

# Guindilla

## Bilbao

*such as bacalao al pil pil (cod fish cooked with olive oil, garlic and guindilla peppers), bacalao a la vizcaína (salted cod with Biscayan sauce, mostly*

Bilbao is a city in northern Spain, the largest city in the province of Biscay and in the Basque Country as a whole. It is also the largest city proper in northern Spain. Bilbao is the eleventh largest city in Spain, with a population of 347,342 as of 2024. The Bilbao metropolitan area has 1,037,847 inhabitants, making it the most populous metropolitan area in northern Spain. The comarca of Greater Bilbao is the fifth-largest urban area in Spain. Bilbao is also the main urban area in what is defined as the Greater Basque region.

Bilbao is located in the north-central part of Spain, some 16 kilometres (10 mi) south of the Bay of Biscay, where the economic social development is located, where the estuary of Bilbao is formed. Its main urban core is surrounded by two small mountain ranges with an average elevation of 400 metres (1,300 ft). Its climate is shaped by the Bay of Biscay low-pressure systems and mild air, moderating summer temperatures by Iberian standards, with low sunshine and high rainfall. The annual temperature range is low for its latitude.

After its foundation in the late 13th century by Diego López V de Haro, head of the powerful Haro family, Bilbao was one of the commercial hubs of the Basque Country that enjoyed significant importance in the Crown of Castile. This was due to its thriving port activity based on the export of wool and iron commodities extracted from the Biscayan quarries to all over Europe.

Throughout the nineteenth century and the beginning of the twentieth, Bilbao experienced heavy industrialisation, making it the centre of the second-most industrialised region of Spain, behind Barcelona. At the same time an extraordinary population explosion prompted the annexation of several adjacent municipalities. Nowadays, Bilbao is a vigorous service city that is experiencing an ongoing social, economic, and aesthetic revitalisation process, started by the iconic Bilbao Guggenheim Museum, and continued by infrastructure investments, such as the airport terminal, the rapid transit system, the tram line, the Azkuna Zentroa, and the currently under development Abandoibarra and Zorrozaurre renewal projects.

Bilbao is also home to football team Athletic Club, a significant symbol for Basque nationalism due to its promotion of only Basque players and being one of the most successful clubs in Spanish football history.

On 19 May 2010, the city of Bilbao was recognised with the Lee Kuan Yew World City Prize, awarded by the city state of Singapore. Considered the Nobel Prize for urbanism, it was handed out on 29 June 2010. On 7 January 2013, its mayor, Iñaki Azkuna, received the 2012 World Mayor Prize awarded every two years by the British foundation The City Mayors Foundation, in recognition of the urban transformation experienced by the Biscayan capital since the 1990s. On 8 November 2017, Bilbao was chosen the Best European City 2018 at The Urbanism Awards 2018, awarded by the international organisation The Academy of Urbanism.

## Maruchi Fresno

*Virgin Mary Solomon and Sheba (1959)*

Bathsheba El camino (1963) - La Guindilla menor Diálogos de la paz (1965) - Mujer histórica Great Leaders of the - Maruchi Fresno (14 February 1916 – 19 July 2003) was a Spanish film actress. Fresno appeared in around sixty films and television series during her long career. In 1947 she played the role of Isabel of Aragon in the historical film The Holy Queen.

## Pickling

*&quot;encurtidos&quot;, are mainly made with olives, cucumbers, onions and green peppers (&quot;guindillas&quot; or &quot;piparras&quot;). &quot;Banderillas&quot; are small pieces of pickled cucumber and*

Pickling is the process of preserving or extending the shelf life of food by either anaerobic fermentation in brine or immersion in vinegar. The pickling procedure typically affects the food's texture and flavor. The resulting food is called a pickle, or, if named, the name is prefaced with the word "pickled". Foods that are pickled include vegetables, fruits, mushrooms, meats, fish, dairy and eggs.

