

1-1 By: Schwertner S.C.R. No. 12  
 1-2 (In the Senate - Filed February 11, 2013; February 20, 2013,  
 1-3 read first time and referred to Committee on Administration;  
 1-4 March 11, 2013, reported favorably by the following vote: Yeas 6,  
 1-5 Nays 0; March 11, 2013, sent to printer.)

1-6 COMMITTEE VOTE

	Yea	Nay	Absent	PNV
1-7				
1-8	X			
1-9	X			
1-10	X			
1-11	X			
1-12			X	
1-13	X			
1-14	X			

1-15 SENATE CONCURRENT RESOLUTION

1-16 WHEREAS, Of all the Lone Star State's unique culinary dishes,  
 1-17 perhaps none says "Texas" more sweetly than pecan pie; and

1-18 WHEREAS, The pecan tree, which was officially designated as  
 1-19 the state tree in 1919, is indigenous to North America and native to  
 1-20 152 counties in Texas, where it grows in river valleys; the State  
 1-21 Health Nut, the pecan is the state's only commercially grown nut,  
 1-22 and Texas pecan growers account for more than 20 percent of all the  
 1-23 pecans grown in the United States; and

1-24 WHEREAS, Though there are many ways to enjoy pecans, it is  
 1-25 practically a given among Texans that they belong, first and  
 1-26 foremost, in a pie; the earliest record of this distinctive dessert  
 1-27 dates to the late 19th century; the weekly humor magazine *Texas*  
 1-28 *Siftings* described it in February 1886 as being "not only  
 1-29 delicious" but "capable of being made into a 'real state pie,'" and  
 1-30 in March 1914, the *Christian Science Monitor* featured a recipe for  
 1-31 "Texas Pecan Pie" with a custard filling that called for a cup of  
 1-32 sweet milk, a cup of sugar, three well-beaten eggs, a tablespoon of  
 1-33 flour, and half a cup of "finely chopped pecan meats"; and

1-34 WHEREAS, It was around 1930 when the pie became the  
 1-35 syrup-based creation it is today; the wife of an executive at the  
 1-36 Karo Syrup Company combined that product with pecans to make a pie,  
 1-37 and it proved to be an irresistible mixture; the pie subsequently  
 1-38 gained national recognition through advertisements forever linking  
 1-39 the syrup with pecans in the public's mind; recipes for pecan pie  
 1-40 began appearing in such popular cookbooks as *The Joy of Cooking* and  
 1-41 *The Fannie Farmer Cookbook* in the 1940s, and it became a staple in  
 1-42 restaurants across the state and nation; and

1-43 WHEREAS, Pecan pie recipes are varied and numerous, with  
 1-44 differences regarding the sugar-to-syrup ratio and the size and  
 1-45 consistency of the nuts, and are a matter of debate, strong opinion,  
 1-46 and deeply held family tradition; yet Texans generally agree on two  
 1-47 things: Texas pecan pies are, hands down, the best, especially when  
 1-48 made with Texas pecans by a Texan, and secondly, whether served hot  
 1-49 or cold, with a scoop of ice cream or without, pecan pie is indeed  
 1-50 the perfect ending to any meal; now, therefore, be it

1-51 RESOLVED, That the 83rd Legislature of the State of Texas  
 1-52 hereby designate pecan pie as the official State Pie of Texas.

1-53 \* \* \* \* \*