankers' Association and the Takeover Panel. He served as Sheriff of London for 2011-2012, and was admitted as a Liveryman of the Worshipful Company of Fishmongers in 2007 - and gave the chairman a book about fish during the lunch. He has since become a member of the International Bankers', Glaziers' and

Launderers' livery companies.

Among other duties, Yarrow has promoted the City of London and UK financial services worldwide in liaison with the Foreign and Commonwealth Office.



The Lord Mayor at his lunch

Grayling in the winter sun

Flyfishing

ome the end of the trout season there's still plenty of fine sport to be had with a fly chasing big grayling for a fraction of the cost. In conjunction with our friends at the Lawyer's Fishing Club, the East India flyfishing section is heading for the River Test in February with Hugh O'Reilly after these qhostly, sporting fish.

For those that don't know the larger than life character that is Hugh O'Reilly, he arranges days on a beautiful stretch of the river near Wherwell. Included in the price is a full-on cooked breakfast and lunch.

Last time we went, an uneventful journey meant an arrival at a cold and misty venue ready for an industrial strength cup of tea and one of Hugh's fine fry ups. With stomachs full, Hugh kindly drove us off to one of his favourite beats. This is quintessential England. Thatched cottages alongside crystal clear fast running water and gentle green/gold autumn colours with only the occasional passing car to interrupt the sound of bird song – plus the sound of the locals kicking lumps out of each other in a Sunday leaque football match.

We fished in tandem, leapfrogging upstream and taking a crack at pods of fish when saw them. Small nymphs and bugs were the order of the day with commando approaches to avoid spooking the fish with your shadow from the low watery winter sun. The river itself is absolutely chock full of fish. Huge brown trout hold the prime spots, the odd one still occasionally rising to a fly.

Fishing well all day led to several grayling apiece with a few trees, fences and birds' nests dealt with. There were no grayling of great size but on a small river with a light rod, even a small one will provide a spirited scrap.

Another event on the horizon in conjunction with the Lawyers is our annual dinner at the club, which is on Saturday 30 January. Please contact the secretary with £55 if you would like to come. Looking back, section chairman Peter Matthison took an 8lber at Dever Springs in Barton Stacey in October. And we have become members of the Salmon & Trout Conservation UK. The section also gave a Snowbee XS 15ft #10 salmon rod to its charity auction.

The thrum, roar, 'put-put' and occasional backfire of engines from each end of the 20th century lit up St James's Square as the classic car section brought their vehicles from Brooklands to London for a dinner and general admiration

HO! FOR THE OPEN ROAD

by Alex Reut-Hobbs

n a brisk Saturday morning in October, members assembled with their cars at Mercedes Benz World in Weybridge. After a short safety briefing, we paraded out onto the test track and floored it. Weekend car-watchers were flabbergasted by our assembly, which included a 1926 Rolls Royce, a 1956 Land Royer and a Lotus Esprit.

With our cars warmed up from the track, we convoyed down the road to Brooklands, parking in front of its historic clubhouse. After a hearty lunch, participants ranged around the museum, taking in sights from the Sultan of Oman's private VC10 to the world's largest working collection of London buses, and all the wonderful motorcars in between.

Congregating in front of the clubhouse, we bade farewell to Brooklands and set off in convoy for London via the A3. Winding our way along the Embankment, up Pall Mall and across Trafalgar Square, we were waved inside St James's Square itself, parking in a circle within the inner gardens.

Retiring to the club, we reconvened on the Square in black tie. As the sun was going down, we sipped Champagne while everyone said a few words about the history of their car. Many anecdotes later, we headed inside for a sumptuous three course meal with club wine and port. Many more anecdotes later, we called it a night.



Christopher Kemp's Aston Martin DB6



Dr Adrian and Rosanna Timothy's Mercedes 190 SL



Alex Reut-Hobbs and his 1982 Mercedes 280 CE



Richard and Sue Muir-Beddall's 1954 Series I



Andrew Norton talks to fellow enthusiasts about his Austin Healey 100/6



Thomas French in his rare 1965 Gilbern GT 1800



The entire party in the gardens before supper





Guy Hinchley's 1965 Bristol 408



The rally lined up at Brooklands



The chairman enjoying the 1968 MGC tourer



Alastair Conners in his 1971 Triumph 2500 saloon



Jonathan Noy's BMW Alpina



Members and guests admire Howard Seymour's 1926 Rolls Royce

Where it all began

by Richard Muir Beddall

he classic car section was started five years ago by members of the club who have a general interest in motoring. Since then, we have held three successful Sunday lunches, as well as two annual rallies. With routes incorporating visits to Eton, Brooklands and the Mercedes Benz World track, our rallies culminate at St James's Square. Here we enjoy the unique privilege of parking our cars in the gardens of the Square, where they are guarded overnight by security while we enjoy a black tie dinner and a night at the club.

Over the last few years, we have been invited to take our cars to events at the Hurlingham and Phyllis Court, both of which are EIC reciprocal clubs and have thriving classic car sections of their own. Where we differ, though, is that you do not need to own a Facel Vega or a Rover to join us. Participants on this year's rally drove cars dating from 1926 all the way to 2015! Simply put, our section is open to all club members who have an interest in motor cars of all ages.

If you are interested, we would be delighted to hear from you. Please email the club secretary (secretary@ eastindiaclub.co.uk) to be put on our email list, so you can be informed of future events.

