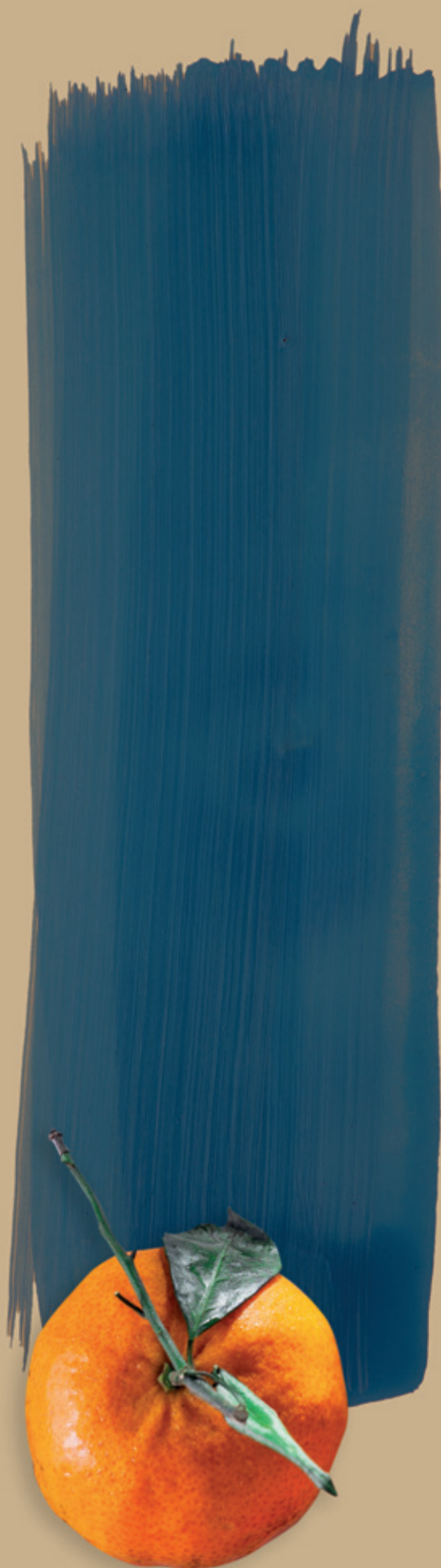


CREATIVE TOURISM IN THE ALGARVE

Catalogue of Craft&Food
activities



ALGARVE
CRAFT
& FOOD

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ALGARVE SKILLS AND — FLAVOURS —

The Algarve offers an outstanding wealth of native agri-food products, gastronomy and handicrafts. To share these traditional skills and flavours with the world, various creative tourism programmes have been developed that allow visitors to the region, both from Portugal and abroad, to experience this incredibly valuable historical and cultural heritage for themselves, helping us to keep it alive. This active exchange between local communities and visitors through artistic, creative and gastronomic activities is in keeping with the new dynamics of socially and environmentally responsible tourism, enhancing and promoting the region's resources.

This Creative Tourism Catalogue was created for the ALGARVE CRAFT & FOOD project - Create | Experiment | Internationalise, organised in partnership with the Algarve Tourism Board, Tertúlia Algarvia – Centre for Knowledge of Culture and Traditional Algarve Gastronomy, and QRER – Cooperative for the Development of Low Density Territories, with the support of the aspiring Geoparque Algarvensis. The principal goal is to stimulate the development and internationalisation of cultural and creative industries based on Algarve handicrafts and local agri-food produce.

Come and try this Algarve!

HANDICRAFT ACTIVITIES

PLACE MAT MADE — WITH — RIVERSIDE PLANTS

The Algarve's endemic plant materials have ancestrally been used for multiple purposes drawing on ingenious techniques suited to the intended purpose. Rudimentary equipment or support tools are commonly used in handiwork of this nature. A "stone loom" is used to create the mats, which were used to dry fruits. It consists of a hanging beam supported by two racks, on which small bundles of fibre (in this case, the cattail) are placed, and four stones serve as bobbins to weave the strands together.

