

CONSERVATIVE CLUBS MAGAZINE



October 2024 75p



Waterloo and Taunton Raise Funds For Chairty

Industry Insights

Preparing For Winter Weather

October 2024
75p



CONTENTS

Club Law and Management	3, 4, 5
Club Fundraising Updates	7
Industry Insights	8, 9, 10, 11
Message From The Chief Executive	13
Northern Area Holds Fanthorpe Domino Competition	13
Weybridge Conservative Club Holds Birthday Celebrations	14
Pages From The Past	15
ACC Order Form	16

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CLUB LAW AND MANAGEMENT

Winter Weather – How Should the Club prepare?

Over recent years, increasingly extreme weather patterns and snowfall are causing disruptions and creating hazards that can lead to slips and falls. Clubs should endeavour to make the entrances and exits to the Club as safe as possible.

Gritting and Protecting Surfaces

Arrangements should be made to minimise risks from snow and ice, by gritting, snow clearing and the closure of some pathways, particularly outside stairs. It is wise to keep a good supply of grit handy to help clear them. Gritting is not an automatic way of ensuring you are blameless but it is definitely recommended especially around important thoroughfares like car-parks, entrances and exits.

Temporary closures and footwear

If some pathways or entrances become too dangerous or troublesome to clear, place barriers and signs to close any footpaths that may propose a significant risk.

Also making sure all employees are wearing correct footwear is advisable to help protect against avoidable slips/falls. Alternatively if the Club's clothing policy typically involves smarter shoes it could be worthwhile to allow boots or more hard-wearing footwear during winter.

Preparation as well as reaction

Ignorance is not a defence against a claim so make sure steps are taken to reduce foreseeable risk whenever possible. Paying attention to weather forecasts can help you get a head start in preparing for upcoming hazardous

conditions such as pre-emptively laying down grit or arranging appropriate signage to be placed on pathways.

Records

It is important to document as much as possible such as retaining invoices and receipts for items in order to show you have taken an active effort to combat the problems and potential dangers caused by snow and ice. Keep a log to demonstrate when snow and ice have appeared and the action taken to reduce the risk posed. Remember that a claimant has three years from the date of the incident in which to pursue a claim so it is important that checklists and logs are retained for at least this period.

Any incidents which could give rise to a claim should be communicated to the Club's insurers. You should arrange to take photos of the area where the accident took place to demonstrate conditions at the time, especially if you have made significant attempts to make the Club safer. If you have CCTV covering the area please ensure that any images are retained securely for three years.

Written Warnings and Signage

Arrange to have some written instructions and warning signage on hand to inform members of the public that there is a risk of falling/slipping and that reasonable care should be taken. Not providing these warning signs will leave the Club more open to a liability claim.

The ACC's Recommended Insurance Brokers Club Insure assisted with this advice and can be contacted on 0844 488 9204.

Reminder: Trust Registration Service

All Unincorporated Clubs with elected Trustees will need to be aware of the expanded remit of the Trust Registration Service. All Clubs with Trustees will need to register their Trustees with the Trust Registration Service. Clubs which are registered with the Financial Conduct Authority do not need to take any action.

Clubs which have elected the ACC as their Trustees do not need to take any action at this stage – we will complete the registration formalities on your behalf.

Clubs which have not elected the ACC as their Trustees will be needing to register their personal Trustees

with the Trust Registration Service (TRS) going forwards and will need to keep the Trust Registration Service updated as and when the Club's Trustees may change in the future.

Important – Once a year Clubs will have to submit a return confirming that the Club has either updated the details on the trust register or confirming that there have been no changes to the trust. This means for many Clubs it will now be time to submit the yearly confirmation return.

Trustees will also need to report any changes or discrepancies to the information previously registered within 90 days.

Conflict of Interest Information

We often receive requests relating to conflict of interests and have decided to reprint the Q&As below which deal with this matter.

Q My wife has recently become an employee of the club. I would like to know whether this will now prevent me from standing for re-election as the club's Secretary. The committee's opinion is divided.

A There is no specific legal restriction on a husband or wife of an employee being prevented from standing for election to an office of a club committee. However, if elected, such a person may not be involved in any discussion, voting or decision-making in relation to the employment of staff as such a person would have a vested interest. Most rules prevent club employees from either becoming or remaining club members since members and employees have

specific legal entitlements and the two are incompatible.

Q The wife of the club's steward is a member of the club and she has recently been nominated to serve on the club's committee. Many members are concerned about this and we would appreciate your advice on this matter.

A There is nothing you can do to prevent this and indeed it would not be possible to have amended the club's rules in order to prevent a relation of an employee who is a member from being nominated from election to the committee.

Members enjoy certain rights and privileges under the Licensing Act and are viewed in their own individual position within a club. We could not have drafted a rule which would have excluded this member from being nominated

To page 4 ►

◀ From page 3

from election to office. However, if the steward's wife is successful in being elected then, by reference to her 'vested interest,' she will not be entitled to participate in voting or discussions relating to any matter in respect of any employee. Such exclusion is normal management procedure and does not need to be reflected within a club's rules.

