

CONSERVATIVE CLUBS MAGAZINE



May 2026 75p



Little Hulton Bowling Green Back in Play

May 2026
75p



CONTENTS

ACC Annual General Meeting	2
Club Law and Management	3, 4, 5
Cheltenham Gold Cup	7
Stanley Charity Success	7
Industry Insights	8, 9, 10, 11
Club Updates	12, 13, 14
Pages From The Past	15

Annual General Meeting 2026

The Annual General Meeting of the Association of Conservative Clubs Ltd shall be held on Saturday 16th May 2026 at the Carlton Club, London, followed by a catered lunch and bar reception.

The Guest Speaker for the event will be broadcaster and journalist Andrew Pierce.

Clubs wishing to attend should email charles@toryclubs.co.uk as soon as possible so that tickets can be allocated.

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Lord Smith of Hindhead CBE
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CLUB LAW AND MANAGEMENT

Guest Article: The matchday plan for the World Cup by Chris Grunert

Major sporting events have always been important trading opportunities for clubs, and this summer's World Cup is no exception. These tournaments bring increased footfall, longer dwell times and a unique atmosphere that members value. However, clubs are preparing for the event against a challenging backdrop: high energy costs, ongoing inflation and uncertainty around interest rates all continue to affect day to day operations.

With these pressures in mind, decisions around extended opening hours, staffing and security become more complex. Many clubs are asking whether the current licensing framework is providing enough support to help them take full advantage of the opportunity.

A New Licensing Framework – But Delays Remain

On 12 February, the Licensing Hours Extensions Act 2026 received Royal Assent. While ministers have long had the power to relax licensing hours for nationally significant events, the new Act is designed to make the process quicker and more efficient.

Previously, national extensions required parliamentary approval, often creating delays at the very moment clubs needed clarity. The revised process should allow ministers to act more swiftly—though this still depends on the government prioritising the issue.

A consultation on proposed licensing extensions for the World Cup closed on 15 January, and the sector is now awaiting the Licensing Hours Order. Although the government has indicated that an Order is forthcoming, it has not yet been published.

What the Home Office Has Proposed

Following consultation, the Home Office confirmed on 13 April that:

- Extensions from 11pm would apply only to knockout stage matches involving England or Scotland. Clubs with a terminal hour before 11pm would not benefit.
- Extensions would apply to alcohol sales and late night refreshment only, with no relaxation for regulated entertainment.
- A strict cut off would apply: 1am for matches kicking off between 5–9pm, and 2am for matches starting between 9–10pm, regardless of delays.

While this provides a framework, it leaves clubs navigating several practical challenges. Kick off times depend heavily on group stage outcomes, and some scenarios could result in fixtures at 1am, 2am or later. Weather delays—seen recently at the 2025 FIFA Club World Cup—add further unpredictability.

Scotland Taking a More Flexible Approach

In Scotland, where licensing decisions are made locally, several boards have already granted extensions for Scotland matches. Many of these run until the “final whistle” rather than a fixed terminal hour, offering greater flexibility in the event of delays.

Temporary Event Notices: A Practical Option for Clubs

For clubs in England wishing to plan ahead regardless of the national decision, **Temporary Event Notices (TENs)** remain a reliable route. Submitting TENs now allows clubs to plan with confidence once approval is granted.

John Gaunt & Partners recommend this approach for peace of mind, particularly given the uncertainty around the timing of the government's final announcement.

A Missed Opportunity?

The new Act was intended to speed up decision making and give businesses the certainty they need. However, delays in publishing the final proposals risk undermining those benefits. At a time when many hospitality venues feel under pressure, timely and meaningful support would be welcome.

Events of this scale require planning, investment and coordination. The World Cup represents a significant trading opportunity, but clubs are understandably cautious. Later trading brings increased staffing, security and compliance costs, and the margin between a successful event and a loss can be narrow.

Looking Ahead

While we wish the home nations every success in their World Cup campaigns, there is a clear hope that the government takes this opportunity to finalise an approach that is practical and responsive and aligned with how the sector actually operates, supported by a framework flexible enough to reflect the realities of modern tournaments. At a time when confidence remains fragile, providing certainty and meaningful support would go some way towards ensuring the industry can make the most of what should be one of the standout trading periods of the year, rather than another missed opportunity.