This is a dynamic and straightforward activity, in which the participant will get the chance to weave a small place mat.



Loulé, Alte
or other locations
considered



All year round



Participants	Duration	Languages	Price	Additional information	Booking
Min. 1 person Max. 8 people	1:30h	Portuguese English Spanish	Available on request (from €25)*	This activity is not open to children unless accompanied by a family member	48 hours in advance

* Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in the price: workshop + piece

PROGRAMME

- **Background** on the mat-making tradition.
- **Explanation** on how the material is prepared and the use of bobbins to interweave the strands.
- Marking of **measurements on the loom**.
- **Making** of the mat by the participants.
- **Finishing** the piece.



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CERAMICS — WORKSHOP —

Almond blossom dish

Pottery is a versatile artform which lends itself to the production of both utilitarian and decorative pieces. Various stages are involved, amongst them modelling and painting, all manually executed, giving room for the maker's creative expression.

Lília Lopes has dedicated over 20 years to this activity and enjoys welcoming people to her atelier and passing on her passion for pottery.

This activity takes inspiration from regional fruits and consists of modelling and painting a small dish in the shape of an almond blossom.



Silves
S. B. Messines
or other locations considered



All year round



Participants	Duration	Languages	Price	Additional information	Booking
Min. 1 person Max. 8 people	1:30h	Portuguese English Spanish	Available on request (from €60)*	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place. Included in the price: workshop + piece in bisque. Sending of the piece to the client following the workshop.

PROGRAMME

- **Presentation** of the atelier and the activity.
- **Modelling** a bowl using the ball technique.
- **Painting** a piece in bisque.



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POTTERY — WORKSHOP —

Pottery using a wheel

The potter's wheel has a magic to it that attracts people of all ages and backgrounds. At this workshop you'll meet a local ceramicist from the outskirts of the city of Silves who will welcome you to their studio set in a garden and share the art of modelling clay pieces on a wheel.



Silves



All year round



Participants	Duration	Languages	Price	Additional information	Booking
Min. 4 people Max. 6 people*	3h From 2 pm to 5 pm	Portuguese English	Available on request (from €60)**	Each participant may take home a finished piece with a design similar to the ceramicist's***	48 hours in advance

*Exclusive sessions, or activities for fewer than four people are possible with prices available on request.

**Approximate price per person subject to change depending on the number of participants and where the activity will take place.

***The piece of art created by the participants will not be ready by the end of the experience. In order to receive the piece, there will be additional postage costs.

PROGRAMME

- **Demonstration of how to make various pieces** using the potter's wheel and a brief tutorial on technique.
- **Hand modelling** a piece in clay, to get to know the basic techniques.
- **Modelling** a piece on the potter's wheel.
- **Light snack with local products** and a visit to the ceramicist's exhibition.



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CANE — WORKSHOP —

Canister

Participants will learn the ancestral art of working with cane and the possibilities that it offers as a raw material to create useful objects related to local food products. During this two-hour activity, participants will make a canister for storing aromatic herbs, salt or other precious mementos of this experience.



Loulé

or other locations considered



All year round



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 8 people	1:30h	Portuguese English Spanish	Available on request (from €27)	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in the price: workshop + piece

PROGRAMME

- **Information** on the importance of plant material in meeting needs associated with activities in the rural world.
- **Summary** of the activity.
- **Sawing** and preparing the cane.
- **Fitting the cork.**
- **Adding the string.**
- **Sanding** and finishing.



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CANE — WORKSHOP —

Cane mini-beakers

Participants will learn the ancestral art of working with cane and the possibilities that it offers as a raw material to create useful objects related to local food products. Participants will make cane mini-beakers, which were often used for tastings.