QI have served on the club's committee for a number of years and my daughter is the stewardess of my club. The committee are in the process of negotiating a new contract with the stewardess and the committee have requested that I leave the meetings when this matter is being discussed due to 'vested interest.' I can find no rule in the club's rulebook regarding this matter.

AClub associations do not normally advise individual members 'in isolation' from the committee of the club on matters regarding club management and administration. This is the case even if the individual concerned is a member of

the club's committee. The club committee are entirely correct in requesting you to not participate in discussions or vote on matters relating to your daughter's employment with the club.

Clearly there is a vested interest in view of your family relationship with the employee. You are correct that there is no specific rule regarding this matter since the subject of vested interest is one which is standard accepted management practice.

I do not think that you should view the request for you to leave committee meetings as a personal reflection on yourself. The club are not saying that you personally would be unable to separate your role as a committee member acting on behalf of the club with the fact that you are the employee's father. It is simply a case of sound management procedure and it is important not to create a precedent whereby committees of the future find it difficult to impose the vested interest scenario on the grounds that they made an exception in your case. I would advise you to accept the committee's decision in respect of this matter which is both correct and appropriate.

Confidentiality of Committee Meetings

The confidentiality of committee meetings is paramount to the effective management of a club. Discussion in committee should remain confidential between committee members.

The Minutes of committee meetings should merely record the motions and amendments and decisions which are agreed and, again, remain confidential. This does not mean that there are never circumstances in which the membership ought to be informed of what takes place during committee meetings.

In all clubs there are issues which are of immediate concern to all the membership. The committee may have discussed some matter referred to it by a general meeting for consideration. In such cases, the Secretary should arrange for a suitable notice to be posted on the club notice board.

The general membership does not have a right to inspect the committee's Minutes.

However, a club's auditors will have a right to inspect the committee's Minutes in order to confirm that certain transactions have been authorised.

There are, however, few clubs registered as Friendly Societies. Such clubs are different from those registered under the Industrial and Provident Societies Act.

No member of the committee is entitled to inform anyone of the proceedings and deliberations of the committee. If a club is to be served well, then it is essential that the committee should be free to conduct their affairs in a frank and open way. Surely, few people would serve on committees if they knew that their views were repeated outside the confines of the committee room and, as is so often the case, misinterpreted by being taken out of context and made to appear contrary to the original intentions.

Committees are therefore entitled to insist on the confidentiality of their proceedings and the right of quasi privilege in the conduct of the affairs of the club while, at the same time, keeping the members informed of matters that affect them generally, but not in respect to individual members.

Proceedings in committee are not privileged, but qualified privilege may apply where the person who makes the communication has an interest or duty, legal or moral or social, to make it to a person, or persons, having a corresponding interest or duty to receive such a communication. On the whole, the spirit of this principle has been upheld by the courts. It appears that the courts will not usually intervene in respect of domestic decisions, and cannot demand explanations. If reasons are given, however, the courts reserve the right to consider their sufficiency. It may be said that normally decisions of a committee made in accordance with the rules, and made fairly, cannot be overturned.

In conclusion, therefore, what is said in committee should not be repeated outside the confines of a committee meeting, and committee Minutes should remain confidential.

Questions and Answers

QThe Club's Members have called a Special General Meeting to remove a Committee Member from the Committee. This is obviously going to be a difficult meeting for the Club's President to chair. Could you provide some advice on best practice regarding such a meeting?

AThere are a few ways to run an SGM of this nature with the final decision being down to the person who is chairing the meeting. The most important part is for the vote to be undertaken fairly. There are probably three ways a meeting like this can be held. Firstly, it could be that unlimited discussions and debate can occur from any interested member which can be time consuming and can risk the vote being disrupted if the people who have attended the meeting drift off as the meeting length goes on.

Alternatively, it could be decided that only the proposer and seconder can speak and then the vote taken although this can give rise to complaints that only one side has been allowed to speak. The only way to combat this is to allow a response from the other side - in this case the Committee Member in question - and this could also cause an issue if the response then requires a further response from the proposer and seconder. In short, allowing any discussion to take place can spiral into simply allowing option 1 to take place. This also ignores the fact that it may be difficult to agree who will be the proposer and seconder and therefore who has the right to speak on this important vote - if 30 people have signed a petition to remove the Committee or a Member of the Committee it is possible that all 30 people have different reasons for wanting the Committee (person) be

CLUB LAW AND MANAGEMENT

removed and all 30 will wish to speak on the subject – who decides who is going to be the proposer and seconder and who are therefore permitted to put their point of view across?

The third option is to simply open the meeting, announce the vote which is to take place and then hold the vote quickly and efficiently. The benefits of this option is that the meeting is swiftly concluded with the will of the members present carrying the motion.