The Rugby World Cup (perhaps the less said about the matches the better as far as most of the membership is concerned) provided a great excuse to get together on several Fridays to predict outcomes in the usual way

RUGBY LUNCHES

rganised by Matthew Ebsworth, the club held four rugby lunches throughout the World Cup. As well run as the greater event, they attracted full houses to hear speakers such as Nick Farr-Jones, the Australian scrum when England lost to Australia in the 1991 World Cup final.

Now better known as a TV rugby commentator on Sky Sports, Nick of course predicted an Australian World Cup win.

The format of the lunch includes some spectating-while-you-eat, with TV screens showing matches. The point, however, is to get together on the day before a big game, pull apart the possibilities and decide comfortably in advance who is going to win.

The lunches continue into the new year, with dates ahead of the England vs Ireland game in February and England vs Wales in March.



Left-right: MIcky Steele-Bodger, Andy MacDonald and Matthew Ebsworth, and the club dog, Druid, wearing the #BacZac



The October lunch



Neil Edwards



The September lunch

Grouse dinner

he kitchen truly is miraculous. Some 56 perfectly cooked grouse landed in front of us simultaneously at the grouse dinner in October. It was not a particularly good season for grouse but the real surprise is that they should be roasted to a turn, each and every one.

After dinner, the shooting world's goto lawyer Peter Glenser stood and gave members and guests his own amusing version of what and where we shoot.





Above: Peter Glenser. Below: the miracle that is the grouse. Below left: William Tait and Richard



Club chess autumn season

he chess section's full programme of events this autumn included matches against the RAC, Chelsea Arts Club, Athenaeum and Hurlingham Club. The usual format is arrival from 6.30pm with play to start at 7pm followed by dinner at around 8.30 or 9pm.

These evenings are always an excellent chance both to improve your chess game and to make new friends and acquaintances among your own team and the opposition.

There has been a good number of new faces in the joint team that the club fields with the Oriental Club.

The inter-club cup we played for is the Hamilton-Russell Cup.

A portfolio career across two-and-a-half continents, a death threat or two, John Golds has dodged assassins, negotiated peace, run cheese farms, built hotels and still had time to go to the opera

MEMBER PROFILE

John Golds

former district commissioner in East Africa, John Golds is a longstanding member who is kindly donating 400 books on Africa to the club. Now 88 years old, with a look of the indomitable about him, he lives in Kenya to which he moved almost by accident in the 1950s. "I wanted to become a vet," he says. "I applied, I deferred for two years. They sent me off to get a job doing something practical. I went to work for Wellcome making vaccines. My father was head of Shell tankers and sent me around the world. I was dropped off in Kenya, decided I liked it so much I stayed there."

He worked first as a policeman, then as district officer in Kiambu, near Nairobi, and was promoted to district commissioner

in Wajir in 1960. **66** The price on my Appointed to help negotiate peace between Kenya and Somalia, the Somalis reacted by putting a price on his head. "Just £500," he says. "I was rather peeved."

At Kenya's Independence, President Kenyatta asked John to continue as DC Wajir. John agreed but first could he take the six months' leave due to him. He was at the

Royal Opera House in Stockholm when the manager stopped the performance to ask if there were a John Golds in the house. "He told me he had two urgent messages for me. One was from Kenyatta saying the acting DC had been assassinated, my leave was cancelled and I must return to Wajir immediately and the other was from the UK Commonwealth Secretary saying I must not return before flying to see him in London. In the meantime the last BA flight to London was being held so I could catch it."

John saw the rest of the opera and flew the following morning to be told by the CS that to return to Wajir would be fatal for John and therefore embarrassing for Britain. John pointed out it would also be embarrassing for

him, too, and returned to Kenya

John served his three years and then began a new career in the Caribbean that was to last 35 years. He developed hotels and was for a time managing director of the island of Mustique. He was an effective and clearly

popular chief executive. He was once in St James's to see three companies about a new job. Torn between the possibilities they offered, he decided to bring the three

chairmen of the companies together, give them a bottle of brandy, and tell them he wanted all three. He got the jobs and later added the chairmanship of a care homes group in the USA to his portfolio which he held for 23 years.

By the end of all this he had a home in St Lucia, a 47ft yacht, a house in the USA and a holiday home on the Kenya coast plus a cheese factory in the Kenya Highlands. He chose Kenya but still frequently travels abroad and when in UK the club becomes his base. Orginally, a member of the Public Schools Club, he recalls watching Churchill's funeral on the television there.

He began his book collection in Africa more than half a century ago. "Some of the books need rebinding after a hurricane hit St Lucia," he remarks in a way that makes you feel a little sorry for the hurricane.



John Golds in the club

Message from the Pigeon Loft

head was just

rather peeved 99

£500. I was

by Alan Taylor

s this pigeon lofter is retired, he does not have to leap out of bed on waking in the morning. Instead, he winks at the alarm-clock and dozes off again. But not for long; breakfast beckons and he must be on time.

So at 9.25 he begins his descent to the Dining Room. He often takes the stairs. This is not only for the exercise but to have time for reflection. On one recent occasion his thoughts turned to breakfasts past. First the one in his early school-days in 1946. It began with lumpy porridge and continued right down to sugarless tea. Then - several years later - there was breakfast in a troopship towards the end of a storm in the Bay of Biscay: a meagre meal which threatened to leave its moorings at any moment.