Fonte da Benémola
or other locations considered



All year round



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 8 people	1:30h	Portuguese English Spanish	Available on request (from €25)	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in the price: workshop + piece

PROGRAMME

- **Information** on the importance of plant material in meeting needs associated with activities in the rural world.
- **Summary** of the activity.
- **Sawing** and preparing the cane.
- **Sanding** and finishing.



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PORTUGUESE —AZULEJO (TILE)— WORKSHOP

Azulejaria, or Portuguese ornamental tile painting, is a traditional Portuguese art that is hundreds of years old. It is very widespread across the Algarve region, particularly in the application of a Portuguese tile technique resembling Maiolica.

For this activity, participants will get the chance to try their hand at painting a Portuguese *azulejo* (tile) in cobalt blue hues using the traditional technique. They may choose a design on the day. Designs to choose from include traditional Portuguese motifs (bird, ship, Portuguese guitar, flower) or motifs related to the Algarve (orange blossom branch and orange details).



Silves
S. B. Messines



All year round



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 8 people	1:30h	Portuguese English Spanish	Available on request (from €60)	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place. Included in the price: workshop + piece in bisque. (Pieces will be sent to participants following the workshop.)

PROGRAMME

- **Presentation of the atelier** and the activity.
- **Brief history** on the *azulejo* tradition.
- **Choice of motif for the *azulejo***: replicas of *azulejos* from the eighteenth century, for the so-called “*azulejo avulso*” or “one-off tile” or motifs with an orange theme.
- **Making the stencil**: drawing the design on tracing paper, then perforating.
- **Transferring the drawing** onto the *azulejo* using a charcoal “doll”.
- **Painting the design onto the *azulejo***, using high fire paints in cobalt blue colours.



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CERAMICS — WORKSHOP —

Bowl in the shape of an orange

Pottery is a versatile artform which lends itself to the production of both utilitarian and decorative pieces. Various stages are involved, amongst them modelling and painting, all manually executed, giving room for the maker's creative expression.

Lília Lopes has dedicated over 20 years to this activity and enjoys welcoming people to her atelier and passing on her passion for pottery.

This activity takes its inspiration from regional fruits and consists of modelling and painting a bowl to look like a halved orange.



Silves
S.B. Messines
or other locations considered



All year round



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 8 people	1:30h	Portuguese English Spanish	Available on request (from €60)	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place. Included in the price: workshop + piece in bisque. (Pieces will be sent to participants following the workshop.)

PROGRAMME

- **Presentation** of the atelier and the activity.
- **Modelling** a bowl using the ball technique.
- **Painting** a piece in bisque.



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CANE BASKETRY WORKSHOP

Canes have been a primary raw material in Algarve basketry for centuries, particularly in the Lower Guadiana area. Various types of basket, hamper or pannier, or other containers woven in cane are made using this technique. With the support of a master artisan, participants will learn to weave a small basket.



Faro
Tertúlia Algarvia



All year round



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 4 people	2:30h	Portuguese English Spanish	Available on request (from €31)	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in the price: workshop + piece

PROGRAMME

- **Introduction** to the tradition of cane basketry.
- **Demonstration** on preparation of the cane.
- **Weaving** a basket.
- **Edging and finishing.**



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CREATIVE EXPERIENCE

— USING ESPARTO —

In the transitional area of the Algarve countryside known as the “Barrocal”, it was common practice to make things out of esparto grass, interlacing this wild plant to produce various kinds of baskets, ropes and other pieces used in rural chores and fishing. In the twentieth century, the village of Alte in the municipality of Loulé became a small production centre of pieces made with this plant fibre. This is reflected in the names of its streets.

The fibre can be prepared and interwoven in various ways depending on what it is that you want to make. With this activity, we begin with the “trena”, in a simple plait, which will be rolled and sewn around so as to create a useful and original drinks coaster.



Loulé

or other locations considered



All year round



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 6 people	2h	Portuguese English Spanish	Available on request (from €37)	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in the price: workshop + piece

PROGRAMME

- **Introduction** to the esparto tradition, techniques and materials.
- **Making the “trena”**.
- **Sewing** the “trena” to make a coaster.
- **Finishing the piece**.