Therefore, whilst it is for the person chairing the meeting to make the final decision on how the meeting is run, we are sympathetic to an approach which prioritises speed and allows the vote to be taken without delay. We also have to consider the view of the Members who have turned up at the meeting at the appointed time and whether they should be required to have to spend a possibly lengthy time attending a meeting before they can cast their vote.

Q We have used the new joint signing in book (editors note: last year we combined the Member's guest signing in book and the IA Ticket signing in book to create just a single book for both categories) and we prefer the previous separate books as we seem to get through this book a lot quicker than the previous ones. We note that most IA Ticket Members do not flick back through the book to find the last applicable space for them to enter their details.

A It is the first issue that has been reported to us but we do take feedback seriously.

Most Clubs, like yours, have far more guest visitors than IA Ticket visitors. So it is intended that for most Clubs the right hand side of the page will remain blank and then if an IA Ticket holder visits then they fill in the right hand side and, in theory, the next guest then fills in the

next appropriate space on the left (the line below) and the book carries on until full – either with guest entries or IA entries. Therefore, it is entirely normal that there will be space left on left or right which is blank but each line should be used in some capacity.

It was not intended that Clubs would need to flick back through to find an IA Ticket space, IA Ticket holders should use the space on the right of the current page which is in use.

I can only see it as a possible lack of pages causing the issue (although they are not slim books by any means). The new books have six entries per page, these six entries can be used by either guests or IA Ticket holders but the intention is that once six entries has been made the next page is started. Assuming the book has 100 pages then this is 600 total entries.

The old Members Guest book had five entries per page. Assuming the old book had 100 pages then this is a total of 500 total entries. Most Clubs would have also had an IA Ticket Book running alongside but the maths is not really affected.

I therefore cannot really work out why your Club is using books at a greatly faster pace than before unless we simply need to up the number of pages per book (as in, perhaps the new book has 100 pages and the old book had 150 pages). But the actual space per page for people to sign has actually gone up from 5 in the old book to 6 in the new book – the only difference is that each line can be used by either a guest or an IA ticket holder rather than Clubs needing to stock two books, of which often the IA book was not frequently used.

Obviously the book will be used slightly quicker than before since it also accommodates IA Ticket Holders and prevents the need from running another book alongside but if you

use it mostly for guests then it should really be lasting for as long as the previous book unless we need to up the page count on the next printing.

If any other Clubs have feedback on the change to the signing in book please let us know.

Q For the last year we have been running short of a full committee. This has been due to a general lack of interest to get involved with the day-to-day running of the club. When we dealt with the Licensing Act 2003 last year, the Licensing Authority Officials picked up that we were three committee members short and recommended a rule change. Currently, our rules state that a full committee constitutes twelve members and that the number of officers you elect cannot be reduced. How many committee members should a club have? The club feels that too few could be as bad as too many.

A There is no statutory minimum or maximum constitution of a committee. The trend amongst clubs is to reduce the number of officers and committee members required to be elected. I do think that the twelve committee members required is the absolute maximum number being elected by clubs. I agree that the number should not be too low so that the management of the club is in the hands of too few people but equally an large Committee can be unwieldy so a small effective Committee can be a positive attribute for the Club.

I think it would be perfectly in order for your committee to reduce the current number to six with two members retiring each year, thereby creating a three-year tenure of office, or eight with four members retiring each year, thereby creating a two-year tenure of

office. If one of the above options were adopted I think this would assist the club in achieving a full committee.

Q We have recently been informed that the club must offer free tap water to all members, members' guests and visitors. Is this an absolute requirement or does the club have flexibility to refuse free tap water for persons who have not purchased anything from the club's bar or restaurant?

A We advise that all clubs should offer free tap water to members and their guests upon request.

The specific legislation states that licensed premises, which includes clubs holding a Club Premises Certificate, must provide free tap water to customers. This does provide the ability to refuse or to charge for tap water for persons whom the club does not consider to be customers. Therefore, whilst the club may be within its rights to refuse to serve tap water to a person who has not already purchased from the club, should a person who has already purchased from the club request a glass of tap water then the club should provide this free of charge.

Q We have been approached by a person who wishes to transfer his membership of another affiliated club to our club. He has been a member of the other club for a number of years and has recently retired to our area.

A I am afraid it is not possible for membership to be transferred from club to club. Each member club is legally autonomous and governed by its authorised rules. Therefore, in order to become a member of any club it is necessary to be elected in accordance with that club's own rules.

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Waterloo and Taunton Conservative Club Raise Funds for Mentell Chairty

Members at Waterloo and Taunton Conservative Club, Ashton-under-Lyne, have dug deep to raise money for a men's mental health charity, Mentell.

A charity raffle was held with a chance to win a signed Kevin De Bruyne Manchester City shirt.

The winning ticket was drawn by Ms United Kingdom Endeavour UK 2024, Leanne Nuttall, with the prize going to Derek Turner.

A cheque for £236.00 was presented to Helen from Mentell, by Club Chairman Leon Tamcken and Ms United Kingdom.



