

RV Burgess Park Tandoor Proposal

Thorncliffe Park Women's Committee is seeking city approval to locate a pre-fabricated Tandoor at RV Burgess Park, installed in time for the first fresh food market and community bazaar (May 27).

What is Tandoor? *An enhanced cooking fire*

It is an open air cooking device traditionally used in many cultures ranging from the Middle East to Central and South Asia. In a tall clay pot with a fire at the bottom, insulated to keep the heat in, various foods such as bread, grilled/roasted meat and vegetables are made. <http://www.youtube.com/watch?v=PQncXpj0EEQ>

Why? *Cross-cultural community building*

- Meeting place: Fire and food always attract people. When they are together, the attraction multiplies.
- Education: A majority of Thorncliffe residents come from Middle Eastern and Central/South Asian countries and many have used a Tandoor for their everyday cooking. A community Tandoor at RV Burgess will be a wonderful tool for these newcomer families to come together over food and keep this heritage alive for their children; and for other neighbours to learn about a different culture.

By whom, for what uses? *...the community!*

- For the community bazaar by the Women's Committee and the vendors.
- At neighbourhood gatherings of community members
- For school heritage education programs

The Women's Committee (TPWC) will be the main contact, and maintain the barbecue.

Process

- Design: A small (4 x 4 feet), in-ground concrete platform is made for the pre-fab Tandoor. The clay pot is enclosed by a steel box. A form-fitted brick enclosure is mortared around the box to protect it from vandalism. There is a lockable lid to protect it from rain, snow and unwanted objects.
- Money: Estimated cost is \$1600 for the clay-and-steel Tandoor and another \$700 for the platform, the bricks/mortar, the lockable lid, and the barbecue tools.
- Sources of funding: Application to the *City of Toronto 2011 Farmers' and Open Air Produce Markets Community Projects Initiative*: http://www.toronto.ca/beautifulstreets/pdf/nb_application-farmers_open_air_markets.pdf asking for \$1500. Already committed: \$800 from private funder David Rothberg (through the Centre for Local Research into Public Space – CELOS)
- Equipment: Mainra Traders (www.mainratraders.com) supplier of CSA certified Tandoors (Oakville)
- Resource people: Gene Threndyle to help lay bricks, plus Thorncliffe Park residents experienced with Tandoor cooking (three women have already said they can help – all had Tandoors at their homes), plus Yo Utano (PT Rec staff, part-time CELOS) to help with installation and start-up.

Of note: *Women from the community made a portable Tandoor in the park last summer, with 60+ community residents baking bread together, with the support of PFR staff.*



Fresh food market at RV Burgess Park



Ideal spot for the Tandoor



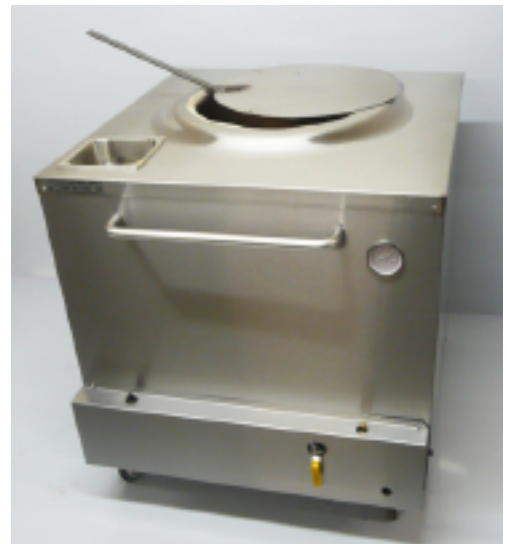
Temporary Tandoor - Fall 2010



Naan bread at RV Burgess Park



February visit to Oakville Tandoor supplier



Pre-fab Tandoor from Mainra Traders