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WORKING — WITH — PALM

Since ancient times, the Mediterranean dwarf palm, a plant that is indigenous to southern Portugal, has been used to make practical items for the kitchen and rural life. In this activity, participants can get hands-on with the palm-weaving tradition and make a “cedoira”, the name given to a trivet, or a tablemat.



Loulé
or other locations considered



All year round



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 6 people	2:30h	Portuguese English Spanish	Available on request (from €33)	This activity is not open to children unless accompanied by a family member	48 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in the price: workshop + Meal with drink + piece

PROGRAMME

- **Information on the importance of plant material** in meeting needs associated with activities in the rural world.
- **Preparing the palm** and making "baracinha", a palm leaf rope.
- **Weaving** using the palm-weaving technique.
- **Finishing** the piece.



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GASTRONOMY ACTIVITIES

VINEGAR — TASTING —

Fateixa - fruit and vegetable-based vinegars.

Vinegars produced with the appreciation and promotion of fruits, vegetables and aromatic herbs from the Algarve region in mind, with huge potential to produce unique products.

The vinegars are produced using fruits selected at their ideal level of ripeness, through one of the oldest production methods, known as the “Orleans” method. This is a slow and traditional process for making vinegar. Due to the presence of residual alcohol, which encourages the development of esters and other volatile chemicals, this technique enables the creation of a final product that has distinctive organoleptic properties. Acetification takes place in oak barrels that have been prepared for this purpose. The vinegars resulting from this process have a very intense aromatic component and a clear appearance with the presence of some sediment and a complexity of various flavours, allowing for a large variety of uses.



Algoz

or other locations considered



All year round

By appointment only



Participants	Duration	Languages	Price**	Additional information	Booking
Min. 2 people Max. 8* people	2h	Portuguese English Spanish	Available on request (from €25/per person)	Ages 18 and over	48-72 hours in advance

* Maximum number of participants can vary up to 15 people, depending on where the tasting takes place.

**Included in the price: tasting of 4 dishes and drinks.



PROGRAMME

- **Reception of participants** with a welcome drink. A “shrub” (drink) made with seasonal fruits and an appropriate fruit-based vinegar.
- **Explanation of the vinegar production process**, presentation of the production area and stroll through the farm, brief introduction to the fruits and herbs present in our products.
- **Pairing** of a vinegar with a salad using seasonal fruit and vegetables.
- **Brief demonstration** on the uses of vinegars. Brief introduction to the correct way to taste vinegars.
- **Serving of fish ceviche** (e.g. mackerel, red onion, chilli, persimmon, grapefruit, apple) marinated in fruit vinegar. Approach to local products and their selection for the production of vinegars (ingredients may vary according to season)
- **Serving of meats**, marinated in/seasoned with vinegar, served with sweet potato chips.
- **Finishes with a dessert**: Seasonal fruit, flambéed in a vinegar reduction.

FACILITATOR / OPERATOR

David M. C.E. Santo/ Fateixa Vinagres

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CATAPLANA WITH EVERYTHING: FROM MARKET — TO TABLE —

Its origins date back to time immemorial, and today it is one of the Algarve's most iconic symbols. It is thought that it appeared here as a result of Northern African influences and the Arab occupation of the Algarve for over 500 years. The renowned Moroccan "tagine", although traditionally made in ceramics, uses the same kind of sealed steaming to cook the ingredients that was subsequently adopted for use with the *cataplana*.

Another hypothesis, given the similarities, is that the original idea was inspired by the bivalves of the Ria Formosa. Not least because bivalves are one of the most typical ingredients in *cataplana*.

The characteristics of this cooking recipient mean that there are a great variety of recipes for this dish, to delight both the senses and the heart.

