

VALENCIAN PELOTA (BALL)

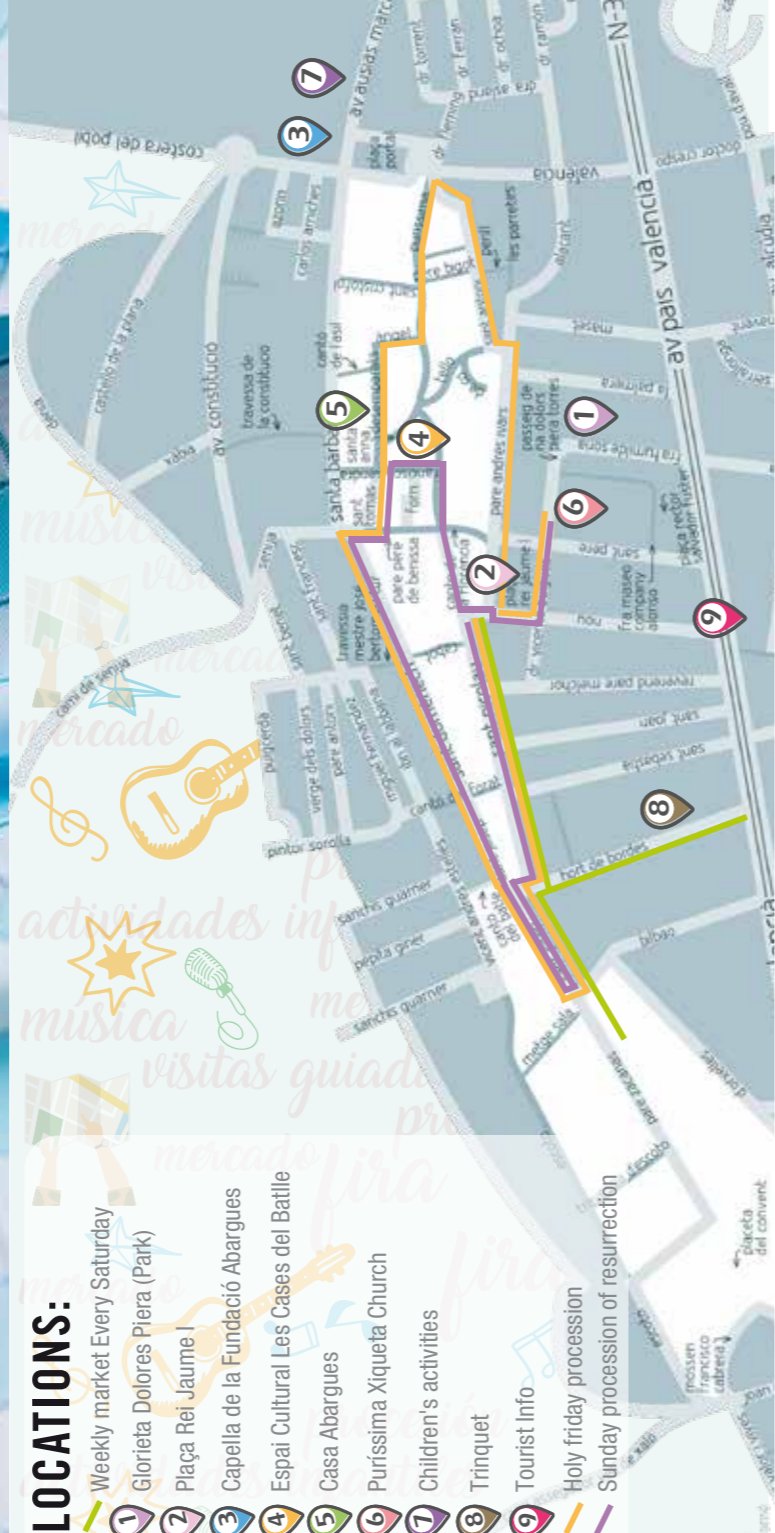


Valencian pelota is the characteristic ball game of the people of Valencia where two players or teams compete, head to head, at throwing a ball using their hands, under specific rules, depending on the mode. Although it is normally just known as *Joc de Pilota*, it is named *Pelota valenciana* (Valencian ball) in order to distinguish it from other variants, such as the Basque ball game, which is normally played against a wall. This generic name is used for an entire series of variants that are different to one another depending on the ball used to play, the playing enclosure and the province that the games are played in. Apart from *frontón* (pelota court with a wall), all the variants of *pelota Valenciana* are characterized by having players facing one another, separated by a rope or lines on the ground and they have to hit the ball with their hands (which will have special protection depending on the type of ball). In general, it is possible to play in the street (*Galotxa*, *Llargues* and *Raspall variants*), or in a *trinquet* (*Escala i corda* "stairs and rope" and *Raspall*).

In both the variants played in a *trinquet* as well as those played in the street, there are characteristics that will be very striking for people seeing it for the first time, such as the direct participation of the crowd in the game, as the area occupied by the attending public is also the playing area, and it is also very strategic. The names of the players, depending on their position on the playing area, are: *Reste*, *mitger* and *punter*. The scoring of the games: *Quinze* (fifteen), *Trenta* (thirty), *Val i joc* (game) and especially the presence of the *marxadors* (score keeper) who, in addition to being referees, also act as bookmakers, *les travesses*. All of this creates a unique atmosphere that is worth discovering if you get the chance.

LOCATIONS:

- 1 Weekly market Every Saturday
- 2 Glorieta Dolores Plera (Park)
- 3 Plaça Rei Jaume I
- 4 Capella de la Fundació Abarques
- 5 Espai Cultural Les Cases del Batlle