After a while he finds himself at the entrance to the Dining Room. No buzz - or even roar - of conversation as at dinner. Only a few members are quietly chatting (and certainly not to others at far-distant tables: 'no crossfire at breakfast' is our motto). Scattered around this peaceful space are newspapers held up high with a member's face buried within. Suddenly the paper is lowered and put aside and 'thank you' is murmured as a member of staff places the hot dish he has ordered in front of him. With eyes glowing he advances into the meal and continues - no punches pulled, no quarter given - until the 'platter' is clean (although unlike Jack Sprat and his wife - he leaves out the licking bit).

From his favourite table by the window

the pigeon lofter looks on wistfully. Alas, he has reached the age when the warnings of Emma's father, Mr Woodhouse, have to be heeded and the cooked breakfast can only be admired from afar. But he soon makes good his loss. For up there at the buffet table he works his way through the whole gamut of things on offer. Finally, emerging from the kitchen, appears his brown toast wending its way towards him with a member of staff trying hard to keep up with it. Shortly after the coffee and toast the pigeon lofter leaves the Dining Room to set off on his morning walk in St James's Park. As he leaves the club he wants to express his buoyant mood. Bertie Wooster comes to mind. So it's tinkerty-tonk.

It was tough. Would Eric Lagré come down favourably about English wines? And would members? Eric gave a special English wine tasting to give his verdict and find out theirs

English wines

by Eric Lagré

nce again, my wine tasting event last July was well-attended. This time round, I struggled to cope with the noise, as members felt compelled to share their impressions with one another. As I did my tour of the room at the end to know what the fuss was all about, I was given quite harsh feedback about the selection. Why is it that English people always talk their home-grown wines down?

The English seize the first opportunity to go on holiday abroad to get the fix of sunshine they crave as much as grapes need sunlight to ripen. England cannot be a place to grow healthy grapes, can it? In terms of latitude, the English vineyard is indeed situated to the limit for viticulture. Yet, despite the history of the UK wine industry being only a few decades old, England and Wales do now grow very fine wines. Believe a Frenchman!

Funnily enough, English and Welsh wines cannot claim to be British, for the home-grown wine industry has to contend with a pre-existing British wine Industry dating back to the Empire. British wines are made from grape concentrate grown abroad then reconstituted into so-called 'made wine' here. I opened the evening with a typically sugary-sweet, dilute and ill-defined example and contrasted it with a delightfully terroir-driven English wine grown in West Sussex by Bolney. The latter was reminiscent of the Liebfraumilch that was so popular in the early days of English winemaking, between the 1950s and 1980s. Sadly, its little sweetness, aiming to promote fruit expression, not to help the medicine go down as in the over-processed British wine, was rejected as unfashionable. I fear that instead of helping members

distinguish between British wine and English wine, I simply comforted them in their prejudice against any wine made in the British Isles.

Early English wines were made from vine crossings developed in

Germany to achieve full ripeness in the most marginal climatic conditions. Plantings are now in decline in the UK. The only thriving

66 I was given quite

harsh feedback

about the selection **)**



Members put some sparkle into their lives



Club sommelier Eric Lagré at work



The two Camel Valley wines from Cornwall

example, fast gaining 'national grape' status, is Bacchus, 'England's answer to Sancerre'.

The example I chose was made by the Australian winemaker of London Cru in Earls Court from grapes bought in from Kent. It was exceptional, yet I cannot help finding Bacchus slightly flabby and artificial around the edges. The following wine by Denbies was blended with

Sauvignon Blanc, which brought about a needed sense of place thanks to that *je ne sais quoi o*f mineral definition.

The core of the evening had to be English sparkling wine. At the turn of the century, only 15% of English wines were sparkling. With the 2010 vintage, sparkling wine production eventually exceeded still light wine production, and now, half the English vineyard is planted with Champagne varieties. I opened with a Chardonnay blend by Litmus in Surrey, which capitalises on the success of English sparkling wine by achieving a similar level of complexity but in a still light form. I must say that, in view of the quality of the Chardonnays produced in Surrey and in Kent, the North Downs could easily become the Burgundy region of England. But thanks to a seam of chalk that runs from Chablis through Champagne then dives under the Channel to re-emerge in Hampshire and Sussex, the best English sparkling wines are definitely grown in the Champagnelike terroir of the South Downs. Unfortunately, the steely minerality of the Première Cuvée by Hambledon, which gives this outstanding wine an amazing potential for ageing, proved too challenging for most at the present stage of development.

Members preferred the more approachable, yet far less complex Seyval Blanc by Camel Valley. Seyval Blanc was the first grape variety to be commercially grown in England but, like all the other hybrids cross-bred between European and American vines in the aftermath of the phylloxera crisis, it can no longer be made into quality wine under EU law. The members also very much enjoyed the award-winning Sparkling Pinot Noir by the same Cornish producer. In the past 16 years, English sparkling wines have won 14 trophies in global competitions, which no other country has achieved. The future of English wine is definitely sparkling.

