

CONSERVATIVE CLUBS MAGAZINE



August 2025 75p



Refurbishment at Shaldon Conservative Club

Clayton Hosts Man City Kit Launch

MPLC Update

August 2025
75p



Message From Chief Executive

I hope all Clubs are enjoying the current summer months. I appreciate that for some Clubs located in holiday hotspots or with beer gardens, trading conditions can be very different from those experienced by other Clubs. One of the unique aspects of the ACC is that we rarely encounter two situations that are exactly the same. We know all too well how trading conditions for one Club may differ greatly from how others are experiencing the summer season – for some it is boom, others the summer months are sadly a bust.

One key aspect associated with the summer months is sport. With the upcoming launch of the new Premier League season - of which the Clayton Conservative Club in Manchester has a starring role in the magazine - we know that for some Clubs, sport is a major driver of footfall, whereas for others, it has little to no impact. We are also aware of the costs associated with showing sports. The cost of subscriptions to providers like Sky or TNT can make broadcasting sport financially unviable, even if Clubs would like to show it. There is no magic-wand solution to this issue; ultimately, it comes down to finances. Will the Club sell enough additional drinks to cover the cost of showing sport? Or

are there other ancillary benefits that should be considered? For instance, will a Member who comes in to watch Sunday football also be more inclined to visit the Club midweek? Creating a habit of visiting the Club has always been a hallmark of successful Clubs, and sports coverage is one potential avenue to drive interest and awareness.

Sharing stories of your Club's achievements, hosting open events, and celebrating long-standing Members are all ways to ensure Clubs remain welcoming and relevant. As you will see in this month's magazine, from Clubs hosting community charity fundraisers to refurbishments and new activities designed to attract younger Members, the efforts of Club Committees are not going unnoticed. We will continue to try and promote all of these efforts through the magazine. These initiatives reinforce the enduring relevance and value of Clubs in a fast-changing hospitality landscape. Far more than just buildings with bars and snooker tables, our Clubs are social lifelines for their Members. They provide an important community hub which is an increasingly rare commodity, and one which, once lost, is almost impossible to regain.

CONSERVATIVE CLUBS MAGAZINE

Published by The Association
of Conservative Clubs, Ltd
1 Norfolk Row,
London SE1 7JP
Tel: 020 7222 0843
Sales: 020 7222 0868
assistance@toryclubs.co.uk
www.toryclubs.co.uk

Chairman:
Lord Smith of Hindhead CBE
Chief Executive:
Charles Littlewood
Printed by: Snell Print Ltd,
Brympton Way, Yeovil,
Somerset BA20 2HP

All editorial and advertising
enquiries should be addressed
to the ACC. When replying to
advertisers please mention
Conservative Clubs Magazine

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

CONTENTS

Message from the Chief Executive	2
Club Law and Management	3, 4, 5
Bitterne Completes Kitchen Refurbishment	7
Barrow Wins CAMRA Award	7
Industry Insights	8, 9, 10, 11
Club Updates	13
Pages From The Past	14
ACC Services	15

Contract Furniture Specialists



The Sole ACC Recommended Interior Refurbishment Contractor & Furniture Supplier

FREE Design Consultation
FREE Printed or Digital Furniture Brochure

01454 299844 / 07718782749

info@kandmclubrefurbishment.co.uk www.kandmclubrefurbishment.co.uk

KandM
CLUB REFURBISHMENT LTD

CLUB LAW AND MANAGEMENT

Recruiting a Steward or Bar Manager

Before you place an advertisement to recruit a new steward, you need to look at one or two issues about why you have a vacancy at all and in particular why your last steward left. People sometimes leave their jobs for good reasons but a little detective work might reveal that your conditions of employment do not encourage people to give you long-term commitment.

You might even find that the way you recruited last time fell short of the mark and you lost the last steward because they were the wrong choice in the first place. If this is the case, regard the current vacancy as a chance to get the recruitment procedure right.

Examine in detail exactly what the job of steward entails. This might be a good time to restructure the job if necessary. Write a list of all the duties required. They will fall quite naturally into four or five main areas such as customer service, cleaning and maintenance, stock control or staff management. Finer detail can then be recorded under these headings.

When you have completed this job description, you can write down what knowledge and skills are required for someone

to do the job well. Examples of this might be knowledge of bar stock control procedures or the skill of handling customers or members. What you will be creating is a list of the abilities you should be looking for in the ideal candidate. You might also add to this list some of the other things that you should be looking for which are more specific, such as availability to work the hours required.

Devising a concise advertisement based on your specifications will make it clear what the job entails and can indicate the attributes which are considered essential for success in the post. Be careful not to fall foul of discrimination law. You cannot state that you do or do not want a particular sex or racial group for the job. Put a closing date on applications so that you can compare all your candidates and arrange to see the best ones.

Advertising by word of mouth and using personal recommendations can be very effective and it is certainly cheap. However, this approach does have its problems. It can be tempting to compromise for convenience sake when a reasonable candidate is introduced to you by a personal contact. It can also cause

offence if you decide to reject someone recommended to you. Even worse, taking on someone's friend or relative, only to have to dismiss them later because they turned out to be unsuitable, can be damaging to staff or personal relationships.

When you have received application forms and CVs, compare what each of the candidates has to offer to the specification you had put together at the outset of this recruitment campaign. If you want customer relations skills, what evidence is there in the application of experience of this in previous employment? If you want a good organiser, where can evidence of this be seen in the type of work that the applicant has been doing?

Remember to look for obvious problems such as gaps in employment history or changes of job which seem hard to explain (for example, giving up a lucrative landlordship or club steward position somewhere else).

Never leave the interview itself just to one person from a club. Convene an interviewing panel from the committee. Alternatively, have one person interview the applicants and then pass them on to a second stage interviewer. Two opinions will help to obviate personal bias and maximise the possibility of an objective decision.

