



THE STONE FOUNDATION  
in association with ARTIFEX BALEAR presents

# INTERNATIONAL STONEWORK SYMPOSIUM 2007

SEPTEMBER 24 – 29

ISLAND OF MALLORCA, SPAIN

**INTERNATIONAL STONEWORK SYMPOSIUM 2007**, the seventh annual gathering of the stone “tribe”, will be the first one to take place outside the United States. It can be expected to reinforce the internationality of this community of artisans, artists, architects, designers, contractors, suppliers and others involved with stonework.

**ARTIFEX BALEAR**, a school of stonemasonry on the Island of Mallorca, and the co-host of this remarkable event, extends a warm welcome to stonework enthusiasts coming from the USA, Canada, Ireland, and the United Kingdom. You will be joined by kindred enthusiasts from France and Spain, Italy, Greece

and Germany, Russia, Japan, Australia and, perhaps, elsewhere.

As with all Stone Foundation Symposiums, there will be interesting and informative presentations and demonstrations by experts in several aspects of stonework, lively discourse, hands-on activity, camaraderie and conviviality. Given the expense of travel and the range of experiential opportunities available, the Symposium, normally a long weekend in duration, will unfold over the course of a full week.

Mallorca, just off the east coast of Spain. has long been a geographical nexus of the western Mediterranean region. (Catalunya, at a time when it comprised large areas of northeastern Spain and neighboring France, was ruled from Mallorca.)

Four thousand years of history, written skillfully in stone awaits you, fossilized vestiges of various cultures— Megalithic Era walled towns and temples, Roman ruins, Moorish and Medieval masonry marvels, 18<sup>th</sup>, 19<sup>th</sup> ad 20<sup>th</sup> century overlays and the present day efforts to extend the tradition. Fortunately the Mallorcan government recognizes the value of its craft traditions and is concerned with preserving and perpetuating them.

There will be a major focus on the craft of dry stone masonry. Other areas to be explored are: the vernacular architecture of Spain, the Basque provinces and Portugal, the stonework of the Balearic Islands, Mallorca and Minorca, of Finland and Estonia, of India, of the Western Caucus Mountains; of Israel, the principles of Stereotomy; *les Compagnons du Devoir* and the evolution of the medieval stonemasons' guild into the present-day form.

#### **SCHEDULE:**

**STONEWORK SYMPOSIUM 2007 . . . September 24 – 29**

Plus:

**Dry Stone Walling Workshop . . . September 17 – 21**

**International Stonemason Olympic games . . . September 26, 28 and 29**

**Minorca (Megalithic)/Barcelona (Gaudi) Tour . . . October 2 –6**

#### **FEES:**

STONEWORK SYMPOSIUM: \$450, Non-Members, \$475

DRY STONE WALLING WORKSHOP: \$350

MINORCA/BARCELONA TOUR: \$400

#### **COST:**

Airfare to Palma de Mallorca would be about \$800 – \$1000 from the US and Canada; considerably less from other countries in Europe. Accommodation, food and local transportation less than \$1,000. Estimated total expenditure for U.S., Canadian attendees: \$2,000 –2,500; The actual figure would depend on one's taste's: frugal, moderate or extravagant. Efforts are being made to find low-cost accommodation such as modestly priced pensions, hostals, camping

#### **THE DRY STONE WALLING WORKSHOP**

will be centered in the village of Deia in the mountainous northwestern corner of the island, where some of the finest dry stone masonry in Europe is to be found. To visit and tour this region is in itself instructive.

The instructors will be Mallorcan master masons, faculty of the former *Escola de Margers* (Dry Stone Walling School.) As well as doing hands-on work, students will hike along certain sections of the *Ruta de Pedra en Sec*, or Dry Stone Route. This is a system of footpaths and old mule roads with features such as retaining walls, free-standing walls, dry-stone fountains and acequias, shelters, *nieveras* or snow houses.