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Higher Crompton Conservative Club Raises Funds For British Heart Foundation

The Higher Crompton Conservative Club, Shaw, Oldham, have held a joint fundraising event with Crompton Cricket Club in July 2024.

Club members battled it out against the local cricket team raising £875.00 for the British Heart Foundation in memory of their club Steward of 18 years,

Les Whittle, who sadly passed away in January 2024

Lisa Mallery said "Thank you so much to all who were involved in this event in memory of our wonderful dad and raising the money for British Heart Foundation".

A fabulous day was had by all with live entertainment from Baris Firat.



Late Steward Les Whittle.



Club members in the cricket team.

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.

The increasing influence of tech in hospitality

From telephone bookings to Artificial Intelligence (AI), reports from GO Technology highlight a decade of change in hospitality.

Back in 2014, when David Cameron was Prime Minister, the biggest tech launches of the year were Amazon's Alexa and Google's ill-fated glasses. The Apple Watch hadn't been launched and Apple Pay didn't exist.

It was also the year that tech firm, Zonal, entered into a long-term partnership with CGA by NIQ, via the launch of the first GO Technology report. In the 10 years since, the reports have tracked the adoption of tech solutions in hospitality by consumers and businesses alike.

A decade on, GO Technology identifies the top ways that innovation has reshaped the broad hospitality sector.

Booking and payments

Ten years ago, over half (58%) of consumers said they preferred to make table bookings by telephone. Fast forward nearly a decade, only a fifth (20%) of consumers cite this as their preferred booking method, with nearly half (45%) now wanting to book online.

Consumer preferences when it comes to paying for food in bars or restaurants have also seen a significant shift. In 2014, GO Technology revealed that only 6% of consumers used digital payment methods for their orders. By 2024, this had increased to 43%, resulting from the rapid adoption of mobile devices for payment as a result of the pandemic.

Data sharing and loyalty

Advances in mobile technology over the last 10 years have opened up the potential to tailor services and offers to guests and in turn help drive loyalty. In 2018, GO Technology found that only half (51%) of consumers would be willing to exchange personal information to receive tailored offers, increasing to 64% just two years later.

Consumers' growing desire for value has also led to an increased engagement with brands and loyalty schemes. Back in 2021, less than a quarter (23%)



were signed up to more than one loyalty programme, but by 2024 nearly half (47%) of consumers have joined several loyalty schemes, primarily to make the most of deals and promotions available.

The need for speed

The first ever GO Technology report revealed that 17% of young consumers, aged 25 to 34, were frustrated by having to wait to settle the bill at the end of a meal. This has increased to 75% of young consumers in 2024.

Similarly, people have become increasingly demanding that their food is served in a timely fashion. In 2014 nearly half of consumers (47%) cited waiting a long time for food as their number one frustration when going out for a meal, while this year's report revealed an increase to nine in 10 (91%) of consumers now saying long waits and hot food served cold are their top bugbears.

Tim Chapman, Chief Commercial Officer, Zonal, said: "Hospitality has evolved significantly over the past ten years and tech has played a fundamental role in this journey, enabling operators to deliver the fast, seamless and hassle-free experience that consumers have come to demand and in turn, drive growth.

"Looking ahead to the next ten years, there will undoubtedly be more change to come, but one thing we can be certain about is that technology will continue to play its part. However, this doesn't mean that hospitality will become all about robots and automated processes.

"The best hospitality experiences remain those that offer the right balance of technology and traditional face-to-face service and that's never going to change."

• cgastrategy.com



Joshua V Dubois and Fury V Usyk II set to drive club business

The IBF World Heavyweight Championship fight between Daniel Dubois and Anthony Joshua live from Wembley Stadium on September 21 was made available for UK clubs to buy exclusively from TNT Sports Box Office.

A 'Double Trouble' bundle which also includes the Fury v Usyk II fight, saw the broadcaster offering a £100 saving against the standard price, with the option to spread the cost over four months

The Fury v Usyk II fight takes place on Saturday 21 December, in Riyadh, Saudi Arabia, when Tyson Fury steps back into the ring to fight Oleksandr Usyk in a rematch following their undisputed heavyweight title bout in May.

Research has shown that PPV boxing events drive footfall and increase dwell time and spend in venues. The first Fury v Usyk fight delivered over 680,000 consumers taking in the action in the UK's clubs, pubs and bars.

Alasdair Collis, Vice President of Commercial Customers, TNT Sports Business said: "Research has clearly shown the benefit that pay-per-view events can bring to clubs and pubs, impacting positive perception and encouraging repeat visits, and so we're thrilled to offer two huge PPV events exclusively live to commercial premises via TNT Sports Box Office."

• tntsportsbusiness.co.uk

Greene King releases seasonal cask

Greene King Brewery has launched seasonal brew Watch Room, inspired by a part of the brewery's heritage. The 4.3% golden ale is available throughout October, and is described as a juicy and tropical brew 'bursting with fruit flavours of pear, watermelon, mango and pineapple' and a great addition to the bar as members try to capture those last moments of summer.

