

CONSERVATIVE CLUBS MAGAZINE



December 2020 75p



**We Wish All Our Readers A
Happy And Safe Christmas**

Furlough and Coronavirus Tier Updates

**Benfleet Commemorates Remembrance Sunday With
Poppy Display**

Industry Insights And News



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Message From The Chief Executive

As I write this I am reflecting on the difficult year of 2020 and hope that 2021 will bring a bit more positivity into all of our lives. This has led me to consider the assistance the ACC has been able to provide during this unprecedented year and I hope most Clubs will believe that we have stepped up to the mark despite the presence of a pandemic, enforced home working and, perhaps most difficult of all, an office move.

We have been providing assistance through the ACC Magazine, the ACC website and to Clubs who have joined our email distribution list. With the exception of the June and July magazine, which was combined into a single issue (primarily

due to the ACC office move taking place around the same time), we have managed to send out a magazine every single month, even during the height of the initial lockdown period.

We currently have over half our Clubs subscribed to our email distribution list and have sent out 16 updates since the Coronavirus situation commenced in March. On average, each email is opened by around 85% of recipients which is very high for this type of distribution method. We are pleased that this new way of communicating with Clubs has proved to be a success and continue to encourage Clubs to sign up to our email updates using the link on our website.

Speaking of our website, it is also delivering news and updates to many Clubs. On the 1st March the average usage was around 50 individuals per day, this reached an all-time high of 952 individuals on the 23rd September and consistently reaches 300-400 individuals on an average day. September was our largest traffic month in our history with 6,471 visits during the month. Since 1st March, 83.8% of site visits were users who had not previously visited the website before. Whilst the Magazine still plays an important role, this year has shown the need for a way to communicate with more immediacy to Clubs which our website has assisted with.

The information provided during this period has, unsurprisingly, focussed on Coronavirus information and updates almost to the exclusion of all other normal advice that we would be asked to provide in a typical year. This is a response to the fact that for most Clubs,

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Every effort is made to ensure accuracy but neither the publishers, nor their agents, can accept responsibility for any error or omission.

Coronavirus remains the only issue they are dealing with during this time. We hope that this changes during the course of 2021 and we can revert to the more usual advice and assistance that we would usually provide Clubs through the course of a year.

Finally, I wish all our readers a happy and safe Christmas.

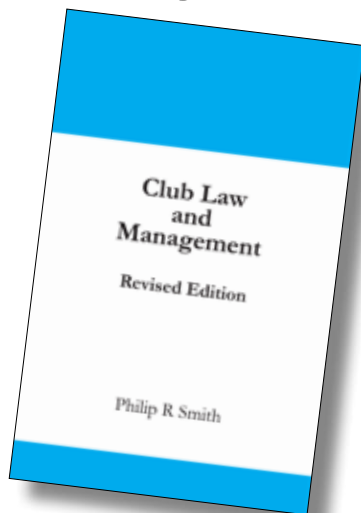
**Lord Smith of Hindhead,
ACC Chief Executive**



Club Law and Management

Revised Edition

Now Available



The ACC is pleased to announce the forthcoming launch of Club Law and Management: Revised Edition. Our original Club Law and Management was launched in 2008 and has served as a trusted aid for many Club Committees ever since. This new edition completely overhauls the previous book and includes completely new advice sections as well.

Please order now using either our website, by phoning 0207 222 0868 or emailing us. This revised edition will sit alongside our recently published Club Law and Management: Questions and Answers. We hope that the collection of both books, each focusing on a specific area of Club Law guidance will prove invaluable for Club Committees for years to come.

CLUB LAW AND MANAGEMENT

Furlough Scheme extended to 31 March 2021

The extended Furlough Scheme will now run from 1 November 2020 until 31 March 2021 – so to over a year since its incarnation – with employers able to claim and employees entitled to receive 80% of their usual salary for hours not worked, up to a maximum of £2,500 per month (pro-rated according to their unworked hours), until at least 31 January 2021. However, the Government has said that it will review the level of support provided in January, and further guidance for claim periods from February onwards will be published following that review.

The policy paper expressly states that this is an extension of the previous Furlough Scheme and the same rules will apply “unless we say otherwise” It also states that HMRC will publish details of employers who make claims under the extended Furlough Scheme, starting from December – no doubt in an attempt to minimise and flush out any fraudulent claims.

The launch of the Job Support Scheme is “postponed”.

Employees on the payroll on 30 October

Consistent with the original statements about the extension of the Furlough Scheme, the policy paper confirms that to be eligible, employees must have been on their employer’s PAYE payroll

on 30 October and a real time information (“RTI”) submission must have been made to HMRC for the employee between 20 March and 30 October 2020.

Redundancies and re-hiring

One of the main questions raised by employers has been whether employees recently made redundant can be re-hired for the purposes of accessing the extended Furlough Scheme. That question is now answered by the policy paper. It confirms that – in an apparent exception to the general requirement that employees must have been on their employer’s payroll on 30 October – any employees who were employed and on the payroll on 23 September 2020 but who were made redundant or “stopped working” for their employer after that date (including those on fixed term contracts that had expired) can be “re-employed” and claimed for under the extended Furlough Scheme, provided that the employer had made a RTI submission to HMRC between 20 March 2020 to 23 September 2020 notifying a payment of earnings for the employees.

As was the case under the original Furlough Scheme, employers are under no obligation to re-employ former employees (it is not of course cost neutral to do so), and will need to consider

issues such as when employees’ employment should be backdated to, whether continuity of service will be preserved and if so whether they will have unfair dismissal rights when the furlough period is over, and how termination payments already made should be dealt with.

