

Guadix

Practical city guide/ Map



# Guadix



## Geography and history      Monuments and museums      Festivals and traditions      Gastronomy and crafts




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In the north-east of the province of Granada, the town of Guadix emerges in the middle of a labyrinth of clay formations with marked erosion where primitive man, and centuries later the Moorish and Christian settlers, cut cave dwellings out of the red walls lit by the light reflected off the north face of Sierra Nevada. The Moorish Guadadh-Haix (River of life) is situated in a depression with fertile lands, oak and maple woods, extensive fields of wheat and almond trees. The town spreads among river beds and cultivated land with sheep and horses grazing around the ancient Moorish city walls. The Catholic Monarchs, after taking the town, handed it to the Marquesses of Villena and it continued under this jurisdiction until the 19th century, when the lordship was abolished. It was a refuge for the Spanish Moors during their revolt and it suffered repression because of this. This important town in the province of Granada, with over 20.000 inhabitants is situated in the "hollow" or Hoya de Guadix, 949 metres above sea level on the north slope of the Sierra Nevada. It has good communications and is 60 kilometres from Granada, 200 kilometres from Murcia and 110 kilometres from Almería. It has a Continental climate because the encircling mountains form a barrier that prevents the influence of the sea. The summers are very hot and the winters are quite cold. The average temperature is 15° C.



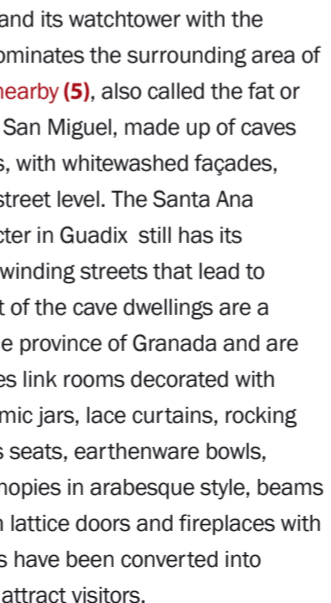
The old part of the town is more like a town from the north of Spain than Andalucía, you enter through the **Gate of San Torcuato (19)**, part of the Medieval city walls, into streets with monumental Renaissance façades, like the Plaza de las Palomas, narrow alleys in the ancient Jewish quarter and winding streets of the Santa Ana suburb. The **Cathedral (1)**, a mixture of Gothic, Renaissance and Baroque styles, was built over the ancient mosque in 1492, work went on over three centuries. Its undulating façade is one of the most daring architectural compositions of Spanish Baroque. The Hospital Real de la Caridad, the **Sagrario church (2)** and the **Archbishop's Palace (3)** lead to the calle de la Concepción, dotted with mansion houses dating from the eighteenth and nineteenth centuries and the area occupied by the ancient Moorish zoco. The earth-coloured



bastion **Alcazaba (11)** is in contrast and its watchtower with the **church of Santiago (12)** at its feet dominates the surrounding area of Guadix. The **Moorish Ferro tower is nearby (5)**, also called the fat or Gorda tower and the cave suburb of San Miguel, made up of caves that are in small mounds and slopes, with whitewashed façades, chimneys and ventilation shafts on street level. The Santa Ana suburb, with the deepest folk character in Guadix still has its Moorish urban layout, a labyrinth of winding streets that lead to spacious Andalusí style plazas. Most of the cave dwellings are a typical image of the high plains of the province of Granada and are still inhabited today: narrow passages link rooms decorated with farm implements, copper pots, ceramic jars, lace curtains, rocking chairs and wooden chairs with grass seats, earthenware bowls, stools made of olive wood, stone canopies in arabesque style, beams of light through niches, pantries with lattice doors and fireplaces with a life of their own. Some of the caves have been converted into holiday complexes that suggestively attract visitors.



