



DARWEN
TOWN CENTRE

**INSIDER'S GUIDE
TO DARWEN
EVENTS**

**SPOTLIGHT ON
DARWEN BUSINESS
OWNERS**

**LATEST NEWS
ON THE NEW
MARKET SQUARE**

**RECIPES FROM
DARWEN MARKET
KITCHEN**

I love that living
in Darwen it's so easy
to get to beautiful
countryside. We're
surrounded by it.

YOUR INSIDER'S GUIDE TO THE PEOPLE, PLACES AND COMMUNITY OF DARWEN TOWN CENTRE.

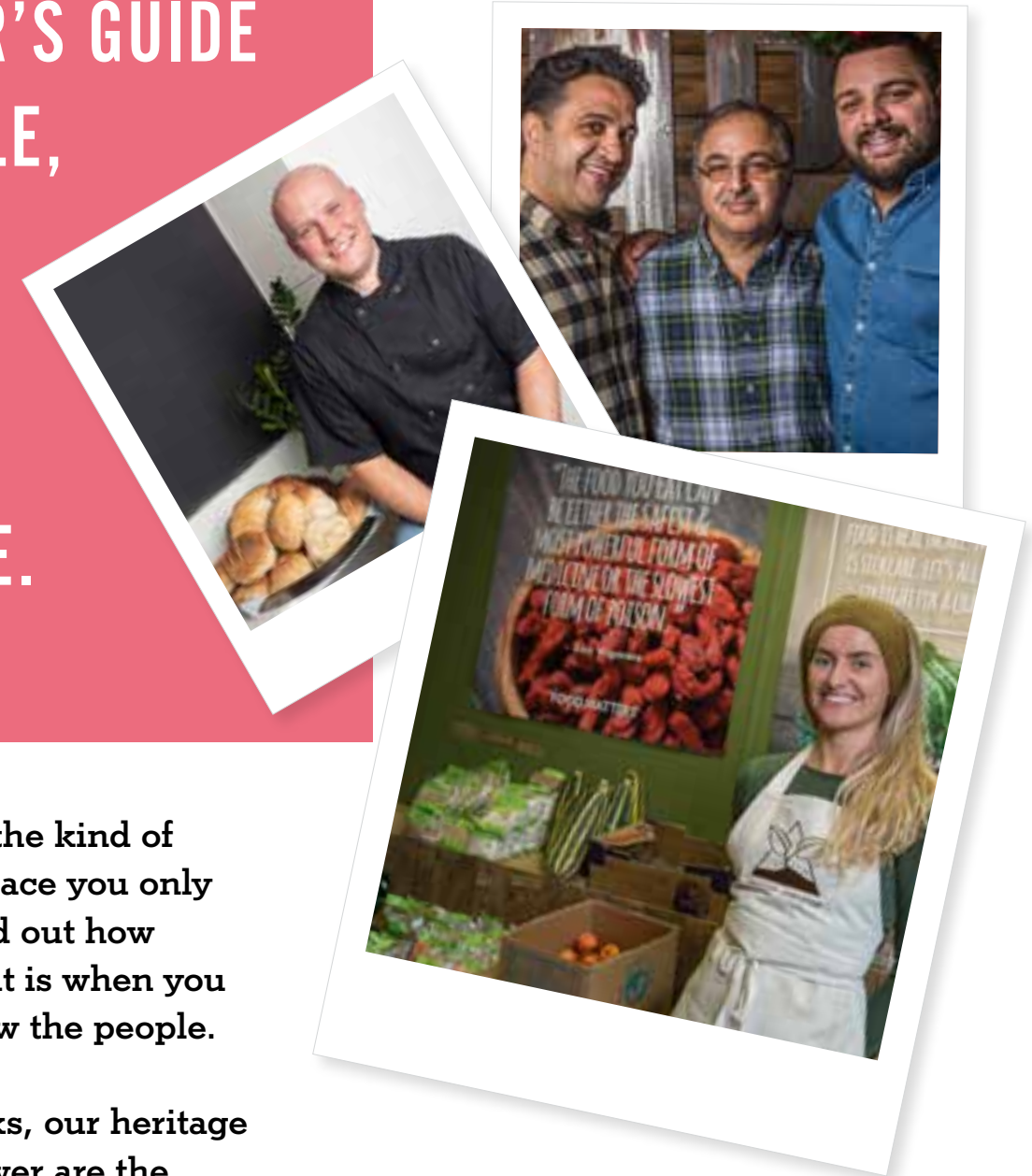
Darwen is the kind of special place you only really find out how amazing it is when you when you get to know the people.

