



East & West

Issue number 103 Spring 2019



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The East India Club directory

The East India Club
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 Fax: 020 7321 0217
 Email: secretary@eastindiaclub.co.uk
 Web: www.eastindiaclub.co.uk

DINING ROOM

Breakfast

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

Lunch

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

Saturday sandwich menu available

Dinner

Monday to Saturday 6.30pm-9.30pm
 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.

Pre-theatre

Let the Dining Room know if you would like a quick supper.

AMERICAN BAR

Monday to Friday 11.30am-11pm
 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

Monday to Friday Tea and coffee from 9am
 Light menu 10am-10.30pm
 Drinks 11am-11pm
 Weekend Light menu 10am-10pm
 Drinks 11am-10pm

BILLIARDS ROOM

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

GYMNASIUM

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

BEDROOM CHARGES (from 2019)

Includes early morning tea, English breakfast, discretionary £5 per person per night contribution to the staff fund, and VAT. All bedrooms are non smoking.

Members & immediate family

Single ensuite £127 (£77*)
 Single with small shower £106 (£66*)
 Single without facilities £85 (£56*)
 Double or twin room for single occupancy £173
 Double or twin room for double occupancy £187
 St James's Suite £302

Reciprocal members & guests

Single ensuite £166 (104*)
 Single with small shower £145 (£92*)
 Double or twin room for single occupancy £208
 Double or twin room for double occupancy £228
 St James's Suite £356

* 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, and present them on arrival. It is essential that they are produced when signing for charges to accounts.

GIFT SUGGESTIONS FROM THE SECRETARY'S OFFICE

Ties

Silk woven tie in club colours. £20



Scarf

£30



Bow ties

Tie your own and, for emergencies, clip on. £20



Hatband

£15



Cufflinks

Enamelled cufflinks with club crest, chain or bar. £24.50



Blazers

£395 (navy) £350 (sports)



Waistcoat

£160

Napkin hook

£40



Umbrellas

Short. £20
 Long. £25

Blazer buttons

Double breasted. £50
 Single breasted. £35



Rugby ball

£25



Decanter

£85



Cut glass tumbler

Engraved with club crest. £30

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



The Gentlemen's Clubs of London

New edition of Anthony Lejeune's classic. £28



Compact mirror

£22

V-neck jumper

Lambswool in burgundy, L, XL, XXL. £55



Notelets

£3.75



Polo shirt

In red or black, L, XL, XXL. £28



Mug

£14



Club shield

£35

Chocolate mint creams

£8



Golf balls

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

Golf tees

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



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

April 2019

23 St George's day dinner

30 Library lecture

May

6-8 Champagne tour

7 Film club

15 AGM

17 Evening of jazz

21 Gin tasting

23 Company dinner

June

6 Tri clubs summer party

18 Library lecture

July

7 Cricket match vs Chobham

16 Wine tasting

19 Summer barbecue

August

10 Classic cars summer weekend

September

3 Film club

11 Library lecture

20 Evening of jazz

23 Lord Mayor's luncheon



East & West

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Cover photo: the clubhouse from the gardens

The chairman reports on the health of the club, with special praise for the wine committee's buying policy and thanks for its buying power. However, as yet, the club's cellars do not extend under the gardens. Perhaps that will change.

CHAIRMAN'S REPORT

After a relatively quiet summer in 2018, hopefully due to the prolonged heatwave and nothing more permanent, it was reassuring to see the club so busy again during 'the banqueting season' from mid-October to the Christmas closure. As well as the club events, including the winter party and carol concert, Joe and the banqueting team were at full stretch



The chairman at the tri clubs carol service

handling the private lunches, receptions and dinners organised by members for their families, friends, alumni organisations or societies with which they are connected. This is the bread and butter for a banqueting club such as the East India. As head of banqueting, Anne is always pleased to help with organising a special event.

It was a fitting finale for Joe, who retired at the year-end after almost 20 years with the club. He will be missed. In Farid, we have an experienced and well-known replacement who will continue to set standards for friendly and efficient service.

At the end of each year we receive a survey prepared by the Association of London Clubs. It shows comparable data for London clubs across a broad range of metrics. Although of great importance it is fair to say that some of the statistics quoted can be very dry with gross profit margins and average room occupancy rates definitely an acquired taste. There was one chart however that caught my eye. It measured the wine stocks currently being held by London clubs.

All East India members are brought up on a club myth, which it is now my sad duty to explode. Sorry, but our wine cellars do not stretch well under St James's Square. However, I was surprised to see how few other clubs maintain anything like the reserves, in terms of value and numbers of bottles of wines and port that we do. Maybe it should not be surprising as, holding large stocks of wine, sometimes for several decades, requires considerable financial muscle.

The benefits are tremendous: through the prudent investment policy of the wine committee, we have been able to acquire fine wines en primeur at reasonable prices, hold them for the appropriate length of time, and then offer them for drinking with an acceptable mark-up for the club but at a substantial discount to the current market price. We are immune to the huge inflation in wine prices over the decades.

We are not immune to other inflation. When faced with the increase in subscription rates for 2019, by and large members have accepted the rationale that they are necessary if we are to continue to provide our high levels of service and maintain our clubhouse in the appropriate condition. We realise that these increases are unwelcome. However, we continue to look at our peer group of London clubs and I can confirm that the East India remains firmly in mid-table as far as subscription rates apply. At a time when the cost of belonging to a London club is rising everywhere, we believe that we still represent good value for our membership. As ever, the long-term health of the club

will be determined by our continued ability to attract members who make regular use of our facilities and services.

The 2019 club calendar started well, with successful events to celebrate members and their

daughters, and Burns night.

This summer, England is hosting the cricket World Cup before the Ashes series so the debentures at Lords should prove in high demand as well as the Ascot Box for the Royal meeting in June. Let us hope for another glorious summer and I urge you to look out for upcoming events and take advantage of the club's many and varied social activities.

Duncan Steele-Bodger, Chairman

“Through prudent investment... we are immune to the huge inflation in wine prices”

EPICS

Club men

by Ben Hurworth

Our Christmas lunch at the club was the final curtain on our 2018 season and allowed us to reflect on the past year and look forward to the next. As expected, boisterous carol singing followed good food and wine before we all departed in good spirits.

Our new year commenced with two black tie dinners, one in the Canadian Room with the Bar GS, the other hosted by our friends at the Caledonian Club, attended by 12 EPICS.

Rob Nothman, BBC Radio sports broadcaster and producer, was the after-



Canadian Room dinner for the EPICS

dinner speaker at the EPICS annual dinner on Wednesday 20 March.

Our golfing meetings this year are at our old favourites, starting with the spring meeting at St George's Hill in April with others at Woking, New Zealand and Worplesdon. Matches against the Farmer's Club, Reform Club, Oriental Club, Caledonian Club, Royal Blackheath, Wrotham Heath

and the Bar follow. In the summer we are also repeating last year's four-way match with the Oriental, Reform and China Golfing Society at Sandy Lodge.

Patrick Duke has done a sterling job arranging our main tour this September to Devon (3-6 inclusive). We are staying in Exeter and playing at East Devon, Thurlestone, Tiverton and Taunton & Pickering, all quality courses. We also plan to enjoy some fine dining at The Angel in Dartmouth. At the time of writing we have only two places left, so if you wish to attend please contact the secretary.

EPICS welcomes new members, young and mature and of all abilities; our programme is posted on the club notice board. If you wish to join, please add your name to the list on the notice board or contact the captain at benhurworth@yahoo.co.uk

Casino evening

Low rollers

The ever-popular casino evening brought out the gamblers among the young members. 'If only it were real cash,' said some. 'Thank goodness it isn't,' said most. They held the event in the Smoking Room, with professional croupiers and music from the Eriko Ishihara Trio.

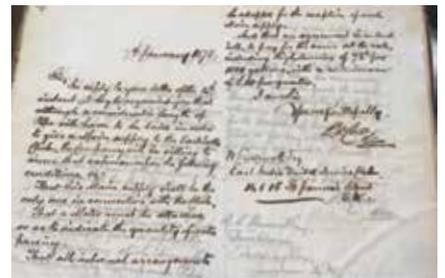


Sports dinner

To celebrate the club's long tradition of sporting connections and endeavours since its merger with the original Sports Club in 1938 the sports dinner has been reintroduced. It was held on 3 April (after *East & West* goes to press), and members of various of the club's sporting sections were due to attend.

EastIndiaman

Nick Higham and Patrick Storey have sent in a letter dating from 1878 which details an offer to supply mains water to the club. Nick found it in the London Metropolitan Archives. It is a copy of a letter sent by the Grand Junction Water Company, who supplied most of Mayfair, St James's and Belgravia, offering a price for water supply. The offer (7½d per 1,000 gallons) was generous. South of the river, the Southwark & Vauxhall Waterworks was offering to supply the Deaf & Dumb Asylum in the Old Kent Road in April 1878 for ninepence. "Evidently the GJ thought affluent clubmen more deserving of cheap water than the S&V thought disabled children," says Nick.