The name of Watch Room is a nod to Greene

King's fire brigade which was formed in 1888 and disbanded in 1997. The Westgate Brewery Fire Brigade played an important role during the war years to fight fires during the raids on the town and in more recent times was there to protect the brewery and its local public houses.

As part of the creation of Watch Room, Greene King enlisted the help of the previous Fire Chief for the Westgate Brewery Fire Brigade, the late Brian Crack, to design a beer that commemorated his service and also included his favourite flavours.

Jack Palmer, Head Brewer at Greene King, said: "Watch Room is a brilliant example of storytelling through our beers and paying tribute to our history and our brilliant people that make us proud to have. It was a pleasure to create something for Brian as a thank you for his time spent volunteering in our fire brigade service."

• greeneking.co.uk



Research finds £1.1 billion boost for bars



The nation of sports fans is estimated to generate £13 bn for the UK economy in 2024, according to new research into the impact of the sporting ecosystem by Public First, commissioned by Sky. The research showed that one in three UK adults have been to a club, pub or bar to watch a live sports event in the last year.

James Tweddle, Director of Hospitality at Sky Business said: "Clubs and pubs are the cornerstones of our local communities, providing vital space for people to gather and socialise, often to watch a match together on the big screen.

"These new findings show that live sport not only helps to boost On-Trade revenues but can have the power to drive further economic growth regionally and nationally, as well as bringing people together and fostering social connections.

"At Sky Business, we're proud of the role we play in the hospitality sector and continue to invest in bringing our customers an unrivalled live sport offering, helping to generate even more footfall to their venues."

• skysports.publicfirst.co.uk

Lager launches with drought-resistant fonio grain

Carlsberg has created a new beer, using drought-resistant fonio crops, in collaboration with Brooklyn Brewery.

The new Fonio beer was brewed in collaboration with Brooklyn Brewery as part of its 'Brewing for Impact' campaign. The campaign was launched by Brooklyn Brewmaster, Garrett Oliver, to celebrate 30 years with the Brewery. Its aim is to spotlight the ancient West African grain and its untapped brewing potential and ability to drive positive change in the industry.

The resulting limited-edition lager, brewed in the Carlsberg Research Laboratory, is clean, with soft aromas of apricots, white peaches, and melon with an underlying sweetness and lingering bitterness giving a vibrant and delicate finish.

• carlsberggroup.com



How to capitalise on the moderation mega-trend



Moderation in alcohol consumption is changing the role of the On Premise for consumers around the world according to CGA by NIQ's new global REACH research, which shows how suppliers and venues can respond.

The REACH report analysed key trends and developments in 38 countries, with responses from around 30,000 On Premise consumers and 600 operators. The results show that well over a third (37%) of consumers are drinking less alcohol than they were a year ago—nearly triple the number (13%) who are drinking more.

The report found a particularly sharp drop in alcohol intake in Western Europe, where 35% of consumers are drinking less alcohol than they were a year ago, while just 6% are drinking more.

Moderation is particularly apparent among younger adults and more occasional users of the On Premise. In the Gen X group there is a 27 percentage point difference between those drinking less and more alcohol. Among those who visit only monthly, the gap is even wider at 41 percentage points.

More than two thirds (68%) of those drinking less alcohol say they are doing so for lifestyle and health-related reasons, while half (50%) cite financial or cost of living constraints.

However, cutting alcohol intake does not mean that consumers want to reduce their visits to clubs, pubs, bars and restaurants. Globally, a quarter (26%) plan to use the On Premise more over the next three months—double the number (12%) who intend to reduce their frequency. Many regulating consumers still want to drink alcohol, but are ordering fewer drinks while out, or saving their purchases for special occasions.

Alongside the drop in alcohol consumption, opportunities are presented in the increased demand for no and low alcohol alternatives and soft drinks. New sales potential is also emerging in morning and afternoon dayparts, as many consumers choose to eat and drink out earlier.

Charlie Mitchell, Head of Insights and Consumer Research at CGA by NIQ, said: "The role of the On Premise in people's lives isn't going to lessen—it's just changing. Discovering exactly why, where and when people are reducing their intake will be crucial to success, and it's particularly important to understand how consumers are choosing alternatives to alcohol and the occasions on which they still want to drink it."

• cgastrategy.com

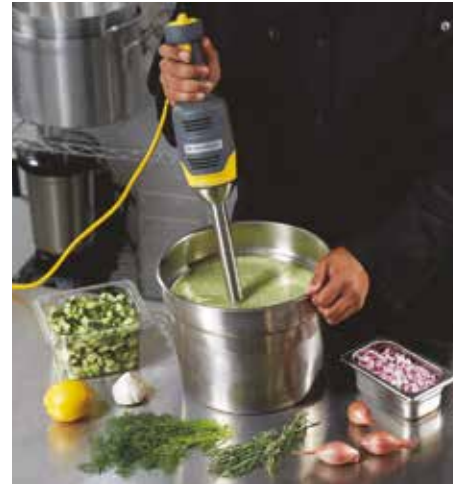
Mini by name but maxi by nature

The Hamilton Beach Commercial Mini BigRig compact stick blender is designed for space-strapped kitchens. Its compact design with removable shaft means it can be stored away neatly under countertops or in drawers when not in use.

