



## ARTISAN MARKETS





## HISTORY

Naturally North Coast and Glens has been in operation since 2012, and was formerly known as 'Ballycastle Town Market'. Naturally North Coast & Glens is a brand name owned by 'Ballycastle Town Market Group C.I.C. A not for profit, constituted community Interest Company.

We deliver an independent community managed and owned artisan market in the Causeway Coast and Glens Area in Northern Ireland. Offering a unique platform for local people to start up, develop businesses and become self sufficient. With a strict trading criteria and policies and procedures we ensure the standards of products offered at our markets are fitting and to the quality expected.

We strive to create a welcoming, wholesome atmosphere where traders and consumers can meet for mutual benefit, emphasising local, farm produce and handcrafted items and skills, with educational and social opportunities for both our trading community and the local community we work in.

### Mission Statement

- Our mission is to provide artisan producers with the services, support and opportunities to
- develop their businesses,
- contribute to local economic, tourism and community development
- create welcoming, wholesome, educational, cultural and inclusive events that will positively improve the quality of life in our local communities through partnership working.

### Objectives

Our constitutional objectives are

- provide a manageable outlet that nurtures and supports local businesses within the set criteria
- promote and encourage local producers, crafters and artists with a strong 'shop local' ethos.
- encourage rural diversification by offering a 'route to market' for local produce and help boost the local economy through creating opportunities for self employment
- engage with local schools, colleges and other bodies in order to promote entrepreneurship with an aim to generate employment and self-employment opportunities for the poor and disadvantaged section of the community.
- support NI's tourist industry by creating & supporting events that promote the local area and the quality of local artisan produce.
- enhance the sense of community by providing a place for people to meet in a relaxed, casual environment thus fostering and promoting community spirit, cohesion and encouraging civic pride.
- encourage the goodwill and involvement of the wider community, by providing inclusive, educational, welcoming, and wholesome events to the local communities
- engage with and support local groups which work with marginalised people and provide such groups with a platform to connect with the wider community
- provide tourists with authentic, educational and quality experiences e.g. by creating opportunities for them to interact with the local community in an unstructured, spontaneous manner



# FACTS & FIGURES

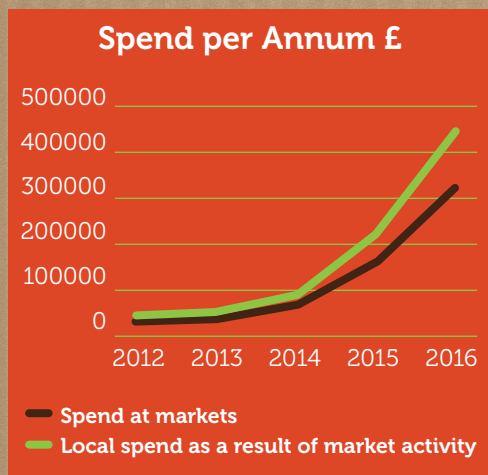
2015 Average visitor spend at market **£19.73**

2015 Average Income per trader  
per market based **£200**

2015 Average local spend per  
market visitor at local businesses **£26.96**

**98%** of market visitors indicated that they  
would be likely to visit the area again

**33.73%** market visitors stayed overnight in the  
area



## WHAT DOES 'ARTISAN' MEAN?

Artisan - Definition of artisan in English:  
Noun; A worker in a skilled trade, especially  
one that involves making things by hand  
Origin; Mid 16th century: from French, from  
Italian artigiano, based on Latin artitus, past  
participle of artire 'instruct in the arts', from ars,  
art- 'art'.

### Artisanal adjective

1. Pertaining to or noting a person skilled in an applied art:
2. Pertaining to or noting a high-quality or distinctive product made in small quantities, usually by hand or using traditional methods.
  - Made by a skilled person
  - an 'applied art', which means any art that applies aesthetic principles to the design or decoration of useful objects, such as industrial design, bookmaking, illustration, printmaking, and commercial art
  - 'high-quality' means just that - of a superior quality than mass produced items
  - distinctive product which is 'unique'
  - small quantities = the more limited the batch, the more unique it is
  - 'by hand' means that it was not mass produced. It was created via labour of love' by a skilled person.
  - traditional methods mean there have 'ties to the past', before technology, before scaled industries, before megabrands started enslaving the Third World.

## WHY DO WE VALUE ARTISANS?

A truly artisanal movement—based in craft, community, tradition, and innovation—is alive and kicking. For these businesses, growth is not something to take lightly; it's a delicate dance between staying true to one's values while adapting to new economies of scale.

Beyond a dedication to their craft, the following areas are important to artisans

- Commitment to local farms and community.
- Flexibility and creativity.
- Transparency and education.
- Hands-on quality control.
- Employee health and respect.
- Innovation in moderation.
- Passing on their craft.

# COLLABORATION, NOT COMPETITION

There's a spirit of 'the more the merrier, and we encourage and promote collaboration within our markets. We have watched the businesses work together, combining their unique skills to create more unique produce, adding value and opening more doors. It has been a great success, and it's always wonderful to see our members and traders work together – opening doors, finding opportunities, developing and working together.

## SO, WHAT IS 'ARTISAN'?

### Our Traders are 'Artisans'

Without our traders to showcase we wouldn't have a market, and we are exceptionally proud of the standard of traders we work with who deliver the very finest mouth watering foods, unusual, quirky, intricate crafts, and exquisite design led art that has been produced in the local area.

Our traders are some of the most knowledgeable, friendly people, all eager to share their stories and never happier than when they are talking about what they have made. They themselves are the producers – people who grow, make, create, style, rear, craft or bake the products that they sell.

As a result, our markets have become a vast repository of culinary knowledge, artisan craftsmanship and skills from previous generations. It's a place to explore, to ask questions, to discover new flavours, stumble upon raw talent, unearth entrepreneurship, nurture bygone mastery, and to savour a unique, buzzing atmosphere.

# MARKET BENEFITS

We have built a successful schedule of well managed and attended annual markets built initially through volunteer effort and through partnership approaches in the community which has increased the employment levels in the area and helped new businesses start up. This has developed into success of high quality, professionally managed markets which contributes to the development of the local economy, towns, events, community cohesion, and also promotes health and well-being ensuring that our events contribute to the 'life' of the community. Other benefits include

- Encouraging Community Cohesion
- Encouraging social interaction between rural and urban communities
- Complementing rather than competing with high street retailers
- Economic development
- Supporting Tourism
- Reinvigorate heritage/culture

# MARKET BENEFITS TO TRADERS

- Markets cut out the middleman allowing increased financial returns through direct selling, price control, and a regular cash flow.
- They provide the trader with direct customer feedback on produce and prices.
- Transport and packaging requirements are less thus reducing the Trader costs.
- They provide a secure and regular market outlet. This is especially valuable for; new producers, makers, and small scale businesses who are unable to produce the quantity required by larger outlets or are starting out and not in a position to supply larger outlets or open up shop.
- Regular trading allows traders to develop their business skills while earning an income, increasing the likelihood that their business will grow and develop.





