

COLMENAR

UNIQUE PROVINCIAL TOURIST FEAST

Feast of Cold Meats and Must 🍷

The weekend following the Constitution Bank Holiday, usually the 14 December.

Colmenar is famous for its cold meats, which are at the centre of one of the most important meat industries in the province. It is also famous for the production of high quality, sweet and dry grape juice.

During December, Colmenar opens its Doors to visitors who come for the Feast of Cold Meats and Must; the Town Hall and local producers organize a program of activities including a unique Competition in the Making of Cold Meats, where specialists carry out their work in front of the general public.

There is always a stall dedicated to the activity which has given its name to the town, beekeeping, because of the large number of 'colmenas' or bee hives that existed in the area years ago.



As part of the program of activities there is flamenco, folk music, dancing, band displays and Workshops for children. There is also a free tapas route where visitors can taste typical tapas from Colmenar.

However, the most important aspect of the festivity is the chance of tasting the best locally produced cold meats and musts.

OTHER FEASTS OF INTEREST TO TOURISTS

Feast of the Virgin of Candlemas and Saint Blas 2 February

This is the patron feast of the town and is highly symbolic due to the candles and bonfires.

There are numerous religious and festive events during the week, culminating on the Sunday with a folk or flamenco mass. After this, there is a procession with the statues of the Virgin of Candlemas and of Saint Blas; the procession stops in front of the houses of

people who are ill. Although the feast is celebrated on the 2 February, the procession is delayed until the first Sunday in February if the 2 February is mid-week.

Apart from religious services, there are other activities such as children's competitions, workshops, street musicians, sports competitions, concerts, plays and a fireworks and music display that is unique to the province and which exceeds 30,000 watts in sound and over two kilos of gunpowder.

Holy Week End of March, beginning of April

The traditional Holy Week religious floats are popular as they wind through Colmenar's streets accompanied by the devout inhabitants. The highlight is Good Friday. That day there is a procession with the statues of the Virgin of Dolores and of Jesus of Nazareth carried by women.

Day of la Pipa

2 May

On this feast day the townspeople go out to eat to the countryside. Here they have the famous pie which is typical this day and which is a bread roll in the shape of a Chicken and stuffed with hard-boiled eggs. The food also includes a barbeque and paella. There is dancing and singing, as well as riddles and puzzles. This way those present have a whale of a time, or 'se lo pasan pipa', hence the name of the day.

Pilgrimage

First weekend in May

After the celebration of the Day of la Pipa, and two months alter the procession of the Candlemas, there takes place a procession from Colmenar to the Hills of Malaga. The aim is to celebrate a two-day pilgrimage, with Entertainment provided by an orchestra which plays in a large tent erected for the occasion and where different performances take place. There is a folk feast in the shrine and folk musicians and a

choir go round the streets of the town. There is also a horse race.

Midsummer Night's Open air Dance

24 June

On Midsummer Night's Eve there is a 'juas' competition, dolls made of rags and brambles which are burned at midnight. The evening continues with an open air dance with Entertainment provided by an orchestra, games and fancy dress competitions for everyone.

August Fair

11 to 15 August

During the day there are many activities: games, dancing, foam parties, children's programs, cultural events. In the evening, the town square is the venue for all the activity. All this is preceded by the Matagallar Festival, a music event which has been held for the past thirteen years and which has attracted famous, outstanding groups. The sponsors provide drinks at special prices. All money collected goes to charity. ■



PORK LOIN IN LARD

Ingredients:

1 kilo of pork loin, 1 kilo of iberico lard, salt and ground black pepper.

For the marinade:

6 cloves of garlic, 2 bay leaves, 4 teaspoons of dried oregano, 4 teaspoons of sweet paprika, 100 ml. of wine vinegar, 1 teaspoon of salt, 10 grams of pepper.

METHOD OF PREPARATION:

- 1.- Take the fat off the pork and cut into thick 4 centimeter dice. Season and put to one side
- 2.- Prepare the marinade, mixing the peeled gar-

lic with the bay leaves, the oregano, the paprika, the salt, the pepper and the vinegar. Put to one side.

3.- In an earthenware pot, heat the lard with the pork until the former has melted completely. Add the marinade and cook for 35 minutes, or until the meat is tender.

4.- Place in an airtight container and allow to cool completely. Keep in the fridge until it is served.



FEASTS & FESTIVALS

AXARQUÍA · COSTA DEL SOL TOURIST GUIDE

UNIQUE PROVINCIAL
TOURIST FEAST

FEASTS OF INTEREST
TO TOURISTS



Plan de Dinamización
del Producto Turístico
Axarquía



malaga.es diputación
desarrollo y promoción territorial
turismo