Built to take on the same jobs as a bigger machine, the 230mm shaft Mini BigRig has a powerful 250W motor to quickly blend, liquify and puree. It can prepare food batches of up to 11 litres and has a variable speed dial to provide maximum blending control over the texture of sauces, purees, soups and emulsions.

It has an easy-to-use, ergonomic design with an easy lock/unlock shaft which securely locks in place and detaches with a twist for easy cleaning. A high-visibility 240cm yellow power cord helps ensure safety in busy kitchens.

Overall dimensions when assembled are 89mm in diameter and 530mm high, while speed can be adjusted between 5,000 to 18,000 rpm. It is supplied



with a two-year limited warranty.

List price is £305.00 ex VAT.

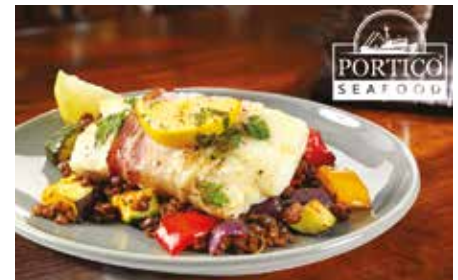
• fem.co.uk

Brakes launches Portico Seafood

Leading foodservice wholesaler Brakes has launched Portico Seafood, a new range of high quality, frozen fish and seafood which aims to combine quality, value and consistency.

The initial range has a choice of premium frozen fish such as monkfish, Cornish sole and seabass as well as popular everyday menu items including scampi, MSC breaded cod, salmon fillets suprême and prawns. This range is planned to grow to 150 products over the next 18 months with all products freshly frozen for maximum convenience and year-round availability.

Portico Seafood offers two distinct tiers of Classic and Premium, helping customers to more easily identify the products that best meet the quality and value that they need. Portico Seafood Classic offers high-quality products while Portico Seafood Premium delivers premium performance and exceptional value, says the company.



Paul Nieduszynski, CEO at Sysco GB, said: "For businesses that serve seafood, Portico delivers consistent, quality products sourced with integrity and a commitment to food safety. Our seafood is harvested with immense respect for the environment and focused on advancing sustainable seafood practices to ensure quality seafood can be enjoyed for generations to come."

• brake.co.uk

New Lagoon Artisan Tableware Collection

Lockhart Catering Equipment has expanded its Artisan tableware portfolio to include a new collection named Lagoon.

Combining the look of handcrafted pottery with durability and strength, the new pieces are made with



vitrified stoneware and feature a semi-matte dusty lilac exterior and a contrasting high-gloss interior surface, with colours designed to emulate refreshing coastlines.

Simon Britten, Head of Marketing at Lockhart Catering Equipment, said: "The Lagoon collection's spectrum of colours offers maximum versatility for operators looking to build a cohesive aesthetic while remaining a statement piece in their own right. This latest addition, alongside Artisan's Tempest blue and Heligan green, gives operators an even wider range of choice when it comes to colours, textures, and styles."

Operators can mix and match various size plates and bowls, from large 30cm diameter plates to smaller 14cm stacking tapas bowls. The range is completed by a series of side bowls, dipping pots, cups, and saucers.

• lockhart.co.uk

New additions from Just Desserts

Yorkshire company Just Desserts has added new lines to its range, including luxury cheesecake in four new flavours – Raspberry Ripple Cheesecake, Blueberry Crumble Cheesecake, Tiramisu Cheesecake and Pistachio Cheesecake.

Also joining the line-up is the Caramelised Biscuit Cookie Pie, filled and topped with caramelised biscuit spread and crunchy biscuit pieces, topped with a white chocolate drizzle for extra decoration. Milk Chocolate Cookie Pie is a sweet chocolate chunk cookie dough case filled with a rich layer of chocolate fudge, topped with a drizzle of milk chocolate sauce. Serve hot or cold.

• justdesserts.co.uk

Caramelised Biscuit
Cookie Pie



Tiramisu
Cheesecake

Milk Chocolate
Cookie Pie

Utopia presents striking new two-tone tableware



Utopia's latest tableware, Core, combines matt and gloss finishes to create a standout collection that's both elegant and practical.

Core comes in stone, mint and slate. The choice of colours, sizes and heights gives operators a wide range of options for mixing and matching to create a dynamic tabletop presentation.

"Matt is the tableware finish of the moment," says Josh Rammell, Marketing Manager at Utopia.

"Core's two-tone format, with matt outside and gloss in, is simple yet sophisticated, creating a very contemporary aesthetic that's also brilliantly functional."

Core tableware is packed in boxes of six, except for the smaller conical bowl (12cm) and the dip pot, which come in packs of twelve. List prices for Core tableware start from £2.40.

