

Good morning, my name is Daniel Huerta. I am the co-owner of Churros Locos.

Back in early 2013, due to budget cuts, I ended up losing my job. After I lost my job, I was at a crossroads trying to figure out what was next in my career. We decided to launch a food cart. In April of that year, Churros Locos was born. We secured a spot in front of what now is Providence Park – during a Timbers home.

In 2015, organizers of the WSFC invited us to take our churro making expertise to SE Asia, Singapore. There, we were among the featured 25 vendors from 12 different countries. We proudly represented Portland- as world renowned food cart city.

We were such a hit in 2015, the WSFC invited us back for the 2016 edition, this time in the Philippines. While in Manila, we again represented Portland and the US, as we were one of two mobile food vendors from the United States.

After coming back from the Philippines, we were featured on:

- CNN News
- Huffington Post
- Univision
- Top 14 dessert truck in America, we were ranked #4 in the US.
- Oregon Bride Magazine featured us as a Top Dessert Caterer

My wife and I travel all over the world and most everywhere we go, when we mention we are from Portland, people respond “Portland has a great food scene.” A major part of that scene are the unique food carts we have here.

We can think of:

Aybla Mediterranean Grill- the owner Saied is a hard working immigrant from Syria. He started with one food cart. They now have a restaurant and 6 carts around the city.

Jaime- owner of Tamale Boy, is another Mexican-American Portlander who started selling Tamales out of his trunk. They now have 2 restaurants, 2 mobile carts, 1 location at PDX airport and a booth at Moda Center.

Nong- from Nong's Khao Man Gai is an immigrant from Thailand. Their cart is an original cart at 10<sup>th</sup> & Alder lot. She serves some of the best Chicken & Rice outside of SE Asia. She now has 2 restaurants.

We are just some examples of mobile vendors that have emerged from food carts to showcasing what the Portland food scene really has to offer.

As children of immigrants, our parents instilled in us hard work and dedication. I stand here in front of you truly dedicated to advocate and preserve the food carts and street food alive in Portland, because it's truly part of Portland's identity.

The Block 216 project will displace 55 of downtown's 130 food carts. Downtown food carts will become endangered species if we don't have a plan of action. The time to act is sooner rather than later.

**Parsons, Susan**

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**Subject:** FW: Communication = OCT 31

**From:** Catering | Churros Locos <catering@churroslocos.com>

**Sent:** Tuesday, September 4, 2018 10:09 AM

**To:** Food Carts Portland <foodcartsportland@gmail.com>; Parsons, Susan <Susan.Parsons@portlandoregon.gov>

**Cc:** Randy Gragg <randygragg@gmail.com>; Moore-Love, Karla <Karla.Moore-Love@portlandoregon.gov>

**Subject:** Re: Communication = OCT 31

Daniel Huerta. Subject food carts.

Hi Susan-

Thanks for the invite. Would like to have a spot for me to be a speaker.

Thanks,

**Daniel H.**

**Churros Locos | Catering**

**Portland, Oregon**

**# (503) 318-3037**

**[www.churroslocos.com/catering](http://www.churroslocos.com/catering)**

*\*Top 50 World Street Food Masters*

*\*Huffington Post (featured story)*

*\*CNN News - World's Hottest Street Foods*

*\*World Street Food Congress (Singapore & Philippines)*

*\*Top 14 Dessert Trucks in America - Ranked #4 in the US*

*\*Oregon Bride Magazine - Top 10 Alternatives to Wedding Cake*

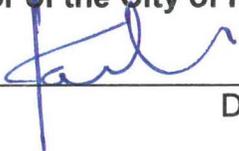
Request of Daniel Huerta to address Council regarding food carts  
(Communication)

OCT 31 2018

PLACED ON FILE

Filed OCT 23 2018

**MARY HULL CABALLERO**  
Auditor of the City of Portland

By  Deputy

COMMISSIONERS VOTED AS FOLLOWS:		
	YEAS	NAYS
1. Fritz		
2. Fish		
3. Saltzman		
4. Eudaly		
Wheeler		