Chris Grunert, Partner, John Gaunt & Partners
www.john-gaunt.co.uk

The graphic features a blue background with a soccer field and a soccer ball in the center. On the left and right sides, there are large black numbers '2' and '6' with the FIFA logo and a trophy inside them. The text is centered and reads:

World Cup 2026 Group Stage
England and Scotland Fixtures
All kick-off times shown in UK time

Scotland vs Haiti 14 June 2.00am	England vs Croatia 17 June 9.00pm
Scotland vs Morocco 19 June 11.00pm	England vs Ghana 23 June 9.00pm
Scotland vs Brazil 24 June 11.00pm	England vs Panama 27 June 10.00pm

Outdoor entertainment: a practical survival guide

The Licensing Act 2003 has now been in force for over 20 years, yet outdoor entertainment remains an area of confusion for many Clubs. The reality is often more flexible than operators assume, particularly due to deregulation introduced over the last decade.

A key starting point is understanding “incidental” music. If music is not the main reason people are attending, is not heavily advertised, and remains at background level, it is generally not licensable. This means music played into a beer garden at low level is usually lawful.

Where music becomes a feature, for example live bands or DJs, the position changes. Many Clubs are helped by deregulation rules which allow amplified live music until 11pm for audiences of up to 500 people in areas considered “workplaces”, this often includes indoor spaces, patios and beer gardens. Car parks are less certain, so a Temporary Event Notice (TEN) is often the safer route.

Recorded music does not benefit from the same workplace exemption, but there is a useful alternative. If an area is licensed for the sale of alcohol, both live and recorded music can usually take place there until 11pm for up to 500 people. In practice, this makes licensing outdoor areas for alcohol particularly valuable.

One point that often surprises operators is that licence conditions relating to music are generally suspended during these deregulated hours. However, any conditions imposed following a licence review can still apply.

Outdoor televisions are simpler, live TV is not licensable, although Clubs should still check for any specific licence conditions restricting external screens or speakers.

With outdoor events comes the risk of complaints. These should never be dismissed lightly. Environmental Health will assess noise based on volume, duration, timing and location, and repeated issues can escalate quickly. Keeping a clear log of complaints and actions taken is essential.

Prevention is always better than cure. Soundchecks, sensible volume control, clear finishing times (with music stopping by 11pm), and simple steps such as signage asking customers to leave quietly can make a significant difference. Informing neighbours in advance of larger events can also help manage expectations.

If issues do arise, Clubs should:

- Check their licence carefully and ensure compliance
- Consider a TEN where activities fall outside permissions
- Keep clear written records of any complaints and actions taken
- Seek professional advice early if concerns escalate

Handled properly, outdoor entertainment can be a valuable and lawful part of a Club’s offer, but it requires careful management to avoid unnecessary risk.

Proxy Voting in Committees

There is no formal rule within most club constitutions that expressly prohibits proxy voting. However, many Committees have historically chosen not to permit it, and for good reason. Decision-making within a Club is not simply about the final vote, it is about the process that leads to that vote.

At its core, participation in a meeting involves more than indicating a preference. It requires engagement with the full discussion, including the background to the issue, the questions raised, the differing viewpoints expressed, and the clarifications that emerge as debate unfolds. These elements often shape the outcome in ways that cannot be predicted in advance.

Members who are present benefit from hearing this evolving conversation. It is not uncommon for individuals to refine, or even completely change, their position after listening to others or considering new information presented during the meeting. By contrast, a member who is absent is unable to absorb this context. A proxy vote, cast in advance or delegated to another, risks reflecting a view formed without the benefit of the full discussion and may not represent the decision that member would have reached had they been present.

This is why many Committees place emphasis on attendance when it comes to voting. Several key principles underpin this approach.

First, information is rarely static. Discussions often introduce new details or perspectives that influence how members ultimately decide. Secondly, deliberation itself is a fundamental part of governance. Separating the act of voting from the discussion that informs it weakens that process.

There is also the question of accountability. Members are responsible

for their own decisions, and delegating a vote to another person can blur that responsibility. Finally, there is the issue of fairness. Those who attend a meeting have engaged with the full debate, whereas those who are absent have not had the same opportunity.

For these reasons, many Committees take the view that voting should be reserved for those who are present and able to participate fully in the decision-making process. While proxy voting may appear convenient, it can undermine the integrity of collective decision-making within a Club if not carefully considered.

The Renters’ Rights Act

The Renters’ Rights Act is set to bring significant changes to the private rented sector, and Clubs with residential property should take note.

The most widely discussed change is the proposed abolition of “no fault” evictions under Section 21. In simple terms, landlords will no longer be able to regain possession of a property without providing a valid reason. Instead, all evictions will need to rely on specific legal grounds, such as rent arrears, breach of tenancy, or a genuine intention to sell or occupy the property.

