

RIOGORDO

UNIQUE PROVINCIAL TOURIST FEAST

El Paso Play

The end of March or beginning of April.

Friday and Saturday of Holy Week.

This Feast was declared of National tourist Interest in 1996. It date s back to the XVII century when 'El Paso', or Holy Week Float, was put on in the porch of Riogordo's church in the form of three 'pregones' or speeches. Using this and later writings, the text that is used today was written in 1951.

Over five hundred local inhabitants take part in this religious spectacle on Good Friday and on Saturday. Mount Calvary and buildings from Christ's times are reconstructed with attention to detail to give the portrayal of the story even greater splendor.

The play lasts three hours and is divided into two parts: Jesus' public ministry and the Passion itself.



Day of the Snail 🐌

Last Sunday in May

One of the specialties of Riogordo's cooking is the snail cooked in its juice. For several years now, the town has paid tribute to this simple dish with a feast that has been declared a Provincial Feast of Interest to Tourists.

At the end of May, Riogordo invites everyone who goes to the town to taste this unique dish cooked in the local way. A feast is organized and lasts all day; apart from the gastronomic interest, there is also a parade by street musicians, groups of choirs and dancers, folk groups and bands.

The local inhabitants make everyone welcome. The town also has an important Ethnographic Museum where visitors can see examples of local customs, organized around the Mediterranean's main products: bread, wine and oil.

OTHER FEASTS OF INTEREST TO TOURISTS

FERI Festival

One week before Holy Week

This Festival of Music and Theatre has been organized in Riogordo since 1999. The musical part is programmed for the week before Holy Week and ends then. The plays are staged in the summertime as part of the Cultural Summer activities, where there are events every weekend as from July.

May Fair

27 to the 29

The May Fair coincides with the Day of the Snail. It dates back to the old Cattle Fair which is no longer held and which has been substituted by events related to the animal world. The most important event is the horse show which has been held since 2000.

Amongst the events there is motocross, falconry, theater, rambling, children's games and exhibitions

of birds of prey. The big day is Sunday, when the Day of the Snail is held.

Río del Cante Flamenco Festival

14 August

This is a festival that attracts famous flamenco artists.

August Fair in honor of the Patron Saint

15 to the 18 August

The traditional August fair is held in Riogordo in honor of its patron saints, the Virgin of Grace and Saint San Jacinto. A dance is organized in the precincts of the Municipal Pool every year; music is provided by a live band and a famous artist. There are a number of educational, cultural and leisure activities organized during these days. The activities in the town square on the 15 August are worth attending.

Feast of the Lamp or Night of the Lights

7 September

Riogordo celebrates its traditional Feast of the Lamp or Night of the Lights with a walk around the town where people can see the numerous dolls created for the occasion; there is a prize for the best three. The typical aspect about the feast is the bonfires.

During the day there is music, regional dancing, workshops and children's entertainment in Plaza de la Constitución. ■



SNAILS

Ingredients:

vinegar, aniseed, chili, pepper, or spices for snails, salt, dried orange peel.

Cleaning: The snails are placed in a deep dish and water is added so they expel any dirt. Then, they are washed in vinegar and salt, the dirt is taken away and more water salt and vinegar are added to wash once again. This carries on until they cease to expel mucus.

METHOD OF PREPARATION:

Once they are clean, the snails are left in water in the dish where they will be cooked, so the flesh comes out. After a while and when the

flesh is out, they are placed on a low heat so they do not hide. After a first boiling, the heat is turned up and this continues until they stop expelling froth.

A bouquet garni of aniseed, chili and pepper, or spices for snails, is added to the dish once the snails are clean, along with salt to taste; they are cooked until tender. A short while before the end of the cooking, the orange peel is added. After a couple more minutes, they are ready for eating!!

FEASTS & FESTIVALS

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FEASTS OF INTEREST
TO TOURISTS