Some 40% of the varieties grown in the UK are black, however a great deal is made into white wine, mostly sparkling. Only 10% of English wines are rosé or, more rarely, red. A highlight of the evening was the red wine by Brightwell in Oxfordshire. The last wine was a Noble Harvest wine by Denbies. Sauternes styles of sweet wine are made in painfully small volumes in the best years only. But since, in relation to the 142.5 million cases of wine drunk in England in 2014, the 4 million bottles of English wines produced every year on average in the past five years merely amount to 0.3%, many would argue that rarity applies to English wines as a whole! Our wine list now counts four great value English wines. Try them and be proud.

Following Amanda Lloyd's talk on our port cellars in March, club sommelier Eric Lagré successfully tempted her colleague Bruce Fonseca Guimaraens to the club to give a port tasting

PORT TASTING

by Eric Lagré

onseca celebrates its 200th anniversary this year and David Bruce Fonseca Guimaraens, the sixth generation of winemakers at the iconic port house did me the tremendous honour of accepting my invitation to come and present a selection of their most treasured wines last autumn. Despite his very Portuguese name, David speaks in a very English voice. Because of his support for a deposed king, his ancestor was indeed forced to flee Portugal (allegedly in an empty barrel) and settle in London, thereby placing Fonseca in the exclusive club of English port shippers.

In 1990, David took over his father's position, not only at Fonseca but Taylor's and Croft, all three port houses forming the Fladgate Partnership (TFP). That year marked the beginning of the previous recession, over which period many *lagares* were closed. Against that trend, The Guimaraens family worked hard at preserving those shallow fermenting troughs in which port grapes are traditionally trodden under foot. "Why change something that just works? The new automated technology does produce wonderful, yet different wines, wines that lack that extra degree of finesse," says David.

When asked "What contribution does the winemaker make to a house style?" David modestly answered "None. I don't ask workers to tread right at Taylor's and left at Fonseca." Beyond the joke, the truth is that vintage port is the most prestigious and talked about style of port, but it is probably the simplest one to make and manage. It is bottled totally unprocessed and with no filtration then it is put to market straight away. Nothing stands between the perfectly ripe grapes and the resulting wine. Whereas vintage port consumption is not exactly immediate, the wine itself is the most direct expression of its terroir. The grapes grown in the Cima Corgo, round Pinhão, give Fonseca its voluptuous and decadent fruitiness, while the harsher conditions in the Douro Superior give Taylor's its lean and precise elegance.

The first flight of wines contrasted the Fonseca 2007 vintage port with the Fonseca Bicentenary Edition Crusted Port. Crusted port was designed exclusively for the UK market. It is better understood as unfiltered reserve port – reserve port being the best-selling style of port here. Four years in wooden vats



Bruce Fonseca Guimaraens at the tasting

help open the fruit and develop spiciness. In that respect, crusted port is more quaffable than the young vintage port bottled nearly at the same time, six or seven years ago. I see no reason to spend good money to drink a young vintage port when its high density of fine tannins ends up muffling that incredible concentration of fruit. "If you are an American and you don't know it is going to get better, a young vintage port is delightful," chairman lain Wolsey remarked, to which David Guimaraens added: "Pulling the cork now is a sacrilege indeed. Yet, isn't vintage port the ultimate ruby port? Its fruit purity is sheer joy."

Tawny port uses wood to the extreme to

render port instantly drinkable from the day

it is bottled. Tawny port does not showcase terroir but the artistry of the master blender. Thousands of *pipes* need to be racked every year in order to deliberately oxidise the wine, a logistical nightmare that requires not only skill but tremendous dedication. Pulling the That process turns the inky cork now is colour of a young port into ever a sacrilege lighter hues of tawny and its indeed 99 explosive primary character into layers of dried fruit, spice and nuts. We could appreciate the underlying freshness of fruit in the 20-year-old Fonseca. In contrast, the 40-year-old was the most delightfully rancio wine essence. If vintage port, as an ever



Club sommelier Eric discusses wine with Bruce



Members and guests were keen to hear Bruce's views on port



The ports at the tasting

is very exciting to taste for connoisseurs, Tawny will appeal to those who want to enjoy port today without thinking too much about it. In that respect, "Tawny port is a no-brainer," says David.

Fonseca is one of the only port houses to have received 100 points for four of its vintages: 1927, 1948, 1977 and 1994. An inspired purchase policy allowed the club to present the last two alongside the legendary 1992 Taylor's, which was awarded the first 100 points for a port wine by Robert Parker. TFP no longer have any of these wines in their own cellars, which made it special even for David, who was able to revisit them. The 1994 is still holding onto its puppy fruit and the scent of the 1992 is starting to show more complexity and integration, but both wines remain huge on the palate and somewhat

awkward. "Vintage port, when it is around 20 years of age, is a bit like a stroppy teenager who does not know what he wants to be," commented David. James Suckling of *The Wine Spectator* described the closing wine made by David's father, Bruce, as "the perfect 1977 Fonseca". After 40

years or so, the wine still displays incredible freshness and energy. Truly, that was the perfect end to a perfect evening.

EAST & WEST - CHRISTMAS 2015

evolving expression of a vintage in the bottle,

What makes a great maitre d'? Peter has recently taken on the role at the club and his warm, cheerful manner is winning him friends in the Dining Room among both members and staff

STAFF PROFILE

Peter Vasilev



I love cooking. I once

tried to get away

from it but I keep

the blood ??

coming back. It is in

eter Vasilev was born in 1973 in the north-east of Bulgaria, just across the Dnieper from the capital of Romania, Bucharest. While his countrymen were notoriously murdering Russian

dissidents with poisoned umbrellas on the streets of London, Peter's upbringing was in a world similar to that of romantic Vienna: soaring architecture, cultural riches and, he says, the real benefits of communism. "I feel very

privileged growing up under communism," he says. "It helped me develop professionally. It gave me structure. There was no crime where I came from - no drugs. There were restrictions, particularly about travelling abroad, but as a child it made no difference to me."