For Clubs, this is particularly relevant where accommodation is provided to staff, such as stewards or managers. It will become more important than ever to ensure that arrangements are properly structured and that any occupation linked to employment is clearly documented. Where this is not done correctly, Clubs may find it more difficult to regain possession when the employment relationship comes to an end. For many Clubs, accommodation provided to employees will be on a service occupier basis, but this should be reviewed carefully to ensure it is correctly established.

The Act will also strengthen tenants’ rights more generally, including greater protection against rent increases and a requirement for properties to meet defined standards. A new ombudsman scheme and property portal are also proposed, which will increase oversight of landlords.

Clubs should begin reviewing their current arrangements now, particularly where residential accommodation is involved, to ensure they are well prepared for the changes ahead.

As always, taking advice early can help avoid more complex issues later.

National Minimum Wage 2026

The National Minimum Wage rates, including the National Living Wage, have increased. Clubs should ensure that all staff are being paid in line with the new statutory minimums.

The National Living Wage for workers aged 21 and over has risen from £12.21 to £12.71 per hour. For younger workers, the 18 to 20 rate has increased from £10.00 to £10.85 per hour, while the 16 to 17 rate has increased from £7.55 to £8.00 per hour.

The apprentice rate has also increased from £7.55 to £8.00 per hour. This rate applies to apprentices under the age of 19, as well as those aged 19 and over who are in the first year of their apprenticeship.

In addition, the accommodation offset limit has increased from £10.66 to £11.10 per day. This is the maximum amount that can be taken into account when an employer provides accommodation. Clubs should take care when making any deductions for accommodation, as exceeding this limit can result in a breach of minimum wage rules.

These changes are straightforward but important. Clubs should review their payroll arrangements to ensure compliance and avoid any risk of underpayment.

Member Disciplinary Procedures – A Reminder

From time to time, Committees will need to deal with complaints about Members. It is important that the correct procedure is followed to ensure decisions are fair and robust.

A Committee may decide to take no action after reviewing a complaint. However, if it considers that a Member’s conduct may have breached Club Rules or is prejudicial to the interests of the Club, the Member must be invited to attend a formal disciplinary meeting.

A Member cannot be suspended or expelled without first being given the opportunity to attend such a meeting. The Committee must set out the specific allegations in writing and give at least seven days’ notice of the date, time and details of the meeting.

In appropriate cases, the Committee may withdraw Club facilities from the Member pending the disciplinary hearing. Where this happens, the matter should be dealt with promptly, and a meeting should usually be held within two months.

CLUB LAW AND MANAGEMENT

At the disciplinary meeting, the Member should be given the opportunity to respond to the allegations. The Committee may also consider witness evidence where appropriate. The Member will then be asked to leave while the Committee reaches its decision.

Possible outcomes include taking no action, issuing a reprimand, suspending the Member (for a maximum of 12 months), or expelling them from the Club.

Following a clear and fair process is essential to protect both the Club and the Member concerned.

Northern Area Dinner Dance 2026

We are pleased to announce the Northern Area Dinner Dance for 2026, which will take place on Saturday 14th November at the Hall Garth Hotel and Revive Spa.

This promises to be an enjoyable evening and a great opportunity to meet with fellow members from across the area.

Tickets are priced at £30 per person.

To reserve your place, please email Sharon Williams at williams_c15@sky.com. We look forward to seeing you there.

Questions and Answers

QA previous Member who was expelled from the Club two years has expressed an interest in returning. Some of the current Committee would like them to be able to reapply for Membership. Can an expelled Member reapply for Membership?

AAs it has been at least twelve months since this Member's expulsion, the Committee are able, by a simple majority vote, to allow this person to reapply for Membership. This does not mean that the Member will then be re-admitted to the Club. They will still have to apply in the usual way and Club Members will be able to object to his nomination. Ultimately though it will be a Committee decision and two votes against his Membership application is rejection.

The key points are that the Committee do not have to allow him to reapply for Membership and if he is permitted to reapply for Membership then two votes against his admission will prevent his application being successful. The Club's Members are able to

object to his application although ultimately the Club's Committee Members make the final decision but they would be wise to take into account any objections received by Members.

QWhilst considering a membership applicant I have discussed the applicant with several Members of the Club and have reached a negative view of the applicant. A question has been raised over whether I should abstain from the Committee vote because of my discussions regarding the prospective candidate; it is claimed that I am now 'bias'.

AI see no reason why you should abstain simply because you have discussed this potential candidate with other Members and employees – this is the whole reason for the Membership application process so that potential candidates can be discussed to assist the Committee when they come to vote on the application. It would be very difficult for any Committee

to reach a considered view on a membership application without discussing the applicant with other Members of the Club and Club employees.