Reference pay

For those previously eligible under the original Furlough Scheme

The policy paper states that in respect of any eligible employees who “were previously furloughed”, employers must use “the same calculations for calculating reference pay and usual hours” as the original Furlough Scheme. However, the paper also later says this calculation should be used for employees who were “previously eligible ... even if a claim was not made in respect of that employee” in respect of the period up to 31 October.

Whilst this is a bit confusing (and exactly what “eligible under the original Furlough Scheme” means is not explained), what is clear is that:

for regular employees on a salary who have previously been furloughed, the grant will cover 80% of their salary in their last pay period prior to 19 March 2020 (or 28 February 2020 if this was the date the employer previously used); and for employees whose pay varies who have previously been furloughed, the grant will cover 80% of the higher of (i) the wages earned in the corresponding calendar period in the tax year 2019 to 2020; and (ii) the average wages payable in the tax year 2019 to 2020.

Usual hours of work for these employees will also be calculated in accordance with the original Furlough Scheme.

For those who were “not eligible” under the original Furlough Scheme

The policy paper explains that there will be alternative

calculations to determine their reference pay and usual hours for employees who were “not eligible” under the original Furlough Scheme and for “new employers claiming and new employees hired between 20 March 2020 and 30 October 2020”.

Full details are promised (and hopefully more clarity will be provided) in the guidance due to be published on 10 November, although the policy paper states that:

In relation to reference pay:

for employees on a fixed salary, the grant will cover 80% of the wages payable in the last pay period ending on or before 30 October 2020; and

for employees whose pay varies, the grant will cover 80% of the average wage payable between (i) the later of the date their employment commenced and 6 April 2020; and (ii) the day before their period of furlough leave under the extended Furlough Scheme begins.

In relation to usual hours of work:

for employees on fixed hours, whose pay does not vary according to the number of hours they work, usual hours will be the contracted hours worked in the last pay period ending on or before 30 October 2020; and

for employees whose hours of work vary, usual hours will be the average hours worked between 6 April 2020 and the day before their period of furlough leave under the extended Furlough Scheme begins.

It would seem therefore that those previously eligible for support under the original Furlough Scheme will not get the benefit of any pay increases (or indeed the disadvantage of any pay decreases) made since March 2020, with those more recently employed potentially entitled to a higher furlough wage than their longstanding colleagues.

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Documentation Available Free Of Charge

ACC Room Hire Agreement - The room hire agreement is designed to be completed at the time a booking and includes space for a deposit to be taken to secure the room is applicable.

ACC Catering Franchise Pack - The ACC Catering Franchise pack can be used by Clubs which have a franchisee who uses the Club's facilities to prepare and serve food within the Club. The Franchisee Contract permits the Committee to decide if the franchisee shall pay a set fee per month to the Club for use of the Club's facilities, shall pay to the Club a percentage of the profits from the sale of food or that a combination of both methods of remuneration shall be utilised.

Health and Safety and Risk Assessment Documentation - The ACC has extensive documentation to assist a Club in creating a Health and Safety policy and conducting regular risk assessments. This documentation is available free of charge. Examples include template health and safety documentation, risk assessment forms and practical advice on completing a Club risk assessment and first aid information.

Candidates for Admission Sheets - The admission sheets can be posted on the Club's Notice Board to detail prospective new Members and have spaces for: Date, Candidate Name, Address, Occupation, Proposer, Seconder.

Sale and Leaseback

Since launching the ACC Sale and Leaseback service, over 70 Clubs have entered into this arrangement with the ACC.

Under what circumstances would a Sale and Leaseback be appropriate? The most successful examples of ACC Sale and Leasebacks are Clubs which have a dedicated Committee and Membership and want to secure their Club's future. By unlocking the Club's freehold, Clubs can be provided the means of repaying debt, often undertaking refurbishments and providing a significant cash sum. The rent payable to the ACC following the completion of a Sale and Leaseback can often be less than a Club was paying for servicing debt.

Trusteeship

The ACC Trusteeship Service is a free facility offered by the ACC. The transfer of Trusteeship to the ACC has increasingly become popular amongst unincorporated clubs and there are two main benefits for the Club. The first is that the ACC will pay for all legal expenses involved with the transfer of Trusteeship. The second is that the Association's financial and legal resources are such that the Club's position will be greatly strengthened when negotiating loans or defending itself against legal action taken by a third party.

The ACC do not become involved with the day to day business of any Club for which we act as Trustee. The Club will continue to be able to call upon the ACC for advice on any matter without needing to make reference to our Trusteeship. We will only act on behalf of the Club in accordance with the lawful instructions of the Committee and Members. The Club Committee will therefore continue to run the Club's affairs and will only refer matters to the ACC as and when they consider it appropriate to do so.

To obtain any of the documentation packages please email charles@toryclubs.co.uk or phone 0207 222 0843. To enquire about any of the ACC's financial assistance packages please email assistance@toryclubs.co.uk or phone 0207 222 0843.

ACC Contracts of Employment

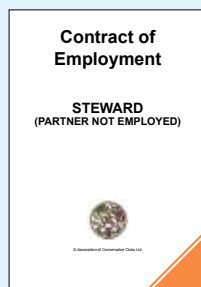
The ACC are pleased to supply a range of Employment Contracts. These contracts are designed specifically to comply with the needs of ACC Clubs and are produced to a high quality with a glossy finish. All Contracts were fully revised and updated in 2015, with minor revisions made in 2016, and are compliant with all current UK legislation. We recommend that all Clubs use our current contracts of employment for their employees.

All Contract Packs now include a high quality and durable employee disciplinary and grievance policy handbook which should assist both Clubs and employees when these issues arise. Contracts for use with employees who live on the Club's premises now come with a specifically drafted Service Occupancy Agreement for the employees, and their partners if applicable, to sign in relation to their accommodation.

