



2. THE ORCHARD OF EL FORN D'ALCEDO

TOURIST ROUTE THROUGH SOUTHERN VILLAGES – EL FORN D'ALCEDO



GENERAL MAP OF THE ROUTE



LOCATION OF THE TOURIST ATTRACTION



HISTORY

From the 1950s and 1960s onwards, the construction of large-scale infrastructure such as the new course of the Turia River, the "Pista de Silla" (Silla road), the apartment blocks of the Railway Housing Cooperative around Plaza Riu Segura, and the industrial estate located south of the town, led to the disappearance of extensive areas of orchards and traditional buildings. Some renowned structures lost included the Alquería del Sucre, at the border with the town of La Torre, which is mentioned in records dedicated to that town but is also deeply remembered by the inhabitants of El Forn d'Alcedo (in fact, one of its streets was named in its honor a few years ago).

Nevertheless, a considerable expanse of cultivated orchards, farmhouses, and inhabited barracas (traditional huts) still persists. Irrigation water comes from the Favara irrigation canal; while the western half of the area has permanent rights to its waters, the other half belongs to the Francos, Marjales, and Extremales, thus only able to irrigate using surplus water from the mentioned canal, which occasionally causes conflicts.

From Calle Segart, one can enjoy excellent views of these orchard areas, which can be explored more closely later along Camino de Alabau or to the north of the town along Camino de la Creueta Alta. At the Alquería de Cachorro, also on its north facade, another *cebera* type can be found (**photo 1**). On Camino de Alabau, one of the last remaining barracas in the town, known as Cucala, can be seen (**photo 2**). Hidden among the orchards of the area, some of the historic Moorish ovens still survive, where until recently the locals baked bread (**photos 3 and 4**).

Onions, potatoes, artichokes, melons, pumpkins, lettuces, chard, tomatoes... these are the most common crops in this clay-rich orchard land, which is more clayey compared to the northern parts of the region (**photos 5 and 6**). As noted by José Luis Rodrigo Llopis, a local scholar and historian of village customs and history, much of the agricultural production is sustained through "*a tornallom*" labor: an ancient form of collaborative work without the exchange of money, where compensation is made through mutual assistance or sharing of harvests, in accordance with the old Valencian civil code. This practice allows the orchards to remain productive despite their small size.

Despite the loss of many ancestral orchard customs, traditional gastronomy persists. Notably in baking, "les coques escudellaes" (pumpkin cakes) are prominent, and in rice dishes, "paella de fetge de bou" (bull liver paella) with endive and chickpeas stands out. This dish originates from the traditional cattle breeding in the area and the passage through the path de la Torre to the pasturelands of Devesa del Saler.

GENERAL INFORMATION

Address: The sign is located at the intersection of Segart Street and Alquería del Sucre Street, from where you can start a walk through the orchard.

ACCESIBILITY

Parking: There are several parking spaces for disabled persons (PMR) throughout the urban area, including at Río Cabriel 8 and Alabau Road, near the location of the sign.

PHOTO 1. *A canyissos cebera at the Cachorro farmhouse.*

PHOTO 2. Barrack of Cucala



PHOTOS 3 and 4. Farmhouse and Moorish oven





PHOTOS 5 and 6. Pumpkin and tomato crops in the orchards of El Forn d'Alcedo.