- With the increase in market numbers throughout the country it is possible for individual traders to attend a substantial number of different markets.
- Offers a platform to launch new products and develop existing products using direct customer feedback
- Increase brand/brand awareness
- Provision of a support network and increase collaboration opportunities between traders

## TRADER SUPPORT

We work closely with our traders aiming to ensure that our markets meet their needs. As a not for profit group we are driven not by profits but ensuring the market works for the traders that use it and the local community. As a result our traders often tell us that our market is their 'favourite market'. We also offer support and mentoring to new traders. We want to support our members in running successful, profitable businesses.

We provide:

- A source of expertise
- Experienced advice
- Support
- A fresh perspective
- A sounding board for new ideas
- Strategic thinking
- Pointing traders to professional advice networks
- Confidence building & encouragement

## YOUTH TRADING OPPORTUNITIES

Our youth trading spaces offer the perfect opportunity for us to connect with our large population of young people, by providing a low cost platform for them to be entrepreneurial, try out a new business idea and sell their own creative products.

It gives young people who are aspiring entrepreneurs, a chance to trade at their local market. It also inspires young people who have never considered the idea of trading on a market, the chance to have a go and learn some valuable skills at the same time. The youth trading opportunities are the perfect vehicle to connect with local schools, colleges, universities and academies. By offering a low cost platform students will be able to gain valuable hands-on experience for their future careers.

## TRADERS DIRECTORY

**No market exists without its traders.**

Our members are at the heart of our organisation, and they work with us to help deliver the fantastic markets you visit.

They have created a dynamic and creative community, always supportive of each other's successes and eager to help and collaborate with one another whenever possible.

We are proud to be in a position to showcase the best artisan producers in the area.



## Conor Edgell

Since graduating from Belfast School of Art in 2010, Conor's work has been part of numerous exhibitions and art collections, both public and private. He now spends his time making two sets of photographic work 'Coordinates' and 'Liquid Mountains'. The prints from the 'Coordinates' series are captured along the North Coast, usually around lesser-seen views of that coastline. Each image is labelled with corresponding longitude and latitude to encourage people to put this into their Google maps and explore the area. 'Liquid Mountains' is a project inspired by learning about printmaking and in particular the work of Katsushika Hokusai and his image 'The Great Wave'. All of his work is editioned so each print is one of a very limited number.

**Name:** Conor Edgell

**Telephone:** 0754410550

**Email:** [conjedge@gmail.com](mailto:conjedge@gmail.com)

**Website:** [www.conoredgell.com](http://www.conoredgell.com)

## Aardvark Art

Pauline attempts to capture the stunning beauty of Northern Ireland and especially of the North Coast area. Although she has enjoyed taking many natural landscape photographs of well known Northern Ireland beauty spots, her passion is for the sunrise in her local coastal area. In particular that magical time between first light and dawn when the truly amazing colours change and evolve as the seconds tick by, each morning unique. Her aim is to produce a photograph of exactly what she has seen without any manipulation. Her work is then sold mounted and framed in various sizes and as acrylic, aluminium and canvas prints.

**Name:** Pauline Rankin

**Telephone:** 07845696707

**Email:** [rankin131@btinternet.com](mailto:rankin131@btinternet.com)

## Anne Kelly Art

Anne has always been fascinated by the ever changing moods that are to be seen in the skies, land and water in her beloved North Antrim Coast. That, coupled with a yearning to paint, lead to her fulfilling her dream of becoming an artist under the expert tuition of professional artist Hugh Rice.

"I strive to capture that mood in my photographs and paintings. I hope to convey those feelings to the viewer." "Bringing You A Little Sunshine"

**Name:** Anne Kelly

**Telephone:** 07738275548

**Email:** [annlizkelly@hotmail.com](mailto:annlizkelly@hotmail.com)

**Facebook:** [www.facebook.com/annlizkelly](http://www.facebook.com/annlizkelly)



## Yellow Flower Crafts

Yellow Flower Crafts is the brainchild of Ballyvoy artist Deirdre Kinney. Specialising in Glass, Sea Glass, Shell and Acrylic Painting, Deirdre likes to experiment with new ideas and takes inspiration from nature and wildlife. She uses various mediums and techniques, very often incorporating natural or recycled materials in her work.

Deirdre often works closely with customers on special commissions and unique personalised pieces. With a growing reputation for her original designs on glassware and her charming sea glass painting concept: 'My Little Sea Glass Family', Deirdre's work has travelled far and wide, but the heart of her business remains local.

**Name:** Deirdre Kinney

**Telephone:** 07749 197 496

**Email:** [yellowflowercrafts@gmail.com](mailto:yellowflowercrafts@gmail.com)

**Website:** [www.yellowflowercrafts.com](http://www.yellowflowercrafts.com)

## Brege Stanley Art

Artist Brege Stanley lives on the north coast in Ballycastle, surrounded by stunning scenery. As she says "What else could I do but paint it?"

Using mainly acrylic paints or soft pastels, her work ranges from local scenes on postcards and ready to frame prints through more traditional art work and includes small paintings of scenes, birds animals etc on slate, wood and other surfaces.

If you want a special painting Brege accepts commissions working from your own photograph.

Brege is a member of The Pastel Society of Ireland

**Name:** Brege Stanley

**Telephone:** 07712775333

**Email:** [bregestanley52@gmail.com](mailto:bregestanley52@gmail.com)

**Website:** [www.bregestanley.com](http://www.bregestanley.com)

## Irishmanlost®

The man who is Irishmanlost

Pete Irvine was born and educated in Northern Ireland, but spent many years living and working abroad before returning home to settle in Ballycastle. His love for photography developed at an early age when he was given his first camera and instantly showed a natural ability and creative flair for the medium.

He visited his first derelict building with a camera in 2005 and was instantly hooked. Now he travels all over Ireland and beyond, finding entry into places unseen by the public, capturing their stories as well as the beauty that pervades this kind of subject matter. Pete sensitively captures their unique and often sombre atmosphere through carefully composed images and fine details. He also enjoys photographing the scenery around the beautiful North Antrim coast where he now lives.

**Name:** Pete Irvine

**Telephone:** 07523420427

**Email:** [irishmanlost@gmail.com](mailto:irishmanlost@gmail.com)

**Website:** [www.irishmanlost.com](http://www.irishmanlost.com)



## Karenann's Shoreline Crafts

Karenann is a Jewellery Designer from Ballycastle who specialises in Handmade Jewellery, including an Equestrian inspired range, a range of Irish Themed Pieces and a range of Sea Glass Jewellery which is made from sea glass that is collected from beaches around Northern and Southern Ireland. Every piece is unique and handmade in Ballycastle by Karenann and inspired by her love off the Causeway Coast

**Name:** Karenann Toney  
**Telephone:** 07834787629

**Email:** karenannsshorelinecrafts@gmail.com  
**Facebook:** www.facebook.com/karenannsshorelinecrafts

## The Irish Jewellery Studio

The Irish Jewellery Studio is a hand-crafted jewellery business based in Coleraine specialising in traditional Irish culture through contemporary design.

