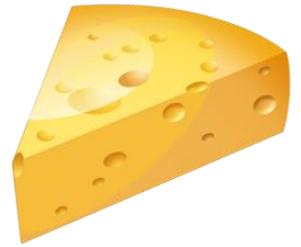


Old Rochester's WINTER



Farmers' Market

Every 2nd and 4th Saturday

10:00am – 1:00pm

November 12th - May 13th

Location: Old Rochester Regional Junior High School's
GYMNASIUM

135 Marion Road, Mattapoisett MA 02739

*Local Produce- Cheeses- Meats- Coffee- Honey- Yogurt-
Breads- Wool- Baked goods- Soaps- Artisan Crafts and
more....*

Live Entertainment, children attractions and activities

Keeping It Local



Old Rochester's Winter Farmers' Market

Welcome to the 2016-17 Old Rochester's Winter Farmers' Market. This is the 3rd year the market has been running and we are anticipating great success! The market will run this year on the 2nd and 4th Saturday of the month excluding December.

Please review the enclosed guidelines, and fill out the application. Applications are due by October 24th 2016. All prepared food makers, the Board of Health Inspector, Dale Barrows, will require a copy of your license to operate from whichever town your business is located in. Please have this enclosed with your application. You will also need thermometers in your coolers. Hard copies of licenses are required with a hard copy of your application. Emailed applications are not accepted.

Please also note the new policy:

*** Seasonal fees are required upfront because of last year's attendance. If I don't receive enough money to support this market upfront we will have to cancel.**

*** LATE SETUP or EARLY BREAKDOWN (not okayed with market manager) will result in a \$10 fine or you will not be allowed at the next market.**

Please contact me with any questions or concerns and of course, thank you for your participation! APPLICATION DEADLINE- OCTOBER 24th.

Jennifer Szabo

Market Manager

(508)498-9900

6 Pepper Bush Lane

Mattapoisett, MA 02739

Old Rochester's Winter Farmers' Market

November 12th - May 13th, 2016-2017, 10:00 AM -1:00 PM

MISSION

The market's mission is to highlight sustainable practices, ecologically conscious choices, and organic farming practices. This market will provide an environment for market attendees to learn about what you, as local farmers, food makers, or artisans are growing, creating and the ingredients and practices you are using in your craft. Educational literature is encouraged, be it on sustainability, the importance of farming organically, or the benefits of buying locally. Working together, we will create a community environment that will enrich our lives and our attendees.

MARKET OVERVIEW

The indoor Winter Market will be held twice a month on the second Saturday of every month from October to April at Old Rochester Regional Junior High Schools Gymnasium. The market starts at 10:00AM and concludes at 1:00PM. Set up will be allowed starting at 9:00AM.

There are 12 Market Days

- November 12th, 2016
- November 26th, 2016
- December 10th, 2016
- January 14th, 2017
- January 28th, 2017
- February 11th, 2017
- February 25th, 2017
- March 11th, 2017
- March 25th, 2017
- April 8th, 2017
- April 22nd, 2017
- May 13th, 2017
- May 27th, 2017

Management Contact- Jennifer Szabo cell (508)498-9900

Oldrochesterfarmersmarket@gmail.com

VENDOR FEES

\$20 per week (Paid upfront required)

SIGN UP BEFORE MARKET STARTS for all 12 markets- \$200.00 ½ Season \$110

Extra 10 by 10 space- \$10 per week, for full session, \$85.00

GENERAL VENDOR REQUIREMENTS

Old Rochester Winters Market vendors must be; farmers, gardeners, hobby growers, herbalists, beekeepers, bakers, fisherman, cheese makers, earth based artisans, fine food makers and local food or environmentally friendly related businesses

1. The Market will open at 10:00am. The market manager will be on site beginning at 9:00am. It is expected that all tables are set up and displays are visually enticing to the market attendees by 10:00am.
2. Market Membership is determined by the Market Manager, and is based on available space, the need for the type of product, and the member's ability to support the overall goal of the market.
3. All Market Members are to sell their own local products. Items sold by all vendors must be of local origin and sources; we encourage a diverse set of vendors. Vendors must have grown, painted, cooked, preserved, crafted, items for sale, and/or representative of agricultural and cottage industry. Vendors may not buy wholesale items, such as crafts or jewelry to be resold. Exceptions to this are at Market Manager discretion, if it is felt that the product would bring diversity to the Market that would enrich the market experience.
4. WIC or Senior Nutrition Coupons Certification must be obtained by individual vendors.
5. Farm Booths must sell produce that is fresh, wholesome, nutritional, and of unblemished quality, at a fair market price, no dumping (ie: Squash, Tomatoes, Potatoes). Farmers may sell neighboring farms produce. All produce must be labeled with place of origin. False packing is NOT allowed; meaning, placing high-quality fruit on the top of lower quality fruit, upon second warning dismissal.
6. The Market Manager makes the decisions and exceptions regarding membership for the good of the market. The Market Manager oversees all activities at the market; all vendors are asked to comply with requests made by the Market Manager (or appointed

Market Manager). Failure to meet the expectations of these rules in general or requests will result in loss of membership.

