

1-1 By: Quintanilla, Haggerty (Senate Sponsor - Madla) H.C.R. No. 92
1-2 (In the Senate - Received from the House May 19, 2003;
1-3 May 20, 2003, read first time and referred to Committee on
1-4 Administration; May 26, 2003, reported favorably by the following
1-5 vote: Yeas 7, Nays 0; May 26, 2003, sent to printer.)

1-6 HOUSE CONCURRENT RESOLUTION

1-7 WHEREAS, The State of Texas has customarily recognized a
1-8 variety of official state symbols as tangible representations of
1-9 the state's historical and cultural heritage; and

1-10 WHEREAS, Among such icons are the rodeo, the state sport; the
1-11 guitar, the state musical instrument; and chili, the state dish;
1-12 and

1-13 WHEREAS, In keeping with this custom, the designation of the
1-14 sopaipilla and strudel as the official State Pastries of Texas
1-15 shall provide suitable recognition for these historic symbols of
1-16 the state's cultural heritage, for the sopaipilla and strudel are
1-17 some of the earliest pastries known to have been made in Texas; and

1-18 WHEREAS, The primary ingredient of the sopaipilla and strudel
1-19 is wheat flour, the use of which in Texas can be traced as far back
1-20 as 1682 in Ysleta, the oldest continuously occupied community in
1-21 the state; located in present-day El Paso County, Ysleta is the site
1-22 of a mission established by Franciscan friars and Tigua Pueblo
1-23 Indians; the Tigua planted, harvested, and ground wheat for use in
1-24 meals that they prepared for the friars, and by the 1730s they were
1-25 cultivating wheat for themselves; and

1-26 WHEREAS, Like the grain from which it is made, the wheat flour
1-27 tortilla, too, can be traced to the El Paso area; it was produced
1-28 there several hundred years ago by the Tigua, using lard from
1-29 domesticated pigs, yet another item introduced in Texas by the
1-30 Spaniards; the Tigua, who originally helped to raise pigs for the
1-31 friars, had adopted the animals as a source for their own meals as
1-32 early as the second quarter of the 18th century; and

1-33 WHEREAS, Generally made from a flour dough recipe, the
1-34 sopaipilla was deep fried in lard in earlier times and today is
1-35 fried in healthier oils; it has been known by the Tigua of the
1-36 Ysleta del Sur Pueblo as "Indian fry bread" for well over a hundred
1-37 years and is enjoyed by them on a variety of occasions; and

1-38 WHEREAS, Widely known throughout the great State of Texas and
1-39 across the nation, the sopaipilla and strudel are served in
1-40 restaurants and cooked at home, both from family recipes and from
1-41 store-bought mixes; the sopaipilla may be topped with honey,
1-42 cinnamon, or powdered sugar and may even be stuffed with beans,
1-43 meat, or ice cream; and

1-44 WHEREAS, The sopaipilla and strudel stand out among Texas
1-45 pastries because of their historic origins and universal appeal;
1-46 embraced today by Texans of every ethnic background, the sopaipilla
1-47 and strudel constitute a much-savored part of Texans' shared
1-48 cultural identity; now, therefore, be it

1-49 RESOLVED, That the 78th Legislature of the State of Texas
1-50 hereby designate the sopaipilla and the strudel as the official
1-51 State Pastries of Texas until January 31, 2005.

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