- 6 Casa Abarques
- 7 Puríssima Xiqueta Church
- 8 Children's activities
- 9 Trinquet
- 10 Tourist Info
- 11 Holy Friday procession
- 12 Sunday procession of resurrection



Creama
c/ Escoto, 72
03720 Benissa
Tel. 965 732 100

Espai Cultural Les Cases del Batlle
c/ Puríssima, 38
03720 Benissa
Tel. 965 731 313



Tourist Info Benissa
Avda. Pais Valencià, 97
03720 Benissa
Tel. 965 732 225 | 627 307 511
E-mail: turismo@ajbenissa.es
@benissaturisme

Tourist Info Benissa Playa
Avda. de la Marina, 307
03720 Benissa
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Travel by Benibus
Consult the timetables at:
www.benissa.net/benibus



VIU LA PASQUA A BENISSA

FROM 12 TO 26 APRIL 2019



www.benissa.es

#PascuaBenissa #DiscoverBenissa

*This programme is subject to possible changes.

FRIDAY 12th APRIL

20:00 h **CONCERT** of the *Societat Lirica i Musical de Benissa* in the Centre d'Art Taller d'Ivars (Plaça Germans Ivars, 3-5)

SATURDAY 13th APRIL

20:00 h **MUSIC PARADE.**
21:00 h **OPENING SPEECH** in the Puríssima Xiqueta Church.
24:00 h **MUSIC BAND La Tribu.** Plaça Rei Jaume I.

SUNDAY 14th APRIL

PALM SUNDAY
11:30 h **BLESSING of the palms** in the Convent and Procession to the Puríssima Xiqueta Parish.
17:30 h **VALENCIAN PELOTA GAME** in the Trinquet.
Price: 8 € - Pensioners: 7 €
Under 16 years old: free.

MONDAY 15th APRIL

17:00 h - 19:00 h **EASTER GUIDED VISIT**
Sensory visit through the Historical Centre of Benissa in Spanish.
Make your own Mona de Pascua (traditional pastry topped with boiled eggs) and discover our medieval village.
Dulcipan Bakery (max: 20 people)
Starting point: Plaça Rei Jaume I. **Price:** 2 €
Registration: Until 10:00h. of the same day in
TouristInfo Benissa: 965 732 225
turismo@ajbenissa.es

19:30 h and 20:30 h **INDOOR MUSIC**
Cycle of micro concerts in singular spaces.
Chamber Miniatures of Baroque Galante (baroque flute & clef) by Agustino Cirillo, (traverso baroque) and Eva Martínez (clef).
Place: Chapel of the Fundación Abargues. Plaça Portal, 4. **Capacity:** 50 people.
Entry will not be allowed after the start of the concert.

