

1 HJR379

2 160219-1

3 By Representatives Sessions, Baker, Ball, Bandy, Baughn,
4 Beckman, Beech, Black, Boman, Boothe, Boyd, Bracy, Bridges,
5 Brown, Burdine, Buskey, Butler, Buttram, Carns, Chesteen,
6 Clarke, Clouse, Coleman-Evans, Collins, Colston, Davis,
7 DeMarco, Drake, England, Farley, Faust, Fincher, Ford, Forte,
8 Gaston, Givan, Greer, Greenson, Grimsley, Hall, Hammon, Harper,
9 Henry, Hill, Holmes (A), Holmes (M), Howard, Hubbard (J),
10 Hubbard (M), Hurst, Ison, Jackson, Johnson (K), Johnson (R),
11 Johnson (W), Jones, Knight, Laird, Lee, Lindsey, Long,
12 McAdory, McCampbell, McClammy, McClendon, McClurkin,
13 McCutcheon, McMillan, Melton, Merrill, Millican, Mitchell,
14 Moore (B), Moore (M), Morrow, Newton, Nordgren, Patterson,
15 Payne, Polizos, Poole, Rich, Roberts, Robinson (J), Robinson
16 (O), Rogers, Sanderford, Scott, Shedd, Shiver, Standridge,
17 Todd, Treadaway, Tuggle, Vance, Wallace, Warren, Weaver,
18 Wilcox, Williams (D), Williams (J), Williams (P), Wood and
19 Wren

20 RFD:

21 First Read: 19-MAR-14

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8 DESIGNATING CORNBREAD AS THE OFFICIAL STATE BREAD.
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10 WHEREAS, cornbread is a quick bread made with
11 cornmeal that was developed by Native Americans and is a
12 distinguishing landmark of Alabama Cuisine; it became a staple
13 in the Southern home when wheat flour became expensive and was
14 less available than cornmeal; cornbread crumbs are placed in
15 many recipes throughout the country, including traditional
16 holiday recipes for poultry stuffing or dressing; and

17 WHEREAS, cornbread can be made inexpensively and
18 quickly in a variety of different ways, including fluffy
19 breads, deep fried hoe cakes, steamed, johnny cakes, and most
20 commonly, baked as cakes, pones, loaves, sticks, or muffins;
21 cornmeal provides cornbread a distinctive gritty texture that
22 is not typical of breads made from other grains; and

23 WHEREAS, while cornbread can enhance a variety of
24 meals by being served with blackeyed peas, pinto beans,
25 barbecue, chili, greens, soups, fish, and a host of other fine
26 foods, it is best enjoyed alone or crumbled into a tall glass

1 of cold buttermilk and consumed with a spoon while sitting on
2 the porch watching the sun go down; and

3 WHEREAS, this dense, hearty bread has varieties
4 enjoyed throughout the United States with additional
5 ingredients such as corn kernels, jalapeno peppers, onions,
6 beer, shredded cheese, or sugar; the truly Alabama version
7 includes heated bacon drippings, lard, or other oil in a
8 heavy, well-seasoned cast iron skillet, then pouring the
9 batter of yellow or white cornmeal, egg, and milk directly
10 into the hot grease, and returning it to the oven to bake into
11 a moist cake with a browned, crunchy crust; and

12 WHEREAS, in the northern parts of the country, a
13 bread called cornbread or corn muffins is prepared in a
14 regular baking dish or muffin pan and is lighter and sweeter
15 than true southern-style cornbread; this variation is
16 certainly not the bread the citizens of Alabama know and love
17 as true Southern cornbread; and

18 WHEREAS, real cornbread, that which is made and
19 served in the correct manner to preserve its unique heritage
20 is truly deserving of recognition as a delicacy in Alabama;
21 now therefore,

22 BE IT RESOLVED BY THE LEGISLATURE OF ALABAMA, BOTH
23 HOUSES THEREOF CONCURRING, That we hereby designate cornbread
24 as the official state bread of Alabama and hereby extend
25 blessings to every home in Alabama that recognizes,
26 appreciates, and enjoys this incredible and historical Alabama
27 staple.