The Irish Jewellery Studio was founded by Emer Dixon in 2013. She holds a BA Hons in Fine and Applied Arts from the University of Ulster in Belfast and has won the Craft NI Award in 2010. Emer's concept, through much of her work, is based on old Irish culture, specifically tradition and ritual. Her material choices range from precious metals, precious and semi-precious stones to found objects.

**Name:** Emer Dixon  
**Telephone:** 07522113006

**Email:** theirishjewellerystudio@gmail.com  
**Website:** www.theirishjewellerystudio.com

## Smallprint

Smallprint are the original fingerprint jewellery company - capturing a precious moment in time with a unique item of jewellery hand-crafted in fine silver. From tiny fingerprints to those first drawings and doodles, or the unique detail of hands and feet captured in perfect miniature, even hand-written milestones in life from when they first write their name to that first 'I love you!', or even a marriage proposal in your own handwriting! We can help you cherish each and every milestone.

**Name:** Sandra Sullivan  
**Telephone:** 07733407192

**Email:** Sandra.sullivan@smallprint.com  
**Website:** www.smallprint.com



## Grandma's Spoons

Christine Williams creates jewellery from solid silver cutlery. Each piece is a 'one-off'. There will be no other like it! Using antique and vintage sterling silver knives, forks, spoons and sugar tongs she transforms and upcycles them into pendants, rings and bangles. Christine researches the hallmarks on each piece of cutlery and includes the date and place where it was originally made, giving every item of jewellery its unique history. She takes commissions to create jewellery from family silver and also to find silver with significant hallmarked dates for that special present such as a 50th birthday.

**Name:** Christine Williams **Email:** [grandmasspoons@gmail.com](mailto:grandmasspoons@gmail.com) **Telephone:** 07917833251  
**Facebook:** [www.facebook.com/Grandmas-Spoons-311320205669637](http://www.facebook.com/Grandmas-Spoons-311320205669637)

## Kittys Jewels

Kitty's Jewels was founded by Kitty Dickson in Ballycastle, County Antrim. Having completed a degree with honours in Design in 2006, Kitty has developed a contemporary new design using wood and resin. Taking inspiration from the surrounding natural beauty of the North Antrim Coast and Glens, her artistic process combines liquid resin with various types of Irish wood, including 7000 year old bog oak to create a unique piece of jewellery for any occasion.

**Name:** Kitty Dickson **Email:** [Kittysjewels@hotmail.co.uk](mailto:Kittysjewels@hotmail.co.uk)  
**Telephone:** 07762162032 **Website:** [www.kittysjewels.com](http://www.kittysjewels.com)

## Robert Spotten Jewellery Design

A graduate of the UU School of Art, Robert celebrated 40 years working with jewellery in 2017. Since establishing the business in 1999, Robert has specialised as a bespoke jewellery designer for the private, corporate and education sectors, lending his expertise and craftsmanship to individually design intricate pieces especially for his customers. In 2015, he was commissioned to make a brooch for HM Queen Elizabeth II. Robert designs and handcrafts all his pieces, using both modern and traditional techniques. Inspired by themes of the water, earth and space, nature and sea, Robert has developed a distinctive style for his elegant silver and gold designs, showing a meticulous workmanship and impeccable attention to detail.

**Name:** Robert Spotten **Email:** [info@robertspotten.com](mailto:info@robertspotten.com)  
**Telephone:** 02870321702 **Website:** [www.robertspotten.com](http://www.robertspotten.com)

## Sparkly Mud

Sparkly Mud is a celebration of girls and how individual we all are. They offer jewellery & accessories that are fun, empowering and suit different personalities; the girly girl, the tomboy, the animal lover, the footballer, the dancer, the superhero and those who are a mixture of them all! They have a range of interchangeable bracelets, bangles, pendants, wristbands and key-rings – the beauty is with their snap button jewellery you can change your look as often as you like. So girls be who you are, cos you're fab, and go make the mud sparkle.

**Name:** Donna Busby **Telephone:** 07720134299  
**Email:** [info@sparklymud.co.uk](mailto:info@sparklymud.co.uk) **Website:** [www.sparklymud.co.uk](http://www.sparklymud.co.uk)



## Yaxley Crafts

From their home in Ballycastle Patricia and Roger produce a wide range of handcrafted items often with a seasonal bias. Their work in wool, fabric, rope and cord produces eye-catching and unusual products that are popular with local customers and tourists alike. Often incorporating a local North Coast flavour they use specialised fabrics such as Liberty print and Irish or Harris tweed. All their products can be individualised or personalised to our customers specifications. They often introduce new items that push the boundaries of their skills and fill an individual niche in the market.

**Name:** Patricia and Roger Perritt  
**Telephone:** 07789568257

**Email:** [rmperritt@gmail.com](mailto:rmperritt@gmail.com)

## Seafork Alpaca Craft

Seafork Alpaca is a small, family run herd of Suri and Huacaya alpacas based outside Bushmills on the North Coast of Ireland. Their alpacas are kept mainly as pets and for their fleece. Alpaca fleece is hypoallergenic, soft and warm and gentle against the skin. The alpacas are shorn and their fleece is skirted, carded and spun into naturally coloured yarn which is then used to knit hats, scarves and gloves. Their alpaca crafts are 100% natural and no dye or chemicals are used throughout this field to fashion process.

**Name:** Geraldine Stringer  
**Telephone:** 07845562510

**Email:** [seaforkalpaca@gmail.com](mailto:seaforkalpaca@gmail.com)  
**Website:** [www.seaforkalpaca.com](http://www.seaforkalpaca.com)

## Two Goats Soap

All Two Goats Soap products are hand crafted on the Johnston family farm in Clough, Co. Antrim, using the milk from their Anglo Nubian Goat herd and quality natural oils and essential oils. The soaps are made in small batches with undiluted goats milk using the traditional cold process method and cured for four to six weeks. The soaps are free from Parabens, Sulphates, Colours and artificial fragrances. Soap made from goats milk is high in vitamins and minerals which nourish and rejuvenate the skin and are suitable for all skin types and skin conditions such as psoriasis, eczema, dermatitis and acne. Products not tested on animals.

**Name:** Steven and Roberta Johnston  
**Telephone:** 07739489704

**Email:** [twogoatssoap@btinternet.com](mailto:twogoatssoap@btinternet.com)  
**Facebook:** [www.facebook.com/TwoGoatsSoap](https://www.facebook.com/TwoGoatsSoap)

## Fine Glass Fusions

Each fused glass art piece is unique and handmade by Tess McLaughlin. She designs and create all her own work and fires the pieces up to three times in a glass kiln. Her inspiration comes from the beautiful coastal environment of the north coast where she lives. Her work includes wall art, light catchers, bowls and some jewellery pendants made using the finest grade art glass for the clarity and brilliance of the colours. She will also produce specially commissioned pieces of glass art.