Behind our landmarks, our heritage and of course our tower are the people that make Darwen the truest definition of community.

These are the people behind your favourite shops, restaurants and bars. The unsung heroes behind all the charities and community groups. The passionate people behind our programme of free events.

This is their story and it is your story. Your comments, feedback and recommendations direct our content and direct people to explore and enjoy what our town has to offer.

This is your insider's guide to Darwen Town Centre. Spring issue 2019.



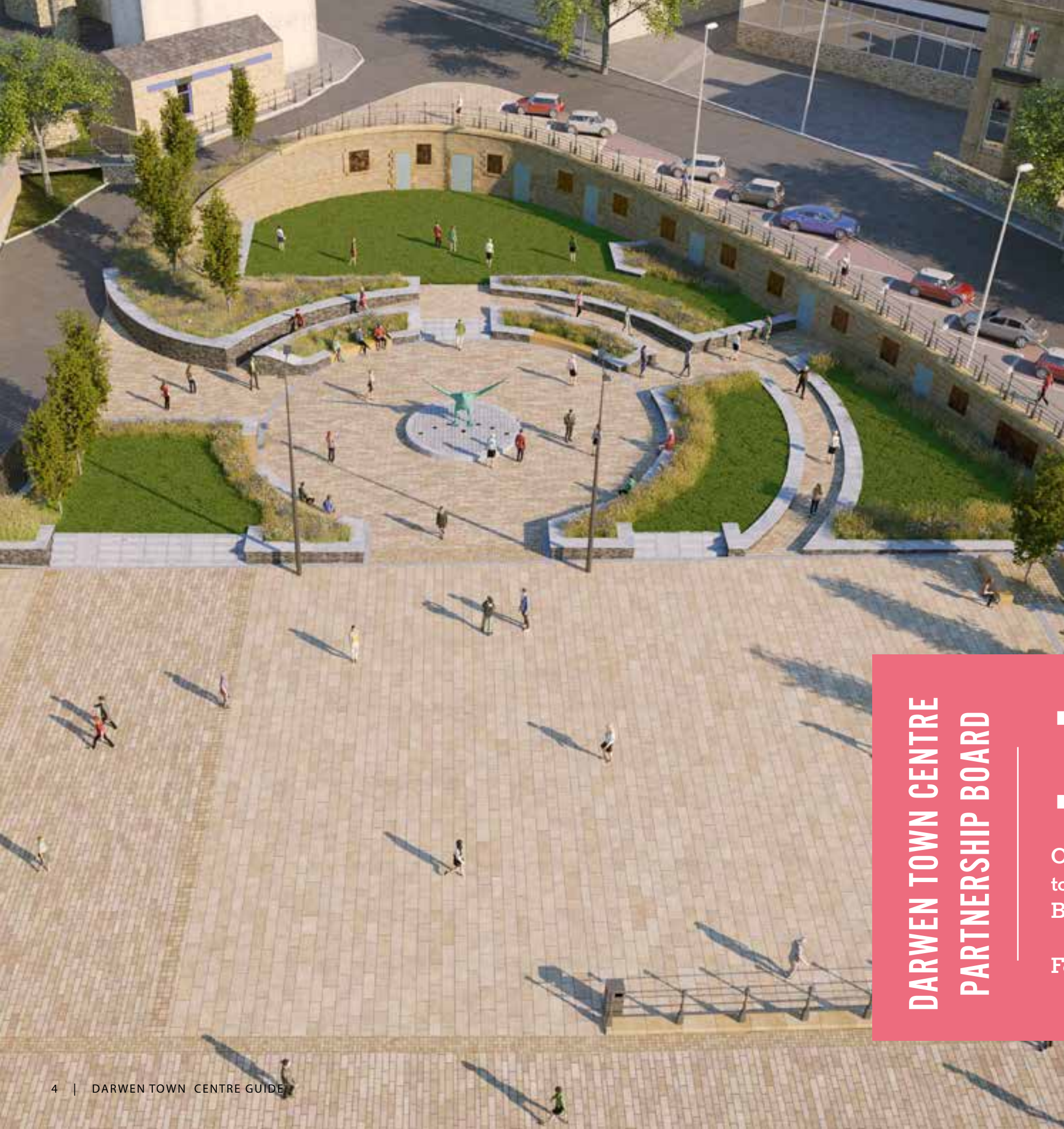


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DARWEN TOWN CENTRE PARTNERSHIP BOARD

Darwen town centre partnership board is business-led and relies on devoted individuals working together to make a positive difference through the delivery of a town centre business plan.