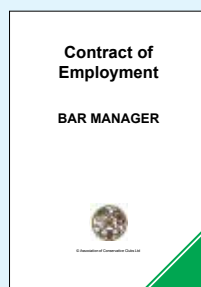
Our newest introduction to our contracts range is a contract of employment for use by Clubs which employ Bar Managers. We know that many Clubs employ Bar Managers as opposed to Club Stewards and we are pleased to now supply a specific contract pack for Bar Managers. The contracts which are offered by the ACC are as follows:



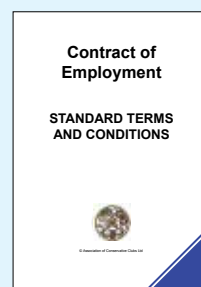
Club Secretary/ Administrator Contract
Appropriate for Clubs which employ, rather than elect, a Club Secretary. Each contract pack costs £20 and includes:
2 x Club Secretary Contract
2 x Club Employee Disciplinary and Grievance Policy Handbook.



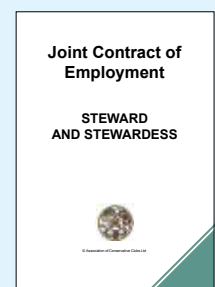
Steward Contract
Appropriate for a Club employing a Steward with or without accommodation included. Each contract pack costs £25 and includes:
2 x Club Steward Contract
2 x Service Occupancy Agreement
2 x Club Employee Disciplinary and Grievance Policy Handbook.



Bar Manager Contract
Appropriate for a Club employing a Bar Manager without accommodation. Each contract pack costs £20 and includes:
2 x Bar Manager Contract
2 x Club Employee Disciplinary and Grievance Policy Handbook.



Standard Terms and Conditions of Employment
Appropriate for a wide range of Club Employees (bar employees, cleaners, general part time employees etc.). Each contract pack costs £15 and includes:
2 x Standard Terms and Conditions of Employment Contract
2 x Club Employee Disciplinary and Grievance Policy Handbook.



Steward and Stewardess Joint Contract
Appropriate for a Club employing a Steward and Stewardess on a joint contract of employment with or without accommodation included. Each contract pack costs £25 and includes:
2 x Club Steward and Stewardess Contract
2 x Service Occupancy Agreement
2 x Club Employee Disciplinary and Grievance Policy Handbook.

Please contact the ACC with any questions regarding the new contracts of employment.

To order any of the above contract packs please place an order online at www.toryclubs.co.uk, email charles@toryclubs.co.uk or phone 0207 222 0868.

England and Wales Grant Funding

English Clubs will be eligible for the following grant funding:

For properties with a rateable value of £15k or under, grants to be £1,334 per month, or £667 per two weeks;

For properties with a rateable value of between £15k-£51k grants to be £2,000 per month, or £1,000 per two weeks;

For properties with a rateable value of £51k or over grants to be £3,000 per month, or £1,500 per two weeks.

Please contact your local authority to ensure you receive the applicable grant.

We expect similar grant funding to be available to Welsh Clubs

if they are forced to close after the current Wales lockdown ends although as grant funding is a devolved power we are waiting for specific confirmation from the Welsh Government on this point.

Finally, the announced £1,000 payment for any employee who was previously furloughed but still employed as of end of January 2021 is still happening and this money will be paid to Clubs in the New Year.

We hope this update is of assistance. We know this will be a difficult time for Clubs so please contact us if we can provide any help or support over the next few weeks. The ACC will remain fully operational during the lockdown period.

Tier 3 Response Received and Legislation Amended

Further to our article last month regarding Tier 3 openings, we have received the information below from Salford Council regarding Clubs operating in Tier 3. We are grateful for Salford's assistance in this matter. The legislation has been amended to prevent Clubs from operating in Tier 3 unless they are also supplying a substantial meal alongside alcohol. Therefore all Clubs in Tier 3 areas must close unless they also supply food.

The Health Protection (Coronavirus, Local COVID-19 Alert Level) (Very High) (England) Regulations 2020 set out the restrictions for areas in tier 3. Paragraph 16 of Schedule 1 states that a person responsible for carrying on a business of a public house, bar or other business involving the sale of alcohol for consumption on the premises must cease to carry on that business, unless alcohol is only served for consumption on the premises as part of a table meal, and the meal is such as might be expected to be served as the main midday or main evening meal, or as a main course at such meal.

Whilst this requirement referenced 'the sale of alcohol', the supply of alcohol within a club to a member of the club is not deemed to be a retail sale. Since the implementation of the regulations, a number of local authorities had sought clarification from Government on its intention and the application of the regulations

in respect of social and members clubs.

Today it was reported – 'A spokesperson for the Department of Health and Social Care said the legislation had been changed so that it included the provision of alcohol on a premises, not just its sale.'

It was also reported – 'A spokeswoman for the Department of Health and Social Care said: "For areas in Tier 3, any pub, bar or other business, including social or members clubs, cannot sell alcohol for consumption on the premises unless it is served alongside a substantial meal. We are asking everybody to play their part to reduce potential periods of exposure in an indoor environment."

Amending legislation has been made and laid in Parliament this afternoon and comes in to force as of tomorrow (Friday 30 October 2020). It amends the earlier regulation in the following way:

A person responsible for carrying on a business of a public house, bar or other business involving the provision of alcohol for consumption on the premises must cease to carry on that business, unless alcohol is only served for consumption on the premises as part of a table meal, and the meal is such as might be expected to be served as breakfast, the main midday or main evening meal, or as a main course at such a meal.

Keep your outdoor space safe this winter

With the colder weather and dark nights setting in, it's no wonder so many clubs are hiring in equipment to allow them to offer comfortable outdoor seating.

