

ÉCONOMUSÉE® NETWORK SOCIETY

3rd International Conference

COMING TOGETHER
TO BUILD THE FUTURE

PROGRAM

October 20-23, 2024
Northern Ireland



Organized by

ENS | ÉCONOMUSÉE®
NETWORK
SOCIETY
PROMOTER OF THE EXPERIENCE  Artisans ET PARTENAIRES


CAUSEWAY COAST & GLENS
HERITAGE TRUST



As Presidents of the ÉCONOMUSÉE® Network Society (ENS) and the Causeway Coast & Glens Heritage Trust (CCGHT), we are delighted to invite you to the 3rd International Conference of the ENS. After more than seven years without having the opportunity to meet in “real life,” the 2020 conference being cancelled due to COVID-19, you can understand our enthusiasm in extending this invitation.

Our reunion will take place in Northern Ireland, under the theme of *Coming Together to Build the Future*. Sharing experiences and best practices, as well as discussing challenges and issues, will be on the agenda. Of course, a large part of the activities will be devoted to visiting network members in Northern Ireland.

The strength of a network is measured by its members' sense of belonging. We have the unique distinction of bringing together craft and bio-food artisans from different provinces, countries and territories under the same umbrella. This rich collection of cultures and traditional practices, which makes us unique, is based on a common denominator: showcasing our know-how and ensuring its preservation. Together, we will be preparing the future of the Artisans at work and establishing new business relationships to strengthen our ties and contribute to the vitality of our network.



Émilie Gaudreault
President, ENS
Délices du Lac-Saint-Jean
Jam maker: Wild Blueberry
ÉCONOMUSÉE®



Julie Taylor
Chair of the Board, CCGHT

CONFERENCE DAY 1

Monday, October 21

- 8:00 a.m.** Coach departs from Junction to Ramada by Wyndham Belfast City Centre 20 Talbot Street, Belfast BT1 2LD
- 8:45 a.m.** Arrival at Kings Road Café, Whitehead for refreshment
- 9:40 a.m.** Visit Gobbins Crafts, Jewellery Making ÉCONOMUSÉE®



The owner of Gobbins Crafts, Heather McFadden, is highly experienced in 3D design and silversmithing, having completed studies at the Belfast School of Art in Kilkenny and Copenhagen. Custom courses can be organized upon request, in addition to the regular workshops.

- 10:40 a.m.** Visit at Audrey Kyle Art, Watercolour Art ÉCONOMUSÉE®



In 2018, Audrey Kyle transformed an old stone barn on the edge of a cliff into her studio/gallery Audrey Kyle Art where she teaches and paints rural landscapes, country life and local folklore scenes featuring the Irish hare and lighthouses. All levels of painters are welcome to learn and practice watercolour techniques in a supportive setting with books and interpretation materials available.

- 12:15 p.m.** Welcome conference and lunch at Ballygally Castle Hotel
- 2:00 p.m.** Visit at Steensons Jewellers, Jewellery ÉCONOMUSÉE®



Steensons, led by jeweller Brona Steenson, the daughter of founders Bill and Christina Steenson, is renowned in Ireland for its contemporary design inspired by the natural landscape and characterized by an original approach to geometric shapes.

PRE-CONFERENCE

Sunday, October 20

- 6:00 to 7:30 p.m.** Introductory Event
Belfast City Bilingual Walking Tour

A chance to learn about the history of Belfast, its architecture and where to eat and drink.



3:30 p.m. Visit at Hot Milk Forge, Blacksmith ÉCONOMUSÉE®



Hot Milk Forge is a school based in the Glens of Antrim, founded by artist blacksmith Eamonn Higgins. He teaches traditional blacksmithing techniques and emphasizes the creative potential of steel through fire welding.

5:00 p.m. Arrival at Marine Hotel, Ballycastle

6:45 p.m. Walk from Marine Hotel to Ursa Minor, Bakery ÉCONOMUSÉE®, for supper at 7:00 p.m.



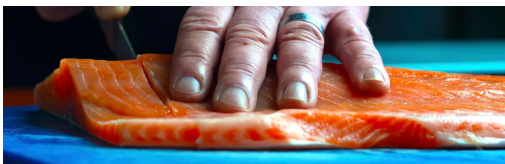
The Ursa Minor Bakehouse, run by self-taught baking enthusiasts Dara and Ciara O'hArtghaile, offers top-quality local products and has won the "Slow Food Bakery of the Year" prize for 2021-2023. To learn more about the bakery's history and traditional baking techniques, you can take a self-guided tour or book a guided tour or workshop.

