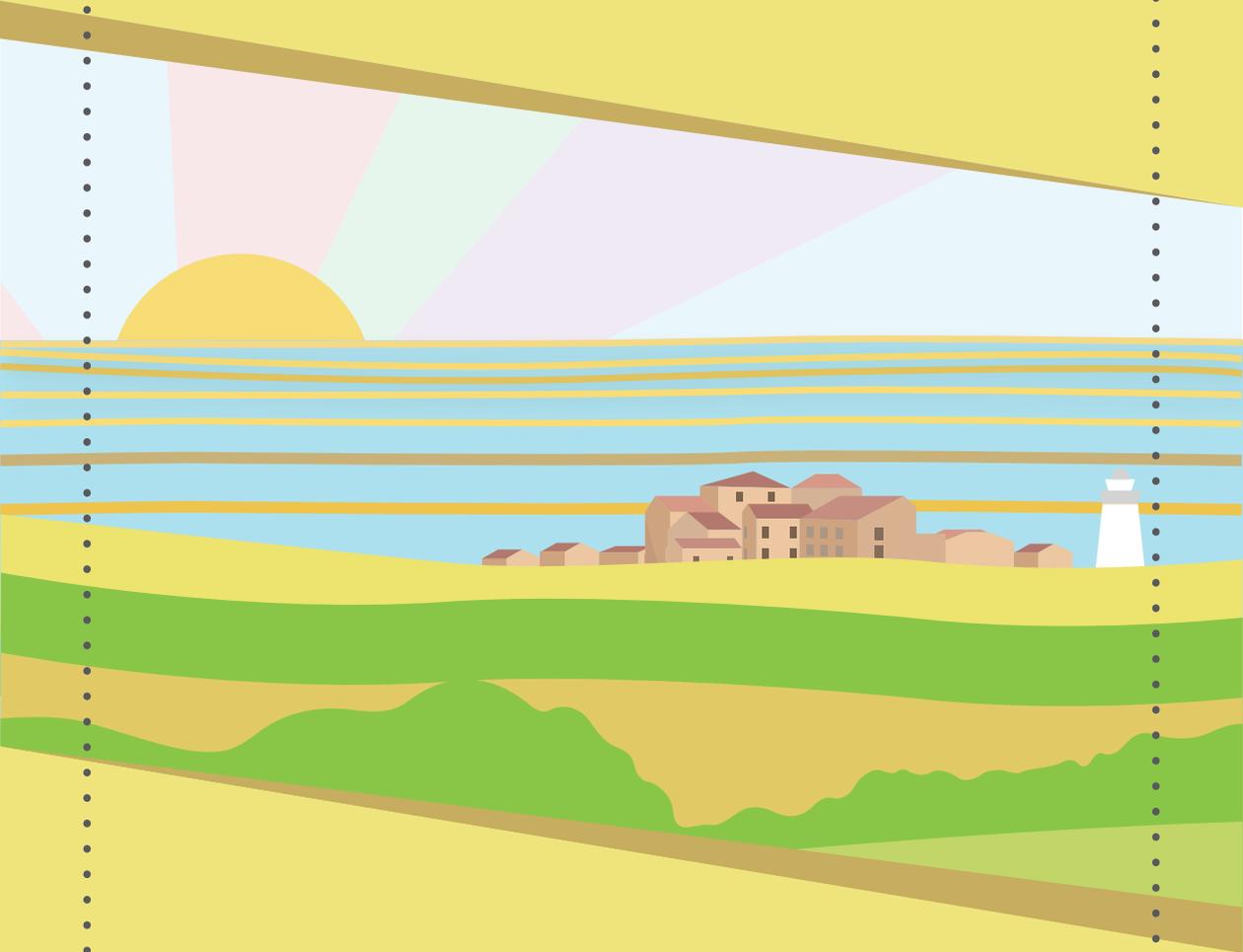


PEDASO



<< [...]Pedaso, nome breve antico come il fiume
che gli scorre a lato.

Pedaso, più che mai nell'anima di chi vi è nato
E nel suo cuore rimarrà
Per sempre...

_ Andreina Maria Mascaretti

The first mention of Pedaso appeared in some documents of 1290, the "Rationes Decimarum", the registers of the tithes which were collected by the Papal State.

In the "Rationes", imposed by Pope Nicholas V to support the wars in Sicily, it is mentioned the church of Santa Croce at the foot of Aso (chiesa di S. Croce ai piedi dell'Aso), in Latin "de pede Asi".