The letter in the London Metropolitan Archives

Snooker

London clubs cup

by Bernard Stirzaker

In 2018, and following a significant gestation period, the East India Club organised and sponsored for the first time the London clubs' singles handicap competition (the Hoffman cup). A resounding success, it attracted nearly 50 players from the leading London clubs.

In November, the semis and finals of this competition were held at the East India Club. Participants were Brian Harding (RAC), Jay Dias (National Liberal Club), Hassan Zamir (East India Club) and Alex Rose (Roehampton Club). Brian and Hassan made it through to the final, which Brian won over three frames.

The evening was well attended, with spectators from all of the participating clubs. The Fladgate Partnership (see page 10) co-sponsored the competition and the semis and finalists each received bottles of port.

Organising this competition was no easy task and our appreciation is expressed to Alex Bray and his assistant, Claire Johnson.



Brian Harding (centre) presented with the Hoffman cup at the East India Club

The snooker room at the East India Club has been refurbished. The tables were dismantled, stripped back, re-polished and returned in early February, when they were re-covered and levelled. The room has been redecorated, the mirrors removed, the store room has become a trophy display unit and the room re-carpeted. Lockers have been relocated and modifications to the seating made.

In January, the snooker section played a friendly match at the Oxford & Cambridge Club, in March we are travelling to Guernsey to play the United Club in a friendly match for the Channel Islands cup. The annual London clubs competition has commenced, and we look forward to progressing in this event. Club members are welcome to join the snooker section and to participate in our competitions and friendly matches.

Shorts

Rugby lunches



The club has been holding its rugby lunches, organised by Matthew Ebsworth. On the Friday before an international where England is playing, the club invites rugby enthusiasts, to lunch. This picture shows Neil Edwards in full flow, well-known as the only member visible from space.

Railings



St James's Garden railings were donated to the war effort during the Second World War. At last, the 'temporary' railings installed after the war are to be replaced. The St James's Square Trust railings project will start work in 2019.

Polo

The polo section is introducing beginner lessons. Ben Tangney will run instructional chukkas for novice players. Interested? Please contact the secretary.

Ascot box

We still have a royal Ascot day available, on Saturday 22 June, using the club's box. Normally £4,750+VAT, we are prepared to consider an offer. The box holds 12 for a sit-down meal and 18 for a buffet. Catering costs are additional. Please contact the membership secretary.

Chess

Good mates

by Habib Amir

A good 2018/2019 Hamilton-Russell season of chess was topped by a landmark victory for the Oriental & East India Clubs Chess Society as it took a 4-2 victory over defending champions the RAC at their Pall Mall club house. Our board one, Samuel Franklin, beat Roger Emerson, the 60+ category British chess champion, and Yaroslav Voropayev beat Richard Farleigh, an former investor on *Dragon's Den* who has played chess for Bermuda and Monaco in the Chess Olympiads. Luke King and Peter Haddock also beat their RAC opponents. This result was achieved against a strong team without the presence of our normal board three, four and five.

Congratulations to our humble team that has begun to mark its place in the top position of London Hamilton-Russell chess circle. At time of writing, we are ranked joint first position with the Athenaeum Club.

The season began with victory over the Reform Club. In that match, the Oriental & East India Clubs combined chess team scored 6-1.

Farewell Joe

The man with the mike - and the remarkable 'comfort-break' timings - has retired. Joe O'Farrell left at the end of 2018 after nearly 30 years' service. Profiled in December 1996's East & West when he took over as banqueting supervisor, Joe has decided to carry on with life from his home in Spain. The secretary writes: 'Joe has been a character around the club and members enjoy his cheeky sense of humour. Calm under pressure, his knowledge of members' events, Twickenham coaches and members' preferences in the bar has been an asset to the club's management and will be hard to replace. There have been many appreciative letters from members for the arrangements and service from Joe and his team over the years. He goes with our gratitude for a job well done.'



Joe receives the thanks of the committee

'I have to assume that there is a very real chance that Putin will have me killed some day. If I'm killed, you will know who did it. When my enemies read this book, they will know that you know.'

Red Notice: How I became Putin's Number One Enemy

When the murky worlds of Russia's mafiosi and global high finance collide, you would think it would end in murder. It did. Bill Browder, who delivered the club's library lecture in February, is founder and CEO of Hermitage Capital Management. He was the largest foreign investor in Russia until 2005. Since 2009, when his lawyer, Sergei Magnitsky, was murdered in prison after uncovering a \$230 million fraud committed by Russian government officials, Browder has been leading a campaign to expose Russia's endemic corruption and human rights abuses.

admits he did not foresee the Russian bond default in 1998 and Hermitage Capital lost 90% of its capital. He managed to build the fund back up in the next few years. Hermitage produced high returns and, before its demise, Browder had US\$4.5 billion under management. He made a fortune for his investors, and part of his success came from exposing corruption in the Russian markets. Browder says that a strategy of exposing corruption worked well while Putin was gaining power, since it cleared away some of the oligarchs that were in his way. But once Putin

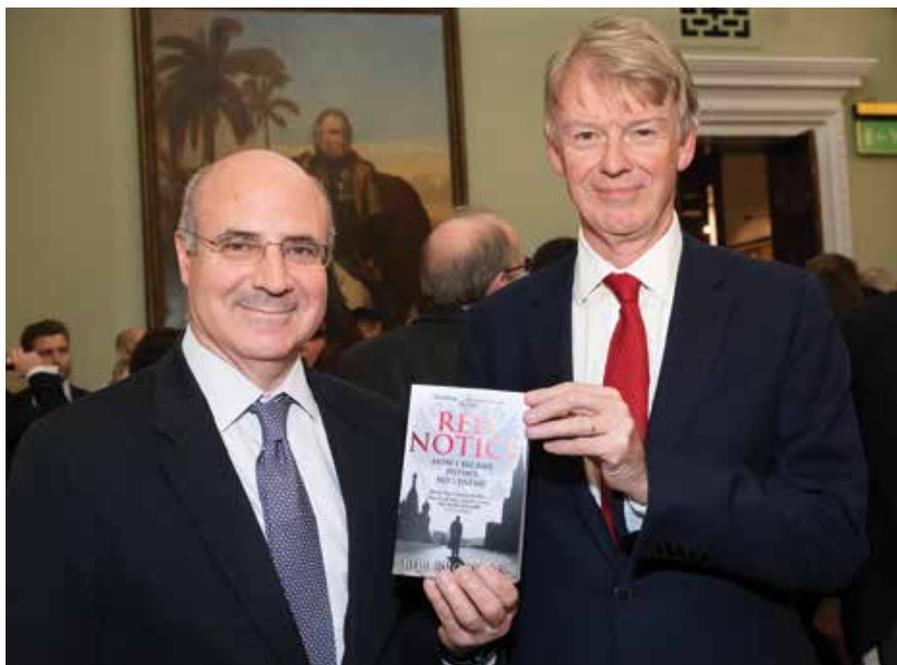


Bill Browder talks to members and guests at the library lecture

keep Putin in power by getting US Congress and later the European Parliament to pass 'Magnitsky' laws. These freeze the foreign assets of Russians who were involved in the Magnitsky's death. The bad guy in the story is Putin. A dishonorable mention goes to democrats Hillary Clinton and John Kerry who fought to derail the Magnitsky bill.

Putin reacted with fury, putting Browder and the late Magnitsky on trial for tax evasion, the first trial of a dead man in Russian history.

Browder says he has had death threats, kidnapping threats, and a politically motivated Interpol red notice, which alerts police worldwide about internationally wanted fugitives, requesting they be 'provisionally' arrested. Despite the inherent dangers, his justice campaign for Sergei Magnitsky continues. "The world needs to know what happened to Sergei Magnitsky," says Browder. "*Red Notice* exposes how the Russian government has become a criminal enterprise with all the powers of the state, and with Putin at the helm there is no limit to the depth of depravity of the regime. I have to assume that there is a very real chance that Putin or members of his regime will have me killed someday. Like anyone else, I have no death wish and I have no intention of letting them kill me. I can't mention most of the countermeasures I take, but I will mention one: this book. If I'm killed, you will know who did it."



Bill Browder (left) and library committee chairman St John Brown

His book about his experience in Russia is a kind of insurance policy, and his lecture tour the same. The more public he is about his woes with Russia, the less likely they are to come after him, he reckons.

Red Notice reads like a thriller but is a non-fiction account of corruption in Putin's Russia. Bill Browder is an American businessman whose grandfather was general secretary of the American Communist Party. Kicking over the traces, he went to Russia to be a capitalist.

Browder's hedge fund, Hermitage Capital, was at one time the largest foreign investor in Russia. It had its low points. Browder

was established as kleptocrat-in-chief, Hermitage Capital's investment strategy was no longer tolerated.

The Russian government and remaining oligarchs decided to take action against him. Before they shut him down, however, he pulled his fund's assets and employees out of Russia. Then they came after his lawyers.