The COVID-19 pandemic is still at the forefront of many people's minds. Clubs must still be mindful of social distancing, ventilation and hygiene. Risk assessments, health and safety procedures and other COVID-19 secure measures have consumed 2020. And the winter months will be no different.

A big challenge is meeting evolving and ever-changing regulations and legislations effectively. When clubs and pubs are allowed to open their doors to the public once more, the cold weather may mean customers will prefer an indoor seat. Yet, with limited seating capacity, this could limit revenue.

It's a viable option to rework your outdoor space. It allows clubs to offer greater distancing between customers, with better amounts of ventilation. Of course, an outdoor space has to be visually appealing and also comfortable. That means many clubs may begin to start hiring in (or purchasing) gazebos or marquees to keep the rain away. Expensive heaters are also top of many club's winter purchasing lists. It's important to keep guests cosy, but these measures do come at a cost.

Of course, large items such as gazebos or heaters can be an additional risk for any venue. Because of this, it's important that clubs let their insurer or insurance broker know about any additional items. You must disclose material facts to

your broker - and this includes equipment such as heaters, fire pits, globes or gazebos. If you fail to let your insurer know about hired in or purchased equipment that poses additional risk to your club, you could find an insurer will invalidate your policy.

Not only do you run the risk of the items you haven't disclosed not being covered, you could end up not being insured at all. If there's an accident or incident at your venue, you may not be covered for anything if your insurer doesn't know about the additional risk.

So, for example, if your heater caught fire and eventually the flames spread to your club's main building, you may find you aren't covered for any damage related to the incident.

It's also worth noting that expensive equipment such as gazebos may be subject to restricted covers. These items are considered relatively high-risk. For example, a gazebo may be more prone to storm damage and a heater is an obvious fire risk. Insurers may only provide cover for certain circumstances, so it's important to check your policy wording.

If you're trading differently to normal due to COVID-19 regulations or restrictions, your insurer or broker needs to know about it. Whether you're operating a new takeaway or delivery service, or you've made an expensive new purchase to enhance your outdoor area, you must notify your insurer.

For additional advice and expertise on insuring your club, contact Club Insure by visiting club-insure.co.uk or call 0344 488 9204.

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England Lockdown Ending Confirmed – Clubs May Be Able to Reopen Wednesday 2nd December

The Prime Minister has confirmed that the English lockdown will end on the 2nd December and shops and leisure outlets can reopen on this date depending on what tier they are placed in.

What will England's new lockdown rules be?

England's current lockdown will end on Wednesday 2 December. After that, the following will apply to all areas:

- Shops, gyms and personal care services will all reopen
- Collective worship, weddings and outdoor sports will resume
- People will no longer be limited to seeing one other person outdoors
- The rule of six will apply in outdoor public spaces
- Non-essential foreign travel allowed, subject to quarantine rules

There will be different rules for Clubs in the different tiers.

For Clubs:

- In tier one, they will be able to open until 23:00 GMT, with last orders at 22:00. Group of Six rule will apply to groups.
- In tier two, they can only open if they serve substantial meals. Alcohol can be served with that meal. Households cannot mix with other households inside, group of six applies outside.
- In tier three, Clubs must close.

Tiers will be formally reviewed every 14 days.

Are there any other changes to the three-tier system?

As before, you can only meet people from other households in a group of up to six. Rules about where you can do so apply.

Only those in tier one areas will be able to meet people they do not live with indoors.

People in tier two can't socialise with other households indoors.

There are still exceptions for childcare and support bubbles and People are advised not to travel to and from tier three areas.

Tier 2 Questions and Answers

Q What is a 'Substantial Meal'?

The Government's Winter Plan defines a substantial meal as "a full breakfast, main lunchtime or evening meal." This suggests that crisps and bar snacks will not count, nor will a plate of chips. Essentially, based on past experience on Tier 3 areas, a substantial meal is something with a side. Therefore, a pie and chips, or jacket potato and salad would both count as a substantial meal whilst a pie or pasty on its own would probably not count as a substantial meal.

Q Does a Member have to order a meal with every alcoholic drink purchased?

Members can come into the Club and order their drinks and meals and also then remain for a sensible amount of time after they have finished their meal for a

few additional drinks. Essentially the Club is expected to operate as a restaurant would normally operate. Our advice is simply to use common sense and maturity when it comes to this issue. In addition, the Club has to use table service and households cannot mix with one another. To clarify, however, there is no stipulation under the legislation that a person can only order a single drink per meal ordered.

Q We have snooker tables, can these be used by Members and must they also order a meal?

Yes, the snooker tables can be used by Members. The revised guidance states that two people from two households can play a game of snooker. A meal does not need to be purchased to play snooker but alcohol would not be able to be served to these Members unless they have also ordered a meal.

Q Can we hold a Committee Meeting?

Business meetings such as Committee Meetings can be legally held although, to ensure the safety of everyone involved, we do suggest that alternative methods are utilised such as emails, phone calls and video calling.

In tier 3, physical Committee meetings should only be held if absolutely necessary.

Q Can Members come into the Club and order a drink and then consume homemade food or order a takeaway?

No, in order to provide alcohol the food must be provided directly by the Club or your approved contracted caterers who work within the Club. Takeaways will not count as a substantial meal.

Q In relation to possible future grants, if we are in Tier 2 and have the possible ability to reopen and serve food but do not wish to since we do not think the demand would be there would this cause us to forfeit any possible future financial support?

We do not believe that Clubs will be penalised if they choose not to open in Tier 2, particularly if the Club is not really set up for serving food. The Committee can therefore decide on the specific merits of serving food and whether it is something you wish to offer or whether to remain closed.

