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JANUARY: We recover the local folk music, with different group performances, among them the 'Animeros y auroros' and the 'Rondalla' from La Copa de Bullas.

FEBRUARY: We recreate the medieval street markets, with their minstrels, their music, and the craftsmen dressed in costumes of those times. The blacksmiths will create a medieval atmosphere by forging the iron to the fire.

MARCH: We will enjoy a succulent gastronomic day: we will elaborate the traditional 'migas con tropezones' and taste pork sausages.

APRIL: We will discover the natural scents with the distillation of aromatic plants and get to know the medicinal uses of the aloe-vera.

MAY: The 'esparto' craftsmen will show the most traditional ways to elaborate the 'pleita', as well as cords and canvas shoes.

JUNE: We will have breakfast with natural products from the land, we will enjoy the qualities of ecological agriculture, we will prove liquefied fruits of the season, as well as natural honey just extracted from the beehives.

JULY: The skilled carpenters will show their ability in their trade, shaping the wood.

AUGUST: The skilful hands of the ceramists will shape and decorate the different pottery pieces.

SEPTEMBER: From the distaff to the loom, we will display demonstrations of spinning and artisan weaving.

OCTOBER: The culture of the grapevine and the elaboration of the wine play an essential role in the local culture, we are at the time of the grape harvest and we will be showed the process of elaboration of the wine, simultaneously to the tasting of our quality wines.

NOVEMBER: We will milk the goats and we will make fresh cheese, we also will taste ecological yoghourts.

DECEMBER: We will enjoy a gastronomic day with a Christmas atmosphere, Christmas sweets and cakes and taste typical meals, along with good wines.

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