

The Cornwall County Magazine

CORNWALL LIFE

FOOD AND DRINK AWARDS 2010

The **Cornwall Life** Food & Drink Awards 2010 are being held at The Headland Hotel in Newquay on Tuesday 28 September 2010, where winners will be treated to a drinks reception and a three-course lunch, followed by an Awards Ceremony. We will be announcing the finalists in the November 2010 issue of **Cornwall Life**.

To whet your appetite, we asked some of the winners from the 2008 **Cornwall Life** Food & Drink Awards why they love Cornish produce and where they love to eat.

Lostwithiel Market – Best Farmers' Market

Joy Cheeseman (right) is from Lostwithiel Farmers' Market. "Since the 2008 *Cornwall Life* Food & Drink Awards we opened a shop called Taste Cornwall in Liskeard, which sells only local food and locally made skincare products. The shop celebrated its second birthday in February this year." We consider that Cornish produce is the best, sourced from local producers, whether on the land and in small fields, in the kitchen and in small quantities, or specialising in artisan products for the niche market."



Our favourite places to eat: "We prefer to eat amongst our friends, using the best ingredients Cornwall has to offer and ensuring that the skills of home cookery are alive and well to pass on to another generation."



Rosevine – Best Restaurant

Tim Brocklebank (left) is the owner of The Rosevine on the Roseland peninsula. "We love Cornish produce because it is the freshest. The warmer weather ripens fruit better than elsewhere. The clear waters produce seafood of the best quality refreshed by the Atlantic swells. The meats are tender and 'unstressed' and vegetables cared for by dedicated families."

Our favourite places to eat: "A romantic dinner at The Driftwood, Portscatho, a family Sunday lunch at The Plume of Feathers at Mitchell, or a BBQ with our friends on Porthcurnick Beach."

Polgoon Vineyard – Best Drinks Producer

John and Kim Coulson (right) are from Polgoon Vineyard near Penzance. Kim says: "We love Cornish produce because we are Cornish and are lucky to have some of the best producers of food and drink right on our doorstep. Why go anywhere else?"

Our favourite places to eat: "At home! John is a great cook and loves using local shops like Thornes for fruit and vegetables, Vivian Olds butchers, fish from Newlyn Port and the Cornish Hen Deli to make lovely meals at home for us all. We love our local pub, The Pirate Inn in Alverton, which serves good local food and has a lovely garden and wonderfully kept ale. For a treat, we would eat at the Porthminster Beach Café – it has sublime food and views."



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Roskilly's Ice Cream – Best Organic Product

Andy Phillips (right) is from Roskilly's Ltd, based in St Keverne on the Lizard peninsula. "I like high-quality premium food products that use natural or organic ingredients and Cornwall has a high proportion of these."

Our favourite places to eat: "Gyllyngvase Beach Café, Coast Café in St Ives and Porthmeor Beach Café, because they have outstanding beach and sea views, unrivalled anywhere in the world."



Trevilly Farm Shop – Best Food Producer

Gill and Keith Barrett (left) own Trevilly Farm Shop, based just outside Newquay. Gill says: "We love Cornish produce because it's local and fresh. Supporting local producers is putting money into the local economy. There is also a surprisingly wide variety of produce available from within the county – from international award-winning wines to world-famous clotted cream."

Our favourite places to eat: "At Saffron in Truro because it sources local produce wherever possible. The Headland Hotel in Newquay has great food and views, and Lewinnick Lodge in Newquay has consistently good food and a great atmosphere and the ocean view is fantastic."

Primrose Herd – Best Entrepreneur/Innovative Product

Sally Lugg (right) is from the Primrose Herd, which is based in Busveal, near Redruth. "We love Cornish produce because it is fresh, excellent value for money and this money stays within the county."

Our favourite places to eat: Saffron in Truro: the restaurant has one of the best chefs for using local producers and the chef does not rely on purchasing from a wholesaler. The menus and website give the diner full details of where the food they are eating has come from and, most important, is great to eat! The Norway Inn in Perran-ar-worthal near Truro supports local suppliers by personally sourcing products. The Star Inn at Vogue has been transformed: the Sunday lunches are excellent and the menu and specials board have a wide variety of choice.



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