Two of Browder's lawyers successfully escaped Russia, but one, Sergei Magnitsky, refused to be bullied. He was arrested, tortured and died in prison.

Browder has devoted his life since to obtaining justice for Magnitsky. He successfully hit the Russian oligarchs who

Damn Twitter and bloody Brexit

The club has been unwillingly sucked into the Brexit debate. What looks like pro-Brexit - or perhaps a clever anti-Brexit - or maybe a Russian (smiley face) - has registered EastIndiaClub on the social media site Twitter and started posting pro-Brexit messages. The club would like to make it clear that this Twitter handle has nothing to do with us.

The spring season of events included one that has become a regular in the club calendar in recent years. Members bring their daughters to dinner, and listen to a powerhouse speaker.

MEMBERS AND DAUGHTERS' DINNER

Dinner followed drinks in the Smoking Room for proud fathers and their daughters. This year's speaker was Deborah Bronnert, a British diplomat who most recently served as director general, economic and global issues, at the Foreign and Commonwealth Office.



Captain Robbie and Sophie Wilmont



Fay, Keith and Helen Sandford



Deborah Bronnert speaks to members and their daughters



Anil and Meer Khosla

Gourmet dinner

All the ingredients...

Chef chose a 'know your source' theme for this year's gourmet dinner. Among spectacular dishes, he trawled the farms of Romney looking for the right saltmarsh lamb and served it a perfect pink. Meanwhile, club wine committee member Mark Pardoe MW, who works for Berry Bros & Rudd found a range of spectacular biodynamic wines to go with dinner, which showed the breadth of wine available from a single area and a single grape variety. Wine committee chairman Patrick Storey introduced the evening.



The club sits down to an excellent supper

More shorts

Motoring delights



Club members parking in St James's Gardens

The club's classic car section is promoting the work of old boys' association motoring sections. The Merchant Taylors Classic Car Club spring meet is on 13 April 2019 (after *East & West* goes to press) at Merchant Taylors School in Northwood. Meanwhile, the Old Epsomian Club held a supper and talk by F1 fanatic and former Formula V driver Ben Evan in February. Looking ahead to 10 August, classic car section chairman Richard Muir Beddall is planning a section visit to a private motoring collection in Farnham, Surrey, and drive to London for a dinner at the club that evening. Parking will be available in St James's Square gardens as usual that night.

Company dinner

Two club members are holding a black tie dinner in May to celebrate the club's links with the East India Company. It will take place on 23 May and is likely to include a tour of Guildhall. If you are interested in receiving an invitation, please email cjohnson@eastindiaclub.com

Doctor at large

Club member Adrian Steger, a surgeon, has spoken to other medical members and is interested in organising a dinner for members who are medics. Please express your interest to the office or by email cjohnson@eastindiaclub.com

Phones

Areminder: photos emerge on social media showing areas of the club where phone usage is not allowed. Please be aware that the oasis-like nature of the club means we would prefer this did not happen.

Walkers among the club members attempted a brave ascent of the Surrey hills in the autumn. Slowed only by a haven of hedgerow wildlife and a good pub, they conquered them.

SURREY HILLS MEET

by Lee Farmer

The third meeting of the hill walking & mountaineering section was attended by six members who enjoyed a surprisingly wild walk in the north Surrey hills, close to the capital, during the autumn. Some new and familiar faces of the section met at Oxted train station for a 12-mile linear walk that finished at Woldingham Station just outside Caterham. The band comprised Wilbur Zhu, Nick Newman, David Barker, Keith and Gill Sandford, and Lee Farmer. They headed north out of the busy high street in Oxted under bright, sunny, albeit crisp, cool weather, towards the

Greensand Way, which goes across the M25 motorway via a footbridge. On the other side, the team traversed a steep chalk hill and, despite being out of breath, enjoyed the rising views of Oxted and beyond. The Vanguard Way bridleway past Flint House begins to peter out to a path and they noted the hedgerow trees full of berries such as sloes and haws, and many birds taking advantage of the bounty. They descended downwards towards Woldingham and struck out north-easterly past Warren Barn Farm and up a steep chalk hill towards Croydon Road. Along the way they observed country pastimes such as a driven pheasant and partridge shoot, ferreting for rabbits, and an

older couple with a plethora of angry Jack Russells (fortunately locked in an estate car) up to some other hedgerow activity.

After resting on the top of Nore Hill for a bite and something to drink, the team walked along Croydon Road for a short while before picking up a byway at Worms Heath. Here are mixed countryside thickets of woodland bounded by open fields where some navigation had to be taken as there were many paths both official and unofficial. On to Chelsham, they then skirted around Great Park. There 84-acre former asylum grounds are now developed as housing. In a field on the edge of Great Park Wood, they stopped and had lunch.

A short walk away was another rest stop at the welcoming Harrow Inn. Pints of beer were readily ordered. After that, navigating the busy crossroads and roundabout outside the Harrow, they walked along a road back towards Chelsham Place Farm. A chalk track slowly brought them down to Woldingham Golf Club. Passing the club house they walked parallel to Halliloo Valley Road on a bridleway and picked up another bridleway which twisted and turned amongst houses and roads until they passed under a viaduct. This marked the entrance to Woldingham School grounds. The band of walkers headed for Woldingham Station. Timing is everything and trains heading south and a train heading north were due in a few minutes time as they arrived on the platforms. Goodbyes and handshakes were hastily undertaken. Some of the band headed north back to London, some south back to Oxted, and a couple simply to their cars which they had parked at the station in the morning. It had been a surprising day being so close to London and the M25 but in places it felt quite wild and secluded. An enjoyable day's walking.



Members having a breather on Nore Hill. Photo thanks to Gill Sanderson

Culture in a bag

by the chef

In the early 19th century tea consumption in Britain dramatically increased. At this time it was usual for people to eat two main meals daily, breakfast and dinner at around 8 o'clock in the evening.

At some point in the 1840s, Anna, wife of the 7th Duke of Bedford is said to have complained of having 'that sinking feeling' during the late afternoons. To combat this she took to taking tea, bread and butter and cake in her private boudoir each afternoon.

In time, she invited her friends to join her in her rooms at Woburn Abbey. Eventually she continued this summer routine upon her return to London. She would send out cards to her friends asking them to join her

for tea and 'walking in the field'. Soon all social hostesses took up the practice and it moved from the boudoir to the drawing room where both sexes could attend and enjoy. Traditionally, the upper classes would have a 'low or afternoon tea' at around 4pm, followed by a promenade in Hyde Park. The middle and low classes would have a more substantial 'high tea' at 5pm or 6pm which replaced dinner.

The name low or high related to the height of the table on which the tea was served. High tea was served at the dining table.

Today most luxury hotels serve an afternoon tea, most notably in London, The Ritz, Dorchester, Claridge's and, my personal favourite, the Park Lane Hotel with all its art deco splendour.

Usual offerings start with dainty, crust-less finger sandwiches with various fillings

such as cucumber, egg mayonnaise, smoked salmon, ham and mustard. These are then followed by scones with clotted cream and preserves, and then a selection of beautiful pastries, often on tiered silver stands.

The most common teas enjoyed at afternoon tea are Assam, Darjeeling, Earl Grey and Lapsang Souchong, with more unusual flavoured teas available such as English rose, elderflower, mango & bergamot and vanilla sundae to name a few.



Tea at the Ritz

Balmy summer afternoons spent on a bench in St James's Gardens with a cigar, or perhaps a walk from the club via Carlton Gardens back to the club. Or here are some other ideas.

WHERE TO GO FOR A STICK

by Alex Ward

Writing an article regarding anything to do with cigars is quite daunting. Cigar smoking is as complex and rich as the wine world. So for this article, I will be sticking to some of the best places to smoke close to the club and beyond.

The journey that I have undertaken with cigars has given me insights into my own character. I know ladies and gentlemen who enjoy a favourite smoke while walking the dogs. For me, I must be comfortable, have time and a pint of ale.

I try not to look down upon cigarette smokers or, worse, vapers. When I see them hovering in alleyways or braving the elements for a brief smoke, I know instinctively this is not for me.

This was reinforced one late summer evening when I was sitting on the steps of an entrance not used anymore at 8 St James's Square. A police car pulled up. The window lowered and the officer asked: 'What are you smoking?'

My answer of Hoyo de Monterrey petit robusto contained too much information. He curtly invited me to come closer to the car and he asked again. My second reply, 'a cigar,' was met with: 'Why did you not say that at first?' The window went up and the car drove on, leaving me.

It is now important for me to avoid a

situation such as this. I have therefore found one or two places where an Eastindiaman may smoke in comfort, and I list them here:

Restaurants

For the all-round experience of drinks, dinner and a cigar, you can do no better than to travel to Victoria. **Boisdale** of Belgravia has it all: great dining, and a covered bar area outside.

