

Penguins Go Local as Cornish Sardines Added to the Menu at Paradise Park

EDINBURGH, UNITED KINGDOM, August 12, 2026 /EINPresswire.com/ -- Penguins at Paradise Park in Cornwall are enjoying a taste of the local catch thanks to a switch to sardines caught just 10 miles away, replacing imported fish with a more sustainable Cornish alternative.

Sardines had been the dish of choice for the park's penguins until the local supplier of many years retired and a change was made to importing frozen sprats from the Netherlands.

But when local fisherman Tom Lambourn visited and overheard a keeper say the penguins loved sardines, he saw an opportunity to put a local solution in place.

Although stocks of sardines had been depleted where Humboldt's Penguins live wild, around Cornwall Tom knew they were available and that a regular supply could be arranged.

The idea was welcomed and the park will now take around two to three tonnes of Cornish sardines a year from Tom to feed its penguins, meaning the birds can enjoy a meal caught just 10 miles away rather than fish transported across Europe.

Tom said: "When I heard the penguins loved sardines but that the park thought they couldn't get them, I thought, 'Well, I might be able to help with that.'

seafish



Becky Waite, Head of Softbills at the park, during feeding time.

"It's great to see a local catch being used locally, and even better knowing that the penguins are clearly very happy with the arrangement.

"They've got excellent taste!"

There are currently 26 penguins at Paradise Park including famous old girl Spneb who at 38-years-old is believed to be the oldest Humboldt's Penguin in the world.

When she celebrated her birthday recently, she did so by enjoying her favourite dish – some Cornish sardines.

David Woolcock, Curator at Paradise Park said: "We're delighted to be sourcing sardines locally for our penguins.

"It's a great example of how a simple conversation can lead to a really positive change.

"The sardines are caught just a short distance away and the penguins absolutely love them."

Sardines are known as a tasty and nutritious dish for humans, they're full of omega-3 fatty acids, protein, vitamins B12 and D, calcium, magnesium, phosphorus, selenium, potassium, and zinc.

Gus Caslake, Seafish Industry Engagement Manager for South West England and Chair of the Cornish Sardine Management Association, added that sardines caught locally are sustainable and meet the highest quality standards so can be enjoyed by humans and our feathered friends for a long time to come.

He said: "This is a brilliant example of a local catch staying local, reducing the need to transport



A penguin entering the water with a mouthful of sardine.



David Woolcock from Paradise Park, Tom Lambourn, skipper of the Lyonesse, with Gus Caslake from Seafish.

fish long distances and showcasing the quality of the Cornish sardine.

"Cornish sardines are Marine Stewardship Council certified which verifies seafood has come from a fishery which meets strict environmental benchmarks and is fully traceable throughout the supply chain.

"With sardines being primarily for human consumption, this means people can be confident they are eating the highest quality, sustainable and healthy seafood from UK waters."

Those visiting the park to see the penguins can now also enjoy a new information board, created in partnership with Cornish sardine fishermen, which has been installed next to their pool.

The board features even more fun facts about the health and other benefits of feeding the penguins with the locally caught sardines.

For more information visit [Paradise Park Wildlife Sanctuary Cornwall and JungleBarn Play](#) and [Cornish Sardines Management Association](#).

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NOTES TO EDITORS

Please find attached a selection of photos for use with this release also.

Please also find a link here [Fresh Sardines For Hungry Penguins!](#) to a YouTube video created to support the campaign.

I really hope you find this release of interest and if there is anything else I can do please let me know.

Thanks.

About Seafish



Tom Lambourn, skipper of the Lyonesse at a visit in Paradise Park 2026.

Seafish is here to give the UK seafood sectors the support they need to be successful today and be resilient to future change.

We're a non-departmental public body (NDPB) set up by the Fisheries Act 1981. Our sponsors are the Department for Environment, Food and Rural Affairs (Defra) and the Scottish, Welsh and Northern Irish devolved administrations. We are funded by a levy on the first sale of seafood in the UK.

Using our unique, non-competitive position we work in partnership with businesses, governments and scientists to achieve positive impacts for the UK seafood sectors.

We are focused on supporting three outcomes for the UK seafood sectors:

- A safe and skilled workforce
- Smoother and expanding seafood trade
- A resilient supply chain

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