



1



2



3

## CATARROJA

Catarroja, so close to Valencia, is one of the towns with most preserved traditions. Catarroja takes care of vegetable gardens, marshlands, and the rice fields of the Albufera Natural Park; as well as it takes care of the traditional Valencian cuisine.

Apart from the route that we provide, this place has much more to offer:

### Nature

- Albufera Natural Park
- Catarroja Port

### Monuments

- Chapel of Santa Ana **1**
- Stone bridge (13th century)
- Vivanco House Palace **2**
- Church of San Miguel **3**

### Festivities

- Moors and Christians
- *Cant de la Carxofa* (mass and procession)
- Fallas

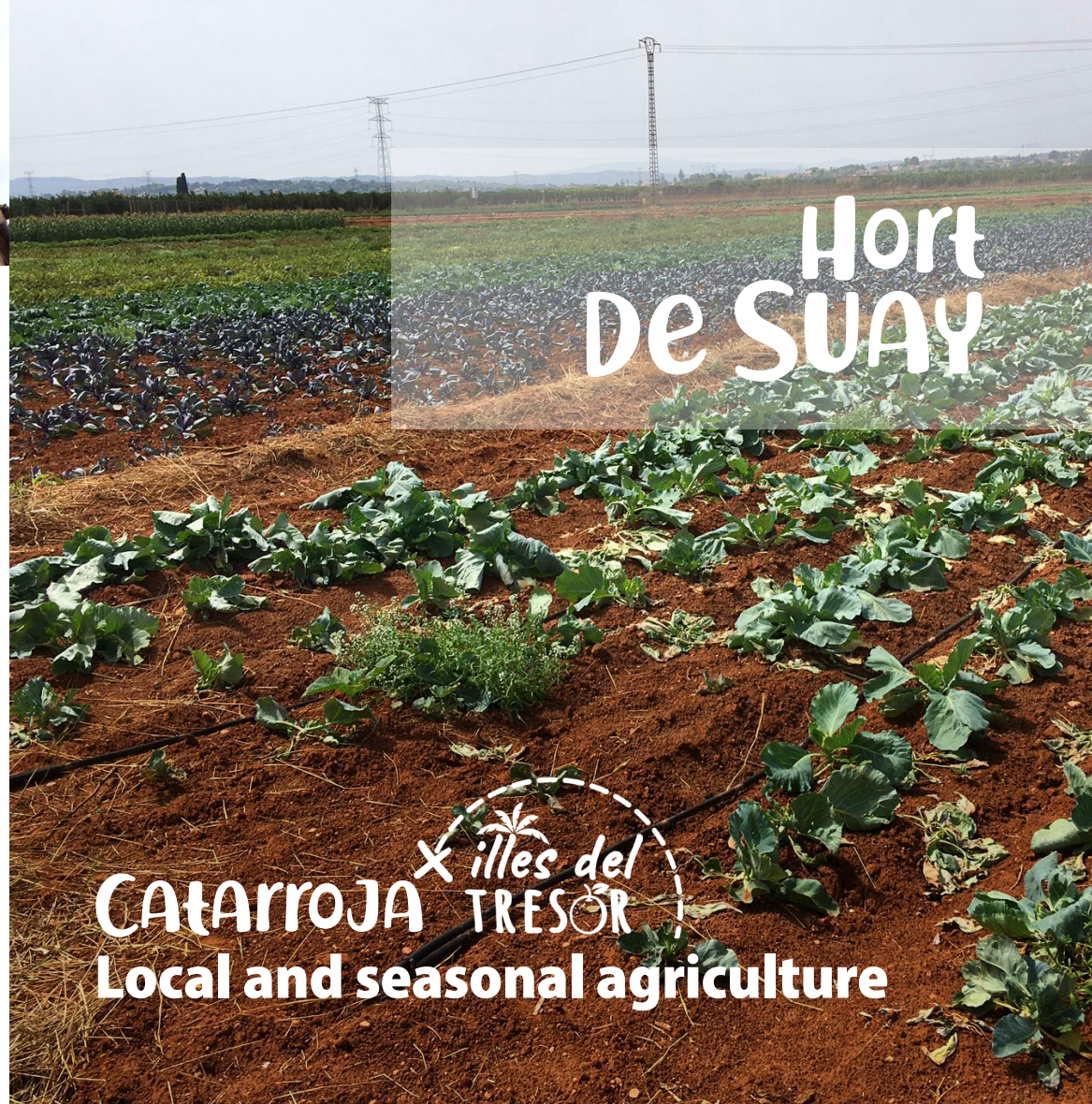
### Cuisine

- *All i pebre* (European eel and potatoes).  
"Catarroja, Cuna de l'allipebre" (*Catarroja, cradle of all i pebre*) is a registered brand.
- Paella
- *Arròs amb fesols i naps* (rice with beans and turnips)
- Black rice