• utopia-tableware.com

Baking tray trolleys from Cambro



Cambro's latest baking tray trolleys are designed to take the strain out of the kitchen workflow, designed to be exceptionally durable and easy to manoeuvre.

There are two trolley sizes available. The largest holds up to 18 baking trays (60 x 40cm) while the smaller one holds up to nine. The trolleys are built to accept baking trays directly from a hot 200°C oven down to cold storage applications as low as -40°C.

The trolleys have a lifetime warranty against rust and corrosion and come with swivel castors and brakes. The small trolley measures 516mm (w) x 783mm (d) x 1014mm (h), while the large has dimensions of 516mm (w) x 783mm (d) x 1708mm (h).

The trolleys are now available from FEM (Foodservice Equipment Marketing), and list prices start from £385.00 for the nine-shelf trolley.

• fem.co.uk

Winterhalter presents modular magic

One of the challenges of installing big conveyor dishwasher systems, according to manufacturer Winterhalter, is that because they're bespoke, once they're built, there are limited options for change.

Winterhalter's new modular MT conveyor systems are designed to address this, being adaptable and able to fit any space or application.

There are two types of MT system, the MT Flight (MTF) dishwashers, where dirties are loaded straight onto the conveyor, and the MT Rack (MTR), where they are put into racks on the conveyor.

The basic structure of a MT system consists of the



pre-wash, main wash, rinse and drying zones (or modules), plus an inlet zone positioned upstream, plus the loading and unloading areas. Additional modules,

such as extra wash or drying zones, allow the machine to be tailored to individual requirements.

"We've dubbed the MT a 'gamechanger' and the flexibility of the design concept justifies that 100%," says Paul Crowley, marketing development manager for Winterhalter UK. "Whatever the space, whatever the requirements, we can deliver an MT to fit – and when your business changes, your MT can change, too."

MT conveyor systems can handle up to 8,000 plates (MTF) or 355 racks (MTR) per hour.

• winterhalter.com

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Message From The Chief Executive

It has not taken long, has it? Elected in July with a huge Parliamentary majority that was built on only 35 per cent of the vote – in an election where only three people in five voted – the new Labour Government has already made many people, not just those in business, have more than a case of ‘buyer’s remorse’.

In our own industry, the Hospitality Industry, the news each day is looking concerning. The list starts with a proposed revamp of Worker’s Rights that may see a parity of the minimum or living wage across all age groups and full employment rights from day one. I say may since despite this being a key policy area, Labour have not described what changes they are actually going to implement, leaving all businesses in limbo. It is not clear that Labour understands how small businesses work and that employers do need to be able to commit to hiring decisions knowing there is a period of time when an employee can be dismissed if the employment relationship is not working out. Zero hours contracts, much maligned by Labour, play an important role for many businesses and many employees particularly in seasonal businesses such as ours. That is not to say that there should not be appropriate safeguards in place but we hope any changes come from a position of both looking at the situation from the employee point of view and the point of view of the typical small business.

Regarding business rates, we currently have the 75 per cent discount, extended by the previous Conservative Chancellor, due to end on the 1st April with no expectation that the current Labour Chancellor has plans to extend it. An effective quadrupling of business rates is simply unaffordable by most, if not all, Clubs and Pubs. For example, a city centre hospitality venue currently paying £11,000 would see its business rates increase to £44,000 as of April next year. For a sector already in difficulty, this would be crippling. Hospitality, and indeed, the wider high street

economy needs support not punishment.

On to the proposed smoking ban in outside areas, something which was not in the Labour Manifesto, much like the removal of the Winter Fuel Allowance, this would see those people who still enjoy a cigarette, most likely to just stay at home. When the original smoking ban was introduced in 2006, the Hospitality Industry saw an across the board reduction in revenue of 15 per cent. At that time the Industry could bear this loss and in some ways it lead to Pub Operators making the investment to emphasise the availability of food over drinks in order to make up the shortfall, but it could not do the same again in today’s already changed social lifestyle. Regardless of your position on smoking, can anyone really say that it makes any sense that this issue is suddenly a leading priority for the new Government.

And finally, we learnt during the Labour Conference that in order to save us all from ourselves, the Government were giving serious consideration to a reduction in permitted hours during which alcohol may be served in order to, apparently, protect the NHS. Although even as I write this, there is much back tracking and denial that this was ever being considered.

The sad part about this final point is that there appears to be little or no understanding that the majority of all alcohol purchased in the UK takes place in supermarkets and the ‘off trade’ and is consumed at home. This is a trend which is likely to continue with over 450 pubs closed for good in the first six months of this year.