QWe have a local person who wishes to become a Member of the Club. This person has had issues with other licensed establishments in the town and it is unlikely that the Club's Committee would vote for him to be admitted as a Member to our Club. Our Steward has already expressed concerns as he is aware of this person from other incidents within the town. Do we need to provide a reason for refusing this person's Membership application and is there any way that they could challenge the Committee's decision. At our last Committee Meeting it was suggested that our decision could be judicially reviewed by this person

ANo one can 'judicially review' a decision of a Club for the main reason that a Judicial Review only apply to decisions made by public bodies such as the Government and Local Authority. The Club is a Private Members' Club and therefore decisions made by the Club cannot be challenged by way of a Judicial Review.

For the vast majority of ACC Clubs, Membership decisions are purely vested with the Committee and two votes against admission will prevent the candidate from becoming a Member of the Club. The Committee is not obliged to provide a reason to an unsuccessful candidate for the primary reason that would often be impossible to provide a reason

since the individual Committee Members voting are not obliged to reveal the reasons why they have voted the way they have. Even if a Committee knew why a Membership application had been unsuccessful they would still not be obliged to disclose this reason to the unsuccessful candidate. The Committee can simply inform the candidate that their application was not successful. You do not need to provide any further details.

It is also completely appropriate to take into account the Steward's concerns. It is right and proper that the Committee considers any concerns raised by an employee towards a membership applicant as the Committee does have a duty of care towards the Club's employees. Should the Committee wish to hear from the Steward prior to voting then they are free to invite the Steward to the Committee Meeting to hear what he has to say. Ultimately, however, the final decision must be made by the Committee. Employees cannot 'veto' prospective Members.

Once the vote has been taken the applicant can then be simply informed whether they have been successful or unsuccessful in their application. No Committee Member has to provide a reason for the way that they voted and the Committee would be completely in order to just minute whether the application is successful or unsuccessful.

One final piece of advice that I will provide is that it is always easier to prevent a person from becoming a Member than to expel them once they have become a Member. I think it is therefore completely understandable if Committees tend to err on the side of caution regarding Membership applications.



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As the official insurance partner to the Association of Conservative Clubs, we understand that your club is more than a building. It's a meeting place, a hub for local life, and often a cornerstone of the community.

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We are proud to stand alongside the ACC and its members, providing protection, advice and long-term support to help clubs thrive.

If your renewal is approaching, or you would simply like a no-obligation review of your current cover, our team would be delighted to help.

Cheltenham Gold Cup Day at Newton-Le-Willows

Newton-Le-Willows Conservative and Unionist Club opened its doors for Cheltenham Gold Cup Day on 17th March 2026, with members turning out in style for a memorable afternoon.

Members dressed to impress in their finest attire, creating a fantastic atmosphere as they enjoyed a full day of racing shown on the Club's big screens.

The Club's Vice Chairman, John Slater, awarded prizes for the best dressed male and female. However, one member took a slightly different approach, arriving in full fancy dress as Woody from Toy Story, much to everyone's amusement.

The Committee would like to thank all those who attended for their support and for making the day such a success.



Charity Success at Stanley Square

Stanley Square Conservative Club has raised an impressive £2,084 for charity following a successful fundraising event held in March.

The Club's charity afternoon extravaganza featured a variety of live performances, including Paul Eden, Guy Manrin, Jamie Jay and Jason D Luis, providing excellent entertainment for members and guests alike.

Proceeds from the event were shared between two worthy causes, with £1,004 donated to Willow Wood Hospice, alongside a contribution to Macmillan Cancer Support.

Committee Member Rachel Williamson thanked everyone involved for their generosity and support, which helped make the event such a success.



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.

Tech convenience vs the human touch – where's the balance?

Zonal and NIQ provide insights into how consumers are redefining the balance between human interaction and digital touchpoints.

Combining technology with face-to-face service is one of hospitality's most important balancing acts.

Over time, digital solutions have become integral to eating and drinking out, but the latest GO Technology research also provides reminders of the lasting value of personal connections.

Nearly half (48%) of consumers think human interactions are the most critical factor in their hospitality experiences—19 percentage points more than in a similar survey from Zonal and NIQ in 2023.

This growth may partly reflect staffing changes that many operators have had to make following the immense pressure on their labour costs in recent years, which has reminded some guests of the importance of human engagement when they eat and drink out.

The sentiment was also reflected in last year's GO Technology research into the social value of hospitality, which found that being remembered by staff was the top factor that made a venue special.

Consumers also highlighted the importance of adequate staffing levels and training in delivering a positive experience. But while people matter, technology is now at the core of hospitality journeys as well. Just over half (52%) say either that technology enables and enhances great experiences, or that it is a blend of the digital and human that provides the best visits.

