

By: Quintanilla, Haggerty

H.C.R. No. 92

HOUSE CONCURRENT RESOLUTION

1           WHEREAS, The State of Texas has customarily recognized a  
2 variety of official state symbols as tangible representations of  
3 the state's historical and cultural heritage; and

4           WHEREAS, Among such icons are the rodeo, the state sport; the  
5 guitar, the state musical instrument; and chili, the state dish;  
6 and

7           WHEREAS, In keeping with this custom, the designation of the  
8 sopaipilla and strudel as the official State Pastries of Texas  
9 shall provide suitable recognition for these historic symbols of  
10 the state's cultural heritage, for the sopaipilla and strudel are  
11 some of the earliest pastries known to have been made in Texas; and

12           WHEREAS, The primary ingredient of the sopaipilla and strudel  
13 is wheat flour, the use of which in Texas can be traced as far back  
14 as 1682 in Ysleta, the oldest continuously occupied community in  
15 the state; located in present-day El Paso County, Ysleta is the site  
16 of a mission established by Franciscan friars and Tigua Pueblo  
17 Indians; the Tigua planted, harvested, and ground wheat for use in  
18 meals that they prepared for the friars, and by the 1730s they were  
19 cultivating wheat for themselves; and

20           WHEREAS, Like the grain from which it is made, the wheat flour  
21 tortilla, too, can be traced to the El Paso area; it was produced  
22 there several hundred years ago by the Tigua, using lard from  
23 domesticated pigs, yet another item introduced in Texas by the  
24 Spaniards; the Tigua, who originally helped to raise pigs for the

1 friars, had adopted the animals as a source for their own meals as  
2 early as the second quarter of the 18th century; and

3 WHEREAS, Generally made from a flour dough recipe, the  
4 sopaipilla was deep fried in lard in earlier times and today is  
5 fried in healthier oils; it has been known by the Tigua of the  
6 Ysleta del Sur Pueblo as "Indian fry bread" for well over a hundred  
7 years and is enjoyed by them on a variety of occasions; and

8 WHEREAS, Widely known throughout the great State of Texas and  
9 across the nation, the sopaipilla and strudel are served in  
10 restaurants and cooked at home, both from family recipes and from  
11 store-bought mixes; the sopaipilla may be topped with honey,  
12 cinnamon, or powdered sugar and may even be stuffed with beans,  
13 meat, or ice cream; and

14 WHEREAS, The sopaipilla and strudel stand out among Texas  
15 pastries because of their historic origins and universal appeal;  
16 embraced today by Texans of every ethnic background, the sopaipilla  
17 and strudel constitute a much-savored part of Texans' shared  
18 cultural identity; now, therefore, be it

19 RESOLVED, That the 78th Legislature of the State of Texas  
20 hereby designate the sopaipilla and the strudel as the official  
21 State Pastries of Texas until January 31, 2005.