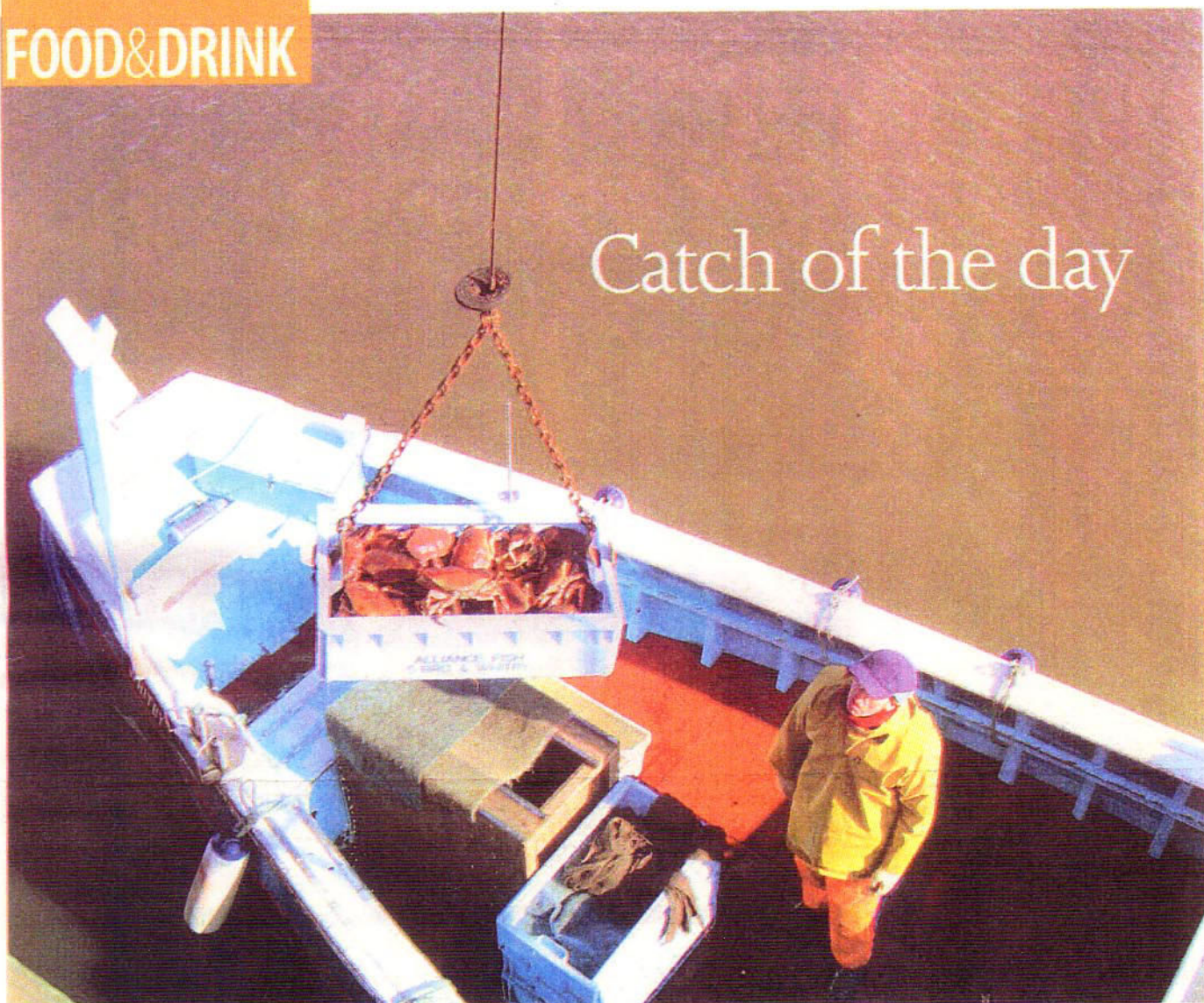


Catch of the day



Chef Richard Fox continues his culinary tour of Yorkshire and follows the quality food trail from source to serving dish. He also took the pictures



My mate Nick has come up trumps again: Whitby crabs, Saddleback pigs and a bull breeding barman (try saying that after a few) are just a taste of what's in store over the next few hours.

The logistics are a 200-mile incursion into the most feral parts of the Yorkshire countryside before a 3pm rendezvous with bar and beef. Just to give the whole thing an added edge, I've assembled a brace of

chefs who won't be fobbed off by below par produce – or beer. And so it was on a miserable February morning that Dave Hunter, head chef of Harrogate's Sous La Table; Tom Reid, sous chef at The Hotel Du Vin, and I, shuffled off York station for a rendezvous with the great and the good.

In spite of the god-uneearthly hour, spirits are high as Nick gives us the low down of where we're going and what we can expect to see. But just

half-an-hour into the journey, disaster strikes and our afternoon appointment is already in serious jeopardy: the North Yorkshire Moors are veiled in a thick blanket of impenetrable fog.

Thoughts of fresh crab, saddleback pork belly and pints of "2 pints" at the Star Inn at Harome are becoming the stuff of fantasy. Eventually, however, we emerge from the murky heights into blue sky and the exquisite vista of Whitby harbour

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