

BEDROOMS - WALLS, WINDOWS & FLOORS



we found it.



THE RAG

ARMY & NAVY CLUB

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ARMY AND NAVY CLUB UPDATES

Update from the CEO



It's that time of year again when members depart the Club for family duties and holidays, a time when the team starts planning for the next twelve months.

As the Club begins its August wind down, attention has been focused on several projects that are taking place over the next six weeks. Work has already begun to refresh a number of rooms ready for mid-September when a majority of members return.

Those rooms identified as needing an immediate uplift are being stripped of the old worn (and loved by some) wallpaper and repainted, with ceilings and woodwork touched up. Any further work

to the rooms will be part of the major project work identified and informed by the member surveys which took place at the beginning of this year.

Concurrent to this project is a complete overhaul of the flooring in the main kitchen and back of house areas on the first floor which will see the Coffee Room close from today (Friday 2nd August) for four weeks and breakfast moved temporarily to the Drawing Room for the same period.

The team are again working hard to bring you a full and varied Member Events Programme for Autumn / Winter which will include a new series of networking events, a reception for New Members where all will be welcomed, [Fireside Chats](#), [Wine Dinners](#), the [Trafalgar](#)

[Dinner](#) and a final [Tasting on the Terrace](#). The team are also contemplating a Pickle Dinner!

There will also be a new partnership with Stella Theatre Company with their premier performance planned for November this year. The Wine Committee are also busy choosing the botanicals for a [Club gin](#) that will be launched on 5th September on St James Square.

It's now London's quieter summer season yet our Terrace is still full of life, making it a lovely time to come and make the most of your Club.

I do hope you enjoy the rest of your Summer.

- Sara Kent, CEO

Update from Membership



As I am sure many of you will have noticed, the Membership team has not been at full strength for the majority of this year and so, I wanted to use this update to thank you all for your understanding and patience.

her internship shortly, making way for Olivia Ratcliffe. Earlier this year Luke Macpherson joined as our Marketing Coordinator and is working hard with the team preparing our very busy Autumn/Winter Events Programme. Do come and say hello as both Olivia and Luke are eager to meet you.

your support and the increased interest in our Refer a Friend Scheme. So far this year referrals have more than doubled compared with this time last year, which is great news! As always, if you would like to discuss referring a friend or adding a family member to an existing membership, please email me directly at tim@therag.co.uk.



Georgia Brandram did a tremendous job keeping the ship afloat and could not have done it without your support. Georgia will be finishing



With just over 4,000 members, membership is holding strong, thanks to

I look forward to seeing you around the Club and to what promises to be a busy end to the year!

- Tim Smart, Member Relations Manager

Collections Update



After the major restoration of the Coffee Room portraits last Summer, we continue to put the Conservation Fund to good use by undertaking both major and minor collections-related tasks. One ongoing project from last year is the ser-

ving of the Club's clocks. Our horologist has been taking the clocks away one by one to undertake this work, returning them in a fully operational and carefully restored condition. First to come back was the walnut long-case clock by Dent, which has been reinstalled in its rightful place beside the Reception Desk in the Front Hall.

Conservation work is costly but vital to the preservation of The Rag's large and varied collections. Your Support to the Greaves Conservation Fund helps preserve our heritage. Donate today and help keep our history ticking by visiting the [Member's area](#).

- Amy Plewis, Collections Manager

FOCUS GROUPS AND SURVEY SUMMARY

Read about the Focus Groups and Surveys that have taken place in 2024



“Following last year’s AGM, we sought your views and suggestions on how to enhance your Club. We have some exciting upgrades planned inspired by your input.”

1 In-House Gym

“The need for an in-house gym was particularly evident, as many members feel it would enhance their Club experience.”

2 Bedroom Refurbishment

“A thorough bedroom refurbishment is planned with minor changes having already started to take place.”

3 Business Centre Pods

“Members have expressed a desire for improvements to the Business Centre, with a particular emphasis on sound-proofed pods.”

4 Entrance Hall Redesign

“The Club is examining possibilities for redesigning the Entrance Hall and Reception areas.”