Hotels

The **Stafford Hotel**, Blue Bull Yard, has a delightful courtyard and a small covered area. The staff are friendly and you can buy a variety of cigars there. The opportunity to have a drink is available as well. It is only a five-minute walk from the club. Edward Sahakian's Sampling Lounge at the **Bulgari Hotel** in Knightsbridge is currently undergoing refurbishment works and will be closed until late May.

Other clubs

Many of us have friends at the **In & Out**, which has a courtyard in which you can smoke. Sitting for an hour or so does turn you into a little of a curiosity. I have, however, struck up some good conversations with the flitting cigarette smokers. The **RAC** has a verandah but its problem is it gets crowded. The East India Club reciprocates with the **City of London Club** which has two outdoor cigar areas on its roof.



Robert from No 1a St James's Street in his cigar room

St James's cigar shops

James J Fox



For an excellent lounge above the shop, go to James Fox at 19 St James's Street. Comfort is high as is the knowledge of the staff to ensure you get the right smoke for you. It sells imported cigars and cigar accessories.

Davidoff



Opened in 1980, Davidoff of London at 36 St James's Street offers a wide range of cigars and other items, including walking sticks and ukuleles. It is linked to the Edward Sahakian sampling lounge in Knightsbridge.

1a St James's



Home to the RAC refugees – those escaping the hurly burly of the RAC's outdoor terrace – 1a St James's Street offers a wide selection of good cigars to try in the shop, plus a free cup of coffee.

As one of the great port makers came to the club to tell the story of port-making, a subject close to our members' hearts, Eric Lagré tells the story of port.

'DISSOLVED IN PORT'

by Eric Lagré, head sommelier

Port is one of the great fortified wines of the world. It has two things in common with the rest of the fortified wine family. First of all, port was created by the British for the British and most fortified wines found success on the export market thanks to the trading knowhow of British shippers. Secondly, to ensure it reached its target market in drinking condition, port – like sherry, Madeira, marsala and Muscat – was fortified. By elevating its alcohol content through an addition of raw grape spirit, wine becomes stable and less prone to spoilage.

One will probably wonder why David Guimaraens carries such a fundamentally Portuguese name but speaks in a distinctly British voice. David is the sixth generation of the Guimaraens family to be in charge of Fonseca since the creation of the port house in 1815. Having sided with the liberal reforms of King Pedro IV of Portugal during the Liberal Wars of 1828-1834, David's ancestor found himself having to flee the country hidden in an empty barrel of port (so the legend has it) after the absolutist party eventually put Pedro's brother Miguel on

the throne. David's ancestor took refuge in England and married into an English family. It is in England that the headquarters of the house of Fonseca would be based until 1927. Nowadays, Fonseca is part of The Fladgate Partnership. TFP was founded in 1962 when Dick Yeatman of Taylor, Fladgate & Yeatman gave a partnership to David's father, Bruce Guimaraens of Fonseca Guimaraens. The partnership was actually known as Taylor Fonseca SA until it bought Croft from Diagio in 2001. With that new acquisition the partnership was renamed after John Fladgate, Baron of Roêda. The latter was a famous shipper who had historic associations with the three firms throughout the 19th century. TFP's port houses form part of the tightly knit community of British shippers. That community gathered voluntarily under the umbrella of an institution known as the Association of British Shippers.

Porto has been exporting wine for some 300 years. While the lodges of the shippers are situated in Vila Nova de Gaia, across the Douro River from Porto on the Atlantic

coast, the region of production itself is located miles away upriver in a remote area beyond the mountains in the eastern part of northern Portugal. The deep Douro valley was demarcated in 1756. As such, the Douro is one of the oldest demarcated wine regions in the world.

In the Douro, grapes are grown on poor soil formed of schistous rock with little organic matter. The steep terrain has been painstakingly shaped into terraces by man over the ages. The Douro is indeed a breathtakingly beautiful example of mountain viticulture. However, the Douro has one singular characteristic amongst other mountainous wine regions and that is its climate. If most fortified wines are made from white grapes, Port is made from black grapes, for only black grapes can withstand the baking-hot continental climate of the Douro. In that extreme environment, vines give low yields of small, sweet berries with a high potential of alcohol. Table wine made from those grapes would display loads of fruit concentration that one will certainly find delightful, yet the wine's headiness and density of tannins will prove far more challenging. If those qualities make light-wine production difficult, they seem to have been designed for port production.

David likes to draw comparisons with champagne, where the only high-quality product that can possibly be grown in its marginal climate is sparkling wine. Port and champagne are two individual styles of wine that emerged from the demands of their respective terroirs at the two opposite ends of the climatic spectrum.

There are two main styles of port wine: wood-matured tawny port and bottle-matured ruby port (the king style of which is vintage port). Both are solutions to the question of how to render port approachable to consumers. The terroir of the Douro yields wines with a huge structure. As much as that huge structure makes port strong with a tremendous potential for ageing, it also makes it difficult to enjoy young. Port requires either labour-intensive manipulation in barrel or a long time of maturation in the bottle before it is ready to drink.

Tawny port is achieved by deliberately subjecting port wine to intensive oxidative ageing in barrels of seasoned wood called pipes. The longer the wine spends in pipes, the more developed its aromatic profile grows and the less tannic its structure becomes. The wine gradually loses its opaque ruby colour as the sediment is eliminated with every racking (racking being how the process of decanting the wine from one barrel into another). As the colour turns lighter and tawnier (hence the name of the style), the primary black fruit character of the wine becomes more and more dried-fruity, spicy



David Guimaraens addresses members and guests at two sessions, owing to demand



David Guimaraens and one of his ports

and nutty (nuttness being the signature character of the tawny style of port). When it comes to putting tawny port to market, the master blender skilfully mixes wines from different vintages and different levels of development in order to achieve a required style and ensure product consistency. Man is the master here, not nature.

The wine is bottled ready-to-drink and can be poured straight from the bottle into the glass for immediate consumption. The wine won't actually improve in the bottle. The reason why consumers love tawny port so much is because the style is instantly gratifying. One can come back to their favourite tawny port time and time again, and they will always experience the same joy they felt the first time they tried it, which is why David Guimaraens likes to call tawny port "the no-brainer".

As for vintage port, it is a wine from one single vintage year as the name suggests. It only spends two winters in large containers of seasoned wood before it is bottled with no treatment or filtration. Young vintage port looks almost opaque in the glass and tastes like a fruit bomb. Its solid tannic structure mellows slowly over decades of maturation in the bottle.

Nature is the true winemaker with vintage port. The wine is indeed the most direct expression of the terroir of the Douro with little intervention from man. The aromatic profile of a vintage port bears the signature of the particular location and season over which it was grown. Pull the cork at every stage of its incredibly slow development in the bottle and vintage port will offer you a snapshot of the past and speak of its journey to the present. Vintage port is a time capsule. The drinking experience might not always prove fulfilling, for there is such a thing as pulling the cork too early, but it will always be a stimulating one.

Sometimes vintage port is in no mood to

talk and likes to keep everything to itself. While this can frustrate the more average drinkers (let alone the fact that vintage port throws a heavy sediment in the bottle and requires decanting before serving), vintage port is an almost endless source of pleasure.



Members and guests tasted eight TFP ports

The Fladgate Partnership produces little in terms of commercial wines in what is known as the standard category, which is why TFP only ranks as the third largest producer of port wines. The focus of the partnership is on quality wines in the so-called special category. TFP is a leading producer of premium port with one-third of all production. Vintage port is a specialist side of the business, representing no more than 2%-3% of the output at TFP and hardly 1% as a whole across the industry.

The 1950s saw rising demand for vintage port as the middle classes started regaining some buying power after the restrictions of the Second World War. In response, Taylor's decided to release Quinta de Vargellas 1958, the top wine of its flagship single estate. Other shippers followed suit, using the 'Single-quinta' designation in good intervening years when the quality of the vintage would not yield the level of



A port enthusiast gets the most from David's talk

excellence required for the blending of a classic vintage port.

Classic vintage port will only be produced in exceptional years. The quality of the vintage is assessed over the two winters the wine spends in seasoned wood prior to bottling. On average, three vintages per decade will be declared. Traditionally, British shippers declare a classic vintage port on St George's day, once a blend reflective of the given style of a port house is achieved. Classic vintage port is a blend of wines of different origins across the region. It is an expression of the terroir of the Douro as a whole. Since components must have contrasting qualities in the blend in order for classic vintage port to be stylistically balanced, one can safely say that classic vintage port offers a complete experience.

Vintage port from the club's cellar

Members are offered the following ready to drink Symington Family Estates Vintage Port from the club cellar which is surplus to requirements.

Per case of 12 / per bottle
 1997 Gould Campbell £414 / £34.50
 1997 Quarles Harris £402 / £33.50
 1997 Smith Woodhouse £390 / £32.50
 2000 Quarles Harris £426 / £35.50
 2000 Smith Woodhouse £390 / £32.50

Priced per bottle for off-sale only and not for drinking on the premises. Paying cash or club account by the bottle from the American Bar or by the case from the Accounts office giving 24 hours notice, maximum three cases per order. If you are interested in additional quantities please ask to be waitlisted.

