

6 STEP TOUR

The Creamery Can Coffee shop at Dundermot Farm was launched as an Économusée in December 2019 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.

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 motte which is covered in beech trees and dates back to the 12th century.

4 PRESENT DAY

Hugh and Alyson purchased the house and farm in 1991. At that stage the farm outbuildings 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.



THE CREAMERY CAN

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

Opening Times
Tours by Appointment only



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



THE CREAMERY CAN



Artisans at work
ÉCONOMUSÉE® | NORTHERN IRELAND

www.economusee.eu

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!



Traditional Trade



Ice Cream dates back as far as 200BC and may have been first invented in China.

Because of the difficulty in procuring ice and sugar, ice cream was a luxury served at the table of the very wealthy including the European Royal families.



The Artisan and their Craft

The present owners of Dundermot Farm, Hugh and Alyson Reid established the dairy herd on the farm in May 1998.

After several years they decided to transition to organic farming eliminating chemical fertilizers and pesticides. The first organic milk was sold in September 2005.



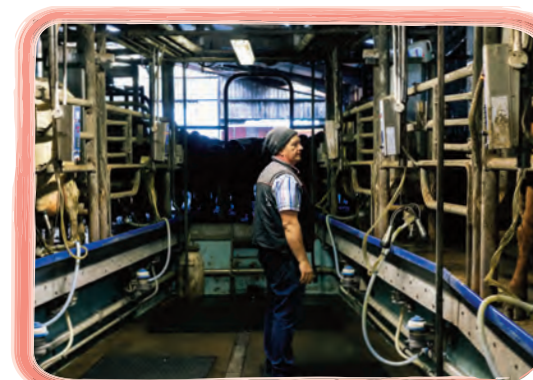
Ice cream production on the farm began in 2007. At that time Hugh and Alyson researched and trialled recipes to combine their organic milk and cream with other local ingredients such as locally produced fruit and berries.

All ice-cream is manufactured on the farm to the highest environmental and hygienic standards, using organic milk and cream from their own dairy herd.

The Inspiration



Hugh is passionate about organic farming and his organic dairy herd; therefore, diversification seemed the natural progression.



Our Workshops

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

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 our guests enjoying a spectacular homemade ice-cream sundae..