

## A 6 STEP TOUR

Brighter Gold Rapeseed Oil is produced on Broglasco Farm in Myroe located on the outskirts of Limavady on the edge of Lough Foyle. It is situated at the edge of Binevenagh Area of Outstanding Natural Beauty (AONB).

Artisans Leona and Richard Kane invite you to experience the creation of the award winning Brighter Gold Rapeseed Oil.



# The ÉCONOMUSÉE Experience

Broglasco House

80 Brighter Road  
Limavady BT49 9DY

Tel: +44 (0)7912 076 607

Email: [info@brightergold.com](mailto:info@brightergold.com)

W: [www.brightergold.co.uk](http://www.brightergold.co.uk)

**Opening Hours** (Group bookings must be booked in advance.)

Monday - Wednesday 9am-5pm

Thursday & Friday 9am-1pm

Saturday - Bookings only



*Broglasco Farm*  
*Home of Brighter Gold Rapeseed Oil*



CRAFT REACH



ÉCONOMUSÉE  
NORTHERN EUROPE

[www.economusee.eu](http://www.economusee.eu)

ÉCONOMUSÉE - a concept developed in Québec, Canada. The term ÉCONOMUSÉE translates to Economuseum or working museum.

The mission of the ÉCONOMUSÉE network is to promote and keep alive traditional crafts and knowledge, whilst ensuring economic growth within rural communities.

The network is designed for small industries specialising in arts, crafts and agri-food products. The industries are open to the public, offering an interactive, recreational and enriching experience.

Visit artisans of the ÉCONOMUSÉE network and learn about their history, traditional production techniques and contemporary products, stamped with identity and originality.

*Discover Artisans at work!*

The ÉCONOMUSÉE Northern Europe project is funded by the Northern Periphery and Arctic Area Programme and under the European Regional Development Fund.

The Project involves several organisations from across Northern Europe, working in partnership to promote craft tourism.



## 1 Reception Area

Leona and Richard open their workshop doors to share a passion that transcends the oil they produce.

## 2 Workshop

Here you will see the oilseed rape transformed into a crystal clear golden liquid.

## 3 Historical facts & traditional techniques

Wander through the exhibition area and explore the historical connection to the Brighter Hoard and discover the characteristics of Brighter Gold Rapeseed Oil.

## 4 Present- day knowledge & techniques

Experience the Brighter Gold Rapeseed Oil process.

## 5 Documentation centre

Learn more about the inspiration behind Brighter Gold Rapeseed Oil and the local restaurants that use the cold pressed rapeseed oil in their restaurants.

## 6 Boutique

Take home a bottle of award winning Brighter Gold Rapeseed Oil and enjoy all the health benefits in the comfort of your own kitchen. Why not treat yourself or surprise someone with a locally produced gift? There is something for all to enjoy.



BRIGHTER  
GOLD  
RAPESEED OIL

## The Brighter Gold

Nestled amidst the yellow fields of oilseed rape is Broglasco Farm, home of Brighter Gold Rapeseed Oil.



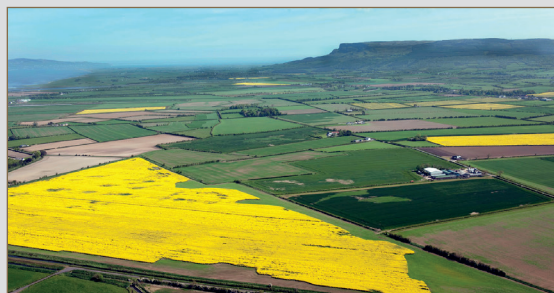
Behind every bottle is a wealth of history; and Richard and Leona Kane have now unearthed their own piece of history inspired by the Brighter Hoard - a collection of gold artefacts from the Iron Age of the 1st Century BC discovered in their fields in 1896. Brighter Gold Rapeseed Oil is grown on the land where the gold hoard was uncovered.

The hoard included a gold boat, gold torc, a bowl and other jewellery. Leona's favourite piece from the collection is the gold torc, this inspired the Brighter Gold Rapeseed Oil logo.



## Brighter Gold Économusée workshop.

Visit the workshop and explore the farm to learn about the different processes involved in producing a bottle of Brighter Gold Rapeseed Oil.



## History

The Kane Family has been working the land since 1853. Richard is the 6th generation farmer to farm the land at Broglasco.



In 2009, Richard and Leona were renovating their farmhouse and in the kitchen Leona discovered she had no olive oil. Richard brought some of the cold pressed rapeseed oil in an empty bottle for Leona to use to cook the two steaks.

She immediately noticed the different smell to olive oil. They didn't burn and cooked perfectly. This planted the seed and they set about developing their Liquid Gold!



In 2011, Richard and Leona started selling their single variety seed product. The Brighter Gold Rapeseed Oil range now consists of nine flavours including a gift range.

They now supply a shops, delis, restaurants and hotels with their products including developing own brand products for high-end hotels and hamper companies.

Leona and Brighter Gold have won numerous awards and are continually innovating and moving with the trends.



## Health Benefits...

- Rapeseed oil has the perfect balance of Omega 3, 6 and 9.
- Rapeseed Oil also contains Vitamin D and E.
- Brighter Gold grows only a Single Variety Seed (GM Free) on one type of soil, to give a unique, milder flavour.
- Cooks to a higher burn point of 220 degrees.

## Sustainability...

- Solar panels, assist in the running of our pressing room and drying sheds.
- North West Ambassadors for RSPB with lapwings, skylarks, yellowhammers, and owls a frequent visitor.
- Bees – Leona took up bee keeping in 2016.
- Wild flower and margins.
- By product from the oil goes to a local mill and local farmers to mix with their feed for extra protein.
- Straw is used for bedding for cattle and horses.
- Free from Neonicotinoids.