**Name:** Tess Mc Laughlin  
**Telephone:** 07912 695921

**Email:** [tess.mclaughlin@googlemail.com](mailto:tess.mclaughlin@googlemail.com)  
**Facebook:** [www.facebook.com/FineGlassFusions](https://www.facebook.com/FineGlassFusions)

## The Soap Shack

After retiring from her busy work life, Laurie found herself at a loose end. Having always loved going into soap shops/market stalls she makes her own range of soaps. After much research she started making her own melt and pour soaps which are sulphate free, using the highest quality fragrance and essential oils. All the products, soaps, shower butters, bombs are suitable for all skin types including sensitive skin. Male grooming is also catered for with shaving soaps and beard balms using natural oils and butters. None of the products are tested on animals.

**Name:** Laurie Curran  
**Telephone:** 07734504645  
**thesoapshackonthecauseway**

**Email:** [laurie\\_curran@talktalk.net](mailto:laurie_curran@talktalk.net)  
**Facebook:** [www.facebook.com/](https://www.facebook.com/)

## North Coast Ceramics

Working from her home studio in Portstewart on the north coast of Ireland, Maggie uses mainly porcelain clay to produce her unique and individual pieces. She takes her inspiration from the sea and the surrounding area and her colour palette reflect this. Soft turquoises, whites and greens would be predominant – but not exclusive! She uses both throwing and hand building techniques. Her work consists of functional kitchen ware, Christmas decorations and more abstract and decorative creations, including a unique range of delicate porcelain pendants. Purchases may be made through her website.

**Name:** Maggie Duffin  
**Telephone:** 07764609746

**Email:** [maggie@northcoastceramics.com](mailto:maggie@northcoastceramics.com)  
**Website:** [www.northcoastceramics.com](http://www.northcoastceramics.com)

## WB Woodcraft

William is not your normal woodturner/woodworker. He endeavours to make items that are just that bit different and unique. He specialises in making items from local, exotic and reclaimed wood and materials. His product range includes Birdhouses, Birdfeeders, Fairy Doors, Fairy Houses, Creamery Cans, Wooden Bells, Christmas decorations, Gavel and mauls, Post Boxes and various other wooden items. Woods he uses on a regular basis include ash, sycamore, beech, oak, yew, elm, pine and mahogany to name just a few.

**Name:** William Boal  
**Telephone:** 07541663020

**Email:** [william.boal@yahoo.com](mailto:william.boal@yahoo.com)  
**Facebook:** [www.facebook.com/wbwoodcraft](https://www.facebook.com/wbwoodcraft)



## CeeCee's Crafts Yarn Artists

Knitting has always been a passion in Christine's family. For generation's the art has been passed down from mothers to daughters and sons. Retirement gave her the opportunity to continue her personal passion for knitting. Her designs are the result of hours spent researching vintage styles and patterns from old magazines, museums and the internet. The result is a quirky mixture of colourful modern yarns and old ideas. "Handmade with Love" Ceecee's Crafts Yarn Artists offers unique, hand knit garments for all the family. Commissions welcome.

**Name:** Christine Stringer

**Telephone:** 02870326443

**Email:** [ceeceecrafts@gmail.com](mailto:ceeceecrafts@gmail.com)

**Website:** [www.ceeceecrafts.co.uk](http://www.ceeceecrafts.co.uk)

## Blue House Gifts

Louise has lived in The Glens of Antrim all her life and coming from a farming background her designs are inspired by Irish heritage and local land marks. With a piece of slate that fell from the roof off an old homestead that is known as the Blue House which has been in her family for over 5 generations, she made her first piece and created Blue House Gifts.

Her passion is making bespoke gifts using reclaimed slate locally sourced in The Glens of Antrim. These unique little gifts are available to buy on my online shop & a number of selected heritage & craft shops around N. Ireland

**Name:** Louise O'Neill

**Telephone:** 07525006606

**Email:** [bluehousegiftsni@gmail.com](mailto:bluehousegiftsni@gmail.com)

**Website:** [www.bluehousegiftsni.com](http://www.bluehousegiftsni.com)

## Dinah Knight Designs

Located near the famous 'Dark Hedges', Dinah Evans established Dinah Knight Designs in 2015 building on a long established craft business making mosaics for family and friends. Drawing on inspiration from the beauty of the local countryside Dinah creates mosaics, varying in size and price, from broken china and genuine glass tesserae. Recently sales of Dinah's decoupage apothecary bottles and flagons have increased through trading as a member of the NNCG Market. Up-cycling furniture, using chalk paint and decoupage, is another passion with several pieces commissioned over the last 18 months.

**Name:** Dinah Evans

**Telephone:** 07593731108

**Email:** [dinahknightdesigns@gmail.com](mailto:dinahknightdesigns@gmail.com)

## Mil All Natural Balms & Therapies

Mil all natural is a family owned Irish business based in the Glens of Antrim. Their mission- to deliver skincare and well-being products that are 100% natural without petrochemicals, parabens, sodium laurel sulphate, artificial preservatives or fragrances. The products are not tested on animals and are based on pure golden beeswax, the finest vegetable carrier oils, organic unrefined shea and cocoa butters and essential oils. Mil offers Aromatherapy massage, Swedish massage, Deep Tissue Sports Massage and Reflexology. Mil therapies aim to relieve muscle tension, alleviate stress, restore energy and improve your overall health and well-being.

**Name:** Sinéad Mathers

**Telephone:** 028 207 61278

**Email:** [mil.natural@gmail.com](mailto:mil.natural@gmail.com)

**Website:** [www.milallnaturalbalms.com](http://www.milallnaturalbalms.com)

## Doorish Crafts

Doorish Art & Crafts is a husband and wife team who make a variety of wooden plaques including 4x6 in. postcard size, heart shaped and framed plaques. Apart from humorous sayings there are plaques suitable for all occasions including Weddings, Christenings, Anniversaries, Mother and Father's Day, etc. Plaques can be personalised with your own message at no extra cost. Prices range from £4 to £20. There is also a selection of Door Plaques for children's bedrooms and some oil paintings and prints of local scenes. The latter having been created through inspiration from the beauty of the North Coast.

**Name:** Christine & James Doorish

**Email:** [jcdoorish@hotmail.com](mailto:jcdoorish@hotmail.com)

**Telephone:** 07874905116

## Mary Gorgeous

Mary Gorgeous offers beautifully hand crafted items for various occasions; weddings, anniversaries, new home, new baby, birthdays or simply a treat for yourself! Their bespoke, personalised options are popular choices made with a range of materials; from stunning handmade, hand painted cushions to framed clay creations and printed clever and quirky pictures. They also offer "Memory Cushions" as a lovely tasteful option to cherish a loved one's memory. They pride themselves in helping people find those special, one of a kind items and quite often bringing their own ideas to life. Order with them with the assurance that unique items are never made twice.