He went to a catering college and qualified

as a pastry chef. It was the social aspect of the job that interested him even then. He spent the first seven years of his career working in a resort on the Black Sea. He had an international clientele there, especially Scots and Irish. Then he went to sea.

"As a kid, I liked adventure, so I applied to the cruise industry," he says. "I applied to Royal Caribbean. Of the 250 applicants, they selected 50 and one of

them was me."

He started work as a chef, then as a waiter and ended his career on the high seas four years later as head waiter for Crystal Cruises.

His next move was to England in 2004, where he began a career path that would lead him to the East India Club. He started as assistant manager of the Upper Reaches Hotel in Abingdon. He started to gain real experience here dealing with people.

After that, he applied to the Royal Garden Hotel in Kensington. He became senior head waiter at what was then the 'Tenth' Restaurant and is now called Min Jiang by its Singaporean owners. Three years there and he moved to the Connaught where he became assistant manager. "The Connaught is an excellent property, a high style of service, one of the best employments I have had," he says.

Peter spent three years there. "I have always wanted to expand, to get experience," he says. "I always wanted to work for a private members club."

His next job was maitre d' at the Commonwealth Club, run by the Royal Commonwealth Society, which then had 5,500 members, similar in size to the East India Club. Members there were characteristically journalists, lawyers and politicians. While he was there, HM The Queen visited the club and Peter was among staff she met.

Unfortunately, the Royal Commonwealth Society closed the club in 2013 in order to cut its costs. A move to the East India Club (via Le Pont de la Tour) seemed the obvious choice for him - and for the club. "I am a traditional, conservative person," he says. "I always keep myself down to earth."

Even Peter's home life is conservative. He is in a serious relationship, he lives in Brentford Lock and has a cat and a labrador.

As for what makes a great maitre d', to Peter a sense of hospitality is foremost. He believes in the importance of being a 'people manager', of being both consistent and flexible, and "to have an eye for detail and to have pride in my work," he says.

He is attracted to the East India Club because it offers fine dining but is so different to the fine dining offered by hotels and restaurants. "The Dining Room here attracts me because of its classic, traditional service: the carving, the smoked salmon, the cheeseboard," he says. "I don't like just to plate food and plate more food. You know your customers by name. There isn't a high turnover in your team. That ticks my boxes."

A WORD FROM THE SECRETARY

by Alex Bray



he eagles have landed... in the Waterloo Room. The replica 'standards', produced by the New Waterloo Dispatch committee for the 200th anniversary

commemorations, are now in place in their permanent home either side of the sketch for the portrait of George IV, after Sir Thomas Lawrence, by Theo Ramos. Looking magnificent, they add greatly to the story of the captured eagles arriving at No 16. For members wishing to own their own replica gilded eagle, contact Hare & Humphreys who have just a few left of the limited edition that they produced.

The Rugby World Cup saw members go to the matches, watch the games on TV at the clubhouse and attend Mr Ebsworth's popular rugby lunches.

During the summer, the wine service area was refurbished as was two-thirds of the basement back of house corridor used for the movement of staff and services. Repairs were made to the ceiling of the East India Room via

the floor of the Library, from where we found a few interesting items. The trilby and the medicine bottle came from above a bedroom ceiling. Anyone lose a hat?

En-suite single bedrooms 501 to 506 and 600 were refurbished and had their 20-year-old bathrooms updated with walk-in showers to replace baths, for ease of use. Other improvements are: top of the range beds, larger where possible and space behind the valance to hide suitcases. Secondary glazing on the even number elevation for improved quietness. Any surface mounted cabling has been chased in, wall sockets raised up around the desk and, in some, builtin wardrobes installed. Bedroom electrics are now controlled by the room key being lodged in a slot provided at the door on entry. This up to date provision will help the club reduce energy costs by switching off lights and some power. For those thinking of a weakness in this provision, the in-room safes have been updated to provide a power socket for charging electronics and are fed off a different supply to the room electrics in order to allow uninterrupted charging. Please help us save energy by switching off the bedroom

air conditioning when not in your room. The air con equipment provided is powerful and quick enough to establish the temperature you want after just a few minutes.

In June, kitchen porter Jun Ariel Jacob got married in the Philippines. In October, assistant dining room manager Iker Banales Gorostizaya married Christine who worked previously in the club kitchen. A baby boy was born to apprentice chef Thomas Robinson in September. Tony Awan, our weekend/night manager, receives a gold badge for 30 years service to the club. Three more members of staff have reached their 10 years' service: kitchen porter Pepito Repalda, sommelier Magda Kotlarczyk and breakfast waiter Ronald Crispino. Congratulations to you all.

Interested in public art displays? St James's Square and Jermyn Street will host Cedric Le Borgne's illuminated human forms in January.

When the club closes for Christmas, we will

again take the opportunity to clear out any unclaimed items of property from the cloakroom. Season's best wishes from the management and staff.