The application or CV can only provide prompts for in depth investigation; it cannot give you a comprehensive picture on its own. Do not miss the opportunity to find out about what the candidate is capable of by enquiring thoroughly about the way they are doing their present job or their experience in any other employment. Every interviewee should be asked to demonstrate that they have the skills and abilities that

you require and question how their past experience relates to your specific requirements. How, for example, have they dealt with running a profitable bar, handling difficult staff issues, building relationships with customers or members, and dealing with contractors? You should be able to find out in the interview if the applicant matches your requirements.

Check the provenance of any referees you are given. Former employers are best and you can check that they do in fact exist as bona fide sources of information. Personal referees have limited value as they would hardly have been offered if they were not expected to give glowing praise.

Ask the referee questions which help them tell you what you need to know about reliability, efficiency, customer relations and trustworthiness. Referees have a duty of care to give you truthful facts about your candidate. If they find it hard to give you constructive feedback, they might decline to write anything or keep to the barest of facts, such as dates of employment. Make sure you telephone all referees in order to validate their references. When you offer employment, remember to make it conditional on any checks you have to make. You may need to make such a conditional offer in order to approach a current employer. Never approach referees without the candidate's express permission.

The process comes full circle at the decision stage. Compare what your most promising candidate has to offer against what you say that you require in your specification. If you do not find that person this time around, you would be better to start again rather than make an appointment that is only second best.



Discover an easier way to manage your club with **YDP Bookkeeping, Accounts and Payroll**

- Supplier Payments, Banking and Cash Flow Management
- HMRC Returns and Detailed Financial Reporting
- Annual Accounts, FCA Returns and AGM
- Hospitality and Club Management Support

The help you need to **manage your club effectively** for the benefit of your members

For more information:

call **01933 358 080** or email **info@ydp.co.uk**



Trade Management Services

Guest Article: Let's stop hospitality from being #TaxedOut

by Kate Nicholls

More than a year into a new government, the time for settling in is over. Now is the time for action. For the hospitality sector – the beating heart of our high streets, our communities and a powerhouse of the UK economy – the upcoming Budget represents a critical juncture.

The government has a clear choice: to continue with a tax strategy that has already cost our economy tens of thousands of jobs, or to work with us to unleash the immense potential of our industry to drive national growth, create careers and revitalise our towns and cities.

The consequences of the most recent fiscal events are not a matter of speculation; they are a harsh reality. In the seven months between the Budget in October 2024 and May 2025, the hospitality sector has lost a staggering 69,000 jobs.

To put that into perspective, this is a dramatic reversal of the 18,000 new roles we proudly created in the same seven-month period the year before. Businesses that were engines of opportunity are now being forced to make devastating choices. Our recent member survey paints a grim picture: one-third of hospitality businesses are now operating at a loss, 60% have had to cut jobs and 40% have cancelled or reduced their investment plans.

When our pubs, restaurants, hotels and cafes are struggling under an unfair tax burden – paying as much as 71% of pre-tax profit in tax – it's the entire country that misses out. We are a unique industry, a cornerstone of social productivity that creates jobs and opportunity for everyone, everywhere. We provide first jobs for young people, flexible work for those returning to the jobs market and build careers that can take you from the kitchen floor to the boardroom. Our contribution is

not confined to major cities; it is woven into the fabric of coastal towns and rural communities, generating £140bn in economic activity annually. But we are being taxed out of existence.

We want to get back to growth, but we cannot do it alone. We need a fair deal from the government and, as we launch our #TaxedOut Budget campaign, we are calling for three essential policy changes that will finally unlock our sector's potential.

First, we must lower business rates to revive our high streets. The current system actively punishes businesses for operating on the high street, the very places we want to see thrive. We are calling on the government to implement the maximum discount for hospitality businesses with a rateable value under £500,000 and exempting larger properties from the planned surcharge, to ensure the reforms truly deliver the intention to level the high street playing field.

Second, we need to fix national insurance contributions (NICs) to boost jobs. The changes announced by the chancellor at the last Budget to employers' NICs were poorly designed and disproportionately penalised sectors, like ours, that provide accessible careers. That is why we are calling for government to boost jobs by extending existing NICs exemption to include both young people and people moving from welfare to work. This would directly support job creation and help reduce the national benefits bill.

Finally, a lower rate of VAT on hospitality would drive investment and international competitiveness. While our European counterparts benefit from an average hospitality VAT rate of between 10% and 13%, UK businesses are shackled to a 20% rate. This puts our vital tourism industry at a significant disadvantage

and makes it more expensive for people to support their local businesses. Following the lead of the majority of European nations by reducing VAT on our sector would be a direct injection of confidence, encouraging investment and growth.

The path forward is clear. The government cannot continue to pursue a course that has seen jobs plummet and investment dry up. We need an intervention, comprised of targeted and sensible reforms. This Budget is an opportunity to change course and stop taxing out growth. It needs to allow hospitality to invest in the people, communities and businesses that create places where people want to live, work and invest. Hospitality is being taxed out, but it is ready to lead the charge for economic recovery, if the chancellor is ready to give us the tools to do the job.

Kate Nicholls is chair of UKHospitality

MPLC Update

The ACC has held constructive dialogue with MPLC and in conjunction with MPLC are pleased to provide are slightly revised guidance to Clubs below.

This revised advice and wording has been formally agreed with MPLC so any discussions with representatives or agents of MPLC should mirror the information provided below.

If any Club has any questions regarding MPLC please let us know:

We can confirm that MPLC is a legitimate organisation but that Clubs only need to obtain a licence from them under specific circumstances.

