



## **Chairman's Update – January 2026**

As we enter the Club's 175<sup>th</sup> year, I am hoping we are reaching the end of a period of change. On 12<sup>th</sup> January we welcomed Craig Harvie as Clubhouse Operations Manager and I would encourage you all to introduce yourselves to Craig at the first opportunity. He has had a brief period of overlap with Graham Gardner who departs on 22<sup>nd</sup> January. We wish Graham well in his new position at Royal St. George's.

### **Clubhouse development**

The new first floor dining room and the Club offices are fast approaching completion, and work is now proceeding fast on the staircase construction. My apologies for the ongoing disruption, but all of the building work should be completed on schedule by mid-February, with full use of the new rooms by the time of the AGM.

The Development Sub-Committee and the design and construction team are all very excited by the appearance of the new dining room, both in its internal appearance and in the views it delivers over the course and beyond. While it isn't yet available for general inspection I can share a couple of recent photographs which will give you a flavour.

### **Heritage displays**

As part of the Clubhouse works we are taking the opportunity to radically refresh the display of our heritage material, focusing on the history of the Open Championship, the significance of the links in its impact on world course design, and the ethos of the Club. We are being led in this project by renowned golf historian, David Normoyle who has recently spent a week at the club finalising his recommendations. Again, this should largely be completed by the AGM.

As part of this exercise we will be informing members about the various stories the displays are intended to tell, including the quite remarkable nature of some of the memorabilia. The back stories will, I am sure, reinforce your recognition that we are custodians of a very special heritage.

### **Club Dinners and Matches**

Conscious that very few members utilise a caddie at Dinner Matches, we plan to introduce an arrangement – starting with the March Dinner – that caddies will be available for the two rounds for a fixed total rate of £100. I hope this will materially increase take-up and also add to the enjoyment and spirit of the occasion.

Please give the Caddiemasters reasonable notice if you wish to take up this opportunity.

### **Finance**

During February I will write to you with the annual accounts and AGM papers, so at this point I will restrict myself to confirming that 2025 was operationally a very successful year for the Club.

## **Greens**

The efforts of the Greens team continue to reward us with excellent course conditions. As you will see, they are also continuing with their Winter programme of works in readiness for next season.

## **Number 17 - Dormy House**

Feedback from Dormy House users is very positive and I encourage members – and their guests – to use this very special facility. Book early to avoid disappointment!

## **Licencing**

After discussions with the local Licencing Board, I am pleased to say that we have been granted a more flexible drinks licence. Of particular note is our ability to serve drinks from 9 am when the occasion merits it – including notably at the Member-Guest Day. The drinks buggy is also now fully covered by our licence which will be of value.

In summary, a very positive start to an important year for the Club. Thank you all for your support.

**David Hunter**  
**Chairman**





