

Republic of the Philippines
HOUSE OF REPRESENTATIVES
Quezon City

NINETEENTH CONGRESS
Second Regular Session

HOUSE BILL NO. 10014



Introduced by Rep. Gloria Macapagal-Arroyo, Rep. Aurelio "Dong" D. Gonzales Jr.,
Rep. Anna York P. Bondoc and Rep. Carmelo "Jon" B. Lazatin II.

**AN ACT DECLARING THE PROVINCE OF PAMPANGA AS THE "CULINARY
CAPITAL OF THE PHILIPPINES"**

From its sprawling farmlands to its bright Christmas lanterns, Pampanga is a province that always has something to offer. However, if there is one thing that truly embodies the spirit of Pampanga, it is its formidable culinary history.

In Pampanga, talent in cooking and love for food permeates not just restaurants, but every corner of every home. Every family member is both an iron chef with an entire household to please, and a food critic with strong opinions on everything other family members cook. The most heavily guarded family heirlooms are not Lola's old love letters, but Lola's secret recipes. For Kapampangans, cooking and eating will always be a family affair. Thus, it is no wonder that many well-known Kapampangan restaurants all started at home.

Kapampangans are also resourceful and creative when it comes to cooking. Mole crickets magically turn into haute cuisine as adobung camarú, frogs as betute and tinolang tugak. A pig's brain becomes bistig utak, its ears sisig matua, its cheeks tokwa't babi, its skin pititian, its hooves and knuckles paksing pata, its tail kari-kari, its lungs pulutuk, its heart, liver and kidneys kilayin, and the rest of its entrails tidtad and paksing iso. Truly, give a Kapampangan anything edible and he can turn it into the most delicious meal on the table.

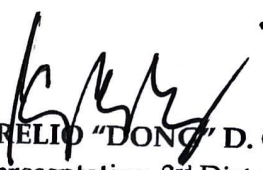
With Pampanga's centuries old culinary history, it is no surprise that the country and the whole world are enamored. Sisig, tibuk-tibok, turrónes de casoy, San Nicolas, tocino, pindang damulag, patcu, buro, adobong matua, asadong malangi, and suklatang batirul are no longer Pampanga's little secrets, but the whole world's as well. The New York Times has called sisig "arguably the greatest pork dish on earth." For Anthony Bourdain, sisig "is everything I love about food." Conde Nast, the global media company that's home to iconic brands like Vogue, GQ and Vanity Fair, has described Kapampangan cuisine as "most exciting and consistent" and listed Pampanga as one of the Top 13 Unsung Food Destinations of the World—the only place in the Philippines that made the list.

Considering the foregoing, it is now the most opportune time to recognize Pampanga as the Culinary Capital of the Philippines. This will further boost the province's thriving culinary tourism industry which, in return, will also provide livelihood to many Kapampangans.

With this, passage of this bill is earnestly sought.



GLORIA MACAPAGAL-ARROYO
Representative, 2nd District of Pampanga



AURELIO "DONG" D. GONZALES, JR.
Representative, 3rd District of Pampanga



ANNA YORK P. BONDOC
Representative, 4th District



CARMELO "JON" B. LAZATIN II
Representative, 1st District Pampanga

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HOUSE RESOLUTION NO. **10014**

Introduced by Rep. Gloria Macapagal-Arroyo, Rep. Aurelio "Dong" D. Gonzales Jr.,
Rep. Anna York P. Bondoc and Rep. Carmelo "Jon" B. Lazatin II.

**AN ACT DECLARING THE PROVINCE OF PAMPANGA AS THE "CULINARY
CAPITAL OF THE PHILIPPINES"**

*Be it enacted by the Senate and House of Representatives of the Republic of the Philippines
in Congress assembled:*

SECTION 1. The Province of Pampanga is hereby declared the "Culinary Capital of the Philippines" in recognition of its contribution to the dynamic and rich culinary history of the country.

SEC 2. All laws, rules, regulations, executive orders, proclamations, presidential decrees and other issuances inconsistent with any of the provisions of this Act are hereby deemed repealed or amended accordingly.

SEC 3. Effectivity. – This Act shall take effect fifteen (15) days after its publication in the Official Gazette or a newspaper of general circulation.

Approved,