Crucially, Clubs do not tend to need an MPLC licence to show content such as sports, music channels or Sky News. Therefore, for most Clubs the only licence that is required is a Television Licence. In the ACC's experience it is rare that a Club

would need to obtain an MPLC licence as most Clubs do not screen films or drama series. That said, Clubs showing live sport or news on channels which also show other unrelated and possibly licensable content should ensure that only the intended sports event or rolling news content is shown. The simplest way to achieve this is to ensure the television used is immediately turned off after the sports or news content has ended. Clubs showing news or sports on dedicated rolling news or sports channels (such as BBC News 24 or Sky Sports) can leave such channels on for as long as they wish.

MPLC itself represents rights holders such as film studios and television production companies which produce content such as dramas or comedies. If a Club showed any of this content then an MPLC licence may need to be obtained.

However, Clubs which only show channels such as Sky Sports, BT Sports, Sky News, sports shown on free to view channels such as BBC One or Channel 4 or a music channel are unlikely to be required to obtain an MPLC licence.

Examples of programmes that do and do not require a licence are below:

*Six Nations – No licence
Match of the Day – No licence
Euros – No licence
World Cup – No licence
Sky Sports – No licence
Eastenders – MPLC Licence
Sky News – No licence*

There is also information here which you may want to review:

<https://www.gov.uk/government/publications/changes-to-section-72-public-showing-or-playing-of-broadcasts/changes-to-section-72-public-showing-or-playing-of-broadcasts%2523questions-and-answers>

CLUB LAW AND MANAGEMENT

Government Publishes Employment Rights Bill Roadmap, Outlining Key Reform Timelines

The Government has released its long-awaited Employment Rights Bill Implementation Roadmap, providing the clearest timeline yet for the rollout of major workplace reforms.

The roadmap outlines a phased approach to implementation over the next two years, starting in summer 2025, and utilising the standard employment law dates of April and October. The document brings much-needed clarity to employers, many of whom had been left uncertain about when the changes would take effect.

While the Government

had previously committed to delaying the introduction of the “day one” right to unfair dismissal until Autumn 2026 at the earliest, most other measures had remained without fixed timetables. The new roadmap now confirms that some provisions—particularly those relating to industrial action—will come into force immediately upon Royal Assent of the Bill.

More complex and potentially disruptive reforms, including legislation on zero hours contracts and the removal of the two-year qualifying period for unfair dismissal,

will not take effect until 2027, giving businesses additional time to adapt.

The ACC will continue to update Clubs on employment legislation updates.



TSP Video Advice On Stealing

ACC Solicitors Thomson Snell and Passmore have released a video guide to assist employers who need to deal with situations which could potentially involve Stealing and Dishonesty.

The advice video can be accessed using the following link: <https://www.youtube.com/watch?v=QnmjXNqOS9E>

Your passport to Conservative Clubs countrywide.

Premier League Fixtures Announced for August and September 2025–26 Season

Matchweek 1

Fri 15 Aug:

20:00 Liverpool v AFC Bournemouth

Sat 16 Aug:

12:30 Aston Villa v Newcastle United

15:00 Sunderland v West Ham United

15:00 Tottenham v Burnley

15:00 Brighton v Fulham

15:00 Nottingham Forest v Brentford

17:30 Wolves v Manchester City

The Premier League has officially released the fixture list for the 2025–26 season, and fans can now mark their calendars for an exciting start

to the campaign. The first two months—August and September—are packed with high-stakes clashes and classic rivalries.

Sun 17 Aug:

14:00 Chelsea v Crystal Palace

14:00 Nottingham Forest v Brentford

16:30 Manchester United v Arsenal

Mon 18 Aug:

20:00 Leeds United v Everton

Matchweek 2

Bournemouth v Wolves

Arsenal v Leeds

Brentford v Aston Villa

Burnley v Sunderland

Crystal Palace v Nottingham Forest

Everton v Brighton

Fulham v Manchester United

Man City v Tottenham

Newcastle v Liverpool

West Ham v Chelsea

Matchweek 3

Aston Villa v Crystal Palace

Brighton v Man City

Chelsea v Fulham

Leeds v Newcastle

Liverpool v Arsenal

Man United v Burnley

Nottingham Forest v West Ham

Sunderland v Brentford

Tottenham v Bournemouth

Wolves v Everton

Matchweek 4

Bournemouth v Brighton

Arsenal v Nottingham Forest

Brentford v Chelsea

Burnley v Liverpool

Crystal Palace v Sunderland

Everton v Aston Villa

Fulham v Leeds

Man City v Man United

Newcastle v Wolves

West Ham v Tottenham

Proudly
partnered with



***Club Insure took away
all my worries & gave me
immense peace of mind...***

Totton Conservative Club

Do you feel this good about your insurance broker?

We're the UK's leading broker specialising in sports & social clubs, and it's our 25 years' of experience that mean we can offer service that our clients love.

So if you want to experience market-leading protection from our friendly team, get in touch on 0344 488 9204



CLUB INSURE
INSURANCE SPECIALISTS

**Access Award-Winning Service
at club-insure.co.uk**

VE Day 80 and a New Chapter For Bitterne Conservative Club

For the Members of the Bitterne Conservative Club the evening 10th May 2025 was one to remember as members gathered for a double celebration marking both the 80th anniversary of VE Day and the much-anticipated re-opening of the Club's kitchen, which had been out of action since a devastating fire in October 2024.

The event was filled with energy, music, and community spirit. Among the highlights was a stirring performance by Club Member and Trustee Alan Spencer, who donned his ceremonial regalia to deliver the official VE80 Cry in his role as Town Crier for the City of Southampton. This was followed by a specially written cry to commemorate the re-opening of the kitchen, a moment that was met with applause and plenty of good cheer.

The celebrations were made even more special with the attendance of the Sheriff of Southampton, James Baillie, and Ella Sagers from Mountbatten Hampshire Hospice which is the Club's chosen charity for 2025. Both were warmly welcomed and gamely stepped into their roles as judges for the evening's "Best Dressed" competition, with the Sheriff also given the honour of cutting the ribbon to officially reopen the kitchen.