Are these yours? Items found during recent refurbishment works, probably left behind during the early part of the 20th century

East India Club Wine Order Form

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Wine per case of 12 bottles Club Champagne / £137.50 for 6 Club white / £129	Totals
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ORDER THESE WINES FROM THE ACCOUNTS OFFICE FOR PAYMENT AND COLLECTION FROM THE CLUB

Wines and spiritsper case of 12 bottlesClub claret£119Club white£119Club red (de Ciffre)£128Club white Burgundy£141Club Champagne (per case of 6)£132.50Club Cognac VSOP per 70cl bottle£43.50

Wine gift box
Three East India Club wines in presentation box - club claret, club white and club white Burgundy. £41.25



Not chargeable to account. Card with handling fee, cash or cheque.

On the back page of this magazine you will see the many clubs around the world with which the East India Club reciprocates. Here are the most recent write-ups

RECIPROCAL CLUB REVIEWS

The Oporto Cricket & Lawn Tennis Club

by Alex Langley

y wife and I recently visited the Oporto Cricket & Lawn Tennis Club for a few nights in September. It was our second visit as we had so thoroughly enjoyed our first stay there in 2011.

The club is great place to visit for a few days relaxation and also a good base to explore the wonderful city of Porto.

The club has eight simple but more than adequate bedrooms, three of which have balconies overlooking the cricket square. The club boasts an outdoor swimming pool, various tennis courts, the cricket square of course as well as other facilities. There is a formal dining room and fantastic bar as well as an informal snack bar, which is great for lunch. The staff are very friendly and polite, even putting on an extra night porter to ensure there was someone to meet us when we arrived after our late evening flight.



The Oporto Cricket & Lawn Tennis Club

We spent a very happy long weekend there watching cricket with a glass of white port in hand.

Visit OportoCricketClub.com

The Cape Town Club

by Karl Hormann

cannot think of a better way of travelling to Dar-es-Salaam than by train from Cape Town via Victoria
Falls and at Cape Town, the Cape Town Club must not be missed. Although the entrance to the club building is an elegant understatement, its upper floor holds an impressively elegant wood-panelled dining room where marvellous food is served by excellently trained staff. But to me the most outstanding feature of the club is its overnight accommodation, provided by and within the Mount Nelson Hotel.

Visit CapeTownClub.org.za



Mid Ocean Club, Bermuda

by Duncan Steele-Bodger

Ituated in the prestigious Tucker's Town neighbourhood of Bermuda the Mid Ocean must be one of our most exclusive reciprocal clubs. Standing alone in the mid Atlantic, Bermuda is made up of a series of small islands connected by causeways with a daily BA flight the main connection with the UK and all places to the East. Offshore insurance and banking are the main revenue earners but it is also a high end holiday destination primarily for the North American market. There will be plenty of publicity ahead as Bermuda is already gearing up to host the America's Cup finals in 2017.

The Mid Ocean is a golf and country club occupying a beautiful beachside property. It offers 20 cottages on site providing extremely comfortable accommodation and featuring balconies with a sea view. Dining is available in the main clubhouse but most meals are taken at the beach pavilion restaurant. There is a relaxed atmosphere with good quality food and an excellent

wine list. Alternatively there are many local restaurants and the capital Hamilton is only 15 minutes by taxi. The golf course is visually stunning, very challenging and offers extensive practice facilities. It also has pedigree having been selected to host the original Grand Slam of golf events in 2007/08.

Overall we had a most enjoyable and relaxing week. The weather in July was hot and humid but certainly bearable. Reciprocal visitors are a rarity but we were made very welcome and invited to join club events such as the mid-week beach barbecue and Sunday night buffet. The staff were friendly and approachable operating in what is clearly a true club environment. Well worth a visit.

Visit TheMidOceanClubBermuda.com



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New members

The club welcomes the following:

JHC Abbiss Esq J Allen Esq CD Appleton Esq S Atkinson Esq T Backhouse Esq SM Beasley Esq AD Bodmer Esq HV Brittain Esq RP Buchele Esq M Chopra Esq
BC Clancy Esq
J Clark Esq
JR Connor Esq
Dr SG Connors
M Cuneo Libarona Esq
D Daly Esq
JE Ferro Esq
Captain S Foster

PN Gale Esq MJ Garrett Esq CH Gregory Esq I Hunter Esq RA James Esq D Jones Esq PJ Lambert Esq JWJ Lewis Esq CJ Lillis Esq S Lübke Esq N Mahony Esq D Malkin Esq AD Marchant Esq CXR McGhee Esq C McKay Esq NP McMillan Esq MW Michell Esq JC Morton Esq. JE Moss Esq RJ Pain Esq SAK Pataudi Esq MR Paterson Esq Dr M Pirie AJP Powell Esq

N P Russell Esq IH Scott Esq Dr A Singh W Somary Esq IL Stark Esq MAL Tainton Esq M Thompson Esq CR Wallace Esq CE Waters Esq CP Whipp Esq DL Wintermeyer Esq T Wright Esq

M Roberts Esa

New J7 members

The club welcomes the following:

