

# EL BORGE

## UNIQUE PROVINCIAL TOURIST FEAST

### Day of the Raisin 🍇

Third Sunday in September

Thousands meet up in mid-September to celebrate the famous Day of the Raisin in the picturesque white village of El Borge.

In the morning, while many visitors arrive and walk round the village, there are demonstrations in the streets of traditional agricultural skills such as threshing with mules, the collection and sifting of raisins and the carrying of grapes in baskets which the gatherers carry on their heads. Visitors are given bags with typical products and use the opportunity to taste the sweet and dry wines and fresh grapes, as well as the fried breadcrumbs offered by the Town Hall.

There are performances all day long in the village square. In the afternoon, a well-known personality from the world of show business, culture or politics offers

the traditional Festivities' speech; among the things that follow it is worth highlighting the awarding of the Axarquía's Journalist of the Year Prize, which is highly valued by all the journalists of the region. The feast continues in the evening with Andalusian music.



## OTHER FEASTS OF INTEREST TO TOURISTS

**Carnivals**

End of February

Among the activities associated with the carnival there are the traditional fancy dress parades and the street musicians which comment ironically on how we have behaved throughout the past year.

**Feast of Saint Gabriel**

End of March or beginning of April

These feasts coincide with the end of Holy Week and Easter Monday. The start is announced by the peeling of bells, shots and fireworks. These are three happy days when the inhabitants of El Borge bid farewell to winter and welcome spring.

**Pilgrimage of Saint Mark**

25 April

One of the deeply-rooted traditions in the town is the so-called 'sanmarqueo'. On Saint Mark's day, groups

of friends and family spend the day in the countryside enjoying nature.

**Pilgrimage of Saint Isidro**

15 May

This feast has its origins in agriculture. The inhabitants take the statue of saint Isidro through the streets of the town until they get to the venue for the pilgrimage. There are a large number of pilgrims who have spent the night there. There are games and a paella competition. ■



### RABBIT IN MUSCATEL WINE

#### Ingredients:

1 kilo of rabbit, cubed, 50 ml. of virgin olive oil, 1 onion, 1 carrot, 2 cloves of garlic, 100 grams of cherries, 30 grams of muscatel raisins, 600 grams of beef stock, 150 grams of muscatel wine, 100 grams of fresh spring onions, a pinch of fresh thyme, salt and pepper.

#### METHOD OF PREPARATION:

1.- Seal the rabbit pieces in a frying pan with a plug of olive oil until lightly Golden. Set aside.  
2.- Meanwhile, finely chop the onion, carrot, garlic and brown in oil in a casserole until tender.

3.- Add the rabbit, the wine, the stock, the raisins and the cherries. Slowly cook for 20 minutes.

4.- Add the spring onions and cook for a further 15 minutes.

5.- Check, Season and serve with the dried fruit and spring onions.

# FEASTS & FESTIVALS

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