Throughout this experience, participants will be introduced to the full potential of the *cataplana* – a true ambassador of Algarve gastronomy. They will visit a traditional market, discover stories and local products, learn to make their own fish and shellfish *cataplana* and enjoy the fruits of their labour.



Begins:
Faro Municipal Market

Ends:
Tertúlia Algarvia



All year round
Mon to Sat. from 10:30h-14:30h



Participants	Duration	Languages	Price	Additional information	Booking
Min. 1 person Max. 36 people	4 hours	Portuguese English Spanish	Available on request (from €93 per person)*	Children between the ages of 5 and 12 may take part, as long as they are accompanied by an adult	72 hours in advance

*Includes lunch consisting of starters, the *cataplana* prepared during the class, dessert, drinks, a complimentary apron and a certificate of participation.



PROGRAMME

- **Visit to Faro Municipal Market** to buy the ingredients to make the *cataplana*.
- **Screening of a video** about *cataplana*.
- **Cooking class**, during which participants will learn to cook the traditional Algarve fish and shellfish *cataplana*.
- **Full meal** (drinks included).
- **Visit to the regional products shop** at Tertúlia Algarvia.

OPERATOR

Tertúlia Algarvia - The Chef (can change)
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TIBORNA AND XARÉM: FROM KITCHEN — TO TABLE —

Traditionally, the best *tiborna* was that made on kneading day, made with fresh bread, just out of the oven. More common *tibornas* were made with bread toasted on the embers. Nowadays *tibornas* are made all year round but, until very recently, this was a practice exclusive to autumn, as it was related to tasting the new olive oil.

“You can make *xarém* with whatever you like”: this is a phrase which can frequently be heard in the Algarve and that perfectly sums up the versatile nature of *xarém* (also known as “maize porridge”). From plain *xarém*, to *xarém* with sardines, cockles, wedge clams, simple fried bread, with chickpeas, shellfish, pork crackling or even with honey.

The possibilities are endless and depend mostly on the season, the foods available, family eating habits and which meal of the day it’s for. In this culinary experience, participants will learn to make an Algarve-style *tiborna* and *xarém* with cockles and prawns.



Tertúlia Algarvia, Faro



All year round
Mon to Sat. 11:30h or 18:30h
Booking required



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 36 people	3 hours	Portuguese English Spanish	Available on request (from €73 per person)*	Children between the ages of 5 and 12 may take part, as long as they are accompanied by an adult	72 hours in advance

*Meal included consisting of the traditional Algarve *tiborna* and *xarém* with cockles and prawns made in the class, dessert, drinks, a complimentary apron and a certificate of participation.

PROGRAMME

- **Conversation** on the role of the *tiborna* and *xarém* in Algarve gastronomy.
- **Screening of a video** about *xarém*.
- **Cooking class**, during which participants will learn how to make an Algarve-style *tiborna* and *xarém* with cockles and prawns.
- **Full meal** (drinks included).
- **Visit to the regional products shop** at Tertúlia Algarvia.



OPERATOR

Tertúlia Algarvia
The Chef (can change)

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A COUNTRYSIDE — EXPERIENCE —

Figs

A day spent in a small village in the midst of the Caldeirão Mountains, surrounded by stunning scenery, where you can enjoy the unique experience of learning the traditional methods of preserving and drying figs, as well as preparing some of the traditional sweets made using this fruit.



Serro da Janela Hostel
Sarnadas, Loulé



Available
from October to April



Participants	Duration	Languages	Price	Additional information	Booking
Min. 6 people Max. 12 people	3 hours Starts at 10 am	Portuguese English Spanish	Available on request (from €95 per person)	Children between the ages of 6 and 12 may take part, as long as they are accompanied by an adult	96 hours in advance

* Included in price: Workshop + Lunch. The products resulting from the activity will be used for a tasting with Tôr wine and the rest will be distributed amongst the participants.