Members were treated to live music and a complimentary buffet, served fresh from the newly opened kitchen. Ella Sagers added to the evening's spirit of giving, bringing with her a selection of Mountbatten Hampshire charity pin badges and a donation bucket. Together

with a pair of fun-filled auctions, a fantastic total of £387 was raised in support of the hospice's vital work.

The ACC congratulates the Club on this fundraising success and the newly reopened kitchen.



Barrow Upon Soar Conservative Club Wins CAMRA Award

Barrow Upon Soar Conservative Club is raising a well-deserved glass after being named Best Club in the Loughborough and North Leicestershire area by the Campaign for Real Ale (CAMRA), a surprise win that has brought pride and celebration to the Club.

This award falls under a relatively new category introduced by CAMRA, aimed at recognising outstanding clubs that go above and beyond in their offerings. The Club stood out in a comprehensive assessment that covered everything from the variety and quality of its real ales, cellar management, and customer service, to cleanliness, friendliness, and overall atmosphere.

Club Officers were given just a week's notice that they had been shortlisted. A small but proud delegation made their way to the awards ceremony at the Polish Club in Loughborough in March returning home with a prestigious certificate now proudly on display above the bar for all to see.

Founded in 1902, the Club has become a cornerstone of the community. Its resurgence in recent years has been remarkable, now boasting over 1,000 loyal members who value not only the exceptional selection of real ales but also the welcoming atmosphere and sense of community.



The Club's Stewards, Nathan Prosser and Danielle Armiger, have been instrumental in this revival, managing the bar with warmth and professionalism for the past seven years. Chairman Darran Wright continues to lead the Club with energy and a clear community focus.

Unlike many clubs, Barrow has

carved out a unique identity through its impressive range of real ales and its deep social commitment. Every Wednesday throughout the colder months the club offers free soup to OAPs, helping to combat food insecurity and loneliness. Its Sunday lunches, known for their hearty quality and affordability, remain a major draw. And during the height

of the Covid-19 pandemic, the Club stepped up to play a vital role in supporting the village food bank.

From a historic foundation to modern excellence, the Club is proving that tradition and community spirit are a winning combination.

Congratulations to the everyone at the Club from the ACC.

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.

Hot snacks a driver for longer stays and increased spend

A new report, using pubs as the sample, reveals how Britain's favourite hot snacks are driving longer visits, higher spend, and fresh opportunities.

The Hot Snacks report from CGA by NIQ's Food Insights Series has highlighted key findings with relevance to clubs, including:

- **On Premise penetration** – Over half of all pub visitors typically order a hot snack during their visit, and one in five do so on every or almost every occasion.
- **Rising frequency** – Consumers purchasing hot snacks while visiting the pub channel more often than they did 12 months ago signal sustained momentum despite ongoing cost-of-living challenges.
- **Increased revenue opportunities** – Consumers tend to extend their stay in-venue after ordering a hot snack, resultantly converting kitchen occasions into bar revenue.
- **Gen Z in pole position** – Gen Z make up 25% of the global population and are expected to have the highest spending growth yet. Understanding this cohort is vital as they move into their peak spending years.
- **Loaded potential** – While chips are the favourite, more than a third now choose loaded fries, often trading up to premium toppings and, in turn, boosting operator margins.

What does this all mean for key industry stakeholders?

The soaring popularity of hot snacks sits at the intersection of two acute market pressures:

1. **Cost squeeze** – Rising wages, energy, and ingredient costs are forcing pubs to look for low-waste, labour-light menu items – preferably ones that also unlock extra drink sales.
2. **Consumer value equation** – Headline inflation has eased for some, yet discretionary spend remains under scrutiny. Hot snacks deliver a value-perceived treat without the ticket price of a full meal.

Andrew Hodgson, CGA by NIQ's Foodservice client business partner, said: "We might think of



chips as a pretty humble affair, yet the opportunities hot snacks represent are anything but. The new Spotlight Report proves how a well curated hot snack range can extend dwell time, raise drink velocity, and shield menus against shifting tastes, especially among Gen Z and premium seeking

guests.

As far as wholesalers, suppliers and venue operators are concerned, leveraging these insights means turning a simple side dish into a main driver of growth across Britain's On Premise."

• nielseniq.com

London and Europe's capital cities lead Hospitality recovery

A new report from The Oxford Partnership has revealed the cities, days and trading patterns driving the strongest rebound in European hospitality.

The Time, Money & Moments: European Capital Cities Hospitality Report – Q2 2025 analyses live data from over 95,000 licensed venues across Europe's capital cities, uncovering key shifts in consumer behaviour and venue performance across the first half of the year.

Key findings from the report include:

- London, Madrid, Berlin and Amsterdam lead the capital city recovery, with strong performance in both dwell time and spend
- Thursday and Friday are now the undisputed power days for footfall across most capitals, driven by a strong post-work drinking culture
- Dwell time has increased by 18% since January, reaching a 2025 high in June – particularly in Southern cities where outdoor and late-night trade thrives
- Average spend per head is highest in London, Copenhagen, Amsterdam and Paris, with food-



led venues seeing the biggest Q2 growth

- Venue churn dropped significantly by June, indicating greater market stability and consumer confidence

Alison Jordan, CEO of The Oxford Partnership, said: "Europe's capital cities are the heartbeat of hospitality. This report provides a dynamic, real-time view of where the sector is thriving, how behaviour is shifting, and what operators and suppliers need to know to stay ahead. It's clear that the first half of 2025 has been a turning point – not just in recovery, but in reshaping how consumers interact with hospitality."

• oxford-partnership.com

Asahi Super Dry becomes Official Beer Partner of Arsenal



Asahi Super Dry and Arsenal have announced a new global partnership that will see Japan's number one beer become the club's Official Beer Partner.

The partnership sees Asahi UK gain exclusive pouring rights for lager, ale and cider at the club's home ground, Emirates Stadium, serving supporters on matchdays across both men's and women's fixtures from the beginning of the 2025/26 season.

