

# Sections

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## Contacts

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- **Denver** -
- **Orange County**
- **Bakersfield** - [Website](#), [Facebook](#) -
- [Fresno, CA](#) -

## Accounts

- **Banking**
  - Credit union
  - Local banks
- **Electronic Donations**
  - PayPal
  - Square Ca\$h

## Website, Email and Social Media

- Website

- Burrito Project SF has unlimited hosting so can add other domains and host them for free if needed
- TheBurritoProject.org is run by South Pasadena (Alan Pinel) - he is contact for making changes or updates
- Email
  - Tinyletter
    - free email tool from Mailchimp
    - Easy to use
    - Basic functionality
  - Mailchimp

## Donations and Tax ID

- Non profit status
  - The Burrito Project is managed by the South Pasadena chapter and is open to accepting donations that need a 501c(3).

## Fundraising Ideas

- Bake sales
- Corporate volunteer groups and sponsorships - have groups come and pay for all ingredients to volunteer
  - Burrito Project SF has had a lot of success with this
- Product promotions
  - Greenbar Distillery fundraiser where portions of drinks sold at participating bars went to local chapters
- Events
  - Bowling party
  - House party

## Mission Statements

Share your mission statement below as examples

Burrito Project SF

We're a community-supported group that gets together to make and deliver burritos to the community in hunger or living on the street. We are 100% organized by volunteers and are passionate about bringing people together to make a difference. 100% of donations go towards purchasing ingredients and supplies to make and deliver food.

Burrito Project Toronto

Burrito Project Toronto is a food justice initiative run by ARK -The Animal Rights Kollektive. Our

goal is to take a holistic food justice approach by taking into consideration the negative impact of the mainstream food system that creates food insecurity; and exploits humans, animals, and the environment. Burrito Project Toronto will contribute to food justice initiatives in our city by bringing volunteers together to make vegan burritos and distribute them to under-fed, under-housed and street-involved people in Toronto.

## Media

- Common questions and how to respond
  - Is feeding the homeless just enabling them and making the problem worse?
- How you got started
- How frequently we should call each other
- Questions to focus for next call

## Recipes

Burrito Project SF - yields 500-550 burritos

- Beans - **must cook in two large pots**
  - 4 x 4 liter scoops of pinto beans per large pot, 2 large pots per event
  - 3 lbs of yellow onions, half into each large pot
  - 4 heads of garlic, peeled and left whole, half in each pot
  - $\frac{3}{4}$  of small black cup of salt per pot
  - Cover beans with 3" of water and bring to a boil
  - Continue to stir and maintain water over beans and boiling for 30-45 minutes
  - Taste to ensure they are soft and fully cooked
  - Once fully cooked, separate broth from cooked beans into large buckets
  - Let cool and store broth and beans separately in the fridge overnight
  - Day of event, reheat beans in large pans and use immersion blender to blend some of the beans and broth
- Rice (quantities are given per tub) (Starting April 2023, to avoid al dente rice, let's try adjusting the recipe, following it, and recording the result.)
  - 2 silver tubs
  - 1/2 cups oil in each tub
  - 8L Rice per tub
  - Brown the Rice
  - 8L crushed tomatoes
  - 8L water (or substitute some bean broth?) (let's try 9L water)
  - Bring to a boil

- Salt 1/2 cup/tub
- 350\* oven (let's try 375° oven)
- 20 minutes (let's try 25 or 30 minutes)
- Add frozen peas and carrots at 10 minutes (let's try letting them thaw)
- Remove
- Salsa
  - 2 plastic tubs 12 quart
  - Chop 10lb bag onion
  - Chop 1 bag cilantro
  - 1 can tomato sauce/tub
  - Add 1/2 cilantro
  - 4 quarts onions/tub
  - Water to consistency
  - Salt to taste

Burrito Project Toronto - 100 burritos

Rice - 4 pounds basmati rice cooked with 1 tsp turmeric and seasoned with 2 TB of taco seasoning and 2 TB of herbed sea salt

Beans - 10 pounds of cooked black turtle beans cooked in vegetable broth and seasoned with 6 TB of chipotle spice, 6 TB herbed sea salt, 4 TSP powdered garlic

Veggies - cooked

8 large red onions thinly sliced and pan fried

30 peppers, thinly sliced and pan fried

6 jalapeno peppers, thinly sliced with seeds removed

Veggies - raw

40 tomatoes diced seasoned with 1 bunch fresh cilantro coarsely chopped, 1 TB salt, 1 TSP pepper and juice from 1 lime

6 packages shredded daiya cheese

100 x 12" large tortillas

Assembly:

Warm ingredients are combined (rice, beans, fried veggies)

Each tortilla is filled with 1 large serving spoon of warm ingredients (rice, beans, onions, peppers) then 2 TB diced tomatoes, 1 TB Daiya cheese, rolled and then put into sandwich press/grill for 90 seconds.

Burritos are served in foil wrap