The "Cascamorras" festival has been declared to be of National Tourist Interest, it is celebrated every year in the towns of Guadix and Baza in the month of August. According to the tradition, in 1490 work started on the church of the Merced in one of the suburbs of Baza. Juan Pederal, one of the workers, heard a sweet voice coming out of the opening in the primitive mozarabe hermitage saying: "Have pity". He had found the image of the Virgin Mary that was named Our Lady of Piety. The worker confronted his work-mates in dispute of the ownership of the image. The authorities intervened with a Solomonic solution: the image of the Virgin Mary would stay in Baza but with the concession of the right of the inhabitants of Guadix to celebrate the festival of Our Lady of Piety. They came to an agreement: if someone from Guadix managed to enter Baza and get to the church of the Merced without being daubed with oil, the image of the Virgin Mary would be taken to Guadix. Consequently every year, a symbolic figure called "Cascamorras", dressed like a harlequin or a jester, sets off on this quest. To defend himself he carries a truncheon, a wooden stick with a string hanging from the end with a bladder tied to it. The retinue that accompanies or dodges "Cascamorras" sets off through the narrow, winding streets. To relieve the effects of the heat the retinue receives water and paint of all colours from the public or they stop to drink at one of the many fountains and springs on route between the two towns. Holy Week is especially important in Guadix because of the serious and holy character of the processions.



The traditional cuisine from Guadix is rich in both variety and quality, it is the fruit of the different cultures that settled in the area throughout its history. The traditional sweets and cakes are outstanding, dating back to the times of Al Andalus and taken over by the nuns in the convents. The Guadix cuisine is based on pork products, like its "olla" or "potaje" stews. Not forgetting the homemade pork preserves, the hams and local wine. To mention some of the local dishes there are the fried breadcrumbs or "migas", "andrajos" stew, porridge, honey-coated cakes or "pestiños" and many other delicacies. A few other dishes from the district are the "gachas" made with oats and red pepper soup, accompanied with lard and chorizo; "talbinas" made with wheat flour and water served with croutons, molasses or sugar to taste; also "sustentos" made with cornflour with slices of potato, chorizo, lard and black pudding and the "migas" made with bread crumbs. Typical dishes from this area also include paprika with sardines – a soup made of paprika made from dried red peppers, roast green peppers, onion, olive oil and fish stock served with potatoes and sardines – and the "Olla de San Antón" stew, made with pork cooked with red peppers and served with almond sauce and ham. Ceramics make up the main craft industry with a millennial tradition in the Guadix and El Marquesado districts. Due to its clay earth they make ceramics in Guadix with their own local design like the local pitchers or jugs. Other craft products in this area: esparto grass, plaited reeds as well as pita grass, appropriate for making baskets and chairs, wickerwork and wrought iron objects.