This desire for a combination of the two shows how guests want tech to slot into their experiences with no



friction. That's five times more than the figure of 5% among the Baby Boomer generation.

More than two thirds (70%) of this older cohort believe human interaction is the most crucial factor—double the 35% in Gen Z. However, it's interesting to note that the number of Gen Zers favouring technology has fallen since 2023. This suggests that even digital-native generations like the face-to-face aspects of hospitality, and that staffing cuts have led to reappraisals of the value of sufficient staffing and good service. Preferences differ by many other demographics.

Men, regular visitors, and those living in city and

town centres are all more likely to prefer tech in hospitality than women, occasional users and rural dwellers. Those who embrace tech also tend to be higher spenders, allocating an average of £17 more per month to eating and drinking out than those who prefer human-led experiences.

Digital solutions can help to make these people's visits more convenient and keep them coming back—which in turn frees up staff to give their attention to guests who prefer the human contact.

• nielseniq.com

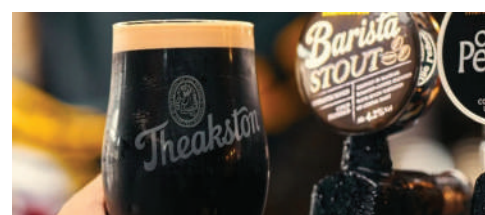


Theakstons launches Barista Stout

Theakstons new Barista Stout has been developed to highlight the harmonious flavour of coffee blended with malted barley, and is described as: "The ultimate velvety, nitrogen infused, coffee-flavoured stout. A delicious brew with caramel and vanilla flavours, hints of dark berry fruits and a bold freshly roasted espresso aroma".

The beer is cold-filtered instead of pasteurised, which, says the brewer, enables the brewing of specialist craft keg beers of outstanding flavour and character.

• theakstons.co.uk



Club Awards now open for entries

The Club Awards are now in their 34th year, celebrating clubs from across the country in all their many forms.

They recognise not only the collective commitment clubs show to their members, but also highlight the professionalism of individuals and the dedication of volunteers and long-serving officials who keep clubs thriving.

The Awards offer a fantastic opportunity to recognise excellence, share best practice, and celebrate the people and organisations that make clubs such an important part of their communities across the UK.

To nominate your club, a colleague, or even yourself, just visit the new website, clubawards.co.uk, or scan the QR code provided.

Deadline: 30 June, 2026

• clubawards.co.uk



A perfect match – Somerset CCC and Otter Black

Somerset County Cricket Club has announced a new partnership with Otter Brewery.

The collaboration sees the Devon-based brewery's new Otter Black become the Official Stout of Somerset CCC.

The Devon stout's ingredients are sourced locally to provide a smooth pint, featuring roast barley from Dartmoor, English Marris Otter malt, a blend of Willamette hops and classic English Fuggle to create a dark ale with a distinctive flavour profile.

Somerset County Cricket Club's Commercial Director Caroline Herbert said: "We're thrilled to welcome Otter Brewery as our Official Stout Partner. They have a fantastic reputation across the South West and further afield, and Otter Black is a perfect example of the quality and character that they are known for.

"This collaboration reflects a shared commitment to the West Country and to creating memorable matchday experiences for our Members and supporters. Otter Black is a challenger brand and as such



it perfectly aligns with our desire to constantly be bold, brave, creative and authentic."

Patrick McCaig, Managing Director of Otter Brewery, is likewise delighted with the partnership: "Otter Black is already one of our biggest success stories since it was launched last year and to be approved by Somerset County Cricket as their official stout is another significant moment.

"After a fantastic season last year, Somerset CCC has established itself as one of the top clubs in the country and we are delighted to be supporting them throughout the new campaign."

• otterbrewery.com

GREY GOOSE expands range with Berry Rouge

GREY GOOSE has launched Berry Rouge, a premium flavoured vodka crafted from a blend of freshly picked strawberries, raspberries, blackberries, and blueberries.

Made with high-quality natural ingredients, it is distilled with soft Picardy wheat and pure spring water from Gensac-la-Pallue, inline with the brand's commitment to exceptional sourcing and craftsmanship.

Berry Rouge contains no added sugar, preservatives, or artificial colouring, delivering a clean, authentic expression of fruit. The result is a tangy, vibrant flavour profile balanced with the signature smoothness of GREY GOOSE vodka, offering a long, crisp, and refreshing finish.

Designed for versatility, it can be enjoyed with soda or as part of more elaborate cocktails, such as the GREY GOOSE Rouge Royale, which combines berry vodka with lemonade, brut rosé, soda water, and fresh fruit garnishes.