9:00 to 11:00 p.m. Visit to local pub (individuals cover their own drink costs)

CONFERENCE DAY 2

Tuesday, October 22

9:00 a.m. Meet Ruairidh Morrison from North Coast Smokehouse, Smoking Food ÉCONOMUSÉE®, at Marine Hotel, Ballycastle



North Coast Smokehouse, a family-run business based in Ballycastle, specializes in naturally smoked local foods. Its flagship products include organic salmon, sea salt, pepper, rapeseed oil and dulce seaweed. Visitors can explore the traditional art of food smoking and learn about its history.

10:00 a.m. Coach pick up at Marine Hotel, Ballycastle

10:30 a.m. Tea and coffee at Fidela Coffee Roasters, Coffee Roaster ÉCONOMUSÉE®



Frank Portilla and Rachel Dillon founded Fidela Coffee Roasters after exploring Frank's family's coffee farms in Colombia. They returned to the north coast of Ireland in 2019 and started the business to support Colombian farmers and tell their stories. The business sells coffee, offers educational experiences and values sustainability, community and quality.

12:00 p.m. Visit at Chocolate Manor, Chocolate Maker ÉCONOMUSÉE®



The Chocolate Manor is an artisan chocolate maker in Castlerock, founded by Geri Martin. Starting in a family kitchen, it has grown through collaborations with 5-star restaurants and the support of a discerning public. The business specializes in handmade chocolates and offers chocolate-making workshops catering to different age groups and interests. In July 2020, the front area was transformed into a chocolate boutique and artisan food shop.

1:15 p.m. Lunch at Castlerock Golf Club

3:00 p.m. Visit at Brighter Gold Rapeseed Oil, Oilmill ÉCONOMUSÉE®



The Kane family has been farming for over 100 years in Myroe, Limavady. A sixth-generation farmer, Richard works the land at Broglasco Farm, while his wife Leona is responsible for the commercial side of the business. Under their leadership, the business has become one of the UK's best-loved suppliers of rapeseed oil.

5:00 p.m. Arrival at Marine Hotel, Ballycastle

6:45 to 7:20 p.m. Pre-dinner entertainment

7:45 p.m. Dinner with speakers

CONFERENCE DAY 3

Wednesday, October 23

8:00 a.m. Breakfast - Artisans meeting –
Coming Together to Build the Future

Artisans are invited to bring samples of their products and other promotional material to this session for business development opportunities.

9:40 to 9:50 a.m. Guests Check out

10:10 a.m. Visit at Broughgammon Farm
Goat Butchery ÉCONOMUSÉE®



The Coles established Broughgammon Farm in 2011 to showcase sustainable and regenerative farming in Northern Ireland. They specialize in rearing roan kids and calves for tender and flavourful meat. They offer educational experiences for visitors interested in ethical farming practices.

11:30 a.m. Giant's Causeway World Heritage Site visit

2:30 p.m. Late lunch at The Creamery Can,
Creamery ÉCONOMUSÉE®



The Creamery Can Café originated from one family's culinary passion, with Hugh, Alyson and their four daughters, all involved in the business. They work together in a renovated old barn, adding an authentic and rustic charm to the experience. Visitors can enjoy an allergy-friendly sweet and savoury menu and watch the entire process of hand-crafting original ice creams.

5:00 p.m. End of conference
Drop-off in Belfast

Lodging

Belfast: Participants are responsible for booking their own hotel rooms in a hotel of their choice. Cathedral Quarter is suggested.

Ballycastle: Participants are responsible for booking their own rooms at the Marine Hotel via reception@marinehotelballycastle.com with "Causeway Coast and Glens Monday, October 21 and Tuesday, October 22, 2024" quoted.

Cost: Single occupancy CA\$346 per room for 2 nights and 2 breakfasts

Registration and costs

Registration and payment will be open online from July 4, 2024. A notification with a link to the registration system will be available on artisansaloeuvre.com/en/events-ens/.

Registration fees of **CA\$395 + tx** for artisans and ENS partners include (non-artisans and non-ENS partners registration fees are **CA\$495 + tx**).

Registration costs include:

- Lunches on October 21, 22 and 23
- Dinners on October 21 and 22
- Tea and coffee breaks
- Artisans networking session and meeting
- ÉCONOMUSÉE® site visits
- Giant's Causeway World Heritage Site visit
- Coach transportation for the ÉCONOMUSÉE® site visits from Belfast and back

Not included:

Participants are responsible for their flights, travel to and from Northern Ireland (excluding the booked coach for ÉCONOMUSÉE® site visits) and their accommodation in Belfast and Ballycastle.

For more information

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