Asahi's brands – Asahi Super Dry, Cornish Orchards and Meantime – will be served at bars throughout Emirates Stadium and showcased to supporters through new, revamped bars and branding.

Rob Hobart, Marketing Director for Asahi UK, said: "Partnering with a global powerhouse like Arsenal to bring our range of Super Premium Beers and Cider, to supporters in London and around the world, is truly exciting."

"We will bring Gooners a new range of our best products for matchdays, led by Asahi Super Dry, supporting us to grow our presence in London and the Southeast. This collaboration marks an exciting step in our journey as a brand, broadening our reach and building meaningful connections with football supporters."

• asahibeer.co.uk

Hooch celebrates 30 years with £1.8 million nostalgia-fuelled multi-media campaign



Hooch is celebrating its 30th anniversary with a £1.8 million investment in a nationwide multi-media marketing campaign throughout summer 2025.

The campaign sees the revival of the original 1995 can design, and includes prominent billboards, fly-posting, and branded taxi wraps. A limited-edition 500ml bottle in the same nostalgic design is rolling out at key national events, and Hooch's partners will 'activate' in over 1,400 bars and pubs with 90s retro-themed experiences.

Jacob Barrett, Brand Manager of Hooch, said: "This year, Hooch isn't just celebrating 30 years, we're making sure the whole country celebrates with us. From murals to music, we're blending cultural icons with bold marketing to remind everyone why Hooch is still the original – and the best – good-time drink." • globalbrands.co.uk

Thatchers Cider wins four medals at Cider Awards

The Cider World Awards 2025, held in Frankfurt, saw Somerset cider maker Thatchers recognised for the quality and flavour of its products.

Thatchers Katy won a Gold Medal, with judges commending it for being a "fresh, aromatic, easy drinking cider" and "technically perfect". The cider scored 119 points, and is a single-variety cider made from British Katy apples with a light, fragrant, softly sparkling character.



Two of Thatchers' Cider Barn range also took home medals, with Thatchers Heritage and Thatchers Oak-aged Redstreak awarded a Gold and Silver respectively. A specially crafted dual variety blend of Porters Perfection & Vilberie was also awarded a Gold medal.

Martin Thatcher, fourth generation cider maker said: "An award like this is the pride of cider makers around the world, and we are thrilled to have brought home not just one, but four medals this year. It's fantastic to see the culmination of four generations of expertise be recognised on a global stage."

• thatcherscider.co.uk

Complaints against two drinks products upheld

Two complaints against Gweilo's Rainbow Sherbet Sour Beer and against Manchester Drinks' Mystical Unicorn Gin Liqueur have been upheld.

Considering the overall impression conveyed by Rainbow Sherbet Sour the Panel concluded that the combination of the confectionary theme, name, lack of a recognised beer descriptor, rainbow background and relatively small positive alcohol cues meant that the drink's alcoholic nature was not communicated with absolute clarity. Accordingly,



the complaint was upheld under Code rule 3.1.

Concerning Manchester Drinks' Mystical Unicorn Gin Liqueur, the Panel concluded that the words on the label suggested that the drink would 'transport' a consumer to a magical land and could

change their perception of reality. This was compounded by the instruction to 'shake' the drink to awaken its 'mysteries', whilst 'transporting' a consumer mentally to a more whimsical world. On that basis the Panel upheld the complaint under Code rule 3.2(j).

Chair of the Independent Complaints Panel, Rachel Childs, said: "Both these cases demonstrate the fine line between universal appeal to all ages and particular appeal to under-18s."

• portmangroup.org.uk

Rock Star raves for Rattler Cider



Healeys Cornish Cyder Farm hit the headlines when its Rattler Pineapple Cider was awarded 5 out of 5 in a national cider taste test published in *The Sun*.

Alex James, the Blur bassist-turned-cider-maker and founder of The Big Feastival, sampled a selection of flavoured ciders, and declared Rattler Pineapple 'full of fresh pineapple flavour', comparing it to the tropical taste of Lilt.

The review also highlighted the changing face of cider in bars and pubs, with premium fruit ciders now making up more than 70% of the fridge market.

Rattler sold over 342 million pints of cider in the UK last year.

• healeyscyder.co.uk

Diageo Champion Dairy Cow competition launches

Now in its 42nd year, the Diageo Baileys Champion Dairy Cow competition was applauded at its Dublin launch by Martin Heydon TD, Minister for Agriculture, Food and the Marine, as a symbol of pride in dairy farming and the herds behind the 'hero' ingredient in Baileys.

In celebration of the Dublin launch, Diageo offered up news that the Baileys Farm Ladies have their own Spotify playlist for milking time, with current favourites revealed as Coldplay, Enya, Lady Gaga and The Cranberries.

The 2025 challenge is being held on 20 August at the Virginia Show, County Cavan.

• diageo.com



Booker launches World Cuisines range into the on-trade

Wholesaler Booker has launched World Cuisines, offering African-Caribbean, Greek, Indian, Italian and Turkish dishes. Available at selected depots.

• booker.co.uk

London Black hits Number 1 spot

London Black has been voted top beer in We Are Beer's Top 50 UK Beer Awards, 2025.

Brewed by London's Anspach & Hobday brewery, London Black is described as a creamy, smooth session-strength Nitro Porter. It takes inspiration from the brewers flagship beer The Porter, bringing together the heritage of London Porters with the modern techniques of brewing nitro beers.

Paul Anspach, co-founder of Anspach & Hobday brewery, said: "The whole team is incredibly proud and grateful for this award. London Black is the lifeblood of Anspach & Hobday, and is a distillation of who we are as a brewery and a business. As our contribution to London's rich and diverse brewing scene, we are proud to be reaffirming Porter as the original beer of London. Thank you to the team at We Are Beer and all who voted for us this year, it means a great deal to us!"