### **INTERNATIONAL STONEWORK SYMPOSIUM 2007**

will be a week-long affair. There will be three days, Monday, Wednesday, Friday, of meeting hall presentations and demonstrations and the Olympic games. Tuesday and Thursday will be spent touring the island and exploring 4,000 years of skilled stonework. The Symposium will culminate on Saturday with more Olympic events, a grand meal at a beach and festivities.

### **INTERNATIONAL STONEMASON "OLYMPIC" GAMES**

The first such affair ever held. Qualified stonemasons and stonecutters are invited to compete in a number of contests of skill related to the craft of stonework.

These will include dry stone walling; stone-cutting; stone-balancing; events involving physical acts associated with masonry practice: and something anyone can participate in, *bolaroca*, a variation of the traditional European games known variously as *bocce* in Italy, bowls in England, *petanque* in France and *petanca* in Spain (and a little like Canadian curling) but —with stone balls. Details provided with registration.

Stonemasons, stone-cutters and dry stone wallers from Spain, France, Germany, Italy, Greece and Eastern Europe, the UK and Ireland, Canada, China and the US are expected to participate. Substantial cash prizes, trophies and medals will be awarded.

### **MINORCA/BARCELONA STONEWORK TOUR**

for those with strong interest and the time to spare. The stone and the stonework of Mallorca's neighbour island, Minorca are unique to that place and equally interesting. The journey between the two islands will be by boat. After two days spent exploring the island's ancient stonework (and enjoying its scenery, food and wine) the tour will move to Barcelona and the architectural marvels to be seen there, particularly the works of Antoni Gaudi, the Parque Guell, private houses and the famous Sacrada Familia cathedral (to the working areas of which we will have access.)

The event(s) will be conducted mainly in English (with translators present to answer questions) although we will hear other languages spoken. Stone is our mutual link and we will find a way to communicate (the Rosetta Stone). Time spent acquiring a basic Spanish vocabulary in the months leading up to the Symposium will be appreciated by the islanders you encounter, but most

*Mallorquines understand some English.*

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**PRESENTERS/DEMONSTRATORS**

(information incomplete as yet. Most, but not all have confirmed)

JAVIER CENICACELAYA, Bilbao, Spain. Architect, Professor at University of Bilbao. *The vernacular architecture of Spain and Portugal.*

DAVID DERNIE, Manchester England. Head of the Manchester School of Architecture and author of "*Stone in Contemporary Architecture*"

RAELENE MARSHALL director of the Dry Stone Wall Association of Australia, curator of "A Stone Upon A Stone" traveling exhibition. *Australia's dry stone wall traditions*

ITHAMAR PERATH, Tel Aviv, Israel. Geologist, historian. *Herod, the Builder-King*

DEVENDRA RAMJI, Albuquerque, New Mexico. Architect, stonemason. *The Stonework of India*

MIGUEL RAMIS, Mallorca, Spain Director of Artifex Balear. *Principles of Stereotomy*

CHARLIE STARK, Helsinki, Finland. Dry Stone Waller. *The Stonework of Finland and Estonia*

DR. VIKTOR TRIFONOV, St. Petersburg, Russia. Professor at the Russian Academy of Sciences, Institute for Study of Material Culture History. *Megalithic Dolmens of the Western Caucassian Mountains (near the Black Sea) historical survey and recent restoration projects.*

*Some information of interest about Mallorca from Miguel Ramis, stonemason, director of Artifex Balear and a Stone Foundation Councilman:*

**FLIGHT INFORMATION:**

There are plenty of flights from the USA and Canada to Spain, mainly to Madrid and Barcelona.

Those folks wishing to spend time in either Madrid or Barcelona might wish to schedule time there either before or after the Symposium.

Those signing on for the tour of Minorca and Barcelona in the week following

the Symposium should arrange to fly into Barcelona as they can expeditiously depart from there at the end of the tour.