Bedroom Upgrades



Redecorating The Club’s bedrooms



Replacing single beds with small double beds where possible



Upgrading TVs and providing USB charging ports



Keyless access to rooms (can then control lights with this)



Most rooms should have walk-in showers (say 90%)



New toilets & bathrooms and increased water pressure



Use zip-lock beds in twin rooms, rather than 2 traditional single beds
(We have already started rolling this out)

Business Centre Pods



Business Suite: Provide more sound-proofed pods.



Meeting Room: Install another meeting room pod, where calls can be taken or have a business meeting.

FUNCTIONS TO LOOK OUT FOR THIS SUMMER

Discover this Summer's exciting gatherings at The Rag



AFTERNOON TEA

Celebrate any occasion with a very special Afternoon Tea here at The Rag from the comfort of The Ribbon Bar. Our Afternoon Tea features delicate finger sandwiches with tasty fillings; delicious cakes and sweet treats and; of course traditional homemade scones and a nice hot pot of tea. Fully indulge yourself in British tradition and enjoy our carefully crafted Afternoon Tea with your loved ones.



SUMMER BARBEQUE

With our Summer Barbeque, experience the charm of a London's Summer every Wednesday on our Ribbon Bar Terrace. Enjoy a relaxing afternoon or evening filled with grilling, refreshing drinks, and spirited conversations. Explore our website to discover an array of barbeque options, ranging from Greek and Caribbean to Middle Eastern and British cuisines, sure to excite your taste buds.



PICNICS IN THE PARK

Book a Picnic in the Park where we will pack for you a classic picnic hamper, perfect for enjoying in St James's Square Garden, just steps away from our Club. Choose from either a British, Mediterranean or Vegetarian hamper, with the option of a Teddy Bear hamper for the children. Picnics are available to book until Friday 6th September 2024. All bookings must be made 72 hours in advance.

AUGUST PROMOTION



Step into the August spirit with The Rag. As a valued member of our Club, we are thrilled to announce our exclusive offer to you, tailored to enhance your City escape experience.

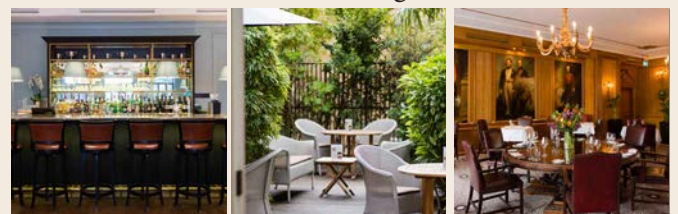
This August, indulge in our special offer: reserve a three-night stay or more throughout August, and your third night is on us. Enjoy the luxury of your Club while extending your stay, giving you more time to explore the sites of London. Book now to ensure we have a space waiting for you at the Rag by emailing Reception at reception@therag.co.uk.

USE YOUR RAG CARD

We are pleased to report there has been a very positive response to the 8% discount on Food & Beverage purchased in our outlets so far this year!



Our records show many of you have started using your Rag Cards more frequently and as a result, there has been a large increase in the number of 8% discounts redeemed. As the initiative has been so well received, we are pleased to be continuing this for the rest of the year and into 2025. So please remember to top up and pay with your Rag Card to unlock the 8% Food & Beverage discount.



UPDATES FROM THE KITCHEN

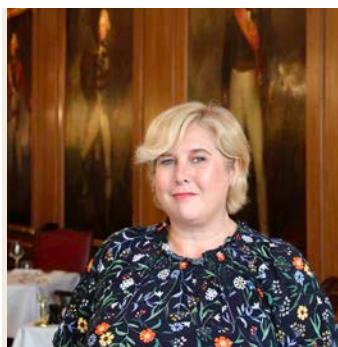
Read about what our Kitchen Staff have been up to recently

On 15th May, four of our students, Ethan, Jake, Nicole, and Elexa, our resident Paris expert, Laurence, and Executive Head Chef, Stuart, embarked on a trip to France to see the Rungis Market and take in a few of the iconic sights of Paris. The market is the biggest food market in Europe and the second largest in the world. To put the size of the market into perspective, it is larger than Monaco and employs 22,000 people.

