**THE CREAMERY CAN**

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**6 STEP TOUR**

The Creamery Can Coffee shop at Dundermot Farm was launched as an Économusée in December 2014 for their artisan ice cream business. The coffee shop and ice cream workshop are located on this small working farm in Glarryford in the Mid & East Antrim Borough Council area just off the busy A26 Ballymena to Ballymoney thoroughfare. Visitors to the coffee shop can choose from a wide range of authentic homemade food, cakes and ice cream.

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**1 WELCOME AREA**

Welcome to The Creamery Can Économusée - a working family farm with a coffee shop and ice cream workshop. The whole concept of The Creamery Can coffee shop was birthed out of a desire to take a love of home cooked food, enjoyed with friends and family, from the kitchen table to the wider community.

**2 THE WORKSHOPS**

Tour participants will have the opportunity to see the ice cream production area and to learn how our ice-creams and sorbets are made, as well as hearing more about our story as a family business. There is always opportunity for some hands-on participation and of course some sampling! The tours always finish in style with each of our guests enjoying a spectacular homemade ice-cream sundae.

**3 HISTORICAL FACTS**

Dundermot Farm on the Station Road in Glarryford, close to the Dundermot Mound was established around 1890. Originally it would have been a mixed farm of cows, pigs, hens, potatoes, flax for linen and possibly other crops. There is a very striking landmark on the farm which is known for miles. It is a Norman moose which is covered in beech trees and dates back to the 12th century.

**4 PRESENT DAY**

Hugh and Allyson purchased the house and farm in 1991. At that stage the farm buildings were quite run down from lack of use. The farm had been let out in conacre. They began the process to rebuild and renovate the farm, establishing a dairy herd of 70 cows in 1998. The farm then became organic in the summer of 2003 and has remained so ever since.

**5 DOCUMENTATION**

Whilst enjoying one of Hugh’s luxury ice-cream treats browse the publications and story boards dotted around the premises.

**6 RETAIL AREA**

Hugh is vehement about the fresh and natural ingredients which go into his ice-cream and sorbet recipes and the proof is in the taste. The velvety consistency makes it a delight on the tongue. As well as a wide range of homecooked and delicious food, cakes, traybakes and refreshments, the Creamery Can Coffee shop offers a seasonal selection of ice-cream.

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**The Économusée Experience**

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!

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**Artisans at work ÉCONOMUSÉE® | NORTHERN IRELAND**

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**The Creamery Can**

The Creamery Can 30 Station Road, Glarryford, Ballymena BT44 9RA

Opening Times

Tours by Appointment only

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**Visit www.economusee.eu**
Hugh is passionate about organic farming and his organic dairy herd; therefore, diversification seemed the natural progression.

Workshops can be booked in advance by private appointment. Contact Hugh on 077 204 64669 or email hugh.reid@hotmail.co.uk

Tours are available for parties of up to 30 people

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