**Name:** Clare Connolly & Donna Busby

**Email:** [marygorgeousgifts@gmail.com](mailto:marygorgeousgifts@gmail.com)

**Telephone:** 07801109341 or 07720134299

**Facebook:** [www.facebook.com/MaryGorgeousGifts](http://www.facebook.com/MaryGorgeousGifts)

## Meltz Candles

Hand poured scented candles and wax melts made exclusively by Meltz Candles in their workshop in Castlerock. Produced in small batches to ensure quality. They blend some of their oils to evoke memories and take inspiration from the local beautiful countryside and beaches. Irish Peat Fire, designed to awaken your memory to the smoky aroma of an Irish Fireside. Grandma's Kitchen, A blend of apples, cinnamon with a hint of vanilla just like walking through the door of Granny's House on baking day. Each candle is scented to maximum to fill your home and senses with fragrance

**Name:** Donna Holland

**Email:** [meltzcandles@yahoo.com](mailto:meltzcandles@yahoo.com)

**Telephone:** 07707070420

**Facebook:** [www.facebook.com/meltzcandles](http://www.facebook.com/meltzcandles)

## The Wee Craft Room

Lorraine handmakes and personalises quirky and sentimental gifts for all occasions!

**Name:** Lorraine Kane

**Email:** [xojordannexo@hotmail.co.uk](mailto:xojordannexo@hotmail.co.uk)

**Telephone:** 07832438946

**Facebook:** [www.facebook.com/The-Wee-Craft-Room-739556382765994](http://www.facebook.com/The-Wee-Craft-Room-739556382765994)

## Artisan Glass NI

Artisan Glass NI is kiln formed glass art by Denise Loughrey. Each unique piece is hand made on the Causeway Coast, and Denise takes the inspiration for many of her designs from the natural beauty of the stunning North Coast landscape. The landscape is constantly changing in light, texture and colour and Denise is constantly developing her glass-making techniques so there is always something new and beautiful to look at. These original glass designs are presented as a variety of gorgeous giftware and interior pieces including freestanding art, framed pictures, bowls and jewellery. Bespoke commissions are also undertaken.

**Name:** Denise Loughrey  
**Telephone:** 07713886366

**Email:** [Denise@artisanglassni.co.uk](mailto:Denise@artisanglassni.co.uk)  
**Website:** [www.artisanglassni.co.uk](http://www.artisanglassni.co.uk)

## Taisie Turning

As a carpenter by trade, wood turning was a hobby Gerard felt passionate about. Now he crafts full time and designs innovative and decorative items from a range of local wood. Taisie Turning offers beautifully crafted contemporary and timeless pieces. Gerard sources trees that reflect the natural beauty of the wood and creates unique designs which incorporates burrs and live edge. Gerard supplies to the National Trust and has been commissioned to design a presentation piece for the Queen and the NI Open. He also offers a selection of gifts from the famous "Dark Hedges" storm fallen trees.

**Name:** Gerard Gray  
**Telephone:** 07514 032990

**Email:** [taisiecrafts@gmail.com](mailto:taisiecrafts@gmail.com)  
**Facebook:** [www.facebook.com/TaisieTurning](https://www.facebook.com/TaisieTurning)

## Malcolm Murchison Ceramics

Malcolm Murchison produces contemporary ceramics, mostly thrown on the potters wheel. His work ranges from functional tableware such as mugs and bowls in porcelain to sculptural teapots and flying vessels which often incorporate natural and found materials. Malcolm works from his home studio in Portstewart where he has lived the last thirty-five years. He finds inspiration in the natural and manmade world as well as through transient thoughts relating to ocean and the North Coast. Malcolm exhibits work in art galleries across Ireland as well as selling directly.

**Name:** Malcolm Murchison  
**Telephone:** 075 95 250 515

**Email:** [mtmurchison@gmail.com](mailto:mtmurchison@gmail.com)  
**Website:** [www.malcolmmurchison.com](http://www.malcolmmurchison.com)

## Ballycastle Rocks

Hand Painted happy rocks for any occasion!

**Name:** Eileen Christie  
**Telephone:** 07851412041

**Email:** [eileenmarychristie@hotmail.com](mailto:eileenmarychristie@hotmail.com)



## Designs By Ivy

Designs By Ivy consists of free hand embroidered creations using locally sourced material, mainly linen and wools, enhanced with hand-dyed silks, organza, muslin and varied embellishment all inspired by the beautiful north coast where she lives. The textures of the landscape are re-created in unique three dimensional designs using a variety of sewing skills acquired over the years together with a love of art, nature and human interest. Her main objective is to create objects of aesthetically pleasing design and are challenging to make

**Name:** Ivy Morrow

**Telephone:** 07759743050

**Email:** [Ivy.morrow@yahoo.co.uk](mailto:Ivy.morrow@yahoo.co.uk)

**Facebook:** [www.facebook.com/ivy.morrow.90](https://www.facebook.com/ivy.morrow.90)

## Pricklecraft NI

Tracey specialises in needle felting. She has a passion for wool in its natural state and loves sourcing, washing and preparing fleece to make 2D and 3D needle felted Characters, Sculptures and pictures. Each one is an individual and handmade using only wool rovings and a single barbed felting needle.

She is inspired every day in the amazing animals and people I meet and the wonderful, awe inspiring scenery of the North Coast

**Name:** Tracy McKeown

**Telephone:** 07731468096

**Email:** [tracymckeown4@gmail.com](mailto:tracymckeown4@gmail.com)

**Facebook:** [www.facebook.com/PrickleCraft-N-I-1813553542264924](https://www.facebook.com/PrickleCraft-N-I-1813553542264924)

## Blue Dog Crafting

Blue Dog Crafting started as a hobby and moved on from just making commissions to become a consuming interest and craft business. Maybe the original creative spark was inherited from his great grandfather...a renowned stonemason from Armoy.

Working with natural, often salvaged materials to create one-off items for clients searching for something different and exclusive. The unique pieces are created over time as an idea evolves into a finished article.

Works include hand carved stone, wooden benches and tables, architectural garden features, table centres and bowls, hole stones, Celtic design palm stones, dolmens, and pendants.

**Name:** Norman Hegarty

**Telephone:** 07872919313

**Email:** [info@bluedogcrafting.co.uk](mailto:info@bluedogcrafting.co.uk)

**Facebook:** [www.facebook.com/BUE-DOG-1422346708036304](https://www.facebook.com/BUE-DOG-1422346708036304)



## FOOD PRODUCERS



### SeaSugar Handmade Confectionery

Seafood Handmade Confectionery is a small artisan producer of handmade hard sweets which use only natural ingredients. You won't find any information on their label about artificial additives because SeaSugar doesn't use any; instead they use only the best natural flavourings and colours so that the sweets are bursting with the fresh taste of natural flavours with no bitter after taste.

Seasugar sweets are made using a traditional recipe and method, however there is nothing traditional about the varieties available. With so many wonderful natural extracts available, SeaSugar has become known for quirky and unusual flavour combinations which are not usually found in hard sweets.