Shooting

DEVON BIRDS

by William Downie and Sanjay Bhattacharya

For the sixth consecutive year, shooting section members from across the UK and Finland, travelled to Devon in late November 2018 for a weekend of game shooting, excellent food and good company.

Members arrived at their accommodation, the Half Moon, Sheepwash, a sporting inn which caters for game shooters and fishermen alike, on Thursday 22 November.

The itinerary commenced on the evening of arrival with a wine tasting matched with some superb local dishes, all prepared by the Half Moon chef. After a hearty Half Moon (or Full Moon) breakfast the following morning,



Dr Peter Lilius, Steve Revell, William Downie and Jim Lyon displaying their 'prized bag'

the group travelled to Bovacott Manor for a 125-bird pheasant day in the superb rolling hills and wooded valleys of North Devon. The day concluded in late afternoon with dinner and drinks at the manor, after which many were glad to see their beds for a good night's rest.

At breakfast on Saturday morning, the excitement of the forthcoming day's snipe shoot was evident, as it would be a first for most of the visiting guns. While it was considered early in the season to pit your shooting skills against this most challenging of game birds, the guns enjoyed an outstanding day's sport in the remote north Cornish countryside. After nine drives, the tally swelled to 11, with all guns contributing to the bag as well as the cartridge manufacturing industry.

The day concluded with an excellent dinner and some fine wines at the Half Moon. The next morning everyone departed for home, all looking forward to returning again in 2019.

It was a full season for the shooting section. The club also held two 200-bird mixed driven pheasant and partridge days for ten guns at Stratfield Saye in Berkshire in December and January. At each, a hot lunch was served in the museum, and shooters even had the chance to admire the funeral carriage of the 1st Duke.

Other events include a black-tie, end-of-season dinner in February 2019.

For rifle shooters, member Adam Rigby organised a rifle shooting session at the Stock Exchange Rifle Club at London Bridge in March. Located beneath the southern footings of London Bridge, the 2013

purpose-built facilities boast six 25m lane ranges, a dedicated air pistol/air rifle range, club-room and armoury. Members can shoot with .357 rifle, .36 black powder revolver, small-bore .22 RF Anschütz benchrest, small-bore .22 RF gallery shooting, air rifle and air pistols, then head over the road to the Barrowboy & Banker pub.

In April, after *East & West* goes to press, the section plans to hold an evening celebrating British Gunmaking. Eight gunmakers will exhibit in the East India Room. Places are limited to 50 tickets.

Looking further ahead, the inter-club clay shoot takes place at Holland & Holland's Ducks Hill ground on 4 July. Clubs from across the UK come together for the keenly-fought City of London Club Inter-Club Shooting Cup, followed by dinner at the Holland & Holland clubhouse. Places still available.

The section plans to announce shortly its 2019-20 season shoot days, including return visits to Stratfield Saye and visits to new shoots in Cambridgeshire, Devon and Wales. Among them will be a shoot day for novices which will see new guns standing with experienced members, and experiencing both driven game shooting, beating and excellent game cooking.

If you have suggestions for additional venues to visit, please get in touch with contact details of the shoot you recommend.

Subscription for the 2019-20 season is £30, with a reduced rate of £15 for J7 members. Paid-up subscriptions will be required for members wishing to attend many shooting section events that are not held at the clubhouse, including game days, clay trips and tours of gunmakers.

Flyfishing winter and summer

Highlights of the flyfishing winter programme include grayling fishing on the River Test at Wherwell and the annual dinner, held with the Lawyers' Fishing Club.

The summer programme begins with a pre-season warm-up on 23 March at Adwell Estate, Thame. This is a water that came recommended to us by someone who has an annual rod there and he was keen for us to try it. We did so in 2012 and every year since have had a fantastic day with most having double figure bags. It is part of the Adwell Estate some three miles outside Thame and convenient for the M40 (Junction 6) so within an hour or so of London for most members. There are six pools in the stream and two independent pools. The stream is fed by large springs on the estate and, in all, the stream and pools cover some seven

acres. It is all set in delightful surroundings and the islands and banks are carefully



Sean Clarke speaks at the dinner in the club

planted with trees and shrubs in such a way as to encourage wildlife to flourish. The water contains mainly rainbows and some browns. Fish are grown on in the water's own stew ponds and, with the abundant food, grow on to approaching double figures.

This is followed by days at Powermill Fishery in East Sussex, Grafham Water in Cambridgeshire, Haywards Farm outside Reading, the Thurner's All Stars Match at Ravensthorpe Reservoir, and Thornwood Lakes near Epping. There will also be flyfishing for sea bass on 10 August at Chichester Harbour and Sutherland Hill Lochs at the end of September.

For the more adventurous, sea trout in Argentina takes place on 11-18 January 2020. The trip will be hosted by Sean Clarke now of Orvis and formerly of Farlows who was the speaker at the annual dinner. He has fished the area a lot so can make sure we get there safely and have the best chance of getting the fish of a lifetime.

The East India Club and gin: it is a neglected relationship no more. The club has helped develop its own gin, which is available in the bar. Worth a try.

MOTHER'S RUIN

by Murray Lidgitt

Yes, the rumours are true. After two years in design and enough neat gin tastings to subdue even Cecil, we are proud to announce the introduction of East India Club gin.

We developed our organic London dry gin in partnership with London & Scottish Distillers, suppliers of gin to the Prince of Wales. Featuring a hearty 43% ABV, this gin delivers a superbly smooth blend of flavours using familiar spices from our heritage, including ginger, cardamom, coriander and even curry leaves, balanced perfectly against the vibrant flavours of citrus, angelica and juniper. It is to be enjoyed with premium tonic and lemon slice or in a (very) dry martini.

And for those of a stronger constitution, there's more. We are also introducing a Navy strength variety of the club gin. 'East India Club: Home on Furlough' features a fiery 57% ABV and will be sure to lift the spirits on a breezy day out on the water for the club's yacht squadron or for celebrating successes on the field.

Finally, we are thrilled to understand that our gin recipe may have been adopted by the HMS Elizabeth aircraft carrier's wardroom and thus, in a most unexpected manner, re-established our old relationship of gin and the high seas. There may be an opportunity



for a club visit to the carrier in due course. Watch this space.

These gins are available now in the bar or can be purchased via the club shop.

Jazz at no 16

The club welcomed the Bob Stuckey Trio back to the Smoking Room for an evening of jazz in February. Next Jazz evening on 17 May features the Spike Wells Trio.



Members and guests enjoy drinks on arrival at the jazz evening



The evening included informal dining in the Smoking Room



Bob Stuckey on organ, drummer is Derek Gayle and Terry Smith is on guitar

A message from the Pigeon Loft

by Alan Taylor

Sometimes this pigeon loftier likes to recall times in his life to rejoice that they will never return. Certainly he has no longing for the breakfasts at his new school which he entered in September 1946. The sight of bare wooden tables with piles of white bread and margarine (mixed with milk) did not tickle his taste-buds. Neither did the tin plate full of porridge with lumps. A neighbour sitting on the same wooden form had a splendid idea for dealing with this. When he thought no-one was watching, he slipped these lumps into his mug of sugarless tea. Alas, this had been observed and the lumps had to be scooped out and swallowed. Any porridge

left over from breakfast was later used at supper for making the herring in tomato sauce go further. If, when this happened, a message had come through the 'early-warning system' in time, we secretly slid the helping into paper bags we had brought with us. These were then buried near trees outside. It was rumoured that the trees later suffered decay or even death as a result.

'Enough, no more!'. With relief the pigeon loftier returns to the present. At breakfast time in the club he makes for the dining-room with eagerness. He is given a warm welcome and, if possible, staff lead him to his favourite table. Unfortunately, he has to resist ordering a hot dish (age takes its toll). Instead he makes for the buffet table.

On arrival he eyes everything from cereal

via the different types of bread to fruit and cheese before making his choice. This task is made easier by all dishes being always exactly in the same place. Even the little jars of honey are where they should be - in the second row from the left.

On his return to 'base' his coffee and hot milk are there to greet him and his brown toast is soon weaving its way towards his table. Appetite and thirst are soon satisfied and he has time to look around him and then bury his head in his newspaper. He can concentrate on this because the hearty laughter and conversation at dinner time have been modified into chuckles and quiet conversation.

Soon it is time to leave. In keeping with general practice he greets other members he knows warmly, but briefly. Longer conversations are kept till later. Members certainly know how to launch their day.

If there is such a thing among equals as an 'important' club member, it is Marc Lurton. He makes the club claret and other wines we enjoy, and he came to talk at a club wine tasting.

THE LURTON DYNASTY

by Patrick Storey

At the second wine tasting of 2019, a full house of 60 members was introduced to the third generation of famille Lurton who have made and supplied our ever-popular club claret, Chateau Reynier, for the last 41 years. Club member Marc Lurton, already well known to many members, brought his daughter Pauline, who has just returned to France from three years' promoting the Lurton brand in the US. Performing a double-act for the first time, Marc and Pauline brought along nine wines of wide-ranging character from Lurton estates around the world.