Flight time from Madrid to Palma de Mallorca is 1 hour; Barcelona to Palma, just 30 minutes. There are also some direct flights from the USA to Palma, mainly charters, to be found on the Internet or through your local travel agent. Prices vary dramatically but you can find a competitive fare by booking in advance.

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**BOATS:**

One can also travel from Barcelona to Palma and back by boat., There are generally an afternoon and an overnight sailing. This is a nice way to arrive at, and leave, an island. Consult a travel agent.

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**LOCAL TRANSPORT:**

There is a shuttlebus from Palma Airport to the city center. This stops at the Palma-Inca train station where one can get one of the frequent trains to Inca, home of Artifex Balear, the venue for the Symposium and the information center for newly arriving attendees.

Mallorca is well mapped and conveniently signposted and rental cars are the most convenient way to get around. There are dozens of small, competitively priced companies apart from the usual Hertz/Avis options. Registrants will be provided with this information. The rental cost, if shared with other persons can be quite low.

The island is small but you will do a lot of to-and-fro exploring the various possibilities available (sight-seeing, stone related sites, beaches, shopping, nightlife.)

**LOCAL DISTANCES (by car):**

Palma Airport- Palma city = 10 minutes.

Palma - Inca = 20 minutes

Inca- Alcudia = 20 minutes

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**CURRENCY:**

The Euro is usually at a 1: 1.2 ratio to the dollar. To make it easy, take the prices in Euros add 20% and you have the dollar valuation.

**Benchmarks:**

A beer at a bar = 1.10 Euros = 1.32 Dollars

A coffee (espresso) at a bar: 1- 1.25 Euros

Economic restaurant menu: 10 Euros = 12 Dollars (includes 2 courses meal, bread, wine, seven up or water and dessert.)

Medium range restaurant menu = 30-40 Euros ( including a bottle of wine for 2

people)

A liter of petrol = 1 Euro (1 USA Gallon is roughly 4 liters ;- 3,78 liters to be precise)

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### **RESTAURANTS:**

Palma boasts a wide variety of International restaurants and touristic resorts. Indian, Japanese, Chinese, Mexican, Italian, Thai, Greek. Quality and price. But, when in Spain, why not eat like the Spanish?

#### Arrosseria

Type of Restaurant specialized in paellas.( S'Arrosseria, Sa Cranca or Fenix restaurants in Palma for example)

#### Celler

These are restaurants often with large communal tables serving traditional Mallorcan food (There are several excellent ones in Palma, but the best are to be found in the towns and villages, Sineu, Sencelles, Inca...)

#### Seafood

Mediterranean Seafood is excellent but fairly expensive. Cap-roig (cabracho), Gallo, mero or araña are local fish, usually grilled. Gambas ( shrimps), langostinos (lobster). Mejillones, almejas, navajas ( shellfish seafood). Calamares ( both grilled or a la Romana) and sepias (squids, jellyfish) Mariscada: Frito de pescado: a finely cut mixture of fried seafood and potatoes. Pescado a la Mallorquina: Fish, usually a mero or denton, backed in the oven, potato slices at the bottom and covered by vegetables, raisins and piñones ( pine tree seeds). Suquet de peix, Caldereta, Zarzuela de pescado: traditional seafood and dish dense soups. (Tomas heartily recommends the Zarzuela.) Seafood restaurants: Es Portitxol, Rififi, Mediterraneo, Restaurants with a stone environment: Samantha's, Bendinat, Restaurant Maricel, Son Net, La Residencia in Deia, Son Vida Restaurant, Porto Pi Restaurant...

Bodegas There are also several quite good Basque Bodegas serving the traditional fare of the Atlantic coast of Spain,

#### Other traditional dishes:

Porcella, Cordero asado : Roasted pork or sheep with potatoes.

Traditional Mallorcan fish.

Sopas Mallorquines: traditional soup served with thin slices of the distinctive local bread

Caracoles: Snails in various sauces, a European culinary adventure for our American guests. Find out why they're popular here. Wash them down with a good San Miguel beer.

