

The History of a Bakery

As we have delved into different literature and podcasts about food, much of the literature has explored the connections between family and our history, experiences and memories. Historically, food in terms of the humanities is something that has been previously unexplored due to the negative connections between bodily experience and social class; however, we have been making shifts towards seeing the importance of thinking about ourselves and experiences in terms of our senses and more distinctly, our memories and experiences through food. In this sense, the humanities are integral to food studies because it combines a previously unexplored topic to create new knowledge, particularly in relation to the intersectionality of defining aspects of our identities such as race, gender, class, and ethnicity.

For my topic, I would like to interview Juan Gonzalez and talk with him about his bakery, La Sevillana and the Mexican foods and breads he sells there. His bakery has been around for many years and has been an important center in his community as La Sevillana not only serves as a *panaderia* (bakery), but also as a small grocery store providing the neighborhood with essentials such as medicine, water, flour and sugar. The humanities are integral to this because talking with him about his bakery and the historical significance of the foods and breads he serves there, I believe I can also represent the history and identity of the bakery. This discussion will also be Post-Colonial in nature because, in discussing the traditions surrounding Mexican foods and breads, I can discuss the religious and non-religious Mexican traditions celebrated in El Paso, Texas.

In interviewing Mr. Gonzalez, I would like to begin by talking with him about what lead him to open his bakery as well as why he also runs a small grocery store alongside it. Along with this, I am interested to know why he chose to name his bakery “La Sevillana.” Sevillana is a traditional style of dancing that originates from Spain, so I am interested to know the inspiration behind choosing this name. I would then like to shift into talking with Mr. Gonzalez about his popular *menudo*, a traditional Mexican soup. In this discussion I would like to ask him about his thoughts on *menudo* around El Paso, Texas and any variances served around the city, as well as the benefits of eating *menudo*. I would then like to shift from talking about cooking to talking about baking. More specifically, with the Holidays around the corner, I would like to talk with Mr. Gonzalez about traditional Mexican breads and desserts such as *Rosca de Reyes* and

biscochos to talk about how they are made and the significance to consuming them on specific holidays. I would like to close out the conversation by asking Mr. Gonzalez about any other specialty breads, sweet breads, and cookies that La Sevillana is known for.

Overall, my podcast will be representative of El Paso culture because we are traditionally a proud Mexican-American community. Despite being a mix of many races and ethnicities, many people who have migrated here have been impacted by our heritage, including developing a taste and love for salsa, tacos, amongst a wide variety of other foods. By interviewing a El Pasoan whose family is from Mexico, talking with Mr. Gonzalez about his family history through food is a story that will likely be representative of the story of many El Pasoans.