Q We are not sure if it will be financially prudent to open up if we can only serve food and drinks to people within their household bubbles. Do you have any advice?

Each Committee will know their membership better than the ACC although we have heard of strong pent up demand from Members to visit their Clubs so we would certainly recommend that the Committee seriously considers reopening the Club if

they have the provision to serve food alongside alcohol.

Q Our Club is used by various third parties such as fitness groups. Can these activities now resume?

Yes, as long as the activity itself is permitted under the legislation then the Club can be used as the venue for these activities to take place.

Q Do you know when the Tier locations will be reviewed?

It is planned that the Tiers will be reviewed every 14 days so we suggest that Club Committees try to build some flexibility into their plans going forwards.

Q Does the Rule of Six still apply outdoors?

Yes, if Members wish to congregate outside, in groups of up to six, then this is acceptable.

Q If Members are outside, do they still need to purchase a meal to drink alcohol.

Yes, the requirement to purchase a meal in order to consume alcohol applies both inside and outside of the Club.

Q We are in Tier 1 – can we continue to operate as we did previously?

Yes, for the small number of Clubs in Tier 1 you can continue to operate as you did before the lockdown (table service, social distancing etc.) and the Rule of Six applies to groups both inside and outside.

Q Can Members visit the Club and order soft drinks and snacks without needing to also order a substantial meal?

Yes, the requirement to order a substantial meal is only when alcohol is also being supplied. The Club can be open to Members who wish to order snacks and soft drinks.

STANDING BY YOUR CLUB WHATEVER COMES YOUR WAY

This has been an unimaginably challenging time for people up and down the country, but none more so than for clubs like yours. We've worked with organisations like yours for over 20 years, so we understand the pressure you're under.

That's why we've been working tirelessly behind the scenes to support you, and fight for the best solutions to the issues you're facing. From legal challenges against insurers, to advice, guidance and support. Doing everything we can to keep you protected, until things return to normal.

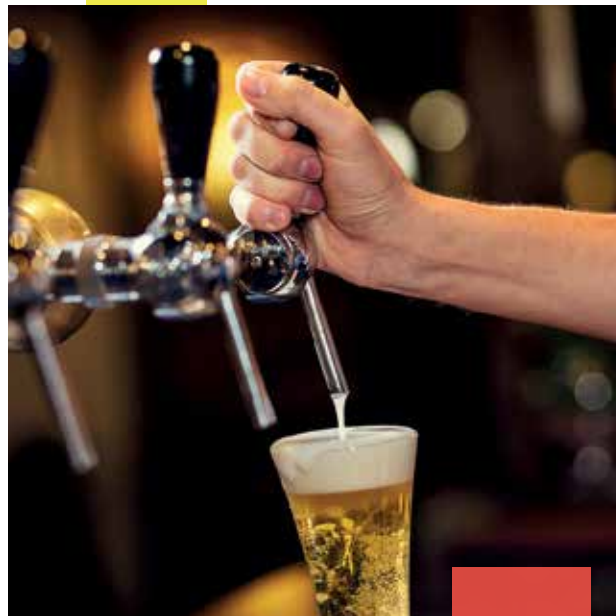
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Industry Insights

Industry Insights aims to provide a whirlwind tour of who's doing what in the club sector, from latest launches and new products to business acquisitions and market research into the hospitality sector at large.

Rum declared the drink of lockdown

The Wine & Spirit Trade Association (WSTA) has crowned rum the 'drink of lockdown', with latest figures showing that rum enjoyed the biggest growth across all spirits during the first lockdown.

In the three months from April to June 2020, 38% more rum was sold than in the same period in 2019, equating to an extra 1.3 million bottles sold. Total rum sales were worth £119 million in the quarter alone.

Over the last 12 months rum has enjoyed 8% volume gains and is now worth £430 million, placing it behind only whiskies, vodkas and gins in value terms.

The biggest growth was found in the flavoured and spiced rum category, which between April and June grew 53% by volume to make up 3.4 million bottles of the overall category.

The popularity of flavoured and spiced rums



during lockdown saw the variety outsell white rums over a three-month period for the first time.

The strong performance of rum, as well as gin,

shows that consumers looked to indulge their love of cocktails and explore new flavours during the Spring even though clubs, pubs and bars couldn't open. Including flavoured gins, total gin sales over the last 12 months total £1.1 billion, a growth of 15% over the last 12 months.

In volume terms, total alcohol sales in supermarkets and shops are up 8% over 12 months and 35% over the lockdown period. The WSTA's figures show, however, that the growth in off-trade sales did not off-set the losses seen by the closure of the on-trade – total alcohol sales slumped 20% by volume, showing that the suggestion that Brits boozed their way through lockdown isn't reflected in the data.

A boom in distillery numbers in recent years has gone hand in hand with an increasingly experimental British public, but distillers often rely on consumers trying their product in a club, pub or bar before heading out to source a bottle for themselves at home.

The WSTA is highlighting that these venues act as the 'shop window' for Britain's SME distillers.

Miles Beale, Chief Executive of the Wine and Spirit Trade Association, said: "Our latest numbers show that rum is lockdown's champion, as the experimentation Brits liked to enjoy in pubs and bars carried over to their homes. However, this also underlines the importance of on-trade venues as the shop window for new innovations in the spirits category."

Advice on lockdown beer disposal

During the first few months of national lockdown, water company Severn Trent authorised the disposal of over 3.5 million litres of beer (around 6 million pints). Now, during subsequent lockdowns, the company is encouraging customers to get in touch before tipping large quantities of beer into the sewer system.

Severn Trent's Grant Mitchell, said: "Despite the news that outlets will still be able to sell takeaway pints, we know that many establishments will unfortunately need to dispose of excess beer during lockdown.