Pickling solutions are typically highly acidic, with a pH of 4.6 or lower, and high in salt, preventing enzymes from working and micro-organisms from multiplying. Pickling can preserve perishable foods for months, or in some cases years. Antimicrobial herbs and spices, such as mustard seed, garlic, cinnamon or cloves, are often added. If the food contains sufficient moisture, a pickling brine may be produced simply by adding dry salt. For example, sauerkraut and Korean kimchi are produced by salting the vegetables to draw out excess water. Natural fermentation at room temperature, by lactic acid bacteria, produces the required acidity. Other pickles are made by placing vegetables in vinegar. Unlike the canning process, pickling (which includes fermentation) does not require that the food be completely sterile. The acidity or salinity of the solution, the temperature of fermentation, and the exclusion of oxygen determine which microorganisms dominate, and determine the flavor of the end product.

When both salt concentration and temperature are low, *Leuconostoc mesenteroides* dominates, producing a mix of acids, alcohol, and aroma compounds. At higher temperatures *Lactobacillus plantarum* dominates, which produces primarily lactic acid. Many pickles start with *Leuconostoc*, and change to *Lactobacillus* with higher acidity.

## List of tapas

*consist of pickled items, like olives, baby onions, baby cucumbers, chiles (guindilla) with pieces of pepper and other vegetables. Sometimes they include an*

Tapas are appetizers or snacks in Spanish cuisine. Available in a wide variety, they may be cold (such as mixed olives and cheese) or warm (such as chopitos, which are battered, fried baby squid).

In select restaurants and bars in Spain, tapas have evolved into their own sophisticated cuisine. Throughout the nation, diners can order many different tapas and combine them to make a full meal. In some Central American countries, such snacks are known as bocas.

## Giofra

*including the Ben Marshall Stakes winner Big Baz. She was a granddaughter of Guindilla, a half-sister to the Premio Parioli winners Gay Burslem and Crisos II*

Giofra (foaled 11 March 2008) is a British-bred, French-trained Thoroughbred racehorse and broodmare. Problems with leg injuries meant that she did not race until the autumn on her three-year-old season but she then won two of her three races in late 2011 including the Listed Prix Casimir Delamarre. In 2012 she emerged as a top-class racemare, taking the Prix d'Harcourt on her seasonal debut and recording her biggest win in the Group One Falmouth Stakes at Newmarket Racecourse in July. She also finished second in the Prix Ganay and the Hong Kong Cup and third in the Prix de l'Opéra. She failed to win as a five-year-old in 2013 but finished third in both the Dubai Duty Free and the Falmouth Stakes before being retired from racing.

## Daniel Guzmán (actor)

*of adolescence (in Spanish) &#039;Sueños&#039;;, from the actor Daniel Guzmán, wins the Guindilla Prize for Best Short Film in the Actual de Logroño (in Spanish)*

Daniel García-Pérez Guzmán (born 21 September 1973), known commonly as Daniel Guzmán, is a Spanish actor, screenwriter and film director.

Food Paradise season 10

*grilled and topped with thin-slices mahon (Spanish cow cheese), pickled guindilla peppers, sliced tomatoes and garlic aioli (made with fresh garlic and*

The tenth season of Food Paradise, an American food reality television series narrated by Jess Blaze Snider (formally Mason Pettit) on the Travel Channel, premiered on January 22, 2017. First-run episodes of the series aired in the United States on the Travel Channel on Mondays at 10:00 p.m. EDT. The season contained 13 episodes and concluded airing on May 14, 2017.

Food Paradise features the best places to find various cuisines at food locations across America. Each episode focuses on a certain type of restaurant, such as "Diners", "Bars", "Drive-Thrus" or "Breakfast" places that people go to find a certain food specialty.

José María Araúz de Robles Estremera

*here Archived 2014-07-14 at the Wayback Machine* El Tronco Jijón El tío Guindilla, un ganadero legendario, [in:] el Periódico 30.11.2010, available *here*

José María Araúz de Robles Estremera (1898–1977) was a Spanish Carlist and Alfonsist politician, businessman and bull breeder. He is recognized as a theorist of Traditionalist labor organisation and an advocate of gremialism, a counter-proposal to the Francoist vertical syndicates. His lineage of bulls was fairly popular in the 1950s and became a point of reference in the business, to go into decline in the 1970s.

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