

TAKE OUR 6 STEP TOUR...

URSA MINOR is a family run bakehouse + cafe situated in the seaside town of Ballycastle on the beautiful Causeway Coast in Ireland – an area of outstanding natural beauty with a rich and vibrant history, rolling glens and a dramatic coastline.

Take some time out and experience the traditional craft of bread making with Dara, Ciara and their team.

- 1 **WELCOME AREA**
Dara + Ciara welcome you to URSA MINOR.
- 2 **THE BAKEHOUSE**
Watch Dara at work and experience the traditional bread making process.
- 3 **AN ANCIENT CRAFT**
Learn about the history of bread in Ireland.
- 4 **REAL BREAD NOW**
Hear about Dara + Ciara's passion for real bread and experience the bread making process.
- 5 **INFORMATION**
Find out what inspired Dara + Ciara to start baking and take the time to browse the selection of literature available.
- 6 **CAFE/BAKERY/RETAIL**
Sit back, relax and enjoy the URSA MINOR experience...

URSA MINOR
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Opening Times
CAFE: Tues-Sat 10-4pm
THE BAKEHOUSE: Please contact us to arrange your visit or check our website for details of upcoming events.

The **ÉCONOMUSÉE** Craft Reach project is funded by Interreg VB Northern Periphery and Arctic Area Programme and under the European Regional Development Fund.

The project involves a number of organisations from across Europe, working in partnership to promote craft tourism.





Real Bread
Bakehouse + Cafe

THE ÉCONOMUSÉE EXPERIENCE

The **ÉCONOMUSÉE** concept began in Québec, Canada and means 'economic 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 concept enables **ARTISANS** to open their workshops to the public allowing them the opportunity to **ENGAGE** in an interactive, recreational and **ENRICHING EXPERIENCE**. Each **ARTISAN** shares with the public their knowledge and **PASSION** for their craft whilst explaining about the **LOCAL CULTURE** which in turn helps to preserve the cultural **HERITAGE** of the area.

Keep Traditional Techniques Alive...

Discover Artisans at Work!



THE FUTURE...

Bring back the local baker!

URSA MINOR LOAF

1 STONEGROUND
ORGANIC FLOUR

2 WATER

3 SALT



WHAT IS REAL BREAD?

Real bread is made without the use of processing aids or any other artificial additives.

We use 3 ingredients in all our loaves flour, water + salt (...and time!)

The history of sourdough and the current methods used by URSA MINOR can be traced back thousands of years. Before the invention of commercial yeast, all bread was sourdough and bread-making was an intrinsic part of life - just as a wind or watermill would have been a part of the local landscape. The farmer took his grain to the miller, who supplied the baker, who made the bread.

URSA MINOR

Following a trip around the world, the birth of their son Cillian and a passion for using only local, seasonal and high quality ingredients, Dara + Ciara Ó Hartghaile introduced URSA MINOR and REAL BREAD to Ballycastle and the north coast.

Specialising in sourdough bread and patisserie style sweet bakes along with great coffee, URSA MINOR grew from a cottage industry to the working bakehouse + cafe it is today.

Dara + Ciara are continually experimenting with flavours, techniques and traditional recipes to provide customers with a unique experience. The URSA MINOR team ethos is to be friendly, relaxed and honest yet to deliver a high quality experience for all.

"We like to keep things simple and try to do just a few things - but do them really well."

