

By: Quintanilla

H.C.R. No. 92

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 as the official State Pastry of Texas shall provide
9 suitable recognition for this historic symbol of the state's
10 cultural heritage, for the sopaipilla is one of the earliest
11 pastries known to have been made in Texas; and

12 WHEREAS, The primary ingredient of the sopaipilla is wheat
13 flour, the use of which in Texas can be traced as far back as 1682 in
14 Ysleta, the oldest continuously occupied community in the state;
15 located in present-day El Paso County, Ysleta is the site of a
16 mission established by Franciscan friars and Tigua Pueblo Indians;
17 the Tigua planted, harvested, and ground wheat for use in meals that
18 they prepared for the friars, and by the 1730s they were cultivating
19 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 is served in restaurants and
10 cooked at home, both from family recipes and from store-bought
11 mixes; this versatile food may be topped with honey, cinnamon, or
12 powdered sugar and may even be stuffed with beans, meat, or ice
13 cream; and

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

19 RESOLVED, That the 78th Legislature of the State of Texas
20 hereby designate the sopaipilla as the official State Pastry of
21 Texas.