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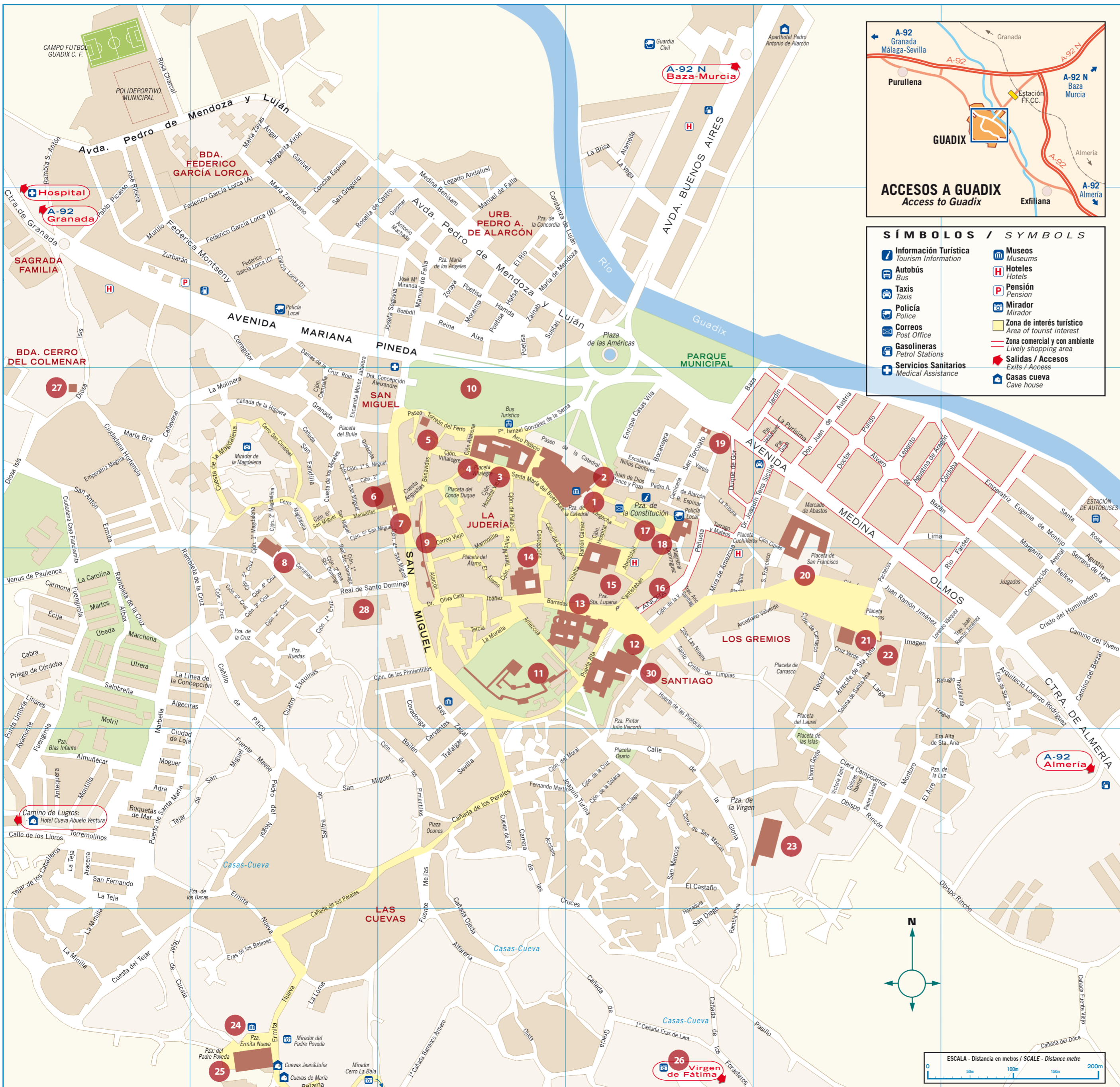
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- 1 Catedral - Museo Catedralicio
- 2 Iglesia del Sagrario
- 3 Palacio Episcopal
- 4 Palacio Villalegre
- 5 Torreón del Ferro
- 6 Iglesia de San Miguel
- 7 Arco de Mensafies
- 8 Iglesia de la Magdalena
- 9 Murallas
- 10 Teatro Romano
- 11 Alcazaba
- 12 Iglesia de Santiago
- 13 Palacio de Peñafior
- 14 Iglesia de San Agustín
- 15 Iglesia y Convento de la Concepción
- 16 Iglesia de San Torcuato - Hospital Real
- 17 Calle Ancha
- 18 Plaza de la Constitución
- 19 Ayuntamiento
- 20 Puerta de San Torcuato
- 21 Iglesia de San Francisco
- 22 Iglesia de Santa Ana
- 23 Arco de la Imagen
- 24 Templo de San Diego
- 25 Cueva Museo Centro de Interpretación
- 26 Iglesia-Cueva Nª Sra. de Gracia
- 27 Virgen de Fátima
- 28 Caño de San Antón
- 29 Iglesia de Santo Domingo - San Miguel
- 30 Casa.Museo Fundación Julio Visconti