"It's really important that any spoiled beer is disposed of correctly, as there are some risks associated with tipping large quantities into the sewer system

all at once. Not only could it flood the sewer pipe network and escape into the environment, but too much alcohol can also impair the bugs that help clean our sewage, making them less effective at their job. We also need to make sure that if lots of alcohol is disposed of, all at the same time, our smaller sewage works don't get overwhelmed and flood.

"Over the months of May and June, our trade effluent team received over 3,500 applications and were able to approve disposal for around 90 percent of these. We really feel for those that need to dispose of beer over the next few weeks and we want to remind our customers that we are here to help."

• www.stwater.co.uk

Diageo set to acquire Chase

Diageo is to acquire Chase Distillery, owner of Chase GB Gin and Chase Original Potato Vodka.

The UK is the largest gin market in Europe and between 2014 and 2019 it grew at a compound annual growth rate of 17.4%. Within the UK gin category, the premium plus segment is growing at more than twice the rate of the total UK gin category, with a compound annual growth rate of 40% between 2014 and 2019.

Founded in 2008 by entrepreneur William Chase, the Chase Distillery portfolio includes seven gins, four vodkas and an elderflower liqueur.

Dayalan Nayager, Managing Director, Diageo Great Britain, said: "We are excited about the growth opportunity within the premium plus segment and are very much looking forward to working with the Chase team to build on the portfolio's considerable potential."



CMBC gets the go ahead

Carlsberg UK and Marston's PLC have now completed the transaction to create a new beer company, Carlsberg Marston's Brewing Company (CMBC).

The majority of the brewer's portfolio will be brewed and packaged within its own network of breweries located across England, including the Carlsberg brewery in Northampton; London Fields in Hackney; Marston's in Burton upon Trent; Banks's in Wolverhampton; Wychwood in Witney, Oxfordshire; Jennings in Cockermouth, Cumbria; Ringwood in Hampshire; and Eagle in Bedford, plus a National Distribution Centre in Northampton and 11 UK-wide distribution depots.

Paul Davies is appointed Chief Executive Officer of CMBC, joining from Carlsberg Poland where he was Managing Director. Ralph Findlay, Chief Executive Officer, Marston's PLC, is appointed Non-Executive Chairman. Marston's Simon Barnes becomes VP Free On Trade, Carl Middleton, VP Nationals On, Off Trade & Export and Chris Pratt is now VP Market Strategy & Planning.

Paul Davies said: "I am delighted to lead Carlsberg Marston's Brewing Company with the support of a new, experienced management team.

"Today is the start of our journey towards CMBC becoming the UK's best beer platform; and whilst together with the wider beer and pub industry we will need to navigate a deeply challenging time ahead, as a result of the impact of Coronavirus, we will aim to help our customers to grow by offering an unrivalled portfolio of premium beer brands, excellent customer service and route to market scale."

• www.carlsbergmarstons.co.uk



Fizzy Favourites from De Kuyper

De Kuyper has introduced new ready-to-drink "Fizzy Favourites", three of its most popular liqueurs premixed with sparkling water and a splash of citrus fruit. Fizzy Strawberry, Fizzy Passionfruit and Fizzy Watermelon come in a 250ml ready-to-drink slimline cans at 4.5% ABV.

The Fizzy Favourites are designed to reflect global cocktail trends and studies which indicate that 54% of consumers purchase premixed drinks, 46% drink mocktails or low-alcohol cocktails, with the most popular taste profiles (both on- and off-trade) being: refreshing, berry, citrus, fruity and sweet as well as fizzy.

• www.dekuyper.com

Closing down procedures

Cask-marque has updated its guidelines for the closedown of cellars and bars with its downloadable *Cask Marque Guide to Bar and Cellar Closure Process*.

This guide is designed to help you to close down bars and cellars for any extended periods: "We advise you to ensure that your equipment and premises are kept in optimum condition during this time. The guide has been compiled by our assessors."

Areas that need attention are:

- Broached beer and unused stock
- Cooling equipment
- Dispense equipment
- Ice machines and glass washers

Cask-marque Director Paul Nunny said: "It is important to minimise costs by carrying out the correct closedown procedures which will ensure that they are ready to re-open their business with the minimum delay. The Cask Marque team will be available to help and support and answer any questions."

• www.cask-marque.co.uk/closure-procedures



Italy's Torti Wines present their Rainbow Collection of rosé wines, donating a percentage of sales to the LGBT Foundation.

"We need to embrace individuality, while at the same time, we need to come together to support those communities who continue to face marginalization," said Torti Wines' Patrizia Torti. "Our team has con-

sulted with the LGBT Foundation to help develop our appreciation of this message. Our Rainbow Collection is bright, bold, and never willing to compromise. We feel that society could learn a lot from these messages – to be proud of who you are, and to strike for what the Foundation refers to as Equality Wins."

• www.greatwinedirect.com

Johnnie Walker marches on

Two hundred years ago in Scotland, one John Walker sold up the family farm to open a grocery store, before turning his hand to whisky-making.

John Walker and his now iconic brand has been innovative from the start, according to Johnnie Walker's Global Brand Director, Julie Bramham.

"John Walker created a blended whisky at a time when this was rare and new, packaged the liquid in square bottles when he realised that round bottles broke at sea and created slanting labels to stand out from competitors," she says. "It is innovation that drove Johnnie Walker from the four corners of Scotland to the four corners of the world and over 120 countries by 1920."

At the heart of a brand that can be found in virtually every country around the world is a small team of 12 expert blenders, says Julie. "Our blenders have curiosity in their veins and a commitment to flavours and influences, distillation conditions, cask finishes, and the different types of oak wood and grain used. the highest quality liquids in their hearts. At any one time, there are hundreds of experiments taking place.

