



Derby (Stay)Inn Newsletter

Issue 002



Welcome

We find ourselves in strange times with almost all pubs shut and our favourite tipples only available from shops or by delivery. Given the situation, Derby CAMRA have decided to not issue our normal publication Derby Drinker until sufficient pubs have re-opened, since this is the principal outlet. In order to keep everyone informed and entertained Derby CAMRA have decided to produce a electronic only newsletter, which is issued in line with our virtual pub The Derby (Stay)Inn. Note Mild and Bitter will continue.

This is the second issue which will be available from the website and distributed using the usual social media channels and also via email. Feedback, constructive or otherwise, should be sent to chairman@derby.camra.org.uk

Happy drinking and stay safe!

Real Ale, Real Cider and Perry Availability

The most important issue for most readers is the availability of our favourite drinks during the lockdown period. Of course, Brew2You lists many establishments, but to give a more personalised touch here are what is believed to be available either in the Derby area or delivering to Derby. Checkout the Derby CAMRA website for more details and links.

Breweries

Dancing Duck, Littleover, Leatherbritches and Muirhouse.

Pubs

- Allestree: No189
- Derby: Brunswick Inn, Creaky Floorboards, Furnace Inn
- Melbourne: Harpers.
- Micklover: Hole in the Wall and Mickleover Sports Club.
- Ockbrook: Cross Keys
- Repton: Bulls Head.
- Willington: Dragon.

Others near Derby CAMRA's area are: Brickmakers at Newton Solney, Draycott Tap at Draycott and Holy Bush Inn at Makeney.

If have more information please send it to pubsofficer@derby.camra.org.uk.

Nationally CAMRA have also set up the Brew2You app for Apple, Android and standard web platforms.



Brew2You is free to download and allows people to access a list of supplies nationally who are active during the lockdown. Suppliers can join as a Partner (for a one off £2 fee) to allow their services to get publicised.

Website

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Derby CAMRA have been working on achieving all information that can be saved and much has been handed over to the local studies library. The discerning drinker in 2120 may well look back at this time and wonder what happened 100 years ago when a pandemic only meant one planet! In parallel the electronic archive has been expanded on the website. On the Derby Drinker page, you may have noticed more old issue of the Derby Drinker appearing. More copies are waiting to be scanned and loaded, so keep your eyes peeled. A link has also been added to the Nottingham CAMRA site, where all Nottingham & Derby Drinker issues can be found. This is a fascinating read from a time when the fight for real ale was more real. Another area being worked on are the Beer Festivals. On both web pages old programs are starting to be loaded, which again make interesting reading. Again, more are likely to appear in the coming months. Check out the adverts from pubs, some of which are not with us anymore and some which continue to fly the real ale flag.

We will endeavour to keep this as up to date as possible but if you have any information please send this to: pubsofficer@derby.camra.org.uk or text on 07712 669581.

Pork Pie & A Pint by Greg Maskalick

What a quintessential British invention – Pork Pie And A Pint. It is something most if not all drinkers love as a food pairing with a pint of their favourite ale. But, what other food pairings can there be? Worth exploring and seeing if any match up to the humble Pork Pie with your pint.

- Chips
- Sausage
- Burgers
- Salted Nuts
- Pizza
- Hot Dog
- Curries

Interestingly we can look at food pairings with beer styles. Since there are many beer styles let us just explore one – Porter and Stout:

Porter

Chocolate Puddings! Since Porter is often lighter and crisper than a Stout it lends itself to the sweet puddings.

Oysters! A traditional Victorian dish was Oyster and Porter Pie. It is interesting to note that oysters were served in large quantities alongside beer in pubs back in the day.

Grilled Meats! The bitter burnt bits work well with a porter.

Stout

Shellfish! Stout works with oysters but even better with calamari, clams or scallops. The best one is crab. There is a sweetness to these shellfish that stouts will accentuate as stouts generally have creamy notes and a malty flavour.