TUESDAY 16th APRIL

17:00 h - 19:00 h **EASTER GUIDED VISIT**
Sensory visit through the Historical Centre of Benissa in Spanish.
Make your own Mona de Pascua (traditional pastry topped with boiled eggs) and discover our medieval village.
Navarro Bakery (max: 20 people)
Starting point: Plaça Rei Jaume I. **Price:** 2 €
Registration: Until 10:00h. of the same day in
TouristInfo Benissa: 965 732 225
turismo@ajbenissa.es

WEDNESDAY 17th APRIL

17:00 h - 19:00 h **EASTER GUIDED VISIT**
Sensory visit through the Historical Centre of Benissa in English.
Make your own Mona de Pascua (traditional pastry topped with boiled eggs) and discover our medieval village.
Padesucre Cafe (max: 10 people)
Starting point: Plaça Rei Jaume I. **Precio:** 2 €
Registration: Until 10:00h. of the same day in
TouristInfo Benissa: 965 732 225
turismo@ajbenissa.es

19:30 h and 20:30 h
19:30h. and 20:30h. **INDOOR**
Cycle of micro concerts in singular spaces.
A trip with harp by Úrsula Segarra
Place: Casa Abargues. C/ Desemparats, 7
Capacity: 30 personas.
Entry will not be allowed after the start of the concert.

FRIDAY 19th APRIL

20:30 h **GOOD FRIDAY.** Procession of the Holy Burial.

SUNDAY 21st APRIL

13:00 h **EASTER SUNDAY.**
Procession of the Meeting.

CHILDREN'S ACTIVITIES "LA MONA DE PASQUA"

Place: Casal de Asociaciones. Av. Ausiàs March, 3
Aimed at children between 3 and 12 years old.
Limited places. Price 1 activity: 9 € (All: 34 €)
Options: GuEarly care from 08:00h. to 09:00h. and Lunch service to 14:00h
Workshops:
Thursday, 18th. CREEM NATURA. (CREATING NATURE)
Tuesday, 23th. ESGRAFIADO ARTÍSTICO Y HUEVOS DE PASCUA. (ARTISTIC SGRAFFITO AND EASTER EGGS)
Wednesday, 24th. 3 EN RAYA DE PASCUA. (EASTER TICK-TACK-TOE)
Thursday, 25th. EXCURS. DE PASCUA. (EASTER EXCURSION)
Friday, 26th. FESTIVAL COUNTRY DE PASCUA. (EASTER COUNTRY FESTIVAL)
Inscripciones: TAKATUKA hasta el 10 de abril.
Tel.: 965 270 564. Email: direccion@takatuka.es



RECIPE OF DE MONA DE PASCUA

(EASTER PASTRY)

Ingredients for 4 people:
900 g sugar for the dough
100 g sugar for sprinkling
200 g baker's yeast
1/4 l oil
3 Kg strong flour (baker's)
3/4 l water
12 eggs
Zest of two lemons

Preparation

1. Spread the flour out on a smooth surface to form two piles with a hollow in the centre of each of them. Add the sugar into the hollow of one of them, and the yeast into the hollow of the other.
2. Divide the water between both in order to break down the ingredients well. Mix the two mounds and knead them. Add the eggs, the lemon zest and continue to knead. Gradually add the oil.
3. Keep working it until you obtain a fine and elastic dough. Allow the mixture to rest until it rises, keeping it covered up in a warm place. Then leave it on a table on which you have spread a white cloth. Separate portions from the dough and knead (work the dough with your fists) to form the monas (pastries). Place each of them onto greased paper. Make a cross-shaped cut on the top using a knife. For the MONA DE PASCUA (Easter pastry), the preparation method is the same, but it is kneaded to have a more stretched shape. Brush them with egg, sprinkle with sugar and place a raw egg in the centre. Cut two strips of dough and cross them over the egg. Bake at a low temperature for half an hour.