Bedford School MG Dzitko Esq H Gee Esa

D Li Esa

Berkhamsted School C Ptaszynski-Neophytou Esq

Bishop Wordsworth's School

T Hirst Esq

Brighton College A Boyle Esq

Bryanston School HEA Richards Esa

Canford School C Hutchings Esq

Caterham School

WJ Owen Esq

Charterhouse

AJ Lyons Esq

Cheltenham College JC Mullenga-Moshi Esq

City of London School MDC Angell Esq

HJ Jones Esq RJ Malkani Esq

Dauntsey's School H Lowen Esq

Denstone College C Green Esq GK Orton Esq

Dollar Academy | Devine Esq

Downside School WRC Prior Esq

Dulwich College WFJ Bunnis Esq LD Connor Esq EML Downes Esq GPI Gutel Esq NS Ghee Esq G Higgins Esq SSF Hui Esq DO Mould Esq A Walsh Esq

Eton College W Boys-Stones Esq SS Cox Esq HC Jackson Esq J Li Esq W de B Prout Esq PK Thumfart Esq

Felsted School |B |arvis Esq

Fettes College HW Findlay Esq SAMH Fullerton Esq PJ McDonald Esq

Giggleswick School H Hancock Esq BT Willacy Esq

Haileybury TM Hunter Esq J Nozell Esq N Shirley Esq

Hereford Cathedral School M Ghanem Esq

Hymers College GP Kambhampati Esq

Immanuel College B Reid Esq

Ipswich School R Wainer Esq

Kelly CollegeJ Ball Esq
YD Lloyd-Greame Esq
HG Searle Esg

Kent College SP Moore Esq King's School (Canterbury)

W Hung Esq JP Prosser Esq

King's School (Rochester) AA Roughley Esq

Leys School BWE Middleton Esq RGGM Milbank Esq

Magdalen College School EPC Robins Esa

Malvern College MCF Heuker of Hoek Esq F Liebelt Esq H Pascoe Esq W Rose Esq E Street Esq IA Werling Esq

Merchant Taylor's School K Sun Esa

Milton Abbey ON Brooke-Walder Esq WNB Costello Esq E Murphy Esq GCE Webb Esq JJA Wright Esq WJG Young Esq

Monmouth School HR Oliva Esq LA Oliva Esq

Nottingham High School A Brockhurst Esq

Oundle School M Aho Esq DJ Bateson Esq SH Fransen Esq VCK Lo Esq SJ Titcomb Esq T Wardle Esq

Radley College

Ratcliffe College JP Chaloner Esq

Reigate Grammar School A Zaccarini Esq **Royal Grammar School** (**Guildford**) WH Johnson Esq

Rugby School

Ryde School

H Crawford Esq

Sevenoaks School NGE Bell Esq JF Martin Esq

Sherborne School H Cuthbert-Brown Esq GP Jackson Esq SPW Reed Esq

Shiplake College H Geisler Esq RA Waldron Esq

Shrewsbury School S Morris Esq A Spicer Esq RStC Wade Esq

St Albans School CAM Beaty Esq TJ Foxton Esq C Minashi Esq

St Bede's School JGS Sparks Esq

St Columba's College J McGrath Esq

St Edmunds College (Hertfordshire) MC Dunnett Esq AFA Lane Esq

St Edward's School (Oxford) T Hayes Esq

St Paul's School BF Ashraf Esq E Ko Esq N Sood Esq

St Peter's School SR Dobson Esq Stowe School

T Gordon-Colebrooke Esq TGF White Easq

Taunton School

HAG Wilman Esq

Tonbridge SchoolJ B Drummond Esq
C Perera-Slater Esq
DPJ Wyles Esq

Welbeck College CD Baish Esq C Hobrough Esq TR Horton Esq

Wellingborough School CC White Esq

West Buckland School SSN Hui Esq

Westminster School J Gray Esq TA Hanton Esq S Varawalla Esq

Winchester College HFL Birtle Esq FA Boumeester Esq TCL Frost Esq LAF Keay Esq QAI Langley-Coleman Esq

QAI Langley-Coleman Es KKM Tam Esq J Vardag-Hunter Esq AGA West Esq

Wycliffe College PWS Price Esq

Deceased

WD Sabin Esq

RP Vickers Esq

FL Walker Esq OBE

It is with regret we announce the deaths of the following members: RB Catterall Esq FSN Falkner Esq Mrs PJW Gardner RA Reid Esq OBE

Books

wo very different books about Indian history have found their way to the club. One is on soliders, the other on stamps. Shrabani Basu recently launched her book For King and Another Country: Indian Soldiers on the Western Front 1914-1918. She tells the story of how 138,000 Indians who fought in Flanders and France overcame a world they had never encountered to win six Victoria Crosses. She had no soldiers' memoirs to work with but, using letters written by those who were literate, she paints a vivid picture of an



Pradip Jain (right) with co-author David Feldman at the launch

Indian view of trench warfare. The book launch took place at the the Victory Services Club.

Meanwhile, Pradip Jain who wrote about stamps in the last issue of *East & West* has seen his new book *Mahatma Gandhi: Memorial*

Issue of 1948 launched at the Singapore 2015 World Stamp exhibition.

The Government of India issued a set of four commemorative stamps on 15 August 1948, the first anniversary of Independence, as a tribute to the father of the nation. These were the first commemorative stamps in independent India and were issued in four denominations: 1½ As, 3½ As, 12As and Rs10. They were the only set of stamps printed outside India after Independence, by Courvoisier of Geneva. The new book looks at the various versions of these stamps that have been collected.