"Our blenders past and present have produced liquids that have been awarded a Royal Warrant by King George V in 1934 and each successive monarch since, taking us to today where all six Johnnie Walker variants received gold at this year's International Spirits Challenge. As we build the brand for the future, our commitment to the highest quality liquids, packaging and innovation will be unwavering."

Innovation remains a critical driver of building the brand, with Double Black, Sherry Cask Finish and a limited-edition Blender's Batch in the mix, along with the world's first 100% plastic-free paper-based spirits bottle appearing in early 2021. "As we move forwards, we know we cannot stand still," says Julie. "The spirit of progress is at the heart of Johnnie Walker – from the icon of the Striding Man, to the message Keep Walking."

• www.diageo.com



Gin faces up to COVID-19



When COVID-19 began to affect the hospitality industry in the UK, Tom Lord, an industry veteran based in Sheffield, set out to create a not-for-profit spirit to help. The result is a London dry gin perfect for simple serves, that also supports hospitality workers that have lost their livelihoods.

Working fast to provide assistance as soon as possible, Lord ordered the first bottles of Hospitality Gin just two weeks after having the idea. He teamed up with Cooper King Distillery in North Yorkshire, and set up a crowdfunder in mid-May to sell the initial bottles. Within weeks he'd sold out of the initial batch, followed by a second. Hospitality Gin is now on its third batch.

"I'd been looking for ways to help the people that needed it most when the idea for Hospitality Gin hit me. I'd been advising as many people as possible on the best next steps for their personal situations, but at the end of the day, I'm not an employment lawyer," he says.

The main recipients of proceeds are The Drinks Trust and Hospitality Action, although other causes are considered too, and Lord intends to set up a dedicated fund. Between them, The Drinks Trust and Hospitality Action have given over £750,000 in grants to hospitality staff who have lost out due to COVID-19.

Hospitality Gin is available direct from the brand's website for £37 per bottle, as well as from a number of wholesalers, including Master of Malt and Hammonds of Knutsford.

• www.HospitalityGin.co.uk

The world's first smart self-disinfecting door handle

Swiss tech company, Tweaq has launched the world's first smart self-disinfecting door handle, designed to potentially eradicate millions of pathogens per building.

How it works

- The user engages with the door handle as they normally would
- Once the door handle is released, the Tweaq Touch 1 is activated and the peristaltic pump brings the disinfectant liquid from the casing to the sponge inside the ring around the door handle



- An internal system drives the outer aluminium ring backwards and forwards once along the surface, eliminating 99% of bacteria and viruses in under three seconds

Tweaq Touch 1 is powered by an electric engine and lithium batteries (more than 1,000 uses per cartridge, says the company) and installation takes under 10 minutes.

The casing replacement is simple so staff can easily replace the cartridges. When the disinfectant liquid runs out, the user will be notified electronically.

• www.tweaq.co

Club sandwich anyone?

Ham and Cheese has been knocked off the top sandwich spot by the burger, according to a poll of 2000 Brits by food delivery app Foodhub. A quarter of the nation (25%) voted for the burger as their favourite sandwich, ahead of Ham & Cheese (23%) and Cheese & Pickle (22%).

Spokesman Will Chung said: "There's been some debate about whether a burger is even a sandwich, but we've done our research and it seems it absolutely is. The definition of a sandwich is 'a food typically consisting of vegetables, sliced cheese or meat, placed on or between slices of bread, or more generally any dish where-in bread serves as a container or wrapper for another food type'."

Sliced white came out tops in terms of bread, followed by sliced wholemeal bread, then sliced granary bread and baguettes. Brits on average want to pay no more than about £3 for a sandwich, according to the data, though 15% would happily pay up to £6 if the sandwich was of sufficient quality.

The Top 10: 1. Burger (25%); 2. Ham & Cheese (23%); 3. Cheese & Pickle (22%); 4. Tuna (22%); 5. Cheese (21%); 6. Chip Butty (21%); 7. Egg (21%); 8. Cheese & Onion (20%); 9. Roast Chicken (20%); 10. Sausage (19%)
•www.foodhub.co.uk•



According to new research from BRITA Professional, kitchen professionals are now more cautious than ever when it comes to taking care of equipment. Despite this, almost a fifth of professional kitchens have decreased their equipment services and maintenance budget. If equipment were to break down, 65% of these kitchens would still buy new, potentially increasing the financial burden on operators who are already under pressure in the current climate. The research is part of the company's new toolkit, Beat The Breakdown, which offers insight and advice on how to navigate these challenges, helping teams stay resilient in the months ahead.
•www.brita.co.uk

Convotherm launches new range, the Convotherm Maxx



The Convotherm Maxx is designed to help chefs run a successful, simplified foodservice operation.

Arndt Manter, Director Product Management said: "This new model is a real all-rounder thanks to its powerful, flexible and practical functions which help operators meet the challenges of the new normal, such as hygiene, efficiency, and cost-effectiveness. We are certain that with the Convotherm maxx, we have created exactly the right product for these times, thereby empowering operators to move confidently into a successful future."
•www.convotherm.com/maxx

New automatic beer dispenser

The BeerMatic Dual Tap DBF-AS65WE is an automatic beer dispensing solution designed to simplify and speed up bartending service in a host of applications such as beer gardens and mobile bars.

The product is positioned as particularly ideal for operators working to low staffing levels, or staff with limited bartending knowledge.