In collaboration with:



saifrese



# Hort DE SUAY

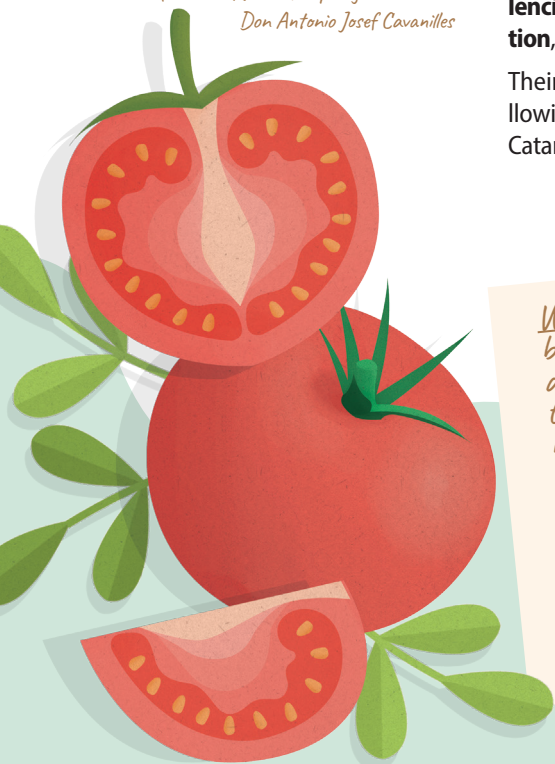
illes del  
**CATARROJA TRESOR**  
Local and seasonal agriculture





*In this place there are 1100 "hanegadas" of vegetable gardens, as beautiful and fertile as those by the walls of the capital: being irrigated by the waters of Turia and by part of those from the Rambleta spring...*

*Don Antonio Josef Cavanilles*



## Saifresc

Fermin Salcedo, Julio Quilis and Francisco Barat are three agricultural engineers and "**llauradors de mercat**" (**market farmers**) as they like to be called. They joined forces in 2011 to create the Project Saifresc.

They are ecological farmers located in the **historical Valencian Orchard**, heirs of **handmade culture and tradition**, and of ecological farming techniques.

Their production fields are distributed among the following towns of the Valencian Orchard: Alcácer, Albal, Catarroja, Manises and Borbotó.

*We will visit their vegetable gardens guided by Fermin, Julio or Francisco, as they talk about the agroecological techniques that they use, the crop rotation and the biodiversity of the cropped and wild landscapes. To recharge midway, they will offer us a small tasting of the seasonal products in the Saifresc storehouse. Moreover, anyone who wishes can also buy some of their products to make our kitchens more colorful and tasteful.*



## CATARROJA

Local and seasonal agriculture



We will begin the route by meeting at Realón metro station, from where we will head towards one of our treasure islands, a 124 m<sup>2</sup> vegetable garden from Saifresc in Alcácer: **Hort de Suay**.

1. Hort de Suay (Saifresc)
2. Chapel of Santa Ana
3. Saifresc storehouse
4. Vivanco House Palace
5. Municipal Market
6. Church of San Miguel

We will continue the route passing by the **Chapel of Santa Ana** (14th century), where there is a small picnic and bar area. We won't stay long, as we are awaited in **Saifresc storehouse** to receive a little tasting of the seasonal products. There, we will also learn about the tools traditionally used in the vegetable gardens of Valencia.

At the end, we will head towards the town center of Catarroja, where we will visit the **Vivanco House Palace** – the current city hall-, the **Municipal Market** and the **Church of San Miguel**.

For those who want more, they can also visit Catarroja's port and the Alfubera Natural Park.