Fruit Desserts! Once again the sweetness and bitterness of darker fruits are blended well with a stout.

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Game Meats! These meats are very rich in flavour and therefore are mostly accompanied by a sweet sauce. It is here the stout works its magic, accentuating the sweet sauce.

What about Pork Pies? Of course they go great with every beer style and a whole lot less fuss to enjoy with your pint. So have a pork pie with a pale, porter, stout or whatever style beer you enjoy. The pork pie is a great all-rounder which cannot be said for other foods.

There is of course one pork pie that is king of the hill. Yes, the Melton Mowbray Pork Pie. A nice little poem to enjoy reading whilst thinking of the next time we can go into a pub and enjoy a Pork Pie and A Pint.

**A Melton Mowbray Pork-pie
Strange pie that is almost a passion!
O passion immoral for pie!
Unknown and unseen of the eye.
The pie that is marbled and mottled,
The pie that digests with a sigh:
For all is not Bass that is bottled,
And all is not pork that is pie.
-Richard Le Gallienne**

The Future of Micropubs – Just My Opinion by Greg Maskalick



Micropubs have been an incredible phenomenon in recent years, offering a different drinking experience from your larger pubs. It was a kind of throwback to Victorian times promoting conversation and mainly real ale. No electronics and a much more close and cosy experience.

Now with COVID-19 let us examine that last point of what makes a Micropub a Micropub: a close, cosy experience. Hmm, that one goes against all the social distancing that is being asked of everyone and businesses moving forward at least in the near future and possible longer term future. So, is this the beginning of the end of Micropubs, or a thinning of the herd or perhaps a change of business plan at least near term?

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With my own experience of running a Micropub for over 3 years now I must say the original business plan went out the window long ago. I found out early on that Micropubs need to keep reinventing themselves to stay relevant to the average punter. It is said everyone has five favourite pubs. So to crack into a drinkers favourite five pubs you got to keep things memorable (in a good way of course) so they keep coming back and over time you build your “tribe” to a point that your customer base is 2/3 tribe and 1/3 new.

One of the BIG selling points of Micropubs is the cosy atmosphere. Now that selling point has been put on hold for a while. So, what can a Micropub do if social distancing is employed in the premises? Two metres apart and you can fit in a hand full of customers. One metre apart and you may fit in a few more. Gone is the cosy atmosphere and maybe more importantly is will customers feel comfortable to be in such a confined space with others even at social distancing?

Of course, this is a problem that larger pubs face as well. However, they have more room to play with and they may find at the end of the day that the amount of footfall is not enough to warrant opening in the near term. With Micropubs it seems to me an almost certainty that they will not be opening as before. The business plan has to change once again.



This is the beauty of a Micropub – small enough to change business plans very quickly to satisfy trends and customers changing needs. So what is the business plan for the near term and possibly longer term going forward? Stay a takeaway point with other things to offer, not just beer and cider.

In my Micropub (The Draycott Tap House) I have remained open as a takeaway stacking it high and selling it as cheaply as possible. (I know that is Wal-Mart philosophy but it is what is working at the moment.) However, I have also put on a bigger selection of beer and cider than I would normally have but it doesn't end there. I have also kept bar snacks in front of the customer, do a Homemade Pork Pie Day, do my own smoked cheeses, sell quality ice cream (had to buy a small chest freezer but worth every penny of investment) and my daughter has started her own candle business so of course we sell her candles!

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You may laugh at the candle sales, but it has brought in a whole new customer base. Mainly women who prefer wine. So now I stock wine (very good wine they cannot get at the shops) and sell it by the bottle to these women who love candles. My hope is that when this is all over they come back to my establishment for the wine they have enjoyed getting from me and they bring their friends or husbands/partners to enjoy a drink. So, by doing something to survive at present I am also hopeful in building my tribe.

