

BALEARIC ISLANDS AT THE SPANISH PAVILION

8th to the 14th AUGUST 2005

During next week, the Spanish Pavilion will celebrate the Balearic Islands week. On the 10th of August, the Balearic Islands will be celebrating its official day. For this special occasion the Spanish Pavilion is honoured to receive the Official Delegation from this region headed by the Councillor of Commerce, Industry and Energy, Josep Juan Cardona.

Spain is divided into seventeen autonomous regions, each of them with its own government. During EXPO Aichi 2005 the Spanish Pavilion will have the participation of its regional governments and autonomous cities to show Spain's natural diversity and cultural pluralism. Each Spanish autonomic region will have the use of the Pavilion for an entire week in order to display its cultural roots as well as the most outstanding features of its land and peoples, through dance, musicians, theater, exhibitions, and an audiovisual projection in the Plaza.

Spain's regions will use this opportunity to show typical products and objects of their cuisine, customs, and craft traditions. The flag of each region will fly alongside the Spanish, Japanese and European flags over the main gate for a week. During its featured week, each region will have a special day.

Balearic Islands are formed by a wonderful group of islands, the Gimnesias (Mallorca, Menorca and Cabrera) in the North, and Pitiusas (Ibiza y Formentera) in the South-West.

Mallorca: enjoys a wide variety of scenery. In the Tramuntana Mountain Range, rising to close on 5,000 feet, in the shape of Puig Major, one can find picturesque towns like Valldemossa, Soller and Deia. Mallorca has beautiful beaches with attractive coves and perhaps is mostly famous for its Cultured Pearls. The capital city is Palma de Mallorca, an interesting town with the impressive Bellver Castle and the lovely Cathedral overlooking the water.

Ibiza: which forms the small Pitiusas archipelago, is the island lying closest to the Spanish Mainland. The capital city is Ibiza (Eivissa) often referred to as "Vila" is perched atop a promontory that dominates the entire port. There are many boutiques, restaurants and shops, of all kinds.

Menorca: is the 2nd largest of the Balearic islands. Although it is close to Mallorca, the scenery is different, as it is devoid of any true highland area. The south coast is made up of the ravines; these are wetlands, which constitute microclimatic zones with fauna and flora, different from the rest of the island. The capital city is Ciutadella de Menorca.

Formentera: This small island, with a surface of 90 sq.km. and approximately 5200 inhabitants, is located 11 miles from the south-eastern coast of Ibiza. The sea is visible from practically any point of the island, and there are numerous great beaches and lonely bays. Its favored climate, with springtime temperatures during almost all the year, its rich vegetation of pines as well as palms, and its quiet and relaxed ambience make Formentera a true paradise.

Cabrera: When you visit Cabrera, which is located just face to face to Mallorcas southern coast, and its lonely beaches, you will really feel like Robinson Crusoe. Cabrera was declared nature preserve in 1991, since then access is controlled by the Spanish National Institute for the Conservation of Nature.

Gastronomy

The result of a complex history of ancestral civilizations gaining sway and yielding to one another, Mallorcan cuisine offers one a taste of all the cultures that have shaped its personality. Thus variety is one of its hallmarks. Island cuisine abounds in rich vegetable courses, exquisite seafood creations, and splendid meat dishes.

There are some 1,200 restaurants in Mallorca with a choice of every cuisine in the world but many of them serve typical Mallorcan dishes such as tumbet, el trempó, les coques amb verdura, les panades and els cocarrois, roast suckling pig (porcella rostida), and milk-fed lamb. Among the fish dishes, red mullet (molls), poached Red Sea scorpion, dentex in the Mallorcan style, sea bass in salt crust (llobarro a la sal) are particularly delicious.

And, we cannot forget the charcuterie which includes the famous red spicy sobrossada sausage and the tasty botifarrones, the local version of black puddings, made from naturally-fed pigs.

MAP OF THE BALEARIC ISLANDS

