



CÁCERES AWAITS, FROM 7 TO 9 MARCH



Caceres will be the hosting city of our next Congress, echoing the proposal of our new delegate in Extremadura, who at the end of the Congress in La Rioja 2011 offered his home city as alternative for an onward convention.

The important heritage, cultural, historical and artistic value of Cáceres has been recognized by several awards, among which we can find: **UNESCO World Heritage City**, and Third Monumental Group of Europe. Cáceres is integrated into touristic networks such as the Group of Cities Patrimony of the Humanity of Spain, the Spanish network of quarters “juderías” “Paths of Sepharad” and the cooperation network of cities “Via de la Plata”. **CÁCERES IS A CITY OF THE PRESENT WHICH LOOKS FORWARD TO THE FUTURE WITHOUT FORGETTING THE PAST.**

The Monumental city of Cáceres easily transports you to ancient times. Beautiful corners, palaces, churches and towers, some on alert and slim, others ruined... the light of the dawn over the stone invites you enjoy longer walks through the city till dusk and enjoy a dinner show or concert hosted by the moon.



Easter is its most famous **fiesta**, declared National Touristic Interest; its originality lies in that most of the processions, walk along the Monumental City, so the beauty of the parades is joined by the incomparable place where they run along; and **Saint George, Patron of Cáceres**, whose festivity begins in April, 22nd with the parade of Arabs and Christians, and the burning of the dragon, in the Major Square, where the Reconquest of the city is staged.





The **gastronomy** in Cáceres is known by its simplicity and good taste; a cuisine of shepherds and farmers adapted to the most exquisite palates, in which the stewed lamb is outstanding, cold meats, cheeses, desserts, and everything well accompanied by a good wine of the area. Products from lamb and pig are distinguished, cold meats are in high regard. Dishes from hunted animals are an important element in the cuisine of this land. The “migas” distinguished in the shepherds’ cuisine is one of those dishes that can be eaten both for lunch or breakfast.

Among the cheeses, those known as Torta del Casar, and in confectionery, the cakes of crackling and the “perrunillas”. Among wines, the one from the area is well consumed, handcrafted.

In this sense, the Jerte Valley area is outstanding, where prunes, pears, figs and chestnuts are cultivated, and the forest offers raspberries, blackberries, redcurrants and mulberries. Besides, the cuisine of this area is famous for other products such as paprika, chestnuts or honey. Spirits and liquors from the Valley are, currently, one of the most prestigious and quality of the Extremadura’s gastronomy. Liquors made of cherry, pear, prune, raspberry or kirchs.



Interesting information:

- + **Event:** APDPE Congress
- + **Date:** from 7th to 9th March, 2013
- + **Location:** Cáceres



- + **Hotel:** Barceló V Centenario 4*. Double room (and breakfast, vat included) **56 €**



- + **Congress headquarters:** San Francisco cultural complex. Ancient and magnificent Monastery San Francisco el Real, by the edge of the roman carriageway, the “Vía de la Plata”.



- + **Collaborators:**



SEE YOU IN CÁCERES!!!