Our purpose is to support the development and growth of Darwen town centre, working in partnership with Blackburn with Darwen Borough Council.

Follow us on Facebook @DarwenTC or visit darwentowncentre.co.uk

SPOTLIGHT ON FREEDOM ORGANIC

Vicky is a born and bred Darrener. She went travelling around Australia, New Zealand and Asia before returning with a new passion for tasty organic, vegan food.

She started with a stall on Darwen Market for 12 months doing salads, juices and cakes before expanding into the shop and selling all types of food and ingredients.

The store / cafe is a haven for Vegans, health fanatics and anyone that appreciates food that is full of flavour. Freshly prepared each day and always offering something different it's the perfect pit stop when you want to a full stomach and a happy heart.

Freedom Organic customers all agree, Vicky gets 5 out of 5!



“I do it because I love it and for the environment. Once I found what I was passionate about it was all I wanted to do. The response has been amazing. ” - Vicky, Freedom Organic





Belgrave Bootique is the creation of sister owner's Janet and Joanna. In their third year of business now, their success is easy to understand as soon as you've seen their offer. Located in the centre of Darwen in one of the Tram Shelters dating back to the 1800s this treasure trove is now full of fashionable accessories for women

Wedding season begins soon and you won't find a range of fascinators as big or as colourful. The sisters do a lot of pop up shops at events across Lancashire which helps bring shoppers to Darwen. They say it's all about shopping local and supporting local. They shop local whenever they can and they made sure their offer complimented what was already here in Darwen.



We've been in business 3 years now. We wanted to go into business together as sisters and thought Darwen really needed a shop like this so we opened in one of the tram shelters. We love this building, the history and quirky style of it. We always think about expanding to a bigger shop but then we just find ways to utilise the space we have really well and we love it here.

Our customers are always surprised by the quality items at great prices. We only stock things we've seen and touched so we know the quality is good enough. We always think, would we wear it and would we pay that.



SPOTLIGHT ON AMALFI

Our businesses were born out of a passion for pizza and family. Each one of our four businesses link back to our Father who started it all in 1990. Amalfi was named after where he was raised and Papa refers to him becoming a grandfather.

All of our businesses are in Darwen and we very much feel part of this community. We love delivering master classes at local schools which teach the skills of making good, healthy pizza.

The Amalfi Lounge, Papa's, Eddie's and Godfather are all owned and operated by the family. The Amalfi Lounge leading the way with customers calling it a fantastic restaurant in every way, from the staff and atmosphere to the food!



“ Our businesses were born out of a passion for pizza and family”
- KEYVAN, AMALFI LOUNGE



SPOTLIGHT ON THE REAL THAI PIE COMPANY

Dean Haworth is the owner of Haworth's Bakery on Sudell Road and founder of The Real Thai Pie Company that offers red, green and vegetable Thai pies.