Reciprocal clubs

The East India welcomes members of other clubs from all over the world, who may use the club's facilities as if they were their own. A reciprocal arrangement has been made for members to visit these clubs when a card of introduction, obtainable from the club secretary, is required. These clubs have all been chosen for their suitability for our members but have different facilities.

If you are going to visit any of them, we suggest you telephone first and find out about them. Let us have your views on your visits and tell us if you have found other clubs with whom we should enter into reciprocal arrangements or if one of these, in your opinion, is no longer suitable.

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SOUTH AFRICA		
Cape Town	Cape Town Club	
Durban	Durban Club	
Johannesburg	Country Club of	
	Johannesburg	
	Rand Club (closed due to fire)	
Pietermaritzburg	Victoria Country Club	
Polokwane	Pietersburg Club	
Port Elizabeth	Port Elizabeth St George's Club	
KENYA		
Nairobi	Muthaiga Country Club	
ZIMBABWE		
Bulawayo	Bulawayo Club	
Harare	County Club	
	Harare Club	
AUSTRALIA		
Adelaide	Adelaide Club	
	Naval, Military and Air Force	
	Club of Adelaide Public Schools' Club	
Brisbane		
DI ISDAI IE	Queensland Club Tattersall's Club	
Canberra	Commonwealth Club	
Hobart	Tasmanian Club	
Launceston	Launceston Club	
Melbourne	Athenaeum Club	
	Australian Club	
	Melbourne Club	
	Royal Automobile Club	
Newcastle		
	Newcastle Club	
Perth	Western Australian ClubWeld Club	
	Western Australian Club	
Perth	Western Australian ClubWeld Club	

Tucker's Town	Mid-Ocean Club	
CANADA		
Montreal	# James's Club	
. 10111.201	University Club	
Toronto	National Club	
	University Club of Toronto	
	Albany Club	
Vancouver	Terminal City Club Vancouver Club	
Victoria, BC	Union Club of British Columbia	
	Union Club, St John	
EUROPE		
Barcelona	Círculo Ecuestre	
Bilbao	Sociedad Bilbaina	
Brussels	Cercle Royal Gaulois	
Dublin	Stephen's Green Hibernian Club	
Frankfurt	Union International Club	
Gothenburg	Royal Bachelors' Club	
Guernsey	United Club	
The Hague	Nieuwe of Literaire Societeit de Witte	
Hamburg	Anglo-German Club	
Helsinki	Svenska Klubben	
Luxembourg	Cercle Munster	
Madrid	Financiero GénovaReal Sociedad EspañolaClub de Campo	
Oporto	Oporto Cricket and Lawn Tennis Club	
Paris	 Cercle de l'Union Interalliée 	
Stockholm	Sällskapet	
HONG KONG		
Hong Kong	Hong Kong ClubHong Kong Cricket Club	
INDIA		
Calcutta	Tollygunge Club	
Mumbai	Royal Bombay Yacht Club Golden Swan	
JAPAN		
Tokyo	Tokyo American Club	
MIDDLE EAST		
Bahrain	British Club	
Dubai		
NEW ZEALAND		
Auckland	Northern Club	
Christchurch	Canterbury Club	
	Christchurch Club	
Dunedin	Dunedin Club	
	Hawke's Bay Club	

Wellington

Wellington Club

PAKISTAN			
Karachi	Sind Club		
Islamabad	Islamabad Club		
SRILANKA			
Colombo	Colombo Club		
Nuwara Eliya	Hill Club		
SINGAPORE			
Singapore	Tanglin Club		
SOUTH KOREA			
Seoul	Seoul Club		
UK			
Belfast	Ulster Reform Club		
Edinburgh	New Club Royal Scots Club		
Classow	Western Club		
Glasgow Henley on Thames	Phyllis Court Club		
Liverpool	Athenaeum Club		
London	City of London Club		
London	 ♦ ♦ Hurlingham Club 		
	(membership card and photo ID is essential)		
Newcastle	Northern Counties Club		
upon Tyne	Noi diletti Codi ides Cido		
Perth	Royal Perth Golfing		
	Society & County and City Club		
USA			
Albany, NY	Fort Orange Club		
Berkeley, CA	Berkeley City Club		
Boston, MA	Algonquin Club Harvard Club		
	Union Club		
Bethesda, MD	Kenwood Golf &		
c: : :: 0.1	Country Club		
Chicago II	Queen City Club		
Chicago, IL	Chicago Athletic Association Standard Club		
	Union League Club		
Detroit, IL	Athletic Club		
Mountain Lake, FL	Mountain Lake		
Osterville, MA	Wianno Club (open May-Nov)		
Minneapolis, MN	Minneapolis Club		
New York, NY	Princeton Club		
	Lotos Club		
	Metropolitan Club Union League Club		
Norfolk, VA	Norfolk Yacht		
	& Country Club		
Philadelphia, PA	Union League Club		
Phoenix, AZ	University Club		
San Francisco, CA	Marines' Memorial Association University Club		
St Louis, MO	Racquet Club		
Seattle, WA	Rainier Club		
Fort Worth, TX	Fort Worth Club		
Richmond, VA	Bull & Bear Club		
Washington DC	Army & Navy Club Cosmos Club		
	University Club		
Accommodation	not available		
- Accommodation not available			

♦ Sports facilities not available

obtained from the secretary's office.

Members are reminded that the production of a current membership card and photo ID is essential when visiting the Hurlingham Club. Our reciprocal clubs usually require an introductory card which may be