From West Yorkshire, Timothy Taylor's pale ale Landlord took the Silver slot, up from Bronze last



year, while Bronze went to Steady Rolling Man, a 5.2 ABV pale ale from Cheltenham brewer Daya. Fourth and fifth place respectively went to Lost and Grounded Keller pils and Five Point's Best.

• wearebeer.com

Brakes launches Citavo Hot Beverages Range

Brakes has worked in partnership with coffee brand Cafédirect to launch the Citavo Hot Beverages Range, led by a selection of premium roast and ground coffee beans. The blend of rich, full-bodied Fairtrade Arabica and Robusta beans, delivers smooth, smoky notes and a hint of burnt toffee.

Also in the range is a premium blend of golden tea, featuring robust Kenyan tea for strength, rich Assam tea for body, and high-grown Rwandan tea for a zesty finish.

A number of rich, smooth hot chocolate options – from instant powders to pure cocoa – are also in the mix.



Following the initial launch, the range will extend to herbal teas, decaffeinated options and sugar sticks over the next year.

• brake.co.uk

Bidfood backs Hospitality boost

UK Wholesaler Bidfood has unveiled a series of initiatives aimed at supporting a more sustainable, efficient and resilient Hospitality industry in an event focusing on carbon management, warehouse operational technology and pub sector support.

While research has shown that 27% of consumers think the government is responsible for ensuring food and drink eaten out of home is sustainable, 32% believe this responsibility lies with the venue, and 16% with suppliers, emphasising the need for collaboration across the supply chain to improve foodservice.

During Bidfood's event, called 'What's Cooking at Bidfood?', the wholesaler revealed its plans to equip customers with the right tools and insights to make informed decisions around their carbon footprint, as well as the progress it's made working with climate intelligence company, CarbonCloud.

The event also emphasised the need to address issues of food waste and water usage within foodservice, with Bidfood's Development Chefs and Sustainability Team announcing the launch of a new food waste recipe book, 'Waste not, saves lots', with 15 recipes and expert guidance to help customers cut



costs and utilise food waste.

Tim Adams, Sales and Marketing Director at Bidfood, said: "As the foodservice industry navigates mounting pressures from sustainability demands to operational challenges, we believe the future lies in smarter, more collaborative solutions.

"Through initiatives like our carbon labelling project with CarbonCloud, cutting-edge warehouse tech with CSD, and our brand-new food waste recipe book, we're empowering our customers to drive meaningful change, reduce waste, cut costs and build further resilience. Together, we can shape a more efficient future for foodservice and be a positive force for change."

• bidfood.co.uk



Otter Brewery launches Otter Black

Crafted by Otter Brewery, Otter Black (4.2% ABV) is described as a smooth and refreshing session beer made with locally sourced ingredients to provide a smooth and satisfying pint. The new brew features flaked and roast barley from Dartmoor, English Marris Otter malt and a blend of Willamette hops and classic English Fuggle to create a dark ale with a distinctive flavour profile.

Patrick McCaig, Managing Director at Otter Brewery said: "We're so proud of Otter Black and what it represents. It's a beer we've been working on for quite some time now and we have been so eager to share it. A great stout is made with great hops and barley – and this is exactly what we've got here."

• otterbrewery.com

Biscoff bakes up a storm

Lotus Bakeries showcases a trio of new Biscoff® products, including the Big Biscoff® Cake, the Golden Crunch Biscoff® Sundae and the Biscoff® Crumble Cheesecake.

For easy-to-make recipes visit <https://www.lotus-biscoff.com/en-gb/recipes>

• biscoff.com



The WOW factor!

stunning machines, fantastic entertainment



Dransfields bring you the latest exciting, innovative products for your club

We have an extensive range of the latest state-of-the-art machines including Game Master 2, Cyclone and Hi Maxx cabinets, adding a touch of class to any venue.

As the home of the Lucky Dip Lottery and **SPOTLIGHT**, the ultimate entertainment system, we have everything you need to keep your venue thriving.

Dransfields is the UK's largest independent supplier of gaming and amusement machines to private members clubs, pubs and the licensed trade.

With over 75 years' club and pub industry experience, we have unrivalled expertise with the very highest levels of service and support to help you generate profits for your venue.



THE ULTIMATE ENTERTAINMENT SYSTEM

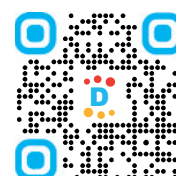


FANTASTIC INSTALLATION DEALS:

- Category B4 and C machines
- B3A lottery machines
- Pull tab products
 - Jukeboxes
 - Pool tables
 - Spotlight Entertainment System



Call 0345 644 9414
enquiries@dransfields.com



Recommended supplier to the Association of Conservative Clubs

A Toast to 101 Remarkable Years: Torquay Central's Stan Bowden Celebrates in Style



Celebrations were held at the Torquay Central Conservative Club when beloved member Mr. Stan Bowden marked a truly incredible milestone—his 101st birthday.

Friends and fellow Club members gathered to honour Stan, a well-known and much-loved figure in the community. In a heartwarming gesture, the club held a collection and presented him with a bottle of Jack Daniel's—his favourite tippie, and one he savoured with a smile.

The celebration was made even

more special by the presence of his daughter, who travelled from abroad to share in the big day. In a touching moment that had everyone smiling, Stan took to the dance floor with her during the afternoon's entertainment, proving that age is no barrier to joy - or rhythm.

Everyone at the Torquay Central Conservative Club joined in to wish Stan a very happy 101st birthday. It was a celebration befitting a man who has clearly lived a life full of love, laughter, and lasting friendships.

Manchester City Kit Launch Has a Surprise Local Connection

Exciting news for football fans and especially for members of the Clayton Conservative Club in Manchester. The highly anticipated 2025/26 Manchester City football kit was officially unveiled this week, and the Clayton Conservative Club played a starring role.