However, several findings, made recently (mosaics and amphoras), reveals the presence of settlements dating back to the Ancient Rome.

A nautical chart of the beginning of 1300s attests the existence of a dock in the beaches of Pedaso and, as a consequence, of a development of a commercial activity between the sea and mainland.

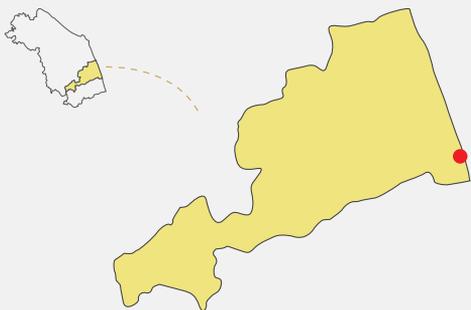
In the late Middle Ages Pedaso developed its castle on an height nearby a cliff named "La Cupa", owned by a bishop of Fermo.

Although the insufficient information at our disposal, it is possible to reconstruct, starting from 1290 up to the second half of the last century, numerous repositionings of the parish church and the residential area which reveal, following the precarious situation of the territory, a strong attach-

ment of the population to their roots.

In the years Pedaso has converted itself into a valued tourist destination thanks to the coast full of reefs and its pebble beach that offers to the landscape an unique appearance which differs from those of the other bordering coastal towns. Pedaso is becoming a unique holiday spot thank also to its sea that has obtained the Blu Flag Award, its quite and peaceful atmosphere suitable for families and children, the liveliness of the local events, and the convenience of the highway exit which allows to reach easily and quickly the biggest and most crowded cities of the Adriatic coast.





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- Pedaso has obtained the award of the Orange Flag** by the Italian Touring Club. It has 2811 inhabitants and it is situated in the province of Fermo.

How to get here:

A 14 - Highway exit at Pedaso, northbound

A 14 - Highway exit at Pedaso southbound

Coord: 43°05'50.53"N - 13°50'27.35"E

Altitude: 4 s.l.m

Surface: 3,85 Km²



INFO UTILI

The research center about Picene Folklore was founded in 2003.

Its headquarter is in Ortezzano, in Piazza Umberto I (Umberto I Square), in a building that was made available by the municipality.

Its task is to collect, to promote, and to widespread the material about the popular traditions and the folklore in general (music, songs, dances, poems, customs, rhymes etc..) of the Picene area.

You can also visit:

- the chiesa del Carmine (Carmine church) with its campanile of 1847;
- the village streets with numerous houses characterized by ancient writing engraved in their walls;
- Casa Arpini (Arpini House);
- F. Cavallotti Square;
- the church of Blessed Virgin of Graces;
- the church of St. Anthony of Padua;
- the church of St. Mary in Nives;
- the ancient spring in cisterna contrada

- **APRIL:** "Pedaso Hanami" - an event that brought to Italy the Japanese festival celebrating the spring in the blooming of cherry tree. Performances, photographic contests, and games linked to the Japanese world.
- **MAY:** May Day at Serrone Mount.
- **JUNE:** Patronal Feast of St. Peter.
- **AUGUST:** "National Festival of Mussels" - on August, Pedaso transform itself into "the capital of mussels". The village of the Adriatic coast welcomes many visitors who, since the national festival of mussels, decide to spent days tasting fresh mussels of superior quality.



The lighthouse of Pedaso



The hamlet and shore of fishermen

Mussels

One of the high point of the summer event program of Pedaso is the National Festival of Mussels, one among the few festivals recognized not only at regional level but also at national level.

The outstanding dedication by Pro Loco and volunteers make possible this so articulated event that has every year a lot of appreciations.

Ingredients:

- kg of fresh mussels;
- rosemary q.s;
- 1 clove of garlic;
- 1 glass of white wine
- Salt
- Pepper
- 1 finely chopped onion

Method

Remove the beard from the mussels and clean them well with a lot of water at least twice. Chop the onion finely. In an high and wide steel pot, pour into it the oil, rosemary, chopped onion, and the clove of garlic. Add the mussels and cook it slowly with the lid on. After 5 minutes, simmer it with white wine a little. After about 10 minutes, try to bring the mussels remained at the bottom of the pot to the surface with a wood spoon.

Repeat the process three times every ten minutes. Serve them hot.



