

ÉCONOMUSÉE CRAFT TRAIL

There are six Économusée workshops dotted along or close to the Causeway Coastal Route. Visitors take away not only a product but an experience during a visit to each. The Économusée project is a Québec inspired tourism initiative that encourages visitors to watch the artisan at work whilst offering them the opportunity to discover the beautiful and indigenous crafts that are all produced onsite, learning about the history of the craft and the cultural heritage behind the skill.

The six workshops are open all year round with artisans offering tailored individual and group tours.

Each Économusée artisan has their own story to share; this is illustrated with storyboards, carefully mapped throughout the workshops to capture the journey, the history, craft and skill of the artist.



Why not spend a couple of days travelling the Causeway Coastal Route following the Économusée trail proposed below;

Hillstown Brewery Économusée This 150-acre farmland is on a small settlement called Hillstown in Ahoghill, where the Logan family have lived and worked for generations. Hillstown's craft beer business began with Japanese cattle. A tour of the onsite brewery will explain how beef led naturally to the production of craft beer.

You might be surprised to find a thriving craft brewery tucked in behind the traditional farmhouse here at Hillstown.

A brewery among the cattle sheds is an unusual pairing, but it's the heart of what Hillstown Brewery is all about – creating craft beer that pairs with food.

Having diversified meat production to include one premium food, wagyu-style beef, Hillstown now produces two artisan products – beef and craft beer.

The link between the two products might not be immediately obvious! Why would a beef farmer need great volumes of beer? The answer is simple – to produce the finest quality wagyu-style beef.

To arrange a tour contact Hillstown Brewery. (fees may apply)

Telephone 00447711 742240

Email: Info@hillstownbrewery.com

Web: www.hillstownbrewery.com





Steensons Jewellers Économusée are located in the picturesque village of Glenarm, the first of the nine Glens of Antrim, along the famous Causeway Coastal Route.

Their passion for strong design and enthusiasm for integrating new technologies with the traditional craft techniques sets them in good stead for carrying Steensons into the future.

Visitors can watch the Goldsmiths at work using traditional techniques and cutting edge technology, forming elegant contemporary designs from silver, gold, platinum and precious gems. You will also have the opportunity to learn about the art of jewellery making, the rich historical design heritage, the origins of gemstones and the link to the American hit TV series “The Game of Thrones” and more.

To arrange a tour contact Steensons Jewellers. (fees may apply)

Tel: (028) 2884 1445

Website: www.thesteensons.com

Scullion Hurls Économusée is a family run business located in the village of Loughguile, at the edge of the Antrim Coast and Glens Area of Outstanding Natural Beauty. The Scullion family invite you to visit the workshop and experience the craftsmanship involved in hurl making.

Watch Micheál produce a Scullion hurl focusing on quality and finally hand finishing the hurl in the workshop. Explore the exhibition area to learn about the history of hurling, the process involved in making a Scullion hurl and the family connection behind the business.



Why not explore the gift shop and treat yourself or surprise someone with a Scullion hurl or one of the many craft products made from the surplus ash. These include Cheeseboards, clocks, photo hurls, keyrings, pens and other personalised gift items.

Économusée Tour-11am & 3pm every Wednesday throughout May-September £6-£11 per person

Book online: <http://www.scullionhurls.com/demonstrations>

Tel: (0044) 28 2764 1308

Mob: 077 3664 8115

Website: www.scullionhurls.com

Email: info@scullionhurls.com



Ursa Minor Bakehouse Économusée, located in the seaside town of Ballycastle is run by husband and wife team Dara and Ciara O’hArtghaile. They first discovered delights like sourdough loaves and friands whilst living for a year in New Zealand. They returned home to Ballycastle determined to keep those tastes alive. Inspired by New Zealand’s café culture, the duo set about bringing fresh, seasonal bread and sweet bakes to Northern Ireland’s north coast. The duo founded Ursa Minor in 2014, producing small batches of hand-crafted bread and patisserie and now offer baking workshops in their much sought after café.

Économusée Bakehouse Tour- £8-£15 per person

Web: www.ursaminorbakehouse.com

Email: ursaminorbakehouse@gmail.com

You will find **Broughgammon Farm Économusée** as you leave Ballycastle. The Broughgammon story began when Robin and Millie Cole took over the farm in 2002, as an idyllic smallholding to retire to. The Cole's eldest son, Charlie, returned to Broughgammon in 2011 to run the farm. Broughgammon specialise in kid-goat, free range rose veal and seasonal wild game.



The Cole family want to share their passion for a sustainable, local solution to food production. To do this they offer a range of farm tours, and seasonal classes and workshops, which fully explore farming, food production and sustainable rural skills. The Cole family invite you to visit their workshop to experience the art of butchery and the award-winning artisan products that are traditionally craft butchered on the farm.

**Économusée Farm Tour- Tuesday to Friday (10am-11am) £50 (for up to a maximum of five adults (kids go free)
This includes Tour, tasters and a free cookbook.**

Book online: <http://broughgammon.com/product/farm-tours/>

Tel: 00447976270465

E-mail: info@broughgammon.com

<http://broughgammon.com/>



You will find **Brighter Gold Rapeseed Oil Économusée** nestled among the yellow fields of rapeseed in Binevenagh Area of Outstanding Natural Beauty, on the outskirts of Limavady. Grown on the field where the Brighter Hoard, described as the "greatest gold hoard in Ireland," was discovered in 1896.

Brighter Gold is a working farm, and depending on the time of year you visit you may see the fields being worked. April/May is always the best time of year to see the oilseed rape in bloom which is a delight to the eye. Perhaps if its August/September you will see Richard in the combine harvesting some of the crops. During your visit, you will be guided through the process of harvesting the rapeseed oil and given a tour of the Économusée workshop where pressing and bottling occurs. Of course, there's plenty of Brighter Gold Rapeseed Oil for you to take home when you are ready to go!

Économusée Tour: £5.00 per person or Group Booking 34 – 50 people £150.00

<http://www.brightergold.co.uk/rapeseed-oil-open-farm.html>

Tel: 004479 1207 6607

Web: www.brightergold.co.uk

Email: info@brightergold.com