**Name:** Linda McGibbon

**Telephone:** 07809458605 / 07715660328

**Email:** [info@seasugar.co.uk](mailto:info@seasugar.co.uk)

**Website:** [www.seasugar.co.uk](http://www.seasugar.co.uk)

### Tom & Ollie

Based at Raceview Mill close to the historic village of Broughshane under the shadows of Slemish mountain, Tom and Ollie are an artisan producers of own recipe Mediterranean style pestos and sauces using local ingredients when applicable. They have an unrivalled range of Irish and European mezze foods ranging from olives to cheeses and cured meats. We have strong links to farmers markets across the country and trade regularly with the award winning Naturally North Coast & Glens Market, Comber Market and St. George's Belfast to name a few. The products can also be found in their online store on their website

**Name:** Shay Mullan

**Telephone:** 07736349535

**Email:** [Shay@tomandollie.com](mailto:Shay@tomandollie.com)

**Website:** [www.tomandollie.com](http://www.tomandollie.com)

### Amazin Grazin

Amazin Grazin combines traditional Irish wheaten bread with some of the best North Coast products such as White Park Bay honey, Bushmills Whiskey and Rathlin Red ale to create unique and delicious wheaten breads. Date and apple is the most popular by far!

**Name:** Lynne Gardiner **Email:** [Amazin-grazin@hotmail.com](mailto:Amazin-grazin@hotmail.com) **Telephone:** 07970 733294

**Facebook:** [www.facebook.com/Amazin-Grazin-1893777267545869](http://www.facebook.com/Amazin-Grazin-1893777267545869)

## North Coast Smokehouse

Based in the picturesque coastal town of Ballycastle in County Antrim, Ruairidh Morrison and Melanie Brown take pride in adding something a little bit special to the already spectacular Causeway Coast and Glens region, with their micro-smokery and delicious range of smoked products. They produce smoke-roasted organic salmon and cold-smoked sea-salt, black pepper and dulse (seaweed) flakes, in small batches, using old-fashioned wood smoke (no liquid smoke or chemicals) and plenty of precious time.

The couple set up the smokehouse when they returned home from New Zealand a few years ago to raise their young children in this beautiful area.

**Name:** Ruairidh Morrison and Melanie Brown **Email:** [info@northcoastsmokehouse.com](mailto:info@northcoastsmokehouse.com)  
**Telephone:** 07835 403340 / 07835 403339 **Website:** [www.northcoastsmokehouse.com](http://www.northcoastsmokehouse.com)

## Ballyriff Buffalo

Ballyriff Buffalo is a family run buffalo farm based outside Magherafelt. They farm solely quality assured Mediterranean Water Buffalo. Water Buffalo is a beautiful rich meat offering a great alternative to beef. They ensure that all their animals are fed on a diet of grass and silage and with no veterinary intervention. It is this care that ensures their produce has become increasingly popular. All the animals are reared and butchered on the farm and allows the produce to truly lend itself to the term "field to fork."

**Name:** Barry O'Brien **Email:** [Ballyriffbuffalo@gmail.com](mailto:Ballyriffbuffalo@gmail.com)  
**Telephone:** 07835604513 **Facebook:** [www.facebook.com/NIBUFFALO](https://www.facebook.com/NIBUFFALO)

## Wee Delights

Wee Delights was set up as a collaboration between two likeminded businesses. Both businesses use their profits for the greater good, to support and benefit those with learning difficulties and Autism. Camran Artisan Marshmallows hand make all natural award winning mallows in childhood favourite flavours, as well as some fantastic alcohol based ones too. Wee ChoCo hand make luxury award winning chocolate bars in stunning flavours such as Sea Salt and Lime & Chilli. They also offer chocolate workshops either at their premises or at yours where you can get your hands messy and make wonderful chocolate to take home... and this isn't just for the little ones!

**Name:** Tracie McFerran / Steph Fulton **Email:** [weedelights@yahoo.com](mailto:weedelights@yahoo.com)  
**Telephone:** 07795564272 / 07564925405

## Made With Love XO

Made With Love XO was set up in 2014 by Margaret Cooper. She started by making Scottish tablet and supplied local shops. Her husband Tony likes his food spicy so Margaret made some chilli jam for him. With encouragement from friends and family she took the jam and fudge to local fetes where it was well received. This led to her developing more recipes and now has a range of 24 plus jams chutneys jelly and marmalade. She now supplies shops deli's restaurants hotels as well as attending regular markets throughout the country. All recipes are cooked in small batches by hand using ingredients grown or sourced locally.

**Name:** Margaret Cooper **Email:** [emramsay9@yahoo.co.uk](mailto:emramsay9@yahoo.co.uk) **Telephone:** 07838 384847  
**Facebook:** [www.facebook.com/MargaretCooperMadeWithLove](https://www.facebook.com/MargaretCooperMadeWithLove)



## Linda's Original

Take two great bakes such as Sticky Toffee Puddings and Chocolate Brownies. Make them with real Irish butter and pure double cream, then add a new twist with all sorts of flavour combinations and you have the gist of what Linda's Original is about.

Linda started off in 2014 with a great base recipe for Sticky Toffee Pudding and then devised flavours such as Christmas pudding and whiskey and porter. She did the same last year with Chocolate Brownies and is constantly creating new flavours..

Watch out for her sausage rolls - they'll get the same treatment!

**Name:** Linda deVecchis **Email:** [lindasoriginal@outlook.com](mailto:lindasoriginal@outlook.com) **Telephone:** 07876 823 391

**Facebook:** [www.facebook.com/Lindasoriginalstickytoffeepudding](https://www.facebook.com/Lindasoriginalstickytoffeepudding)

## Infuse Artisan Tea

Infuse Artisan Tea specialise in producing high quality, loose leaf teas on the North Coast.

At INFUSE they take great pride in brewing each tea type in the best possible way, to ensure that each one tastes the best it can.

As they are so passionate about tea, they are launching the very first Tea Bar in Northern Ireland, in Coleraine Summer 2017. INFUSE Tea Bar will allow people to explore the art of great tea

**Name:** Aine Mc Guckian & Duncan Davis

**Telephone:** 07851 244540

**Email:** [info@letsinfuse.co.uk](mailto:info@letsinfuse.co.uk)

**Website:** [www.letsinfuse.co.uk](http://www.letsinfuse.co.uk)

## Glens of Antrim Craft Ale & Beers

Glens of Antrim Craft Ale & Beers is a small craft brewery situated on the family farm in Murlough Bay, across from Rathlin Island and the Mull of Kintyre. They use only natural ingredients and spring water to produce their handcrafted ale and beers: Rathlin Red, Fairhead Gold and Lizzie's Ale. Their secret ingredients are passion for what they do, spring water and time. They take care of everything on site: brewing, fermenting, bottling labelling, bottle conditioning and a fair amount of tasting (for quality control purpose only!)

**Name:** Pat and Isabella McCarry

**Telephone:** 02820769696

**Email:** [rathlinred@hotmail.com](mailto:rathlinred@hotmail.com)

**Website:** [www.glensofantrimcraftaleandbeers.com](http://www.glensofantrimcraftaleandbeers.com)

## Born & Raised Waffles

Born & Raised Waffles make delicious handcrafted Belgian Liege waffles & crepes from our cleverly converted horsebox.