Back in February, the Club was selected as the filming location for the new kit launch video. The shoot was shrouded in secrecy, with all involved, including Club representatives, required to sign non-disclosure agreements to keep everything strictly under wraps until the big reveal. Not a word could be said until the official launch.

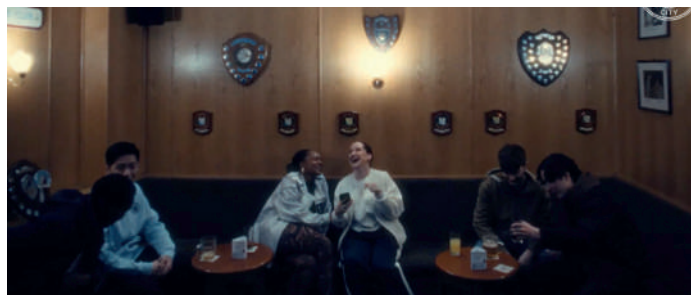
On the launch date the club once again took centre stage as it hosted an exclusive launch event for a select group of Manchester City supporters, offering them a first look at the new strip in the very place it was filmed.

The club was proud to be chosen for such a high-profile campaign, and it's safe to say the atmosphere



on the night matched the excitement surrounding City's latest kit. It's not every day a local venue gets a behind-the-scenes pass to Premier League history in the making.

Readers can check out the new kit and Clayton Conservative Club Members can spot familiar surroundings by viewing the official launch footage online at the following link: <https://www.mancity.com/citytv/mens/202526-puma-home-kit-launch-63882580>



Middlesbrough Holds First Aid Course

Recognising the importance of safety and preparedness particularly in a busy club setting Club Secretary Marty Fowler approached the Club Stewardess and bar team to ask for a couple of volunteers to attend a First Aid course being hosted on the premises on Monday 14th April. The response? All seven staff members volunteered without hesitation!

The team took part in a comprehensive 8-hour RMB First Aid Course, earning the FAA Level 3 Award in Emergency First Aid at Work, valid for three years. The training was led by instructor Helen Brown, who delivered the course in a practical, engaging, and tailored

format all the while addressing real-world scenarios likely to arise in the day-to-day running of the club.

Helen also provided in-depth guidance on using the Club's in-house defibrillator, ensuring staff are confident in deploying it should the need ever arise.

The result? The Club now boasts fully trained first aiders on duty during every shift and throughout all opening hours.

Marty would like to say a big thank you to the entire team for their dedication and willingness to go above and beyond. Middlesbrough Conservative Club is not just raising the bar, it is manning it with confidence and care.



Wallasey's Ron Slater's Snooker Career

Across the many clubs that make up the ACC, there are few stories as inspiring as that of Ron Slater, the longest-standing member of the Wallasey Central Conservative Club and a still active player for the Wallasey Snooker League.

Ron, who celebrated his 91st birthday in March 2025, is not only a cherished and respected figure within our the Club but continues to play at the highest level as part of our first team. A fierce competitor and a gentleman of the game, Ron is admired by teammates and opponents alike - many of whom admit, sometimes begrudgingly, that he's still a match for anyone on the table.

His snooker journey began at the age of 17, when he picked up a cue at the local YMCA. By 18, he was



already playing competitive league snooker for Rakers FC Social Club. After representing several local sides, Ron found his forever snooker home in 1970—when he joined Wallasey Central. He's been proudly playing league snooker under for the Club ever since.

In total Ron has been playing competitive snooker in the Wallasey League for a staggering 73 years. Of those, the last 55 have been with the Club - a record that perhaps few, if anyone, in the country can rival.

His achievements over the years are as impressive as his longevity. Ron has won the prestigious Wallasey Veterans (Over-55) Championship five times and been runner-up once. He's also taken home the Club's Club Championship title twice, among a host of other victories in various in-house competitions.

But perhaps the most remarkable thing about Ron is his unwavering passion for the game.

When asked what his next ambition is, he smiled and simply said: "To still be playing league snooker when I'm 100."

Given his talent, spirit, and commitment, we are not sure anyone would bet against him.

Refurbishment at Shaldon Conservative Club

Nestled in the picturesque fishing village of Shaldon, Devon, known for its charming thatched cottages, historic homes, modern residences, and winding streets, the Shaldon Conservative Club stands out as a well-maintained and welcoming venue at the heart of the community. Committed to maintaining the Club's high standards, the Committee recently decided it was time to update the existing banquette seating and furniture.



Ipplepen, Torquay Central, and Preston in Paignton.

A site meeting was held in March with Committee Member Tony Vile, who was acting on behalf of the Club. Following the meeting, K and M provided a comprehensive quotation along with a colour mood board for review.

The Committee approved the proposal, and bespoke furniture manufacturing began shortly afterward. Installation was scheduled and completed in early July.

The newly refurbished space was officially unveiled to Members, who praised the updated look and the high quality of the furnishings.

Kelly and Mike, Directors of K and M Club Refurbishment, expressed their delight at the positive feedback and extended their best wishes to the Shaldon Conservative Club for continued success.

To carry out the refurbishment, the Club turned to K and M Club Refurbishment—the sole approved ACC refurbishment contractor and furniture supplier. The choice followed the company's recent successful projects at other local Conservative Clubs in Sidmouth,

Pages From The Past

In this month's Pages From The Past we go back to August 1932 which, like the guest article we have published this month in Club Law and Management from Kate Nicholls, refers to the ever increasing tax burden on Clubs imposed due to previous 'socialist extravagances' of the previous National Government. We could surely have saved Kate some time if we had sent her this 93 year old article so she could have just copied and pasted it since it still seems as

relevant as ever.

Elsewhere on the page, we have Herbert Williams MP who was then a Member of the Governing Body of the ACC expressing the view that he had 'never seen anybody worse for drink in a Conservative Club'. Sadly, unlike Kate above, this is a view that we cannot simply repeat to fill space in a future edition of the magazine...

