A 6 STEP TOUR

North Coast Smokehouse is a family run business based in the seaside town of Ballycastle, specialising in smoking foods naturally—particularly smoke-roasted organic salmon, smoked sea salt, smoked pepper and smoked dulse seaweed. Artisans Ruairidh and Melanie invite you to visit their smokehouse and experience the traditional craft of food smoking.

WELCOME AREA

Be welcomed by the artisans and find out about their "micro-smokery" business

2 THE SMOKEHOUSE

Watch, listen and learn about the smoking process. See the "raw-room" where salmon is filleted and cured; the "smoke-room" where both hot-smoking and cold-smoking take place; and the "packing-room" where the finishing and packing take place.

3 AN ANCIENT CRAFT

Learn about the history of food-smoking, ancient connections and local legends, and find out how North Coast Smokehouse carries on the tradition.

4 PRESENT DAY KNOWLEDGE AND TECHNIQUES

Experience the food-smoking process, find out how modern food safety measures and technological developments allow the most delicious smoked foods to be produced and packaged safely.

5 DOGUMENTATION AREA

Be inspired by some moreish recipes and serving ideas.

6 RETAIL AREA

A selection of North Coast Smokehouse and local produce will be available to purchase.



Contact details
3/61 Leyland Road, Ballycastle,
Co Antrim, BT54 6EZ
+44 (0)78 3540 3340 / +44 (0)78 3540 3339
info@northcoastsmokehouse.com
www.northcoastsmokehouse.com

Opening Times

Generally open weekdays—sometimes out collecting fish or making deliveries so please ring ahead to avoid disappointment.

(Weekends by appointment)
Tours and workshops by appointment.

Please contact us to arrange your visit or check our website for details of events.





This project involves a number of organisations working in partnership to promote food and craft tourism.









www.economusee.eu

THE ÉCONOMUSÉE EXPERIENCE

ÉCONOMUSÉE - a concept developed in Québec, Canada. Économusée brings artisans of all traditional crafts together in an extensive network.

The ÉCONOMUSÉE concept (meaning 'economic / working museum') was developed in Québec, Canada. Artisans of all kinds of traditional crafts have been brought together into an extensive and exciting international network.

The mission of the ÉCONOMUSÉE network is to promote and keep alive traditional crafts and knowledge, whilst ensuring economic growth within rural communities. It enables artisans to open their workshops, offering the public an interactive, recreational and enriching experience.

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

Discover Artisans at Work!



A TRADITIONAL CRAFT

The art of smoking food naturally over wood smoke. Used nowadays to enhance flavours and textures more than as a method of lengthy preservation.

THE ARTISANS

North Coast Smokehouse is owned and run by Ruairidh Morrison from the Scottish Isle of Islay and Melanie Brown from Ballycastle. They met in New Zealand, where they both lived for many years, and where they learned the craft of smoking food, before returning to these shores to raise their family.

INSPIRED BY SALMON

Ruairidh had worked with salmon for much of his life, managing salmon farms and working in fish pathology. He always had a notion he'd like to have a business smoking salmon. Enthusiastic friends and dinner guests encouraged him to believe his home-smoked salmon was worth selling.

When the couple decided to return from New Zealand they recognised the perfect opportunity to try something new on the North Coast. They wanted to start a business in the area that was connected to the landscape and the natural heritage of the place.

This coastline has a long history of salmon fishing, salt-making and seaweed harvesting. This is why smoked organic salmon, smoked sea-salt and smoked dulse flakes are North Coast Smokehouse's flagship products.

SERVICES AVAILABLE

- **Tours by appointment** (4-6 people at a time)
- Workshops
- Talks and Demonstrations







www.northcoastsmokehouse.com