

Spanish Culture & Cuisine

"Tigernuts and Horchata Tour"

*A day excursion to El Museu d'Història de València
and La Huerta de València*

Thursday 24th May 2018

El Museu d'Història de València is located in the old water station that used to supply the city, built in 1850. Made entirely from brick, it represents one of the most attractive examples of 19th-century industrial architecture, with a total of 250 columns. This many faceted museum features archaeological, pictorial, documentary, photographic and virtual exhibitions. It deals with the important events that have forged the history of the region, revealing the cultures and customs that have shaped its present-day identity. There is a valuable collection of works of art, archaeological objects, scientific instruments, books and costumes. Visitors can immerse themselves in the atmosphere of each era, get to know important historical figures and see what life was like in years gone by.



Our excursion will then continue to *La Huerta de València* where one of the local market gardens - *Horta Viva* - will give us a *Tigernuts and Horchata Tour*. The history of the tiger nut goes back about 4,000 years to Ancient Egypt. The Arabs brought it to Spain in the 8th century, considering it to have a delicate flavour serving to make a drink they called chufa milk which was the base for today's *horchata de chufas*. It was in the 13th century that the crop spread to the Mediterranean area within today's

Valencian Community and had become a favoured drink for its refreshing and nutritious properties.



The group will be divided into two and during the tour we will learn the whole cycle from tigernut to the horchata, from planting, through the fields of tigernuts, to the drying building, after which everyone will be invited to try a fresh **horchata and fartón** (like a sweet bar-shaped sponge cake).



Following the tour we will make our way to **Port Saplaya**, nick-named "Little Venice", where we will have lunch at the **Restaurante Port Saplaya Mauricio's Beach**.



MENU

Primero

Ensalada Valenciana a compartir cada 4 personas

Patatas bravas a compartir cada 4 personas

Mejillones al vapor para compartir para cada 4 personas

Segundo

Paella Valenciana o Paella de verduras por personas

Postre

Degustacion de postres a compartir cada 4 personas

El menu incluido:

Una copa de vino (tinto / blanco / rosado) o una copa de cerveza por personas

Pan, Agua y café por persona

Programme

- 08.00 hrs: Departure from Interiors, Jávea port (opposite side of the road); refreshments stop en route.
- 10.00 hrs: Free time at *El Museu d'Història de València* (entrance included).
- 11.00 hrs: Re-board coach and travel to *Horta Viva*.
- 12.00 hrs: *Tigernuts and Horchata Tour*.
- 13.30 hrs: Departure for Port Saplaya.
- 14.00 hrs: Lunch at *Restaurante Port Saplaya Mauricio's Beach*.
- 16.00 hrs: Photographic opportunity at "Little Venice"
- 16.30 hrs: Re-board our coach for return to Jávea
- 18.30 hrs: Approx. arrival at Interiors, Jávea port.

Price: €35 pp which includes entrance to *El Museu d'Història de València*, guided tour and tasting at *Horta Viva*, 3 course lunch with wine/beer as detailed, coach and gratuities.

Booking for this event will commence at 09:00 on Saturday 17th February via email, with payment due at the Parador meeting on Wednesday 28th February or before by bank transfer using the bank ref. HORCHATA plus your name (please send a copy to us via email). It is not necessary to choose your menu on booking - we will email everyone booked on the trip for their choice of main course nearer the time.

Group Leaders: Angela Chantry & Tony Dearie

