

## **Copperfish Distillery**

As you may know we are seeking some funding from the Cornwall Council SPF fund to help us renovate the unit next to Quayside Fresh. We'd be grateful if Looe Town Council can add their support to a growing list of supporters.

Our project is the renovation of redundant harbour building and creation of a distillery visitor centre and school while developing the productivity by introducing equipment to increase scale and efficiency to enable the next step in growth.

The business is now in its sixth year and plans to expand by offering immersive experiences for locals, day visitors and tourists, bringing much needed footfall into Looe, particularly outside of the school holidays. As an active member of the Looe Tourism Ambassador Scheme we see this as contributing to the overall strategy to put Looe on the Food and Drink map of Cornwall, which will collectively benefit the businesses of Looe and generate more reasons to visit outside of the season. The visitor centre will create an attraction to the town that is not dependant on the weather and aims to enhance the towns food and drink specialities. In addition, the visitor space will be available for local events and meeting space. Further opportunities for weddings and business team meeting / team building experiences will also be pursued.

This plan is congruent with The Looe Neighbourhood Plan (March 2022) section 'Supporting economic development and employment: to safeguard and support the continuance of growth of industry, businesses, tourism, retail and leisure; using the towns key assets (maritime, commerce, heritage and culture and its essential character) to position Looe as a sustainable place to work and visit'.

The estimated weekly footfall in the town centre (as of June 2022) is only two thirds the average of a basket of 18 Cornish towns (source: Town and Place AI).

Furthermore, we wish to improve our efficiency within production. This will allow for greater sales and development of jobs. Part of the unit will be used for the fermentation process of production of rum and soon to launch whiskey style products. Our current process is inhibiting growth. Increasing our scale will allow us to produce more efficiently and reduce our cost to produce, making us more competitive and enabling access to more customers and markets. We also wish to generate solar power on the roof of the unit to power the centre and production activities to reduce environmental impact and improve our cost efficiency.

It is expected that this project when up to full scale will generate a minimum of 10 FTE (Full time equivalent) roles which will not be constrained to the periods of summer holidays.

Thank you for your support,

Kind regards

**Andy Walton**