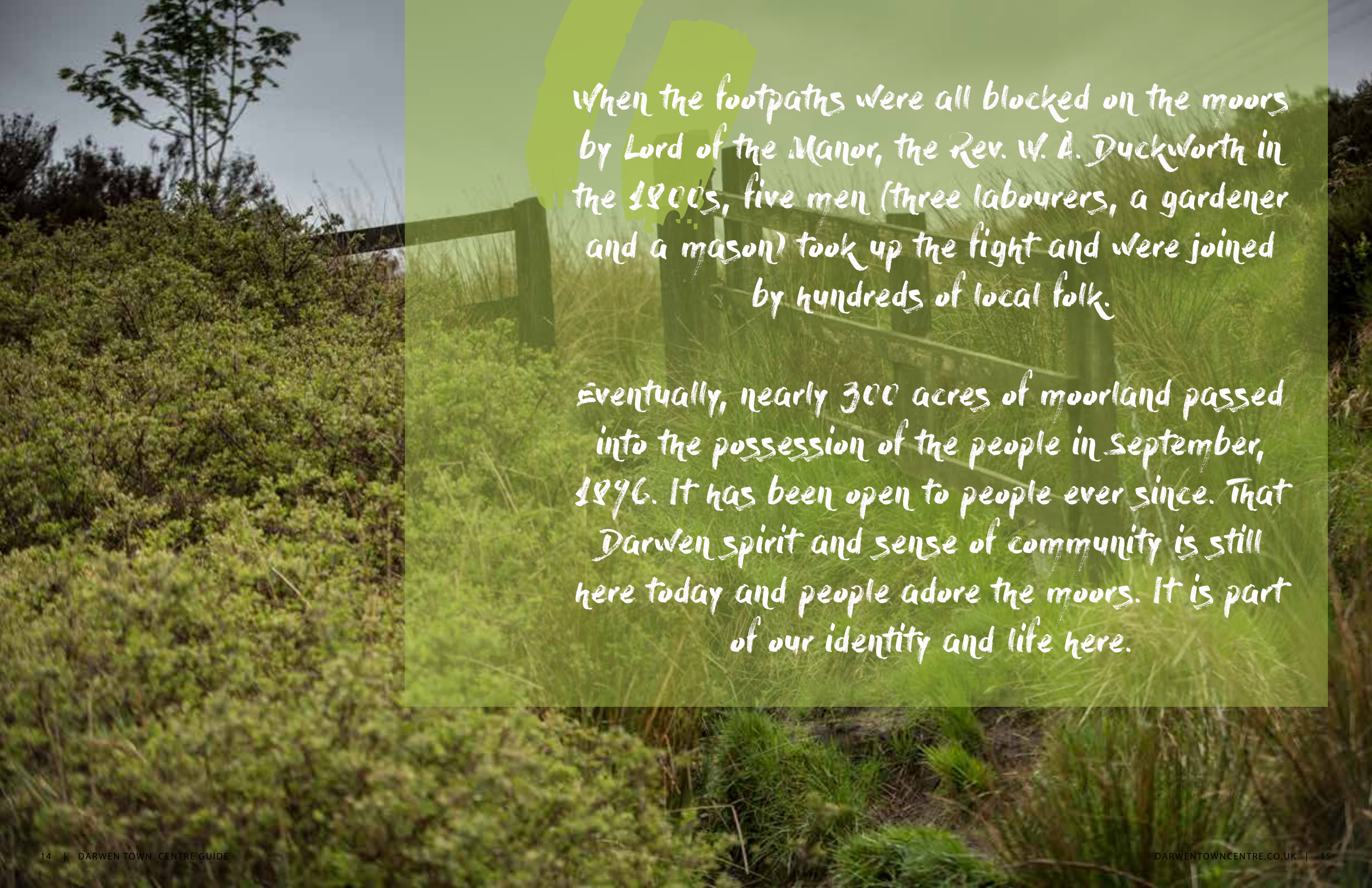
Dean went travelling to Thailand 20 years ago and brought back everything he learnt about cooking their food.

“Having a curry one night I wondered what it would be like in a pie. So I got up and drove to the bakery and started making pies. Needless to say it was a successful experiment!”

The Real Thai Pie Company is the first in the UK with the idea and now have several products that they sell at markets, via the bakery and online. They use local ingredients where possible, and say you can't beat the vegetables from Darwen Market!

The pies have won several awards including the British Pie Awards and the Great Taste Awards and Dean also attended a ceremony at the House of Parliament for 'Best Business to Consumers' in the North West.

Closer to home Dean took part in Darwen Food Festival and said Darwen people always turn out and support events whatever the weather which is what makes them a success. Everyone works together.



When the footpaths were all blocked on the moors by Lord of the Manor, the Rev. W. A. Duckworth in the 1800s, five men (three labourers, a gardener and a mason) took up the fight and were joined by hundreds of local folk.

Eventually, nearly 300 acres of moorland passed into the possession of the people in September, 1896. It has been open to people ever since. That Darwen spirit and sense of community is still here today and people adore the moors. It is part of our identity and life here.



In the Kitchen opened on 17th September 2018 and has already developed a loyal customer base. Owner Lukasz has a love for all types of cooking and that is reflected in his varied menu that includes Spanish, Italian and internationally inspired dishes.

The pricing model is novel too – something for every budget with meals designed to your price point. He explains his menu is something that will evolve because like any true chef he isn't keen on sticking with the same thing for too long and that will no doubt have people returning time and time again.

In the Kitchen is a long term project and he has a big vision – a place where you can get restaurant quality food to take away. A place to come and relax with friends and enjoy delicious recipes that push beyond what people expect. A place where at the end of your night out you can get great tasting food and a shot of authentic polish vodka from the bar.



Lukasz, originally from Poland, has developed quite the reputation in Darwen for fantastic flavours and food you keep coming back for.

He has worked for Taps Bar, La Salsa and Massimos before now opening his own takeaway, soon to be restaurant.

In The Kitchen, his first business in food, gives him the opportunity to do what he really loves – making people happy with food that makes them say 'wow'.

As he puts it "Some kitchens are good but standard. I want my kitchen to impress people, to make them say 'wow'. It's about more than filling your belly."