PROGRAMME

- **Welcoming of participants** and presentation of the activity.
- **Preparing the figs.**
- **Preparing the almonds.**
- **Working the figs** with the almonds.
- **Making fig paste.**
- **Short walk** in Aldeia das Sarnadas and its history.
- **Lunch.**



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A COUNTRYSIDE — EXPERIENCE —

Artisan mountain bread

A day spent in a small village in the midst of the Caldeirão Mountains, surrounded by stunning scenery, where you can enjoy the unique experience of learning how to make bread using the ancestral techniques of the wood-fired oven.



Cerro da Janela Hostel
Sarnadas, Loulé



Available
from October to April



Participants	Duration	Languages	Price	Additional information	Booking
Min. 6 people Max. 12 people	3 hours Starts at 10 am	Portuguese English Spanish	Available on request (from €85 per person)	Children between the ages of 6 and 12 may take part, as long as they are accompanied by an adult	96 hours in advance

* Included in price: Workshop + Lunch. The products resulting from the activity will be used for a tasting with Tôr wine and the rest will be distributed amongst the participants.

PROGRAMME

- **Welcome** and a short history of the bread.
- **Preparing the flour** and kneading.
- **Preparing the oven.**
- **Leaving the bread** to rise.
- **Preparing the bread** for the oven.
- **Putting the bread** in the oven.
- **Removing the bread from** the oven.
- **Short walk** in Aldeia das Sarnadas and its history.
- **Lunch.**



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A DAY — AT — ZAMBUJAL

Zambujal is a small village in the municipality of Alcoutim. It has been our family homestead for many generations and is where our company name stems from. Our business purpose is the rearing and production of pork and pork products. We use an extensive farming system to rear pigs for the production of Iberian pork products such as sausages, hams and an infinite number of smoked and salted products, making sure to use the whole animal.

Additionally, to promote our products and later because our customers and the market demanded it, we began to host tastings, lunches and dinners for groups, by reservation. Almost all of the ingredients used to make the meals are produced at Zambujal, including the meat, processed meats, wine, produce from our vegetable gardens, herbs from our river banks, traditional sweets, and *aguardente* (local brandy) from "next door." An abundance of flavours and textures that are unique thanks to the quality of their authenticity.

In summer we make the most of our outdoor space, but on the long cold winter nights, our distiller, which works on the next batch of *aguardente*, creates a warm and cosy ambience. Meals usually finish up with a guided tour of our facilities, which allows guests to learn about the way our products are made, with chats and explanations on processes that almost all of us know a little bit about, given that pigs have been an integral part of mountain traditions since ancient times...



Zambujal, Alcoutim



All year round

Subject to change depending on weather conditions



PROGRAMMES

1

Guided tour of our facilities with a tasting of our products.

Participants

Min. 4 people
Max. 12 people

Duration

10-11 am
4-5 pm

Price

Available on request (from €20 per person)

2

Lunch and guided tour of our facilities (all included).

Participants

Min. 6 people
Max. 20 people

Duration

12.30 pm - 2.30 pm

Price

Available on request (from €40 per person)

3

Lunch and visit to the animal enclosure, and guided tour of our facilities.

Participants

Min. 6 people
Max. 12 people

Duration

11 am - 2.30 pm

Price

Available on request (from €50 per person)

4

Practical workshop introduction to carving *presunto* (dry-cured ham) with tasting.

Participants

Min. 6 people
Max. 10 people

Duration

4 pm - 6 pm

Price

Available on request (from €30 per person)

General Conditions

Languages

Portuguese / English
Spanish

Booking

48 hours
in advance



OPERATOR

Feito no Zambujal Lda.

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POPULAR ALGARVE — SWEETS — AND CREATIVITY

Doce Fino (marzipan shapes) a millennium of Heritage & Tradition

At the beginning of the 20th century, the tree occupying most Algarve farmland was the almond tree, which became a regional symbol over the centuries. It represents beauty, creation, transience and longing.