What's a Liege waffle? Well it's a richer, denser and sweeter waffle native to the street food of Belgium. They're an adaptation of brioche bread dough, featuring chunks of pearl sugar which caramelize on the outside of the waffle when baked. Salivating yet? Try one for a true taste of Belgium here in Northern Ireland.

**Name:** Michael Henderson

**Telephone:** 07821041086

**Email:** [info@bornandraisedwaffles.com](mailto:info@bornandraisedwaffles.com)

**Website:** [www.bornandraisedwaffles.com](http://www.bornandraisedwaffles.com)

## Kim's Kakery

Traditional home baking, done well and the way it should be. Using local products, real butter, quality ingredients and home baking know how Kims Kakery produces fruit pies, desserts, traybakes as well as celebration cakes to make any day special.

Baking for over 25 years, nothing leaves Kims kitchen without passing her exceptionally high standards. If It's to go to your table it's got to be perfect.

Custom orders, bespoke requests and general queries, even advice - feel free to reach out to Kim on Facebook or the website. Enjoy!

**Name:** Kim Hoy

**Telephone:** 07922744189

**Email:** [kim@kimskakery.co.uk](mailto:kim@kimskakery.co.uk)

**Website:** [www.kimskakery.co.uk](http://www.kimskakery.co.uk)

## The Woman Next Door

Luxurious jams and chutneys with a difference made in small batches in Sarah Bell's Ballycastle home. The Woman Next Door strives to champion all that is homemade and local and seasonal ingredients feature heavily in her products. They straddle both homemade and craft categories, whereby the jars look as great as the contents taste. Sarah takes time to finish each jar beautifully so it makes a perfect affordable treat for the buyer or an extra-special foodie gift to give away.

**Name:** Sarah-Jane Bell

**Telephone:** 07786074576

**Email:** [jockiesglen@hotmail.co.uk](mailto:jockiesglen@hotmail.co.uk)

**Website:** [www.thewomannextdoor.co.uk](http://www.thewomannextdoor.co.uk)

## Ursa Minor Bakehouse

Real Bread Bakehouse & Cafe specialising in sourdough breads and unique, patisserie style sweet bakes. Made using organic flour and local, seasonal ingredients Ursa Minor creates high quality, specialist products. Sourdough bread that is slowly fermented to develop a strong crust and flavour and increase health benefits.

**Name:** Dara & Ciara OhArtghaile

**Email:** [ursaminorbakehouse@gmail.com](mailto:ursaminorbakehouse@gmail.com)

**Website:** [www.ursaminorbakehouse.com](http://www.ursaminorbakehouse.com)

## Thyme & Co

Thyme & Co is a distinctive, stylish café open since 2007 in the heart of the Ballycastle in the Glens of Antrim. It has earned a following for the delicious home-made flavours of their food, which is based on locally-sourced ingredients as far as possible and has won several awards. It is run by husband and wife Tom and Eimear Mullin, who clearly take great pride in doing the important things right. An original member of the Natural north coast and glens market they sell their baked goods and traditional Breads at their stall

**Name:** Tom & Eimear Mullin

**Telephone:** 02820769851

**Email:** [info@thymeandco.co.uk](mailto:info@thymeandco.co.uk)

**Facebook:** [www.facebook.com/thymeandcocafe](http://www.facebook.com/thymeandcocafe)

## Nichochocholate

Ni Cho are fourth generation Chocolatiers based in Belfast. They produce luxurious handmade chocolate bars, using high grade cocoa beans from around the world. They also create deliciously decadent truffles, pralines and liqueurs using recipes originating in Switzerland almost 100 years ago.

At their market stall they make luxurious real hot chocolate, described as the "best in the country, if not the continent" by the Irish Times. Customers can choose any blend of milk, white or dark chocolate to create a delicious, rich hot chocolate. Or, pour melted milk chocolate over strawberries and marshmallows for a real indulgence.

**Name:** Dominic McAtamney  
**Telephone:** 07872584236

**Email:** [info@nichochocholate.com](mailto:info@nichochocholate.com)  
**Website:** [www.nichochocholate.com/](http://www.nichochocholate.com/)

## Corndale Farm

Corndale Farm is a free range high welfare pig farm specialising in traditional charcuterie and air dried meats. They produced Northern Ireland's first handmade air dried chorizo and salami. From a herd of over 100 Free Range Saddleback pigs they produce a range of exciting flavoursome charcuterie style products. Their famous chorizo is smokey, full of flavour with a gentle background heat. In 2016 they were voted Best Irish Charcuterie by Irish Food Guide. They supply a range of hotels, restaurants and delis across Northern Ireland.

**Name:** Alastair Crown  
**Telephone:** 07843094876

**Email:** [info@corndalefarm.com](mailto:info@corndalefarm.com)  
**Website:** [www.corndalefarm.com](http://www.corndalefarm.com)

## Rock n Roll Cheese

Rock 'n Roll cheese is a collaboration between a Co. Down cheesemaker (Christo Swanepoel, City Cheese) and cheesemonger (Johnny McDowell, Indie Fude) to bring to market the best in cut and grilled Irish artisan cheeses. We feature only the best small batch cheeses, and specialise in raw milk and organic.

**Name:** Johnny McDowell & Christo Swanepoel  
**Telephone:** 07510728109

**Email:** [saycheese@rocknrollcheese.com](mailto:saycheese@rocknrollcheese.com)  
**Facebook:** [www.facebook.com/rocknrollcheese](http://www.facebook.com/rocknrollcheese)

## Causeway Cookie Company

Sam bakes, ices with royal icing and decorates her sugar cookies by hand. The recipe she has developed is gluten, wheat & preservative free, but is scrumptious and does not taste like any average shop-bought gluten free cookie. The decoration / painting can be either simple, or intricate; and customised to suit any occasion, whether it be a birthday, christening, wedding, high tea, baby shower, a personalized gift box or just everyday yumminess. The cookies have an average shelf life of 8 – 12 weeks, if kept in an airtight container, and you do not give in to temptation before that

**Name:** Sam Swart  
**Telephone:** 07514436868

**Email:** [causewaycookiecompany@gmail.com](mailto:causewaycookiecompany@gmail.com)  
**Facebook:** [www.facebook.com/causewaycookiecompany](http://www.facebook.com/causewaycookiecompany)

## Bread Line

A love for all things bread. Artisan bagels, ciabatta, brioche and more.

**Name:** Jonny McCloskey  
**Telephone:** 07470029591

**Email:** [bread\\_line@outlook.com](mailto:bread_line@outlook.com)  
**Facebook:** [www.facebook.com/breadlinebaking](http://www.facebook.com/breadlinebaking)

## Broughgammon Farm

Broughgammon Farm is a forward thinking family farm run by the Cole family. Based in Ballycastle, Co.Antrim they specialise in Cabrito (Kid Goat Meat), Free Range Rose Veal & Seasonal Wild Game.

