



Barcelona, 22nd January 2020

Dear members and friends,

We are already at the beginning of the new year, and in the middle of the calçots season. For this reason, we propose a cultural and gastronomic meet-up in a historical place, at La Font de Prades restaurant in Pueblo Español.

With the occasion of the International Exhibition of Barcelona in 1929, during the Exhibition was built on the mountain of Montjuïc a synthesis of the architecture, crafts and cultural wealth of the country. About to celebrate their first centenary, Pueblo Español represents a vivid reflection of the history and culture of the city with a cultural and gastronomic offer, open and suitable to be enjoyed with the family, with your couple or with friends.

It is in Pueblo Español where we find a very special restaurant, **La Font de Prades**, which has just celebrated its 50th Anniversary, with his owner Pere Chias managing the place. It is for this reason that we invite to all members and friends of the Chaîne de Rôtisseurs to join and live a special

Urban calçotada at Pueblo Español in Barcelona

next **Thursday 16th February, at 2 PM** at the restaurant "**La Font de Prades**" located within the facilities of Pueblo Español, 13-27 Francesc Ferrer i Guàrdia avenue, Barcelona.

We hope to count with your company and enjoy at the same time a unique and different experience, in a relaxed and cultural environment with the affection and good mood that characterizes us. Those who come can take advantage of visiting the entire site, before and after the meal.

Best regards,

Josep Félix Bentz
Bailío de Barcelona
Chaîne des Rôtisseurs España

Please send your confirmation by email to: secretaria@chainespain.com
Or by phone: +34 616 51 46 35

La Chaîne des Rôtisseurs
Associació Mundial de la Gastronomia



Price for member and guest:

€50 per person

Price for non-members:

€60 per person

A **bank transfer** must be made to the account indicated below at the time of booking or payed at the restaurant.

IBAN: ES33 0075 0125 4706 0174 7355

(please, specify full name and activity: "Calçotada Barcelona")





MENÚ

Aperitif

'Carn d'olla' croquettes

Anchovy olives, La Font de Prades style

Welcome drink: wine, beer and soft drinks

At the table

Payés bread, roasted with tomato

Variety of fuets

Starter

Grilled calçots with romesco sauce

Main dish

Mixed grill of meats: chicken, lamb, Iberian pig tears,

Cantimpalo and Cal Xullat sausage,

With all i oli sauce, baked potatoes and Santa Pau beans.

Desserts

Crema catalana (Catalan dessert)

Coffee and infusions

Winery

White wine DO Costers de Segre, Raimat Chardonnay

Red wine DOQ Priorat, Clos Corriol

Beers, soft drinks and waters

HISTORY AND TRADITION



The calçot was discovered by a lonely citizen from Valls named Benaiges, from the late XIX century known by the nickname of "Xat de Benaiges" who began to grill the tender sprouts born from the old onion, specially grown to be cooked on charcoal. It was also him who engineered the dressing or sauce that, with some variants, we eat today.

The calçot cultivation process begins when, in the last months of the year, the white onion seed is sown. When the onion has germinated and has grown, it is torn from the soil that received it and is planted again in an appropriate soil where it grows. It is necessary to wait for it to take a head like a normal onion, then it starts again (we have reached summer time), it is stored for a few weeks and then the upper piece will be cut and planted again. It must be half buried, showing the whiteness of the plant outside. There is an agricultural precept that says "the onion must feel the bells", which means that when the onion is planted, it has to lie gentle. According to farmers, it is better to plant the calçots with "old moon" (waning). As the plant grows, it is necessary to fit it, that is, surrounding it with soil, repeating the process several times. The calçots are harvested preferably between November and April.

From the first decades of the 20th century, calçotada became a habitual meal of many families from Valls during the holidays. The roots of the great impulse experienced by calçotada throughout the country can be dated to the middle of the century, when the "Peña Artística de la Olla" group made its famous calçotadas and invited personalities from the artistic and cultural world of Barcelona who helped to spread the word. Nowadays, the calçotada vallense is growing in popularity every day, the contours of the city are adorned with smoke that, here or there along and across the geography of the Alt Camp, are as landmarks of the valleys farmhouses.

The family or friends party begins with the preparation of the meal, in which everyone can participate. This, perhaps, is one of its main charms, everyone gives their opinion, and everyone believes they have the secret of a better cooking method and the best recipe for the sauce. The smoke that rises upwards, towards the sky, is a symbol, it is like a message of friendship. It is the signal, the greeting of a friend, made with the oldest means of communication of humanity. From the sixties, the impulse of some entrepreneurs with

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entrepreneurial spirit, have created appropriate places to make the calçotada, travel agencies have included this new attraction in their itineraries, the generalization of the private vehicle and the fact that in winter the tourist and gastronomic attractions are not as frequent as in summer, they help Valls to become, for a few months, the capital of La Calçotada.

The art of eating well has found in the Calçotada de Valls an excellent culinary dish. Not surprisingly, a great expert on the subject, the great "maître" Joan Cabané, defined the calçotada as "a well-known local stellar dish", as "a traditional custom from Valls that has aroused culinary interest beyond borders." The secret of the good calçot, its angel, its mystery, we would possibly find in the fact of cultivating it in the lands of Valls and its region. It must be the water, the sun, the weather, the special composition of the Alt Camp soils, the dedication and love with which our farmers cultivate the calçots. You will not find in any other place the special taste, the same taste that the calçots from Valls have.

A calçotada in Valls represents entering into the understanding of the spirit of our land. The calçotada is an exemplary lesson that clearly and precisely defines the way of being of the Catalans. The Calçotada Vallense, although twinning agriculture and gastronomy, has already entered the field of food and culture. From a humble and popular origin, it has become a tradition, it has taken root in our customs, and through the noble arts, through artistic sensibility, it has entered with all the honors to the fields of the art of cooking and it has won a deserved place. More recently the calçotada prestige has extended and also calçots are produced and consumed in other areas of the country, but Valls remains the cradle of the calçotada

In 1995, the Generalitat de Catalunya granted the quality designation "Calçot de Valls" and in 1996 the Regulatory Council was established, currently a protected geographical indication IGP "Calçot de Valls". The geographical scope of this denomination includes the regions of Alt Camp, Baix Camp, Tarragonès and Baix Penedès. *1



*1 Fuente de la Información: "cambravalls.com", Valls, calçotada