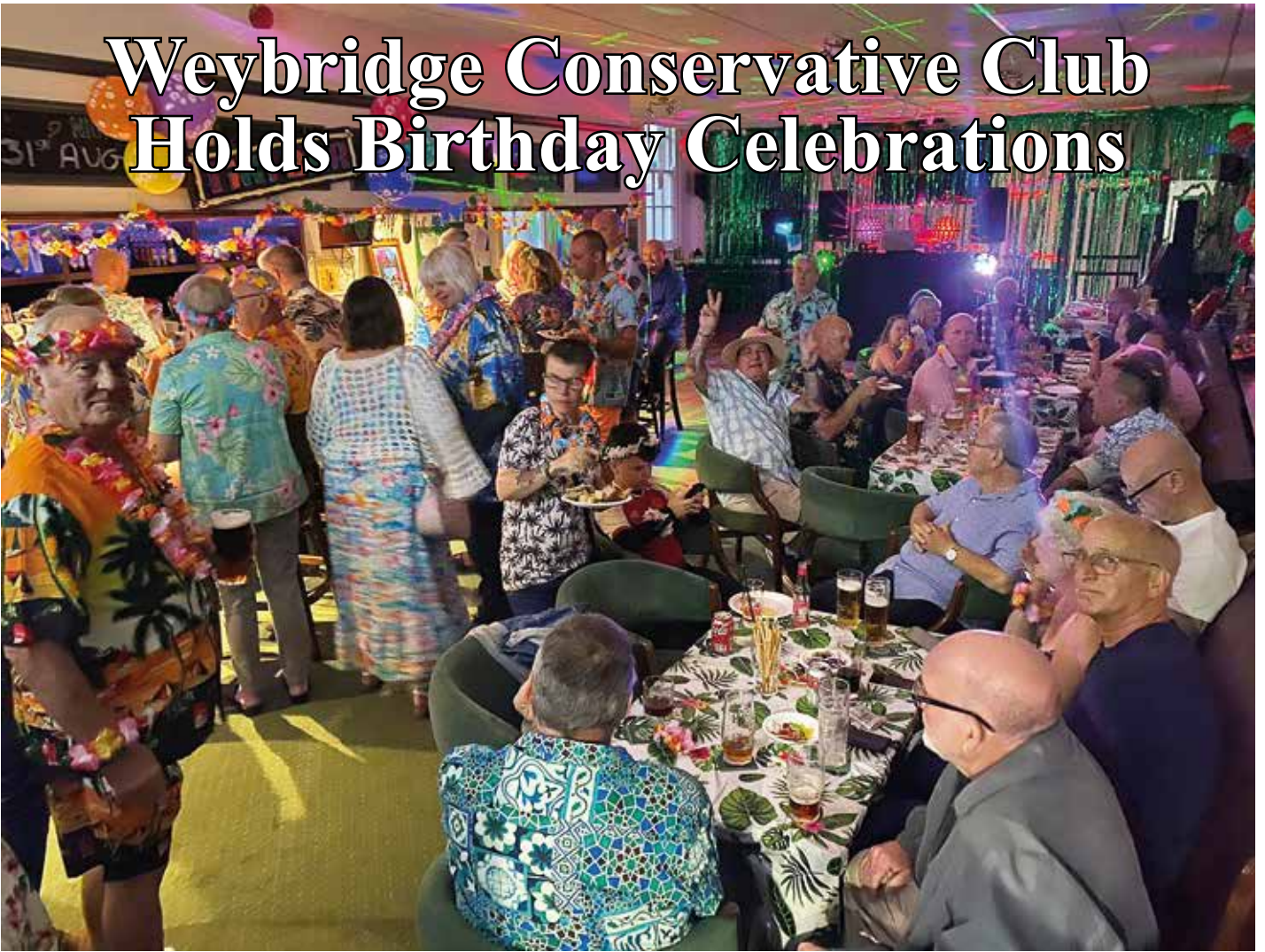
I would suggest that anyone in government who has real concerns about irresponsible consumption of alcohol looks no further at the latest lager/beer/spirits offer from any of the major supermarket chains rather than an Industry which forms a vital part of the fabric which makes up the social cohesion of communities across every part of the UK and which, at the moment, is having a tough time.

Northern Area Holds Fanthorpe Domino Competition

The ACC’s Northern End Conservative Club, Area held a well-attended Sunderland, being crowned Domino competition with the winner. Photos from the a Member from the West event are republished here.



Weybridge Conservative Club Holds Birthday Celebrations



The Weybridge Conservative Club has hosted a 75th Birthday Event for a longstanding Club Member.

The chosen theme was Hawaiian and everyone involved greatly enjoyed the festivities.



Pages From The Past

In this month's Pages From The Past we go back to September 1950 to review a typical example of an IA Ticket advert from this generation.

As we enter the busy season for Club Membership renewals and IA Ticket ordering from the ACC it is worth remembering what a steadfast part of the Club's movement the IA Ticket has been – a way to visit

and enjoy other ACC Clubs throughout the UK.

Whilst the IA Ticket has remained broadly unchanged for several generations, we do have some exciting plans in the pipeline including an electronic look up system to find your nearest ACC affiliated Clubs to assist in using the IA Ticket. We hope to reveal more of these plans in 2025.

needs no introduction

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