CASK ALE A HIT IN DARWEN

BY MARIA GRIECO

A rotating weekly schedule of local cask ales ensure there is always something new to taste at Caskbar and with a range of Gin and Whiskey too, every drinker is happy. Just on the outskirts of the main street in Darwen, opposite Lidl, is a gem of a place offering real cask ales.

Anthony and his friendly team take great care in not only choosing the ales but looking after them with the dedication and passion you'd expect from a true cask ale aficionado. Using brewers such as Black Edge based in Horwich, Brew Smith from Ramsbottom, Wiley Fox from Wigan and our very own Snaggle Tooth brewed right here in Darwen.

Anthony does his bit to support locally brewed ales with most sourced from within a 25 mile radius.

So what is in store for you when you visit Caskbar?

Well, they offer 4 ales, 2 lagers and 1 cider rotated weekly so no matter how often you go in you'll always be exposed to new, inspiring drinks. This week I popped in for a swift taster and they had on offer Yammer House, Storm Brewing and Blighty brewed in Rossendale and Macclesfield.

The Storm Brewing is aptly named, it's a classic bitter with a slight dark malt taste and would be great with a dish of rich tomato based pasta. A lasagne would be perfect!

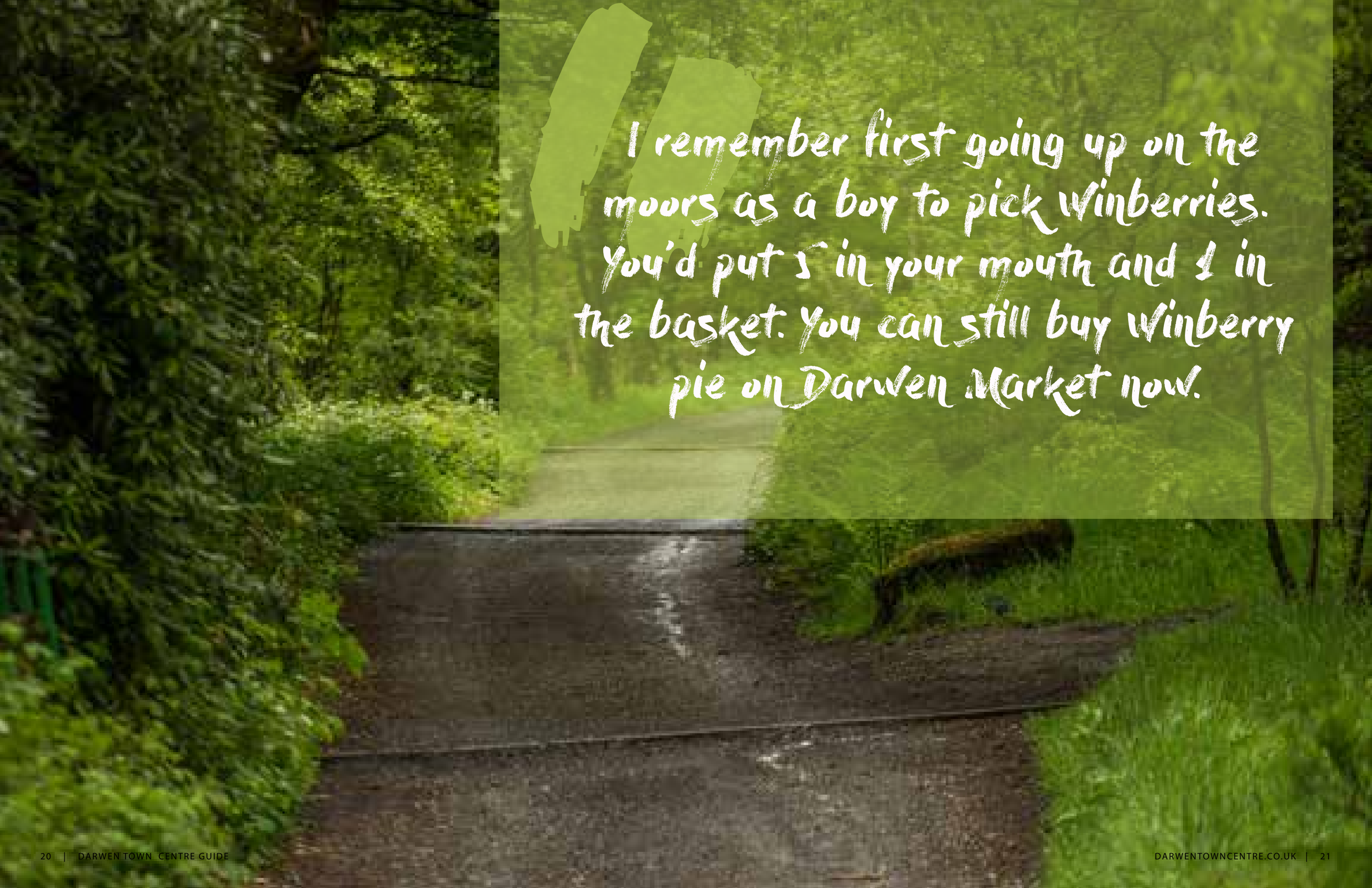
The last one I sampled was Blighty which is the second of the three brewed in Rossendale by the Northern Whisper Brewing Company who pride themselves on being born, bred and brewed to be different. They brew beers that challenge your taste buds and push the boundaries of flavour.