Finally we have an advert for National Tours Ltd. They are generously offering 'Provincial

Clubs' the chance to visit the most beautiful reaches of the Thames (Thamesmead isn't specifically mentioned but is likely just an omission) whereas for London Clubs they have the chance to visit not just one destination but 'various' seaside and country resort destinations. Hopefully when High Speed 2 is completed, the ACC can once again offer travel tours to Clubs and everyone can finally enjoy a trip to Old Oak Common.

"WHOLEHEARTED OPPOSITION."

A.C.C. Conference at Portsmouth Condemns Royal Commission's Club Recommendations.

The first of this year's A.C.C. Conferences was held at the Guildhall, Portsmouth, and concerned affiliated Clubs in Hampshire, the Isle of Wight, Wiltshire and Dorset. There was a representative attendance of delegates and the proceedings, from start to finish, were full of interest.

Mr. Herbert G. Williams, M.P., a member of the Governing Body of the A.C.C., who was accompanied by Mr. Frank Solbé (Sec.) presided. At the outset of his address he referred, in sympathetic terms, to the absence of Sir Herbert Nield, K.C., Chairman of the A.C.C., and voiced the hope of all present that he would speedily be restored to health. The Secretary was asked to acquaint Sir Herbert with the terms of a resolution to the effect which was unanimously passed.

In his address to the delegates, Mr. Williams referred to the fact that all the Parliamentary representatives in the four counties represented at the Conference were supporters of the National Government and what was better, all but one of them were definite Conservatives. "That is a very remarkable record," he said, "but we don't want to be demoralised by prosperity. Our views have triumphed; the views of our enemies have been dashed down, but I hope we are not going to lie down and think our task is over. That way disaster lies."

The Tax Burden on Clubs.

Referring to the position of Clubs, Mr. Williams said that those in charge of their finances were having a difficult time. The National Government, through Socialist extravagances, had been compelled to fill enormous gaps in their predecessors' Budget and, in consequence, things we consume had to be taxed. Of these imposts one that had the most adverse effect on Clubs was the beer tax. Even before the 31/- increase in the duty last year, the tax was excessive and now that it had reached the exorbitant figure of £5 14s. a barrel, it was a burden which had become well-nigh insupportable.

Dealing with the recommendations concerning Clubs embodied in the report of the Royal Commission on Licensing, Mr. Williams said there appeared to be a number of ill-informed people who regarded a Club as merely a "pub" under another name. "A Club," he continued, "is not a public house at all. You cannot enter one without being elected. It is a most exclusive place, entry to which is not allowed unless the applicant pledges himself to comply with the conditions and is a desirable person. Yet you have persons who want police inspection placed upon Clubs and the same number of hours applied to them as to public houses."

"In my experience the freedom allowed to Clubs has not been accompanied by licence. I have never seen anybody the worse for drink in a Conservative Club. I protest, in common with most other Clubmen, against those who try to regard our Clubs as nothing but an alternative form of public house."

"We must recognise that there are some Clubs run for personal gain which are not Clubs at all, but public houses under the cover of the name. If these were swept away, genuine members' Clubs would enjoy the good reputation they deserve."

Import Duties : Message to the Chancellor.

Mr. Williams then gave a masterly exposition of the Tariff Imports Bill, which, on the previous day, had passed through the House of Commons and on the motion of Mr. W. C. Rundle (member of the Governing Body), seconded by Captain H. A. Drudge (Conservative Agent for the Isle of Wight), the following message was authorised to be sent to the Chancellor of the Exchequer :—

"Members of Conservative Clubs in Dorset, Wilts., the Isle of Wight and Hampshire, heartily congratulate you on the successful passage of the Import Duties Bill through the House of Commons, thereby giving effect to the policy so strenuously advocated by your revered father."

The above message was duly forwarded by Mr. Williams to Mr. Neville Chamberlain, who sent him a cordial message of thanks in response.

Local Club Federations.

At the conclusion of Mr. Williams' address, the meeting was thrown open for discussion.

Mr. A. H. Little (Boscombe) referred to the formation of local Federations of Clubs and the advantages gained by the interchange of visits between their members. Mr. Williams supported this suggestion as also Mr. F. E. Brook of Parkstone, who said that such a Federation had already been started in East Dorset, and they had held two or three very successful meetings. Mr. S. M. Woodford, of Poole, also spoke on the subject.

Mr. W. E. Mallett (Northam), Mr. A. H. Little (Boscombe) and Lt.-Comdr. O. Manning, R.N. (North

NATIONAL TOURS LTD. "IMPERIAL TOURS."

*The Official Travel Agents to the
Conservative Party Organisations*

FOR PROVINCIAL CLUBS.

A novel, and attractive, series of sight-seeing Trips to London, Kew, Hampton Court and the most beautiful reaches of the Thames.

FOR LONDON CLUBS.

A comprehensive programme of Trips to various seaside and country resorts.

Only one value given - The Best

Only one price charged - The Lowest

Club Secretaries will find it to their interest to write for the special facilities offered by National Tours Ltd. Illustrated booklet on application to :—

The Manager,

**NATIONAL TOURS LTD.,
Palace Chambers, Bridge St., Westminster,
LONDON, S.W.1**

Phone, Victoria 9740.

HOLDERS OF I.A. TICKETS (1/-) HAVE FREE ADMISSION TO OVER 1,500 CONSERVATIVE CLUBS.

ACC Services

Loans

Loans can be arranged from as little as £1,000 to £500,000. We provide loans at competitive simple interest rates, currently 6.75%, and all loans commence with a three year period of fixed interest. Loans are repaid over a term to be agreed on an individual basis with each Club in order to create a manageable and sensible time frame for repayment.

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



Sale and Leaseback

Since launching the ACC Sale and Leaseback service, over 150 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.

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.

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.