• bacardilimited.com



BACARDÍ Rum launches new campaign

BACARDÍ® Rum has announced a new chapter of its global “Do What Moves You” campaign.

One of music’s biggest hitmakers, TAINY, the Puerto Rican artist and Grammy Award-winning producer, has joined with Bacardi to celebrate Latin culture and infectious rhythms.

Inspired by ‘bringing the movement to the glass’, the campaign also features timeless BACARDÍ Rum cocktails, including the classic Mojito.

BACARDÍ Rum Mojito recipe:

- 1.5oz BACARDÍ Rum Superior
- 0.75oz Fresh Lime Juice
- 0.75oz Soda
- 0.5oz Sugar Syrup (1:1)
- Small handful of mint
- Crushed Ice
- Highball Glass
- bacardi.com

Iron Hart Pale Ale from Dorset’s Badger Beers

This 5.2% Pale Ale is brewed with a firm malt base and a bold blend of hops for a beer that’s pale yet full-bodied, and unashamedly proud of its strength. It’s a bold beer with a noble soul – and just enough bite to keep things interesting, says the brewer.

Describing the backstory, the brewer explains that In folklore, the white hart was a creature of legend – elusive, noble, and said to appear only to the worthy (or the wildly lost). “Our Iron Hart borrows from that old tale, but adds a bit more bite. Brewed with steadfast hops and unflinching malt, this is a modern Pale Ale with old-world spirit, and no fear of standing its ground.”

• badgerbeers.com



Limited edition spirit from Deanston

Deanston 17 Year Old Orange Wine Cask Finish is inspired by the sun-soaked flavours of southern Spain and the Vino de Naranja casks that helped shape it.

This is a release that doesn’t shy away from a serve, according to maker Deanston – neat, with water, or even spritzed if the mood strikes: “Because the best flavours rarely come from staying inside the lines.”

Palate: Bright citrus oils and blood orange upfront, layered with stone fruit and sultanas over a malty biscuit core. Vinous depth brings honey, ginger and a touch of warm spice.

Nose: Orange zest and marmalade lead, with dried apricot, honey and toasted almonds. Soft malt sweet-

ness follows, lifted by light oak spice and a gentle herbal note.

Finish: Zesty finish with lingering orange peel and a touch of oak.

Cask type: Matured for 15 years in ex-bourbon casks, our waxy Deanston spirit was then finished in Vino de Naranja casks – a fortified wine with a long tradition in the Spanish region of Andalucía, made by infusing wine with dried orange peel.

Natural colour: With no added colour, the liquid maintains its deep gold hue, showcasing the maturation process and the impact of the cask.

• deanstonmalt.com

Flavours of the season

MONIN syrups, founded in France in 1912, are used in over 150 countries. Here the company offers up its fresh flavours for the season.

Le Sirop de MONIN Immortelle Flower – floral collection

Native to Mediterranean coasts, Helichrysum italicum, known as immortelle or everlasting flower, thrives on rocky hillsides. MONIN syrup captures its golden floral aroma and layered complexity, blending gentle sweetness with subtle spice and earthy notes for a consistent, sensory experience.

Le Sirop de MONIN Cherry Blossom – floral collection

Originating from Japan, the cherry blossom – or

sakura – symbolises renewal, beauty, and spring’s fleeting elegance. MONIN syrup captures its delicate floral essence, layered with subtle almond and honey undertones, and a soft pink hue, delivering a refined, consistent cherry blossom experience in liquid form.

Le Sirop de MONIN Ruby Chocolate – chocolate collection

Born from modern chocolatiers’ creativity, ruby chocolate features a natural pink hue from pink cocoa beans, balancing creamy richness with tangy red fruit notes. The syrup blends smooth cocoa with delicate fruitiness for an indulgent, visually striking experience.

• monin1912.com

Country Range launches new desserts for the summer season

Country Range has strengthened its catalogue of desserts with two new products - Mango & Passion Fruit Torte and Raspberry & Coconut Traybake.

Country Range says that cakes and desserts are the ultimate affordable treats and that 'all day' cake menus are a growing trend.

The new launches come pre-portioned for ease of service and just need to be thawed before serving, making them practical options for kitchens lacking the space or time to create their own desserts.

Rachel Porter, Country Range Group Own Brand Manager, said: "The opportunities for caterers to showcase their dessert offering in the summer months are endless and our latest additions



Country Range Mango & Passion Fruit Torte

can definitely help increase the excitement. Not only do both sweet treats look stunning on the plate but they're perfect for busy kitchens as they come frozen and pre-portioned, not forgetting they taste sublime too. We believe they will be very popular with caterers of all sizes and sectors going forward."