7. Meat products must be 100% from animals raised from weaning by the farmer. Animals may be butchered or processed off-farm in an USDA approved facility. Processing must comply with local and federal health ordinances and the farm/producer must supply documentation of such compliance to the market management for review by the Health Department. Meats are expected to be from animals raised on your farm and not from farm shares unless okayed by manager first.
8. All prepared foods, cheese, and egg vendors must have thermometers in their coolers.
9. Non-Farm Booths: Must be the artist/maker of the goods for sale. Must be of high-quality, locally made, take skill, and creativity. The vendor must add at least 75% of the total value to the product, meaning vendors may not buy in wholesale goods to resell. Products must be complementary to a Farmers' Market. Food products should utilize local products and must be made from scratch, no wholesale foods may be resold. All food items must have an ingredient label with ingredients listed in order of weight. All processed foods must follow the following regulations set forth by the Massachusetts Department of Health:
http://www.mass.gov/Eeohhs2/docs/dph/environmental/foodsafety/farmer_market_guidelines.pdf Processed foods sold at a farmer's market must be manufactured in a licensed food processing facility, a licensed food establishment, or a licensed residential kitchen. Copies of residential kitchen permits, retail food establishment permits or food manufacturing licenses at which the food was prepared should be submitted to the Market Manager along with the vendor's application. There is no approved source requirement for fresh fruits and vegetables. Foods produced in a Certified Residential Kitchen must be Non-PHF foods, as outlined in the Massachusetts Food Code.
10. All Market Members will supply their own tables, chairs, trash and equipment. All displays will be set up in an appealing manner. At the conclusion of the market, all members will return their allotted space back to the condition it was in at the beginning of the market.
11. All items for sale will be clearly labeled and priced and will occur after 10am.
12. If you are unable to make a market, **24-hour notice** is required, if not your spot may be taken away the following week. Late setup or early exit of the market may be subject to a \$10 fee.
13. This year upfront payment is needed for the market on either a full season or half season plan. You are allowed to choose the weeks on the ½ season option. Two payments are okay for the full season.

14. If weekly payments is all you can afford the payment for your vendor space (if paying on a weekly basis) needs to be done by the end of the market or mailed ahead. It is not the market manager's responsibility to hunt you down. Rather when you see the manager at the beginning-mid of the market please give your payment at that time. Paying weekly does not guarantee your spot at the market on a weekly basis. Any and all vendors that pay on a full or half season plan will have priority to the market.

Old Rochester's Winter Farmers' Market

Saturday- November 12th 2016 –May 27th 2017 (10:00am -1:00pm)

Old Rochester Regional Junior High School Gymnasium

135 Marion Road (Route 6), Mattapoisett, MA 02739

Name: _____

Farm/Business Name: _____

Mailing Address: _____

Farm/Business Address: _____

Phone (work): _____ (home): _____ (cell): _____

Email: _____

Website: _____

Best way to contact you: _____

Produce/Product(s) you will be vending (please list, use back as necessary) **INCLUDE ALL**

PRODUCTS: (NO PRODUCTS ARE ALLOWED THAT ARE NOT LISTED)

Do you have Serve Safe certification? _____

How many booth spaces (10 by 10 area) will you require? _____

What special requirements do you have in order to participate in the market?

Vendor Fees for the 2014-2015 Winter Season:

12 Week Full Season \$200.00 (can be split into two payments)

6 Week 1/2 Season \$110.00 (can be split into two payments)

Weekly \$20.00 (needs to be paid upfront)

Space for an additional 10 by 10 area is available for \$10.00 per week for Full 12 week season \$85.00

(THIS SECTION NEEDS TO BE COMPLETELY FILLED OUT TO RESERVE A SPOT)

Application for full-season (12 weeks): _____

Weekly: _____ Dates: _____

_____ Initial here verifying that you as the vendor acknowledges that she/he has read and will comply with the guidelines for the Old Rochester Farmers' Market. I further agree to hold the Market. Ag. Com. Town and it's officers, managers, volunteers, officials, employees and agents harmless for any liability, loss or claims against it due to my or my employees conduct or from any potential product liability I may occur.

_____ Initial here verifying that you understand this fee is nonrefundable for ANY reason.

Applicant's Signature _____ Date: _____

Print Name _____

Mail Application, check and any required certifications to:

Jennifer Szabo, 6 Pepper Bush Lane, Mattapoisett, MA 02739

Please make all checks payable to: **Town of Mattapoisett**

ALL OF THESE ITEMS ARE REQUIRED TO GUARANTEE YOUR SPACE!