If you have ever been a smoker you will appreciate this dark stout like beer! it has slight smoky notes when you first pick up the glass and if you crave that caffeine/nicotine hit after a meal then this is the beer for you. It has the same indulgent, mysterious draw that a puff on a hand rolled cigarette has. It's a grown up beer to be drunk sparingly.

If these beers are not available when you pop in then just speak to the very talented and knowledgeable staff, they are more than happy to give you a taste, talk to you about the beer and help you on your journey of discovery.

If anyone is looking for me next Wednesday, you'll likely find me at Caskbar for their free supper quiz night. A great opportunity to try out this new bar if you haven't already!

**"THE YAMMER HOUSE IS
CRYING OUT TO BE ENJOYED
WITH A ROAST CHICKEN
DINNER OR A CHICKEN PIE,
IT IS ABSOLUTELY
DELICIOUS."**



I remember first going up on the
moors as a boy to pick winberries.
You'd put 5 in your mouth and 1 in
the basket. You can still buy winberry
pie on Darwin Market now.

AT THE HEART OF THE TOWN

A market isn't just a place you visit to buy or sell goods, it's where you go to be part of the community.

One of the market traders put it best:

"The people of Darwen have become my family and the market a home from home for me and many others. It is more than just a business and there is no place i'd rather be."

That sentiment is echoed over and over again by the traders and customers of Darwen Market.

A potato is a potato is a potato except here at the market it's not just a potato. It's seasonal, local, fresh and as tasty as you can get. Plus you receive the kind of service you don't see anymore on the highstreet. It's personal, passionate and proudly local.

MARKET ARTICLES

1 BEHIND THE STALLS
TURNER'S BUTCHERS

2 BEHIND THE STALLS
WOODS FRUIT & VEG

3 BEHIND THE STALLS
MAKING MEMORIES

4 MARKET KITCHEN RECIPES

- SALMON WITH
TURMERIC AND LEMON

- CHORIZO HASH



BEHIND THE STALLS TURNER'S BUTCHERS



Turner's Butchers has been around for four generations so you know they're doing something right! When it comes to locally sourced, ethically reared meat then look no further.

The family farm is in Tockholes and focuses on beef and lamb though they also produce hen and duck eggs too. Tom has a loyal customer base and for good reason, his commitment and passion for providing top quality meat is clear.

Since taking on the stall he has also added tripe, black pudding and cooked meats to his offering. Most popular with customers are the steaks though, which are hung on average for 30 days which Tom says adds to the flavour and quality once cooked.

"THE BEST BUTCHER BAR NONE! PORK PIES WITHOUT EQUAL!! A LOVELY FAMILY BUSINESS DELIVERING EXCEPTIONAL QUALITY EVERY TIME!"

- PAT

"THEY USE LOCALLY SOURCED PRODUCE. THEY REALLY KNOW THEIR STUFF, THEY ARE FRIENDLY AND THEIR PRODUCTS ARE FABULOUS.

I TRAVEL FROM BLACKBURN TO BUY FROM THEM AND ALWAYS WILL."

- GWEN

"EXCELLENT QUALITY, LOCAL PRODUCE, PERSONAL AND KIND SERVICE WITH A SMILE."

- BENJAMIN



BEHIND THE STALLS WOOD'S FRUIT & VEG



David originally worked for the farm that supplies the stock for Woods Fruit & Veg. A great background to have and no surprise then that he knows all about his produce.

When the stall was put up for sale he jumped at the chance to buy it and explains that the loyal Darwen customers and those who travel from Wigan, Fleetwood and all over have made the business a success. Their loyalty, he argues, shows they have great faith in our business and demonstrates just how good the home-grown fruit and veg is.