• countryrangegroup.com



Country Range Raspberry & Coconut Traybake

Brakes serves up a Festival of Food



Brakes serves up a Festival of Food as it launches four new foodie expos for 2026.

With venues covering the length and breadth of the country, food businesses will be able to sample products from more than 100 suppliers, as well as Sysco branded products and specialist ranges. They will also be able to speak to experts from Brakes Catering Equipment and enjoy food and inspiration from sister companies Fresh Direct, Country Choice and kff.

The events began on 25 March at Stoneleigh Park, before moving to Farnborough on 15 April, Paisley on 20 May and finishing at Twickenham on 10 June.

The expos showcase new food and inspiring ideas,

and Brakes' chefs will be demonstrating a range of products that help to reduce labour or waste, save on cooking time and produce a good margin. Visitors can discuss on-trend and insight-led solutions with the chefs, along with sector marketing and category specialists.

Mark Irish, Head of Food Development at Brakes, said: "Food is at the heart of what we do and being able to taste and experience dishes is the best way to see how it can play a part on the menu.

"The expos are extremely popular with customers who want to understand the latest trends, get insight from a range of suppliers, but most importantly, share great food."

• brakes.co.uk

Just Desserts announces new additions to its range

Just Desserts' portfolio of over 100 desserts, which includes luxury cheesecakes, pastries, cakes, gateaux, puddings and crumbles, tray bakes, has expanded to include cookie pies.

Caramelised Cookie Pie (pictured below)

Caramel and chocolate cookie pie filled and topped with caramelised biscuit spread and crunchy biscuit pieces. Topped with a white chocolate drizzle.



Rocher Cookie Pie

A nutty chocolate cookie dough pie - filled with a rich layer of chocolate, hazelnuts and topped with Ferrero pieces. Serve hot or cold.

Milk Chocolate Cookie Pie (pictured below)

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.



Kinder Cookie Pie

A sweet chocolate chunk cookie dough pie filled with a rich layer of Kinder chocolate, topped with a smooth Kinder spread. Serve hot or cold.

Milkybar Cookie Pie

A sweet chocolate chunk cookie dough pie filled with a rich layer of white chocolate spread, topped with milky bar chocolates. Serve hot or cold.

• just-desserts.co.uk

Bowling Green Revamp a Success

Little Hulton Conservative Club has celebrated the successful refurbishment of its bowling green, marking the occasion with its first game of the season.

Members gathered for the opening evening, enjoying the improved facilities and a great atmosphere as play returned to the green.

Regular games are now held every Wednesday evening, and

the Club is also supporting the local community by offering free sessions for children in the area to encourage participation in the sport.

The Committee has expressed its delight at the success of the project and looks forward to welcoming both members and the wider community to enjoy the revitalised facilities.



A Fitting Tribute to the “Queen of the Bridge”

Bamber Bridge Conservative Club in Preston brought members together over the Easter weekend for a heartfelt and uplifting fundraising event held in memory of a much-loved member.

The event was organised to celebrate the life and birthday of Cherylyn Emery, affectionately known as “Chezzer”, who sadly passed away in 2024. Remembered fondly as the “Queen of the Bridge”, Chezzer clearly held a special place in the hearts of members, and the day proved a fitting tribute to her memory.

The Club was full of activity throughout the day, with a range of events designed to engage members and raise funds for a meaningful cause. A bake sale, head shave and Easter raffle all contributed to a lively and well-supported occasion, reflecting the strong community

spirit within the Club.

Funds raised were in support of Heartbeat Cardiac Care Service, a charity that provides vital, life-changing support for people living with cardiac, stroke and pulmonary conditions across the North West of England.

Thanks to the generosity of members and supporters, an impressive £363.54 was raised in Chezzer’s memory. The total stands as a testament not only to the affection in which she was held, but also to the Club’s ongoing commitment to supporting worthwhile causes.

Events such as this highlight the important role that clubs continue to play at the heart of their communities, bringing people together not just for social enjoyment, but to honour lives, support charities and make a positive difference.

THANK YOU
BAMBER BRIDGE
CONSERVATIVE CLUB

FOR HOSTING AN EVENT TO CELEBRATE CHEZZER'S BIRTHDAY. THEY RAISED AN INCREDIBLE:

£363.54

Heartbeat
North West Cardiac Care

Heartbeat, Sir Tom Finney Way, Preston, PR1 6PA
www.heartbeat-nwcc.org.uk Tel: 01772 717147 Email: info@heartbeat-nwcc.org.uk

Easter Fun at Coldhurst

Coldhurst Conservative Club, also known as the “3 C’s”, enjoyed a special visit from the Easter Bunny during ‘Tommy and the Gang’s’ popular weekly jam session.