Members and guests 'meet' the Lurtons

The Lurton family can trace its roots in the Bordeaux region back to the mid-17th century. But it was only after the phylloxera bacteria destroyed almost all vines in the region in 1890 that Marc's great-great-grandfather Léonce started buying up devastated vineyards and experimenting with the latest wine making and wine growing techniques, including re-planting with phylloxera-resistant US bred root-stock. Today, there are 13 members of the Lurton family operating 30 vineyards around the world accounting for 1,300 hectares of viticultural land. They are by far the biggest and probably the most influential wine-making dynasty in the world.

We tasted three of Marc and Pauline's own wines. The 2018 Chateau Reynier rosé and the 2018 Chateau Reynier white (our club white) were fresh and vibrant and full of the promise of summer. The 2018 vintages are not on our wine list yet, but do try the current vintages as spring approaches. You won't regret it.

After a few years experimenting with the blend, the 2018 white comprises 60% sauvignon, 30% sémillon, and 10% muscadelle. As for the rosé, Marc explains that this is merely the Chateau Reynier claret



Some of the wines on offer

drawn off the skins whenever it reaches the level of complexity and colour that is currently 'fashionable'. Apparently the fashion for lighter or darker rosé changes all the time.

There were two stars of the show. The first was our own hugely popular Chateau Reynier Cuvée Héritage. In 2015 we drank just 170 bottles of the Héritage; last year we consumed more than 1,400 bottles. We are already in discussions with Marc about making a little more of it, anticipating future growth in demand. If you didn't try the 2009, that's tough, because it was really good but it ran out in January. The good news is that the 2010 is even better. It is still a little young, so here is tip; ask Eric or Magda to decant a bottle (or two?) a good hour or so before you plan to eat. It makes a big difference.



Members and guests try the wines

While I am personally a lover of Chateau Brane-Cantenac (Henri Lurton), the 2010 was like having an intellectual conversation with a seven-year old; amusing but not really fulfilling. It is still a baby and needs at least another ten years in the bottle, but it was bursting with potential. And yes, we did buy some en primeur, so there is something to look forward to.

The second genuine star of the show was a sweet wine - the 2003 Chateau Climens (Bérénice Lurton), Barsac - first growth in the 1855 classification of Sauternes and Barsac. Members who joined the club's Bordeaux wine tour last year were fortunate enough to visit Chateau Climens when we tasted five vintages during a sumptuous lunch prepared by a Michelin starred chef. The 2003 was born before Bérénice converted Climens to biodynamic production, which involves substituting almost all chemical interventions with infusions made from dried herbs gathered from the estate.

Our next club tasting is in July.



Marc Lurton and his daughter Pauline

The club offered a full programme of events in the run-up to Christmas, including carol concerts and the winter cocktail party. As many members will tell you they have heard many members say: Christmas starts at the club.

CHRISTMAS AT THE CLUB

The three clubs of St James's Square came together for a carol service at St James's Piccadilly. The Rag and the In & Out (the Army & Navy Club and the Naval & Military Club) joined us for a service led by the Rev Lucy Winkett, rector of St James's and a well-known 'Thought For The Day' speaker on BBC Radio 4's *Today* programme. East India Club chairman Duncan Steele-Bodger and member Alasdair Shaikh read lessons.

The club also held a carol concert of its own in the Smoking Room, and members

attended the annual Advent carol service at the Chapel Royal St James's Palace. Sub Dean Canon Paul Wright MA presided over a charming service at which the Chapel Royal choir sang under the direction of Joseph McHardy. Members returned afterwards for the club's Sunday lunch buffet and music at which regular pianist Nick Durcan added additional atmosphere with his accomplished playing. The Sunday lunch buffet is a regular feature in the club's calendar with either Nick or Oliver Sheen playing the piano.



Members baffled by magic tricks at the winter party



The congregation at St James's Piccadilly for the tri clubs carol service



Alasdair Shaikh reads at St James's Piccadilly

Burns night

The club turned Scottish for an evening in January. It is an event almost as festive as Christmas itself, with speeches, poems and the much applauded ceremonial arrival of the haggis. Members and guests gathered in the Smoking Room for drinks, and then went downstairs to the Dining Room for Scottish fare led by the great chieftain o' the puddin'-race, the haggis. Organised by Andy Macdonald, this year Micky Steele-Bodger was greatly missed. The Burns Night was his idea.

Historical note: the first supper was held in memoriam at Burns Cottage by Burns's friends, on 21 July 1801, the fifth anniversary of his death. It has been a regular event ever since.



Donald McPherson rendered Tam O'Shanter



The arrival of the haggis

Master of the rulebook (when it comes to the operation of the night bar), enthusiastic assistant manager and a management rock on all things HR, training and health and safety, Prashant Shah had not heard of clubland when he came to London.

STAFF PROFILE

Prashant Shah



You are most likely to meet assistant manager Prashant Shah during one of his two weekly duty manager shifts. Twice a week he is on duty for a 24-hour shift in the club, sleeping in the 'End Room' in the basement. The shift starts and finishes with a handover at 3pm.

Duty managers are on hand to solve problems in the running of the club, including

availability of drinks after the American Bar closes at 11pm.

The night bar rules are simple: members staying overnight at the club can entertain up to three guests using the night bar. The night porters have their own stock of miniatures, bottled beer, wine and champagne.

For the rest of the week, Prashant works as assistant manager, helping secretary Alex

Bray and assistant secretary Tim Wilks with the day-to-day management of the club, including roles in human resources, health and safety and training.

Now married and living in Beckenham, Prashant grew up in Surat City, in the Indian state of Gujarat. He has a brother in Mumbai and a sister in London, both of whom work in banking. Prashant started work in hotels in Mumbai as part of a three-year degree in hospitality and tourism management.

"There is a strong tradition of clubs in Mumbai, but I didn't know anything about them when I came to London," he says.

He came to London for post-graduate studies in hospitality management. He was

“ *In clubland, you have that feeling that you know the members, the members know you and you can converse* ”

heading for a work placement at the Ritz, but they were slow responding to him, so instead he took a placement at the Sloane Club. There he worked as chef de rang, banqueting supervisor, front office and night supervisor and finally assistant front office manager, where he was involved in the opening of the Sloane Club's 18 self-catering apartments.

"The Sloane Club is probably the best decision I took," he says. "I met my wife there - she is a chef - and my career kicked off.

"In clubland, you have that feeling that you know the members, the members know you and you can converse. In hotels it is all about money and upselling."

Now aged 33, Prashant came to the East India Club in July 2016.

Long service

Susanne Matheis receives her 20 years long service award, and Candy Yanit receives a ten-year award.

Susie is familiar to anyone staying at the club for her work on the front desk, especially her tireless work finding rooms in other clubs when the East India Club is full. Candy's work, equally committed, is behind the scenes in personnel.



Left-right: Susanne, the secretary and the chairman



Left-right: Candy, head of finance David Selfe and the chairman

A WORD FROM THE SECRETARY

by Alex Bray



Membership numbers remained at optimum at year end with 5,300 members and an average age of 42. The club delights in having the youngest average age

of all the traditional London clubs.

Included in our complement are 1,900 J7s. There are also 70 members with 50+ years membership, who are awarded a gold badge to signify their life membership. In addition, we have produced lapel pins for those members with 20+, 30+ and 40+ years' membership.

The annual membership renewal window closed at the end of January and the committee require the front hall staff to be diligent in asking members to show their membership card on arrival, before you sign in your guests.

For members who for whatever reason need to give up membership you are encouraged to send in a formal resignation

rather than letting your membership lapse. Not only does this help the club keep abreast of reasons but it also keeps the door open for rejoining the club within five years without paying a further entrance fee.

The opportunity to pay subs and club accounts by monthly direct debit is available and to help with the admin we ask you just to keep us up to date with any change in bank.

In the first months of this year, while our two snooker tables went off-site for a thorough refurbishment, the room itself was re-carpeted and re-decorated and a couple of enhancements were made.

The Card Room, being a popular light and airy meeting room has been refurbished to incorporate some practical improvements, while the sixth-floor pigeon loft rooms were refurbished in the same style used on the floors below.

The club's website was overhauled last year under the guidance of Mr Jacoby and has received positive feedback. Mobile and iPad-friendly, it has a refreshed look and some additional options in the members' area that you may like, including your visibility

to members. This can be used, for example, to look up a fellow member in an overseas destination for visits abroad. Good for local knowledge perhaps. Or you might like to see who in membership is from your school.

At the very beginning of the year the staff party took place, with thanks to the staff panel who made the arrangements and to those committee members who kindly gave up their time to serve behind the bar and add to the occasion.

A number of recent staff pensioners made it, including the celebrated Leonora, giving us a chance to catch up on her life after the club.