Its fruit, the almond, is one of the main ingredients in Algarve confectionery and its most distinctive element. The most famous of regional confectionery made with almonds are the marzipan shapes known locally as *doce fino*. This millennial art is one of the most vibrant and active popular cultures in Portugal. The variations of *doce fino* produced by confectioners' hands are limited only by their imaginations. In this workshop, we'll present the various types, themes and varieties of *doce fino* as well as looking at the existing relationship between local everyday life, festivities and the development of this artform.

In this gastronomic and artistic activity, participants will be able to get their hands busy and model figures in a similar way to clay; learn the basics of the gastronomic technique with the guidance of a local confectioner, and learn some of the different techniques used in painting the sweets. The activity ends with tea and a tasting of the cakes made.



Silves – DOÇARIA DO SUL



All year round

Except August, September and the first two weeks of January.



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 4 people Max. 16 people	1:30h	Portuguese English Spanish	Available on request (from €75 per person)	Ideal for families	72 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in price: Workshop + meal with drink + marzipan shape ou sweet.

PROGRAMME

- **Introduction** to the local historical context.
- **Information** about the ingredients and the process of making the sweets.
- **Modelling** the shapes.
- **Painting.**
- **Tasting.**



FACILITATOR

Alexandra Santos
Doçaria do Sul

The activity may be led by
different confectioners

OPERATOR

Cooperativa QRER

Tel.: (+351) 925 390 939

info@qrer.pt

POPULAR ALGARVE — SWEETS — AND CREATIVITY

“From the mountains of China to portokal” The orange: a story of globalisation and the power of words

In times gone by, oranges were used to decorate Christmas trees in the Algarve, highlighting the significance of this citrus fruit to the region's culture. The aim of this workshop is to build storytelling around a product.

We will explore how stories develop identities that represent places and products and determine people's perception of places. We will show participants the historical and cultural importance of this fruit with a visit to a region where the orange is king.

Touted as the "orange capital", the municipality of Silves boasts some of the best orange groves. We'll have the opportunity to visit a family-owned orange grove in the city and to make the famous *torta de laranja* or "orange roll".



Silves – Mediaeval Bridge – Horta Grande and DOÇARIA DO SUL



All year round
Except August, September and October, and the first two weeks of January.



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 3 people Max. 16 people	2:30h	Portuguese English	Available on request (from €65 per person)	Ideal for active creatives, people interested in artistic activities and local culture, makers	72 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in price: Workshop + meal with drink + piece.

PROGRAMME

- **Visit** to a family-owned orange grove.
- **Making** orange juice or lemonade.
- **Introduction** to the concept of storytelling.
- Local cake making **workshop** (orange or lemon roll).
- **Tasting.**



FACILITATORS

Alexandra Santos - Doçaria do Sul
Helena Mourinho - Horta Grande

The activity may be led by
different confectioners

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POPULAR ALGARVE

SWEETS

AND CREATIVITY

Figs and a thousand other inventions

In his Chorography of the Kingdom of the Algarve (1577), Friar João de São José records: "Anything and everything was made with figs": "cheeses made from these figs, decorated with almonds, the top adorned with a thousand embellishments and another thousand creative designs that these women conceive of each day...". The fig tree, of great importance to the regional economy, fed the poor and created fortunes.

Starting from the thousands of ways of combining figs and almonds, participants will create sweets made with these ingredients, fashioning shapes that recall the diverse heritage and peoples that have inhabited this region: stars, flowers, circles, animals...

In a fun-filled pastry class led by a local confectioner, we will learn how to work the figs with the almonds while enjoying a cup of tea and a regional liqueur.



**Silves – Entrance to the market -
DOÇARIA DO SUL**



Afternoon

Timings to be agreed when booking.
Except August and September



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 2 people Max. 12 people	1:30h	Portuguese English	Available on request (from €60 per person)	Ideal for families	72 hours in advance

*Approximate price per person subject to change depending on the number of participants and where the activity will take place.
Included in price: Workshop + meal with drink.

