

ECTN INTERREG IIC Project

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Case study

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Summary of Case study	<p>The Museum of Ham is created as an interpretation centre. It shows, in an educational way, information about the rearing of the Iberian pork and the production.</p> <p>We offer a wide way across Aracena and its mountains, as well as a bond that link the human being with its environment and the Iberian pork.</p> <p>All this is done with through:</p> <ol style="list-style-type: none"> 1) Graphic panels 2) Sculpture and artists materials exposition 3) A trail trough Aracena and its heritage

	<p>4) The richness of the Natural Park of Aracena</p> <p>5) The Iberian pork</p> <p>6) The slaughtering of the pork</p> <p>7) The stamp of guarantee: "Jamon de Huelva"</p> <p>8) A delicious gastronomy way</p> <p>9) An space for selling products</p> <p>10) A rural restaurant</p>
<p>Organisations concerned</p>	
<p>Case study detail</p>	<p>The Museum is divided in seven different showrooms, which attempt to bring our culture to the visitor.</p> <ul style="list-style-type: none"> - Showroom 1: Aracena: General view of our village - Showroom 2: The Ham: This room is an introduction to the cured ham and how they produce an exclusive product. - Showroom 3: The state: This room describes the origin of the state, its geographic situation and its vegetation... They offer a tv documental with panoramic screen. - Showroom 4: The iberian pork: This room shows the evolution of pork comsuption and explain the general characteristic of the Iberian pork as well as the rearing of it. - Showroom 5: The slaughter: This room compares the industrial slaughter with the homemade slaughter. We can find also some tools for the slaughter. - Showroom 6: The jam: Here, we can

	<p>follow the make-up process for a ham of quality. The process is the salting process, the post salting process, the drying and cutting of the ham. And something really important, how to recognise an authentic black pork ham and how you must cut it if you want to eat it properly</p> <ul style="list-style-type: none"> - Showroom 7: The quartering: You can learn about the different parts of the pork. This room also shows an exhibition of typical food that includes the delicious pork.
Outputs	