Aioli: mix of olive oil, potatoes and garlic sauce, looks like mayonnaise. A

spoonful or two with the paella or with the caracoles. Mmmm.

Frito de cordero: the same. Sheep instead of seafood. If you like Scottish haggis you should try this.

Frito de cerdo: the same. Pork instead of sheep. You will recognize it because the cubes are bigger.

And, of course, Tapas, small servings of savoury food, often specialities of various regions of Spain

Good tapas places: La Boveda (c/Boteria 3, tel: 971 714863) Besides La Lonja. Iberico ham platters, dates wrapped in crispy bacon, small fried fish and delicious clam and white bean stew. Good value, but very busy. To avoid the queue, get there just before 8.30pm for a stool at the bar or book ahead for a table. Closed Sunday. El Pilon (c/Cifre 4, tel: 971 717590) – tiny and packed but atmospheric, just off Passeig Born. Closed Sunday. La Bodeguilla (c/Sant Jaume, 3) – stylish tapas, amid hanging wine bottles at the end of Avenida Jaime III. Closed Sunday

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#### A NOTE ABOUT RESTAURANT DINING:

This is Spain, and late night dinners, often *al fresco*, are customary. The importance of food is respected and you can step into a Restaurant at 2:00 pm, order a *paella* and finish at 4:00 pm without being thrown out of the premises. At night, 9:00 would be early time to dine, 11:00 is still an acceptable hour to step into a restaurant and order. The nightlife begins to pick up at midnight and most pubs, bars and discos are fully packed at 4:00 am

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#### SHOPPING:

Shops usually open from 10:00– 1:30 and then, after siesta, from 4:00– 10:00. Saturdays morning too.

Boutiques and Fashion: Central Palma (Jaime III ,Via Verí, Jame II,Colón Streets...)

Big stores: the Corte Inglés, 2 five–storey–high buildings at Jaime III and Avenidas(open all day)

Central market, the Mercat del Olivar fruit, veggies, cheese, fish, meat.

Shoes: Mallorca, particularly Inca, is noted for the quality footwear manufactured there. *Yanko*, *Lotusse* or *Loryc* are well known quality brands found in New York, London, Paris or Tokio; better to buy them in Mallorcan shops.

*Majorica* pearls: artificial pearls, also widely known. Based at Manacor, available

throughout the island and copied worldwide

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**WINES and BEER:**

An important issue. There is a wide range of good to excellent Spanish wines that never leave the country and a representative sampling of mainland wines is available in cosmopolitan Mallorca.

Spanish beer stands up well beside the varieties of imported beers available, particularly the Pilsen-type brands, San Miguel, Mahou, Cruzcampo, Estrella Dorada. Discriminating beer drinkers will prefer a *cerveza de cana* (draught beer) to the bottled beer. Just say, "*Una caña, por favor!*"

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**BEACHES:**

Sand beaches: Cala Esmeralda, S'Amarador, S'illot of Alcudia(pebbles) Cala Mondragó, Cala Ilombards, Cala Falcó, Es Trenc, Ses Covetes, Formentor, Cala San Vicente, Portalls Vells, Port of Sollers

Go to GOOGLE IMAGES and type any of the above beaches to see the photos and more info.

**CALAS**

Coastal inlets, often with a small beach or rocky shore, are to be found around the perimeter of the island.

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**LODGING:**

**HOTELS:**

There are hundreds of them on the island. Basic pensions and hostals, 1,2,3,4,5 star hotels in Palma and the larger towns, and rural tourist resorts throughout the island.

Hotels: The best recommendation: rural countryside hostals with just a few rooms and family atmosphere. These should be booked much in advance.