In closing, you may be interested to know that the trustees of St James's Square, which includes us, have been diligently working towards a project to replace the 1972 railings around the garden with a Georgian style after the original John Nash 1817 railing was taken down for the war effort in the 1940s (see page 5).

The new design combines practical and heritage improvement, and it has received planning permission. Works are set to start this year.

East India Club Wine Order Form

ORDER THESE WINES FROM OUR WINE MERCHANT FOR HOME DELIVERY



Wine per case of 12 bottles

Club Champagne / £155 for 6
Club white / £144
Club white Burgundy / £174
Club red (de Ciffre) / £144
Club claret / £139

All prices include VAT



Please order online or by phone

**Davy's Wine Merchants,
161-165 Greenwich High Road,
Greenwich, London, SE10 8JA**

Tel: 020 8858 6011

Fax: 020 8853 3331

Email: sales@davy.co.uk

Website: www.davywine.co.uk/eic

ORDER THESE WINES FROM THE ACCOUNTS OFFICE FOR PAYMENT AND COLLECTION FROM THE CLUB

Wines and spirits	per case of 12 bottles
Club claret	£127
Club white	£132
Club red (de Ciffre)	£132
Club white Burgundy	£162
Club Champagne (per case of 6)	£149
Club Cognac VSOP per 70cl bottle	£43.50

Wine gift box

Three East India Club wines in a presentation box - club claret, club white and club white Burgundy. £43



A club member has generously donated a fascinating selection of books about Africa to the club.

GOLDS COLLECTION

by Julian Wilson

The club Library is extremely grateful to John Golds for his very generous donation of his books relating to Africa. That continent is not very well represented within the Library, since the holdings represent more of an Asian taste, as befits a club with roots in the East India Company. The Golds bequest therefore represents an excellent chance to fill important gaps on the shelves.

The explorer Richard Francis Burton (1821-1890), a former member of the East India Club, not only had many connections with India, but also with Africa and Arabia. Many of the books in the Golds collection demonstrate the links between East Africa and the Arabian peninsula. Burton's 1856 *First Footsteps in East Africa* is represented in the collection by a 1966 reprint, and heralds a distinctive section representing John's own homeland of Kenya.

This grouping comprises more than 50 books and covers general histories of the territory now known as Kenya, as well as descriptions of the early colonisation of the country by Europeans. These continue well into the 20th century with familiar works such as *Happy Valley* by Nicholas Best and *White Mischief* by James Fox. The oldest book in this section is a third edition of Joseph Thomson's travel epic *Through Masai Land* (1883). For a more general history, there is the two-volume set of Captain FD Lugard's *The Rise of our East African Empire* (1893), complete with many fine maps.

If these volumes represent one side of the European experience in Kenya, then another is covered by numerous works on the Mau Mau insurrection, and the policing and military suppression of that rebellion. Included is David Anderson's *Histories of the hanged: Britain's dirty war in Kenya* and *The end of Empire: Testimonies from the Mau Mau Rebellion in Kenya*. This book is now just over a decade old, but still maintains its position as one of the most important books in holding up a mirror to Britain's imperial legacy.

Supporting both angles of the European experience in Kenya are some good biographies, including works on Karen Blixen, Elspeth Huxley and the Adamsons, as well as memoirs by former members of the Kenya police force. These help to bring an individual and personal perspective to what might otherwise be broad-brush stroke history.

However, John's collection is not so narrow as to only concentrate on Kenya, Tanganyika and Uganda (there is a nice copy of RP Ashe's *Chronicles of Uganda* of 1894). Geographic areas subject to far longer European interest, namely Abyssinia, the Horn of Africa, and the Sudan, are also represented. So the club now possesses a good biography of Sir Samuel White Baker and his searches for the sources of the Nile, works on Abyssinia and Somaliland, as well as the Sudan. This latter includes a biography of Edmund Musgrave Barttelot derived from his letters and diary, and includes his account of the relief of Gordon, as well as the classic *Fire and Sword in the Sudan* by Rudolf Slatin Pasha, translated by Wingate. Byron Farewell covers all of this comprehensively in his *Prisoners of the Mahdi* (1967). A good general history of the exploration of the continent is present in the form of Christopher Hibbert's *Africa Explored: Europeans in the dark continent 1769-1889* (1982).

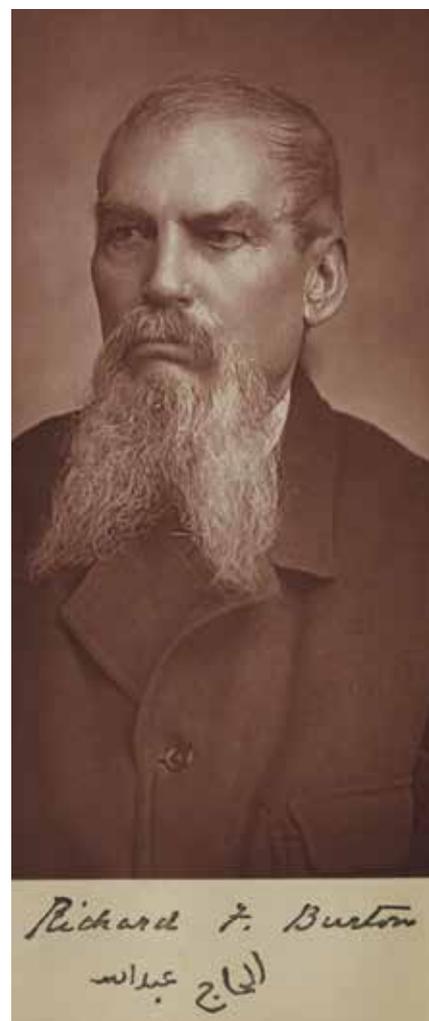
Delving even further back in time, there are a number of books by names synonymous with Kenya: Richard and Mary Leakey, discussing the importance of 'Lucy' and our understanding of the origins of *Homo sapiens*. To complement this natural historical perspective, the club is delighted to have acquired from John some of the guide books to birds of the region, as well as several works on the game reserves and safaris. These include some excellent photographic illustrated books, and a number also focus on the peoples of east Africa.

To round off the collection, there is also a smattering of more general Africana, with a number of volumes relating to the east African campaign during the First World War. These includes a signed copy of Kevin Patience's self-published work on the sinking of the Königsberg (1997), which now lies in the Rufiji Delta of what is now Tanzania. This work is remarkably well illustrated with numerous photographs.

During that campaign, one man that came to prominence was Colonel Richard Meinertzhagen. John's collection includes Meinertzhagen's autobiography of his early years. Entitled *Diary of a Black Sheep*, the title is more self-knowing than many originally surmised when it was first published in 1964. Malcolm Muggeridge, in the foreword, believed it to be 'a derogatory comment [for which] I see no justification at all'. It is only now - especially with the

discovery that many of his submissions to the Natural History Museum of his ornithological discoveries were actually specimens stolen from the Natural History Museum in the first place - that the real Meinertzhagen can be revealed to be a fraudster, fabricator of lies, and a thoroughly unreliable witness of events military and scientific.

The collection also contains works on South Africa, the Congo, Nigeria (including a good overview of FD Lugard's military exploits in that region) and the Sahara. These general works roam wide, from Langton Prendergast Walsh's *Under the Flag and Somali Coast Stories* (1932), via Wilfred Thesiger's autobiography *The Life of My Choice* (1987), to Allister Sparks' *The Mind of South Africa; the story of the rise and fall of Apartheid* (1990).



Late club member and explorer Richard Burton

Some books will have to undergo conservation treatment, and will not therefore be available to club readers immediately, but for those who wish to read more about Africa in general, and East Africa in particular, and those armchair explorers among us who like a good yarn, the Library committee hopes you will enjoy dipping into these new acquisitions.

