



Malton's reputation for its excellent food and drink offering earned it the reputation of 'Yorkshire's Food Capital'. Indeed it was Antonio Carluccio, godfather of Italian cuisine, who having visited the town several times first coined the phrase. Malton's emergence as a food town can be explained by the abundance of amazing produce right on its doorstep and by some of the most productive and varied farmland in the country. The Malton area includes rare breed cattle and pigs, the famous Ginger Pig Farm is only a matter of miles away, along with lobster and crab in huge numbers, grouse, pheasant, partridge and venison from the North York Moors, cheese-makers, artisan bakers, chutneys, breweries, Yorkshire spirits and much, much more. Malton even has Britain's most northerly commercial vineyard in the UK just a stone's throw away.

Add to this the famous annual Food Lovers Festival, the monthly Food Markets, Talbot Hotel with James Martin Restaurant, the 'Made In Malton' project and the best food shops in Yorkshire.

Malton is proud to call itself Yorkshire's Food Capital and has big plans for the future!

Malton Cookery School opened for business on Friday 16 May 2014, details about courses can be found on www.maltoncookeryschool.co.uk

Malton Food Lovers Festival took place on Saturday 24 and Sunday 25 May 2014. The dates for 2015's Food Lovers Festival are Saturday 23 and Sunday 24 May.

The Malton Monthly Food Markets in 2014 take place on the following Saturdays: 8 March, 12 April, 14 June, 12 July, 9 August, 13 September, 11 October, 8 November, 13 December.

www.maltonyorkshire.co.uk

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