[www.guiarural.com/casas\\_rurales/Baleares/Baleares.html](http://www.guiarural.com/casas_rurales/Baleares/Baleares.html)

[www.agroturismo-balear.com/www.fincaturismo.com/english/mallorcatradicional.html](http://www.agroturismo-balear.com/www.fincaturismo.com/english/mallorcatradicional.html)

[www.mallorcaweb.com/directorio/alojamiento/agroturismo/www.baleares.com/fincas/mallorcaing.htm](http://www.mallorcaweb.com/directorio/alojamiento/agroturismo/www.baleares.com/fincas/mallorcaing.htm)

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**MANOR HOUSES:**

These are big countryside palaces often with the basic structure of the Roman farm that was still in use in the 18th century, living museums of a bygone time.

Sa Granja: Near Esporles Village. [www.lagranja.net/](http://www.lagranja.net/)

Els Calderers: Carretera de Manacor [www.todoesp.es/els-calderers/](http://www.todoesp.es/els-calderers/)

Alfabia: Nice gardens at the bottom of the Valldemossa mountains.  
[www.jardinesdealfabia.com/](http://www.jardinesdealfabia.com/)

Raixa: Carretera of Soller. [www.mallorcaweb.com/reports/manor-houses/raixa/](http://www.mallorcaweb.com/reports/manor-houses/raixa/)

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### **MUSEUMS:**

A retrospective survey of Mallorcan History and Art. Megalithic times, Bronze age, Greeks, Phoenicians, Romans, Byzantines, Vikings, Arabs, Catalans. Reproductions of Copper and Bronze Age caves, towns, temples and tombs.

Museo Miró: Attelier of the famous abstract painter Juan Miró, who lived at Mallorca most of his life.

Roman Museums of Pollensa (the Roman city of Pollentia) and Alcudia :

Museu Etnològic de Muro: Carrer Major, 15 . (07440) Not to be missed.

Etnological wing of the Museo de Mallorca. Tools and accutremments of different traditional crafts: blacksmith, stonemason, horse leather, carpenter, with examples of works in forged iron, stone, clay, vegetal fibers, fabric.

Museu de Lluc.Santuari de la Mare de Deú de Lluc. Archaeological findings of the Talaiotic and Roman periods. Gallery of Mallorquin painters. Traditional Medieval Mallorcan jewelry and liturgic objects.

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### **BOAT TRIPS:**

Boat to Minorca ( Ciutadella) departs from Alcudia.

Boat to Cabrera departs from Colonia de Sant Jordi

Boat to Ibiza or Minorca ( Mahon) departs from Palma (the boat to Ibiza continues to the Spanish mainland, Denia, Alicante, Valencia)

Sightseeing boat from Puerto Soller to Torrente de Pareis and Sa Calobra.

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### **CHURCHES:**

To visit an old church is always something special and there are many on the island. The Gothic crypt of Santa Creu Church, the impressive Baroque Montí-Sion Church or the Cathedral compete with unpretentious churches like those in the villages of Santa Margarita, Son Servera or Muro

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**MISCELANEOUS:**

Majorcan families' traditional mid afternoon chat accompanied by an ice cream or a coffee.

**Capuchino:** Reinassance palace at San Miguel Street.

**Can Joan de s'Aigua.** Open since 16 century. Now a modern house but wonderful majorcan bisquits ( Cuartó, ensaimada, coca de patata) Almond, Hazel nut, Apricot are the traditional majorcan. Also chocolate, cofee, champagne ,strawberry. Hot chocolate. [www.i-escape.com/destination\\_guide\\_results.php?country=Spain%3A+Mallorca&page=4&liveregion=Palma](http://www.i-escape.com/destination_guide_results.php?country=Spain%3A+Mallorca&page=4&liveregion=Palma)

**Abaco:** Baroque palace. Now a cocktail bar. Only at night. Near Apuntadores street and La Lonja.

**Abacanto:** Impressive manor house at the outskirts of Palma. At both Abaco and Abacanto you can visit the elegantly and artistically appointed rooms and have an unusual experience. [www.abacanto.es/ABACANTO/english/index.htm](http://www.abacanto.es/ABACANTO/english/index.htm)

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