Members gathered for an afternoon of great music and lively atmosphere, with the surprise visit adding an extra touch of fun to an

already well-attended event.

The Club also hosted a successful Easter raffle, with a luxury hamper filled with seasonal treats awarded as the top prize.

A big thank you goes to all those who attended and supported the event, helping to make it another enjoyable occasion for members.



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Another Award for Paignton Constitutional Club

Paignton Constitutional Club has once again been recognised for its excellence, having been awarded the 2026 South West Regional Club of the Year by

Campaign for Real Ale (CAMRA). The award was presented on 11th April during a visit from around 20 CAMRA members, marking a remarkable third consecutive year

that the Club has received this prestigious regional honour.

The recognition reflects the consistently high standards maintained by the Club,

particularly in the quality and selection of its real ales, as well as its service, cleanliness, and overall atmosphere.

The award was presented by South West CAMRA Chairman, Clive Mackriell, who highlighted the criteria used in judging, including premises standards, service, and the quality of the beer offering.

Club officers present on the day included Simon Cunday (Membership Secretary), Matthew Walker (Secretary), Colin Rudge (President), John Milford (Chairman), and Doreen Rudge (Treasurer). The Club's Steward, John Forrest, who plays a key role in maintaining the quality of the real ales, was unfortunately unable to attend.

This latest achievement is a testament to the dedication and hard work of everyone involved at the Club, and a fitting recognition of its continued success.



Golden Milestone for Waterloo and Taunton



Waterloo and Taunton Conservative Club recently celebrated a remarkable milestone, as two long-standing members reached 50 years of continuous membership and were awarded Honorary Membership.

Harry Marshall and Mark Hilton both joined the Club in 1976, a year that saw James Callaghan take office following the resignation of Harold Wilson, while Brotherhood of Man topped the charts with "Save Your Kisses for Me".

To mark the occasion, the Club

hosted a special presentation evening featuring live entertainment from Chrissy Kane and a hot pie supper. Members of the North West Area Conservative Clubs Advisory Committee were also in attendance to help celebrate the achievement.

The two gentlemen were presented with certificates and a whisky gift set by the Club Chairman, Leon Tamcken, along with Club officials, who thanked them both for their long-standing loyalty and dedicated service.



Pages From The Past

In this month's Pages From The Past, we go back to April 1996, which featured a full-page advert for Club Spirits.

This was an ACC initiative, in conjunction with Mercator Wines and Spirits, which produced ACC-branded spirits for Clubs to purchase. The range included vodka, gin and Scotch whisky, all offered at competitive prices to ACC Clubs.

For several years it was a

reasonably successful venture, although it came to an end when Mercator Wines and Spirits ceased operations in this sector. ACC Chairman Lord Smith of Hindhead recalls that he still has an unopened bottle of the vodka, which has seemingly become something of a collector's item.

The ACC does, from time to time, consider whether a similar initiative would be worthwhile today, so do watch this space.

Club Spirits



3



The ACC in conjunction with The Mercator Wines & Spirit Company, are pleased to present three exceptionally fine ways to increase your club's profit and support the Conservative Club movement.

The Club's Scotch Whisky is a 5 year old blend with a minimum of 30% quality malt whisky content. A considerably higher specification than a number of well known brands currently available. Price per bottle £7.87*.

The Club's London Dry Gin, is made from 100% pure grain and the finest botanical compounds to provide that unique dry flavour of London Gin. Price per bottle £7.58*.

The Club's Vodka, made from 100% grain is triple distilled to provide that pure clean taste of high quality vodka. Price per bottle £7.50*.

The Club's brands are being launched at a price considerably lower than the average wholesale price for proprietary brands of similar quality.

In addition 7 days credit is being offered and for orders of over 3 cases a free three day delivery service is being offered.

These prices, terms and conditions have been achieved by keeping the overheads and costs to a minimum.

The products will be available as from the 11th March.

ORDERING - In addition to the normal representative service the product can be ordered by filling in the form, or ringing, The Mercator Wines & Spirit Company on 01259 752758.

THE CLUB'S SCOTCH
cases at £94.48* per case

THE CLUB'S GIN
cases at £90.96* per case

THE CLUB'S VODKA
cases at £89.96* per case

*All prices quoted exclude VAT. TOTAL: _____

Name of Club _____

Address _____

Contact Name _____ Tel: _____

Preferred delivery day _____

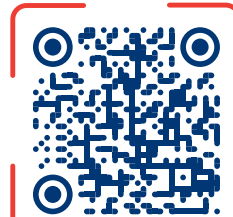
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