Local, fresh and long lasting are the best words to describe the first rate produce at Woods. Plus at the market you can buy exactly what you need minimising the waste and saving money.

“ALWAYS GET OUR FRUIT AND VEG FROM HERE. STAYS FRESHER FOR LONGER COMPARED TO SUPERMARKET ONES. AND IS SO LOVELY”

- FILOMENA

“GREAT FRUIT & VEG STALL, GREAT STAFF, WHAT MORE CAN YOU ASK FOR! BRILLIANT PRICES FOR SMASHING GOODS. TEN OUT OF TEN”

- VALERIE



BEHIND THE STALLS

MAKING MEMORIES HABERDASHERY



**“THEY ARE VERY WELCOMING,
HELPFUL AND KNOWLEDGEABLE
AND IF THEY DO NOT HAVE AN
ITEM IN STOCK THEY CAN
ORDER IT FOR YOU”**

- LYNN

**“WHAT THEY DON'T HAVE IN
RIBBON ISN'T WORTH HAVING!”**

- VERITY

**“EXCELLENT FRIENDLY
CUSTOMER SERVICE”**

- JULIE

Melanie created 'Making Memories' in May 2018 and has since developed a loyal customer base that travels from nearby towns for the quality craft materials she offers.

She set up the business in her mother's memory after she sadly passed away from Cancer. Her mum loved to knit and Melanie herself has been making memory bears for years but always struggled to get the materials she needed.

Thus the idea for the stall was born and it's fair to say there are a lot of happy customers glad Melanie took on this new career direction.

The bears she creates are keepsakes built from special clothing items. Old baby clothes, sentimental items or even football shirts are brought in by customers to be transformed into these beautiful bears.

Since opening, Making Memories has moved to a bigger stall thanks to the success they've had and the strong customer base they've built. The reputation for quality and variety is now spreading to new stall Home Sweet Home which was opened last week by Melanie's husband Lee.



SALMON WITH TURMERIC AND LEMON

BY MARIA GRIECO,
DINNER AT MARIAS

INGREDIENTS

SERVES 4

- 1 salmon fillet
- Good pinch of sea salt and ground black pepper
- 1 tsp of ground turmeric
- 1 tbsp spoon of olive oil
- Zest of 1 lemon (don't throw the lemon away you can cut it in half then squeeze it over the top once it's cooked)

METHOD

- Put all the marinade ingredients in a bowl/tub and mix together.
- Rub the marinade into the flesh of the salmon and let it stand for 30 minutes if possible, the longer you let it marinade the better the flavour will be but if you are in a rush you can get away with a shorter time and if you have to leave it longer than 30 minutes it won't spoil.
- Heat the oven to 200C and place the salmon in a baking tray skin side down (you can, if you want line the tin with some greaseproof paper or tin foil that way it makes the tin easier to clean) and bake for 12 minutes.



DARWEN MARKET KITCHEN

CHORIZO HASH

BY RACHEL & NICOLA,
THE BLACK OLIVE

INGREDIENTS


SERVES 4

- | | |
|--|------------------------------|
| - 100ml vegetable oil | - 1 tsp crushed black pepper |
| - 1 onion thinly sliced | - 1 tsp cumin seeds |
| - 1 side of Salmon skinned and cut into inch cubes | - 1 tsp garam masala |
| - 6 cloves | - 6 cloves of garlic |
| - 1 cinnamon stick | |

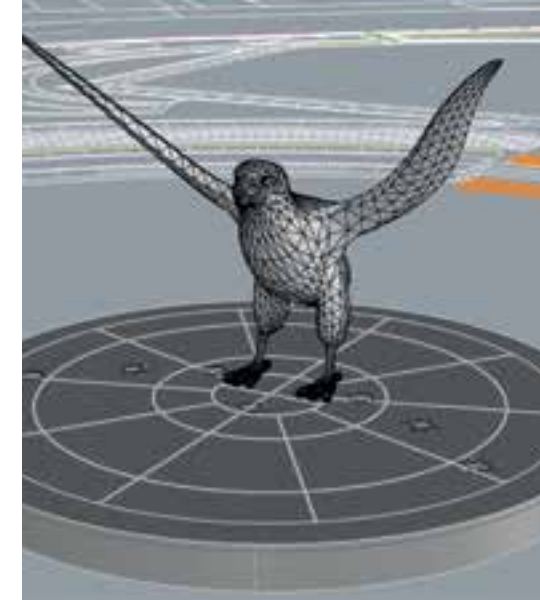
METHOD

- Wash and chop up your potatoes into large chunks.
- Put the potatoes on to boil in slightly salted water until softened.
- Meanwhile chop white and spring onions using as much of the spring onion as possible.
- Dice chorizo log into small chunks, chop and crush garlic.
- Put onions, spring onions and chorizo into a pan with a good glut of olive oil and a small bunch of fresh chopped up parsley and half a teaspoon of paprika.
- Now add the potatoes into the pan of chorizo and onions and mix through with the oil. Place lid on the pan and make your egg (poached or fried)