Simon Frost, Director UK & Ireland said: "With the capacity to pour two drinks simultaneously, staff simply need to place their beer glasses within the BeerMatic Dual Tap and press the button in order to achieve premium served pints or half pints. Once the button has been pressed, the machine automatically tilts the glass so that the flowing beer will cascade down the side of the glass for a perfect beer to head ratio. Just 15 seconds later, staff are able to serve."
•www.hoshizaki-europe.com



NEWS IN BRIEF

Warewashing and COVID-19

Winterhalter's website has been expanded to include an FAQs section, hygiene safety downloads with infographics covering handling crockery, glassware and cutlery, and a number of specialist and specific detailed recommendations.

A section is devoted to the issue of washing by machine vs. washing by hand, covering cleanliness and hygiene as well as considerations such as safety, economic efficiency and the environment.

The infographics covering the handling of glass, crockery and cutlery offer simple instructions on how best to keep ware safe from contamination. For example, clean plates should be stored in a secure and sterile (if possible) environment; customers should be encouraged to pick up their plate directly from waiters' serving trays; dirty plates in the wash areas should be kept well away from clean plates; staff should wash their hands immediately after loading the dishwasher; clean plates should be allowed to dry by air, without the use of tea towels etc. Look to minimise the handling of plates when serving food and have separate staff to operate the dishwasher and serve food to customers.

•www.winterhalter.com/uk-en/

Top 5 food and drink items

Research from SnowShock, supplier of slush machines and syrups, reveals what the UK's Top 5 food and drink preferences are according to google search data.

1. Alcoholic Drinks In 2017, alcohol search terms spiked at 729,910 in December, increasing to 993,100 in December 2019. Beer comes out on top, with 90,500 searches. Wine has seen a significant increase this year, from 49,500 in January to 74,000 in August.

2. Vegetables In April 2017, searches for vegetables stood at 225,500. Fast forward to April 2020, 562,500 searches on google for vegetables were identified.

3. Chocolate In December 2017, searches for chocolate spiked at 205,100 rising to 293,200 in December 2019. This year, the biggest spike came in April 2020 during lockdown - a comfort-eating 421,000 searches.

4. Energy Drinks Searches for energy drinks show a gradual increase during the last three years, from a low 63,580 searches in December 2017 to 243,400 in May 2020.

5. Snacks

Searches for the ever-popular crisp saw searches rise from 12,100 in April 2017 to 60,500 in 2019, and nachos increased from 18,100 in April 2017 to 49,500 in May 2020.

•www.snowshock.com

Preston Conservative Club Completes Refurbishment Scheme

The Preston Conservative Club, in Paignton Devon, recently carried out a refurbishment scheme, with the assistance of K&M Club Refurbishment, the ACC's recommended refurbishment company.

In this case, the Officers of the explained that as well as requiring a furnishing scheme with a fixed quotation, from K&M Club Refurbishment,

they proposed to undertake a bar servery refurbishment project "in house", utilizing local craftsmen; who had kindly offered their services, free of charge.

In addition to providing a furnishing scheme that was accepted by the Committee, K&M were pleased to offer advice to the Club with regard to their own 'in house' shop fitting work, which was carried

out under the supervision of Norman Tait-Bailey.

The refurbishment went smoothly, with both parties working alongside each other and achieving a totally transformed Lounge Bar in time, within budget and importantly to the delight of the Membership.

On completion, Norman Tait Bailey said "We are very pleased with the furniture supplied and fitted by K&M,

but also, as we were doing the bar refurbishment ourselves, by the way K&M helped us with advice, technically and even down to sourcing of materials. We are happy to recommend K&M to clubs considering full or partial refurbishment"

K&M would like to thank the officers of the club for entrusting them with the contract and wish the Club every success for the future.



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Sutton Conservative Club Assists With Poppies Display

A stunning handmade poppy display made from more than 1,000 recycled plastic bottles has been placed on a Roundabout in Sutton with assistance from the Sutton Conservative Club.

The display was put together by volunteers and has been in the planning stages since June when villagers were asked to retain plastic bottles so that they could be used to be transformed into red poppies.

One volunteer said: "We decided to create a Remembrance roundabout display at the beginning of the year. We wanted to get the community involved as well as using recycled items. We had a full action plan in place to set this roundabout up and then the lockdown deadline came in and we had to get it out before then."

Sutton Conservative Club assisted by allowing the volunteers to use the Club to set up the display.

The volunteer added: "Sutton Conservative Club let us get everything ready and we cannot thank them enough for having that space because we probably wouldn't have been able to get

it finished. We called in a lot of favours from people to help us get this ready. We set this up to show our support and also do a display that makes people think about the reason we have done it.



Picture and Story Credit: Ely Standard

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Benfleet Commentates Remembrance Day With Poppy Display



The Benfleet Conservative Club has commemorated Remembrance Day with a stunning poppy display on the side of the Club.

The artwork was created by

children and grandchildren of Club Members as their way to show appreciation for past fallen heroes.

We thank Keith Bartells for providing us with pictures of this artwork.



Pages From The Past

In this month's Pages From The Past we go back to June 1950 and review an advert for the ACC's Inter-Affiliation Ticket which still works as it does today. Whilst the price has changed from 6d to £2 per ticket, the ethos is still the same – one simple ticket which allows you to visit other ACC Clubs throughout the UK.

Interesting, accounting for inflation 6d amounts to £2.14 in today's money which shows was excellent value we have been able to keep the IA Tickets priced at.

With the positive news regarding potential vaccines recently being announced we are confident that the 2021 IA Ticket may get more of a work out than the 2020 Ticket managed so we remind all Club Secretaries to ensure you order your 2021 Tickets now to ensure they can be distributed to Members over the next few months.

We wish all our readers a happy and safe Christmas and hope 2021 brings us more positive news than we have seen in 2020.

Whichever way you look at it ...



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