The ice cream, smoked cheeses, homemade pork pies all work the same way. In my opinion the only way Micropubs will survive short term is to change rapidly and do things that may look like they don't make sense but actually will help you survive and at the same time build your business in future when you can reopen as normal as possible.

Information Exchange

The Mitre on the junction of Osmaston Road and Harvey Road reported on in the last issue has now been reduced to a pile of bricks. It is understood that this will now become a Starbucks and the frames of the new buildings are already in evidence. Photographs would be appreciated.

Quiz Corner

Anagrams

Here are ten Real Ale pubs from the Derby CAMRA area shown in anagram form. All are in within the Derby City boundary and are from the full pub name without "the". For example Derby (Stay)Inn not The Derby (Stay)Inn.

Another 10 anagrams

1. Psalm five
2. Two parent test
3. Errant spam markets
4. Corpses roam
5. Ill milk sold
6. Let up beer
7. Cocoa ink pen
8. Tallish cheese roulette
9. With heroes
10. His babies slops

The answers for issue 001 are as follows:

1. Alleged Gone – Golden Eagle, 2. With cord – Rowditch, 3. Oh small vet - Malt Shovel, 4. Slam It Worm – Wilmot Arms, 5. Barman Got Bins – Babington Arms, 6. Oil When Lethal – Hole In The Wall, 7. Fool Twerp – Flower Pot, 8. Adorable Frock Rosy – Creaky Floorboards, 9. Mild Fetish – Smithfield, 10. Extra Halal Done – Alexandra Hotel.

What Pub am I?

Here are ten pubs from the Derby CAMRA area given as a description.

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1. I am young, barely old enough to drink myself. There are not really any houses near-by, but I do have hotel lodgings. My name shows respect to the famous three art-deco pubs of Derby, though only one is still a pub.
2. I am an old boy with big links to the railway. I make up one corner of a triangle of railway buildings which some nasty people wanted to knock down some year ago. My own brewery keeps me well stocked.
3. I live out of town and am now the last pub in my village. I stand almost on top of the main road and worry whenever the frequent purple or turquoise bus flies past.
4. Stone faced, long and thin would be a description for me. Project William has helped me survive through recent times. I don't live in Derby but the Amber bus does bring me some custom, though I do have my own car park. I have two breweries behind me.
5. I sit on a busy corner in the centre of town. My name is built into my façade so do not get it wrong! I should be more learned since the library is so close, but the church opposite offers no spiritual advice. My bar has more!
6. There is a spot outside my front door, but I have never seen it. I am a big football fan and my town centre plot means I can get lively on football days. I have a large single room though it quite obviously was once two.
7. I once lived next to the canal hence my name and the humped back bridge. I am sorry that I do not serve real ale – honest I have asked. Puss-in-Boots may have once passed my door in his travels.
8. My home is in one of Derby's little suburbs. I sit directly on the main street amongst a row of buildings. You are safe from werewolves in my presence. My white front gives me a presence.
9. I sit on a lofty perch looking down the village high street. My bright white exterior gives you a clue of my name. Just three miles out of the City Centre, I can see you get on and off the bus. The liberal amongst you need to look behind me.
10. I am so old! The peregrines keep me up at night, if the bells don't. Do not be confused by the pavement passing through me. All my rooms are at different heights which is amusing.

Answers will be given in the next newsletter or at the next opening of the Derby (Stay)Inn.

The answers for issue 001 are as follows:

1. Malt Shovel, Spondon, 2. Chip n Pin, Melbourne, 3. Fox & Hounds, Coxbench, 4. Standing Order, 5. Alexandra Hotel, 6. Toby Carvery, 7. Mitre, 8. Last Post, 9. White Swan, Littleover, 10. White Swan, Ockbrook

This newsletter is edited by Mark Fletcher. If you have any queries, comment etc., you can make contact at: pubsofficer@derby.camra.org.uk.
Or come along to the Derby (Stay)Inn.