



BLOCK 02 IMAGE

BLOCK 03 DESCRIPTION

Pig production on the Iberian peninsula far exceeds the territory's capacity, and intensive farms are major polluters of the soil, water, air and ecosystems. Therefore, the only possibility to continue having croquetas de jamón is to degrow. First, through the deindustrialization of ham production and the use of traditional drying sheds. Also, remembering how croquetas' cultural relevance emerged through a no-waste cuisine that followed the Spanish flu. The collectivisation of croquetas came about through the work of women and the cookery manuals with titles such as Manual of the resourceful maid and the housewives who aim to teach their daughters everything needed for house governance (1830).

BLOCK 04  
NUMBER

BLOCK 05 AUTHOR

BLOCK 06 RECIPE

# C+ARQUITECTAS CROQUETAS DE JAMÓN

BLOCK 07 LOCATION

[NOT FOUND]

BLOCK [not found]

LINKS

BLOCK 09