A lush green landscape with a dirt path and a wooden bench. The scene is filled with various green plants, including a large tree on the left and a bench on the right. The background is a soft-focus view of a hillside with more greenery.

*Darwen's changing.
The people are just as
friendly as they've
always been but new
things are happening.*



“THE PEREGRINE FALCON REPRESENTS THE PEOPLE OF DARWEN; THEY ARE STRONG AND RESILIENT. THEY MAY TRAVEL MANY MILES BUT THEY ALWAYS FAVOUR A PLACE THAT THEY LIKE TO CALL HOME.”

REDEVELOPMENT

Blackburn with Darwen Council has revealed the artwork concept that will become the centre piece of the new Darwen Market Square. A majestic Peregrine Falcon, made of woven copper, will arrive in Darwen this spring. It will stand over 3m tall, with a wing span of 4.5m; it will look towards one of its inspirations the Moors surrounding Darwen.

The artist Liam Hopkins thanked the people of Darwen for being open and honest. Their stories and spirit helped him develop the concept which he says reflects the heritage of the town with weaving being one of the traditional trades.

The idea of the bird also relates directly to Darwen’s surroundings with the Moors and the iconic India Mill. There is actually a family of Peregrine Falcons nesting in the tower there.

Liam has been working in his Manchester based studio, to come up with the right techniques to weave copper in to the 3D falcon shape. He began with paper weaving, before creating a life sized cardboard model.

Cllr Phil Riley said;

“The work that has gone in to the engagement activity and the technical modelling for this piece has been remarkable. I think that this will be a centre piece for Darwen to be proud of.”



“THE AMOUNT OF PEOPLE WHO CAME ALONG TO ‘LET’S MAKE’ WAS FANTASTIC AND WE HAD A LOT OF PEOPLE WHO COULDN’T BELIEVE THAT IT WAS ALL FREE! ”
- LAURA JOHNSON,

UPCOMING EVENTS

This Easter continues the free family friendly school holiday activity programme, **Let’s MAKE** at Darwen Market. The entertainment and creative activity programme, run in conjunction with award winning partners **Crafty Vintage**, will take place during the Easter Holidays.

You can expect to find craft activities, caricatures, face painting, magic shows, storytelling station and our **Mad Hatters Tea Party Easter Eggs-travaganza** event! Think characters to entertain you, craft activity and lots of fun. **Alice in Wonderland** themed fancy dress is optional but encouraged and there will be prizes for the best fancy dress outfit. Visit **Darwen Market** on Facebook for all the info.

SAVE THE DATE

8TH - 18TH APRIL
LET’S MAKE AT DARWEN MARKET

11TH MAY
DARWEN ROTARY CHARITY EVENT

26TH - 27TH MAY
DARWEN LIVE

DARWEN
 MARKET SQUARE
 OFFICIAL
 OPENING EVENT
 MAY 2019.



CHARITY SPOTLIGHT DERWENT HALL

Derwent Hall was originally set up in 1947 to provide companionship for those who had lost loved ones in the war. Since then, it has evolved into a community day centre with a popular lunch club and takeaway service.

They host regular events for the community and the residents of Darwen own the building. As well as events and activities Derwent Hall provides a space for people to get together and make new friends. The day care centre provides a lounge, treatment room and adapted bathroom for up to 15 people per day.

This is all possible because of the committee who do everything they can to support its success.

Contact Derwent Hall or visit them at:

George Street
Darwen
BB3 0DQ

Tel: 01254 702259

“A GOOD COMMUNITY HALL USED FOR VARIOUS EVENTS AND PROVIDING MEALS FOR A REASONABLE PRICE. IT IS ALSO AVAILABLE FOR PRIVATE HIRE.”

- STEVEN

“MY MOTHER RECEIVES WONDERFUL DAY CARE HERE, THE GIRLS WHO WORK HERE ARE DELIGHTFULLY HAPPY AND KIND.”

- STEPH



DARWEN
TOWN CENTRE

ONLINE: DARWENTOWNCENTRE.CO.UK

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