Due to its size, the group concentrated this visit on the fruit and vegetable market. This consisted of eight aircraft hanger-sized buildings full to the brim with fresh fruit, vegetables, herbs, edible flowers, and nuts. The trip offered an immersive experience into the vast and vibrant world of the Rungis Market's fresh produce.



"After showing beautiful Paris' main landmarks to our team of chefs, it was a privilege to discover with them Rungis International Market. This was a wonderful assault on the senses - the vibrant colours, the strong and sweet aromas, the noise of this very busy market and the ability to touch the products." Laurence Denton



"As Europe's largest market, I was very impressed with the sheer amount of produce and its variety. I was able to see things I have not seen before to learn about." Jake Lane

"Bursting with colours and new things I haven't seen before, amazing flowers and herbs that stood out and smelt amazing." Elexa Charles



"A market full of fresh colourful produce. Both familiar and unfamiliar fruits and vegetables, I learnt a lot on the origins of these foods as well as how they differ depending on the origin and environment in which they grow." Nicole Vidal-Ottley



"No other market compares to the variety, full of both familiar and unfamiliar produce of outstanding quality and freshness from both major farms and little local farmers alike." Ethan Kirkby

CHEF STUDENT PROGRAMME

The Club is proudly continuing its Student Chef Programme, hosting students from two esteemed colleges: Bournemouth & Poole College and Westminster Kingsway College. From Bournemouth & Poole, who work with the Royal Academy of Culinary Arts, we have Jake Lane and Elexa Charles. They spend three months at college followed by a year in our placement kitchen. Ethan Kirkby, another Bournemouth & Poole student, completed his course and exams with us and is now employed full-time

as a Demi Chef de Partie. From Westminster Kingsway College, we have Nicole Vidal-Ottley, who is enrolled in a day release course. She spends one day a week at college and four days in our kitchen. This course lasts one year and can be extended by an additional two years. We believe in the importance of collaborating with both colleges, as it allows us to offer students a strong start on their culinary journey. As each student graduates, a new opportunity arises for the next aspiring Chef.

CLUB MEMBER EVENTS

Discover this season's exciting events and services



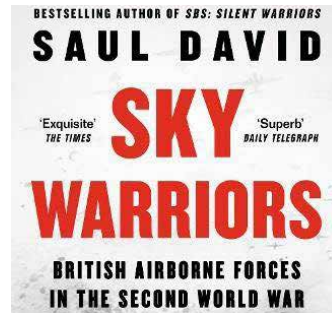
GIN IN THE SQUARE

5TH SEPTEMBER



COFFEE + CONNECT

12TH SEPTEMBER



BONNY LUNCH

18TH SEPTEMBER



TASTING ON THE TERRACE

18TH SEPTEMBER



GROUSE DINNER

27TH SEPTEMBER



LUNCH WITH SIR HOWARD DAVIES

30TH NOVEMBER



TRAFALGAR DINNER

18TH OCTOBER



JAZZ EVENING

8TH NOVEMBER

CULINARY MASTERCLASS



We started the masterclasses at The Rag to engage members interested in food, offering them technical skills they might not attempt at home. So far, we have hosted Christmas pudding making and stuffed saddle of lamb, both of which were enthusiastically received. Each class includes a chef demonstration, followed by hands-on practice with guidance from senior chefs and myself. With a maximum of eight participants per class, members receive personalised attention and a closer working relationship with the chefs. After the class, members enjoy lunch in the Coffee Room, featuring the ingredients they've worked with. Our upcoming class is Pheasant Ballotine and Risotto on 7th September.

– Stuart Hart, Head Chef

THE RAG POLO SHIRT



The Rag has collaborated with The Regimental Shop to offer an exclusive polo shirt designed especially for Rag members.

Available in both Red and Navy Blue, Rag members can now order their very own Rag polo shirt.

To maintain exclusivity, this polo shirt is accessible only with a password:

Password: TheRagPolo (Case Sensitive)