New members

The club welcomes the following:

SMP Adcock Esq
OM Ali Esq
Dr SP Bass
SA Beckwith Esq
CRG Biggin Esq
DK Birkenfield Esq
EG Blease Esq

PJA Burke Esq
J Chapman Esq
NA Crannigan Esq
G Dodge Esq
CA Drew Esq
AJ Ellis Esq
JP Garcia Carrizosa Esq

Viscount AVJ Gaudieri
J Goto Esq
M Gough Esq
R Harvey Esq
Dr P Jeffrey
J Joiner Esq
LJ Kender Esq
BT Kyne Esq
EJ Lacey Esq
GH Locke Esq

M Maffei Esq
Prof DW Miles
SBJ Moerman Esq
HHG Morris Esq
DM Newman Esq
AM Paraskeva Esq
NT Parkes Esq
AH Percival Esq
M Poggipolini Esq
S Poggipolini Esq

K Rattenbury Esq
H-J Rudloff Esq
JLB Salmon Esq
C Schiess Esq
Z Sieczko Esq
J Stutley Esq
ND Tarasov Esq
K Toth Esq
JWF Watson Esq

New J7 members

The club welcomes the following:

Abingdon School

J Knight Esq
YH Li Esq

Aldenham School

SZH Kazimi Esq

Ardingly College

CA Amos Esq
HFS Samra Esq

Bedford Modern School

CS Hodgkiss Esq

Bedford School

HJ Donougher Esq

Brentwood School

HP Linnell Esq

Canford School

R Talfourd-Cook Esq

Churcher's College

Z Housden Esq

Colfe's School

DT Edwards Esq
JA Green Esq
MGT Smith Esq
K Swords Esq

Cranleigh School

BHP Carr Esq
TD MacDonald Esq
EHF Weston Esq

Culford School

JWV Barley Esq

Dame Allan's Schools

FJ Moore Esq

Downside School

TGE MacGinnis Esq

Dulwich College

R Blackman Esq
MP Cloud Esq

Eastbourne College

ER Brown Esq
J Fletcher-Price Esq

Emanuel School

A Yates Esq

Epsom College

TK Chan Esq

Eton College

LFZ McGroarty Esq
J Sohn Esq

Haileybury

LT Brace Esq
HI Gallagher Boyden Esq
AE Miller Esq
OE Priestley Esq
TJ Topping Esq

Harrow School

HFW Webb Esq

Hilton College

A Johannes Esq

King Edward VI School (Southampton)

M Magier Esq
H Townsend Esq

King Edward's School (Bath)

PH Christopherson Esq

King's College School (Wimbledon)

WN Garrett Esq
MT Taylor Esq

Liverpool College

SC Riley Esq

Loretto School

M Savkin Esq

Malvern College

WJ Gonder Esq
DM Macakiage Esq

Merchiston Castle School

WMR Blythe Esq
WBM Howie Esq

Newcastle-Under-Lyme School

MT Marlow Esq

Oratory School

C Dart Esq

Oundle School

GFL Brettell Esq

Perse School

JA Tunsley Esq

Princethorpe College

GWC White Esq

Radley College

W Cox Esq

Reed's School

SJ Bonner Esq
JJ Thomas Esq

Reigate Grammar School

HJ Broderick Esq
SJ Jones Esq

Repton School

H Shirley Esq

Rugby School

ARV Jacob Esq

Sevenoaks School

JD Armitage Esq
A Chui Esq

Shrewsbury School

CJ Byrne Esq
JAJ Kincaid Esq
SFJ McLoughlin Esq

Sidcot School

M Ishkulov Esq

St Albans School

C Townsend Esq

St Columba's College (St Albans)

C Martines Esq

St Paul's School

ER Gupta Esq

Stonyhurst College

T Adenowo Esq
N Mariscal Palacio Esq
N Nwokedi Esq
D Richardson Esq

Stowe School

R Adams Esq

Sutton Valence School

LE Eastman Esq

The Royal Hospital School

AT Warren Esq
FJM Wooton Esq

Tonbridge School

W Anthony Esq

Uppingham School

A Masson Esq

Wellington (Berkshire)

TJ Bryer Esq

HC Johnson Esq
LOF Sheppard Esq

Westminster City School

A Banerjee Esq

Winchester College

K Jirku Esq
D Thompson Esq

Wisbech Grammar School

MT MacLachlan Esq

Deceased

It is with regret we announce the deaths of the following members:

JS Augustine Esq (1994)
SEM Beckeman Esq (1987)
WE Brown Esq (1924)
JJ Bunton Esq (1985)
AF Burgess MBE Esq (2000)
PA Cox Esq (1975)
Dame Mary A Glen Haig (1994)
A Greenslade Esq (1989)
R Hadden-Wight Esq (1981)
FW Harper Esq (1958)
TR Hill Esq (1975)
RD Holliday Esq (1989)
Mrs M Lewis MBE BSc (1987)
Sir James H Neill (1960)
CP O'Dea Esq (2016)
The Hon Justice Oliver (1968)
CA Prescott Esq (1945)
WD Woolcock Esq (1968)

Gone away

The club has lost touch with the following:

JA Cattell
G Chapman
CJ Creasy
SSF Hui
F Laboyrie
T Wiegman

Cosmos Club, Washington

by Ronald F Rosner

The Cosmos Club occupies a grand gilded age mansion in the heart of Washington's elegant Embassy Row. Originally founded as a club for scientists, membership has expanded to include men and women of letters and in government. Some 29 of them have received the Nobel Prize. Achieving note by winning a prize, a major decoration or being published, is a prerequisite for membership. There is no equivalent

of our J7 programme or age-graduated subscriptions. Therefore, the membership is on the senior side. Nevertheless, do not be inhibited. Our reciprocal arrangement is outstanding in all respects, including cost.

Upon arrival we found the staff to be friendly. Our double room located in the 'annex' was equipped with an automatic coffee maker, refrigerator, an iron and ironing board. The bathroom had thick towels and terry cloth dressing gowns. In the morning a copy of the *Washington Post* appeared on the doorstep.

Breakfast is served in the Grill Room and is equal to that of the East India in variety and quality, although served in a different manner. Except for a chef standing by to cook eggs and omelets to order, everything is available from self-service hot and cold buffets. The cold buffet is practically identical to that at the East India, except for the presence of smoked salmon and bagels. Washington's southern roots are evidenced in the hot offerings of a variety of sausages and 'grits' alongside more traditional porridge oats and bacon.

A while back, members of the Cosmos Club voted the East India Club their favourite reciprocal club.

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 members' area of our website, 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.

AFRICA

SOUTH AFRICA

Durban	Durban Club
Johannesburg	Country Club of Johannesburg Rand Club
Pietermaritzburg	Victoria Country Club
Polokwane	Pietersburg Club
Port Elizabeth	Port Elizabeth St George's Club

KENYA

Nairobi	Muthaiga Country Club
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ZIMBABWE

Bulawayo	Bulawayo Club
Harare	☼ Country Club Harare Club

AUSTRALIA

Adelaide	Adelaide Club Naval, Military and Air Force Club of Adelaide Public Schools' Club
Brisbane	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	Weld Club
Sydney	Australian Club Union, University & Schools' Club

BERMUDA

Tucker's Town	Mid-Ocean Club
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CANADA

Montreal	☼ James's Club University Club
Saint John, NB	☼ Union Club
Toronto	National Club University Club of Toronto Albany Club
Vancouver	Terminal City Club Vancouver Club
Victoria, BC	Union Club of British Columbia

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
The Hague	☼ Nieuwe of Literaire Societeit de Witte
Hamburg	☼ Anglo-German Club
Helsinki	☼ Svenska Klubben
Luxembourg	☼ Cercle Munster
Madrid	☼ Financiero Génova ☼ Real Sociedad Española Club de Campo
Oporto	Oporto Cricket & Lawn Tennis Club
Paris	☼ Cercle de l'Union Interalliée Travellers Club
Stockholm	☼ Sällskapet

HONG KONG

Hong Kong	☼ Hong Kong Club ☼ Hong Kong Cricket Club
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INDIA

Calcutta	Tollygunge Club
Mumbai	Royal Bombay Yacht Club Golden Swan

JAPAN

Tokyo	Tokyo American Club
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MIDDLE EAST

Bahrain	☼ British Club
Dubai	Capital Club

NEW ZEALAND

Auckland	Northern Club
Christchurch	Canterbury Club Christchurch Club
Dunedin	Dunedin Club
Napier	Hawke's Bay Club
Wellington	Wellington Club

PAKISTAN

Karachi	Sind Club
Islamabad	Islamabad Club

SRI LANKA

Colombo	Colombo Club
Nuwara Eliya	Hill Club

SINGAPORE

Singapore	Tanglin Club
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SOUTH KOREA

Seoul	☼ Seoul Club
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UK

Belfast	☼ Ulster Reform Club
Edinburgh	New Club Royal Scots Club
Glasgow	Western Club
Guernsey	☼ United Club
Henley on Thames	Phyllis Court Club
Isle of Wight	Royal London Yacht Club, Cowes
Liverpool	☼ Athenaeum Club
London	☼ City of London Club ☼ ☼ Hurlingham Club (membership card and photo ID is essential)
Newcastle upon Tyne	Northern Counties Club
Perth	Royal Perth Golfing Society & County and City Club

USA

Albany, NY	Fort Orange Club
Berkeley, CA	Berkeley City Club
Boston, MA	Harvard Club Union Club
Bethesda, MD	Kenwood Golf & Country Club
Cincinnati, OH	Queen City Club
Chicago, IL	Standard Club Union League Club University Club of Chicago Athletic Club
Detroit, IL	Riviera Country Club
Los Angeles, CA	Mountain Lake
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 Union League Club
Philadelphia, PA	☼ University Club
Phoenix, AZ	Marines' Memorial Association University Club
San Francisco, CA	☼ Racquet Club
St Louis, MO	Rainier Club
Seattle, WA	Fort Worth Club
Fort Worth, TX	Army & Navy Club Cosmos Club University Club
Washington DC	

☼ Accommodation not available

☼☼ Sports facilities not available

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 obtained from the secretary's office.