**Name:** Charlie Cole  
**Telephone:** 07435 765845

**Email:** [info@broughgammon.com](mailto:info@broughgammon.com)  
**Website:** [www.broughgammon.com](http://www.broughgammon.com)

## Tully Farm

Tully Farm is a small business selling Dexter and Irish moiled meat which is all from our grass fed cattle raised on our owns farm. Dexter and Irish moiled are two native breeds of Ireland. The Dexter meat is very low in fat and high in protons. Their range of products include a Dexter burger which is 100% gluten free and sausages which are 82% steak. They also supply all the usual cut's like Fillet, Sirloin, Ribeye, Chump and all your usual roasts. Their cooked products include chilly stir fry wraps which are all Fillet steak and a delicious Dexter Gourmet Burger.

**Name:** Wilbert Forsythe  
**Telephone:** 07974 689601

**Email:** [W.forsythe968@btinternet.com](mailto:W.forsythe968@btinternet.com)  
**Facebook:** [www.facebook.com/tullyfarm](http://www.facebook.com/tullyfarm)

## Greenlight Gateway/ Le Macaron

There is something special about French pastry. They are more elegant than most sweets and are simply amazing. What is even better is that they are prepared by a pastry chef/trainer with the assistance of trainees.

Incredibly Delicious patisserie from Greenlight Gateway – a local charity organization, training young adults with learning disabilities. They produce a delicious collection of the more famous French recipes such as homemade macarons, eclairs, handcrafted truffles, Florentines and much more.

It's time to indulge in your guilty pleasures. LOOK AT ABILITY NOT DISABILITY

**Name:** Paul Corrigan  
**Telephone:** 07710941708

**Email:** [paulc.gapproject@gmail.com](mailto:paulc.gapproject@gmail.com)  
**Facebook:** [www.facebook.com/greenlightballycastle](http://www.facebook.com/greenlightballycastle)

## Granny Shaw's Fudge Factory

Handmade, hand-cut kettle-churned fudge produced locally from kettle to market in 24 hours is a regular occurrence at Granny Shaw's HQ in County Antrim. It is made using the freshest ingredients and creamy Irish butters in a myriad of flavours. It doesn't need to be refrigerated and keeps at its best for up to six weeks.

Their Flavours change and expand but expect Vanilla, Salted Caramel and Chocolate to Bubblegum, Irn Bru and Raspberry Ripple. Bespoke flavours on request.

Find them at markets and events across Northern Ireland. Order online for international delivery

**Name:** Glen Houston  
**Telephone:** 07711 890085

**Email:** [info@grannyshawsfudgefactory.co.uk](mailto:info@grannyshawsfudgefactory.co.uk)  
**Website:** [www.grannyshawsfudgefactory.co.uk](http://www.grannyshawsfudgefactory.co.uk)



## Gourmet Mallow Co

The Gourmet Mallow Company supply a range of high end artisan marshmallows made by hand. Their products are organic and contain no artificial colourings or preservatives. Artisan mallowes are currently available in eight flavours with new flavours being developed to cater for the tastes of all customers. Members of the Causeway Coast and Glens food network.

**Name:** Yolande Shannon  
**Telephone:** 07725 047403

**Email:** [yolande@thegourmetmallowcompany.co.uk](mailto:yolande@thegourmetmallowcompany.co.uk)  
**Website:** [www.thegourmetmallowcompany.co.uk](http://www.thegourmetmallowcompany.co.uk)

## La Dolce Via

Makers of Authentic Traditional Italian food including Fresh Pasta in a range of shapes, Pasta Sauces, Traditional and Vegetarian Lasagna. Taste the real Flavours of Southern Italy. Have an Italian night at home or join an Italian party with La Dolce Via produce

**Name:** Gaetano Bonora  
**Telephone:** 07453588401

**Email:** [gaetanobonora84@gmail.com](mailto:gaetanobonora84@gmail.com)  
**Facebook:** [www.facebook.com/ladolcevianni](http://www.facebook.com/ladolcevianni)

## Kennedy Bacon

Kennedy Bacon is a small artisan company who produce Award Winning Bacon and Gammons on their pig farm in Glenhordial in the hills above Omagh in Co Tyrone. Mervyn Kennedy is the owner and manager of the company. Mervyn has been involved in the rearing of pigs since early childhood. He has always been passionate about quality food and four years ago set about producing high end dry cured pork products. His aim was to produce these at an affordable price.

The meat is cured by hand and no water is added, our products are phosphate free with little shrinkage occurring. The real pork flavours emerge creating products with traditional tastes-bacon and gammons like they used to be!

**Name:** Mervyn Kennedy  
**Telephone:** 07818605689 / 02882242658

**Email:** [kennedybacon@hotmail.co.uk](mailto:kennedybacon@hotmail.co.uk)  
**Website:** [www.kennedybacon.co.uk](http://www.kennedybacon.co.uk)

## Tony's Griddle Goods

Tony Rogers with over 30 years' experience brings his wealth of knowledge to traditional Irish soda farl and potato bread. All hand made with a modern twist. Tony's Griddle Goods has been going for a year now and is going from strength to strength with a loyal customer base. Check out his flavoursome sodas such as sundried tomato and basil for a surprising taste that will have you hooked. Available at local artisan markets.

**Name:** Tony Rodgers  
**Telephone:** 07776204220

**Email:** [celebrations2011@hotmail.co.uk](mailto:celebrations2011@hotmail.co.uk)  
**Facebook:** [www.facebook.com/tonysgriddlegoods](http://www.facebook.com/tonysgriddlegoods)



## Cottage Garden Plants

Cottage Garden Plants offer a colourful and more unusual range of herbaceous perennial plants which come back each year. The plants are all locally grown in Northern Ireland and are beneficial to bees, butterflies and other pollinating insects. We love talking plants and advice is offered on all aspects of planting and tending your purchases!

**Name:** Lee White  
**Telephone:** 07808737890

**Email:** [leewhite174@btinternet.com](mailto:leewhite174@btinternet.com)

## TRADING ENQUIRIES



**This directory lists our current members.**

In and around the North Coast and Glens areas, our markets can be found on a rotating schedule in various locations. Some may only have 15 stalls, while others may have up to 50 depending on the size of the venue and event.

We offer trading opportunities to both members and casual traders if you're interested in finding out more about trading with us please contact us for more information. You can find a full list of our events and other useful information on our website

**[www.naturallynorthcoastandglens.co.uk](http://www.naturallynorthcoastandglens.co.uk)**

# CONTACT

Sign up for our newsletter via our website and follow us on social media to remain updated on our activities.



[www.naturallynorthcoastandglens.co.uk](http://www.naturallynorthcoastandglens.co.uk)



[twitter.com/NaturallyNCCG](https://twitter.com/NaturallyNCCG)



[www.facebook.com/NaturallyNorthCoastandGlens](https://www.facebook.com/NaturallyNorthCoastandGlens)



[naturallyncg](https://www.instagram.com/naturallyncg)



[info@naturallynorthcoastandglens.co.uk](mailto:info@naturallynorthcoastandglens.co.uk)



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LOTTERY FUNDED



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Causeway  
Coast & Glens  
Food Network  
Northern Ireland

@ccagfood

This project is supported by the Heart of the Glens Landscape Partnership Scheme, which is kindly funded by the Heritage Lottery Fund.