PROGRAMME

- **Purchase of figs** at the local market.
- **Introduction** to the local historical context.
- **Information** about the ingredients and the process of making the sweets.
- **Modelling** the shapes.
- **Tasting.**



FACILITATOR

Alexandra Santos
Doçaria do Sul

The activity may be led by
different confectioners

OPERATOR

Cooperativa QRER

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GUIDED TOUR — AND — WINE TASTING WITH TAPAS

During this guided tour participants will learn about the history of our family, who are from the village of Tôr, and the steps involved in wine-making. With views over the transitional area of the Algarve countryside known as the “Barrocal”, we round off the tour with a tasting of four of our wines, our homemade bread with olive oil, and a board of cheeses, *chouriço* (traditional Portuguese sausage) and *presunto* (raw cured ham). We want you to leave having enjoyed a small taste of our customs and our most genuine delicacies in a serene and family-like communal setting.



Loulé

Estrada EM525, Aldeia da Tôr,
Morgado da Tôr, 8100-397 Loulé



All year round from 10 am to 7 pm

We close during the first week
in January and on the 25th of
December, and are only open in
the morning on the 24th and 31st
of December.



Participants	Duration	Languages	Price*	Additional information	Booking
Min. 1 person Max. 40 people	2:30h	Portuguese English French (on request)	Available on request (from €23 per person)	Children between the ages of 6 and 12 may take part, as long as they are accompanied by an adult	2 hours in advance

*Included in price: Guided tour of the winery + Tasting of 4 wines: 2 classic wines, 1 Bravíssimo wine, 1 Madeirinha wine + 1 board of cheese, chouriço sausage and presunto ham.

PROGRAMME

- **Welcoming** the participants.
- **Guided tour** of the winery.
- **Wine tasting and tapas.**



AVAILABLE

June-September:

English:

Mon-Fri: 11 am and 2.30 pm

Sat-Sun: 11 am

Portuguese:

Mon-Fri: 11 am

Sat-Sun: 11.30 am

October-May:

English:

Mon-Sun: 11 am and 2.30 pm

Portuguese:

Mon-Sun: 4 pm

OPERATOR

Quinta da Tôr

Tel.: (+351) 968 427 271


geral@quintadator.com

SUGGESTIONS
FOR
ACTIVITY COMBINATIONS

SUGGESTIONS — FOR — ACTIVITY COMBINATIONS

Cane Basketry Workshop	Ceramics Workshop (orange-shaped bowl)	Ceramics Workshop (almond blossom dish)	Cane Workshop (cane mini-beakers)	Cane Workshop (canister)	CRAFT ■ FOOD
					the orange: a story of globalisation and the power of words
					Cataplana with everything: from market to table
					Vinegar Tasting
					marzipan shapes - a millennium of heritage and tradition
					figs and a thousand other inventions
					Tiborna and Xarém: from kitchen to table
					A day at Zambujal
					A Countryside Experience (figs)
					A Countryside Experience (artisan mountain bread)
					Guided Tour and Wine Tasting with Tapas

SUGGESTIONS — FOR — ACTIVITY COMBINATIONS

Portuguese Azulejo Workshop	Working with Palm	Creative Experience using Esparto	Placemat made with Riverside Plants	Pottery Workshop (pottery using a wheel)	CRAFT  FOOD
					the orange: a story of globalisation and the power of words
					Cataplana with everything: from market to table
					Vinegar Tasting
					marzipan shapes - a millennium of heritage and tradition
					figs and a thousand other inventions
					Tiborna and Xarém: from kitchen to table
					A day at Zambujal
					A Countryside Experience (figs)
					A Countryside Experience (artisan mountain bread)
					Guided Tour and Wine Tasting with Tapas

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COOPERATIVA PARA O DESENVOLVIMENTO
DOS TERRITÓRIOS DE BAIXA DENSIDADE



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