



2010 Membership Policies

Thursday's 2:30-6:30, June 17 to October 21, at Stephen's Field
Saturday's 9:30-1:30, June 19 to October 23, at the Courthouse Green

Mission:

The Plymouth Farmers' Market is organized to provide access to fresh, local, seasonal produce grown by regional family farmers to then be sold directly to Plymouth area residents and visitors. The market intends to strengthen Member Farmers and to draw attention to the agricultural diversity and food-ways of our region. *Farmers and Food-makers partner in Plymouth to sustain a vibrant local food economy.* We hope to educate our community about the benefits of buying local and also hope to provide a social experience that helps build community by celebrating *seasonal and local foods* in the downtown, waterfront area of Historic Plymouth, Massachusetts.

MEMBERSHIP:

1. **Members** may be farmers, gardeners, hobby growers, herbalists, beekeepers, bakers, fisherman, cheese makers, *earth based* artisans and fine food crafters. Locally sourced ingredients are the basis to all non-farm memberships. Local is defined as Massachusetts with rare exception.
2. The Market Coordinator will determine **Market Membership** with input from the Market Advisory Committee. Selections will be based on available market space, the need for a specific product and one's ability to produce it and if the prospective member's presence both supports the mission of the Plymouth Farmers' Market as well as builds community *within* the market community.
3. The **Market Coordinator will make decisions and occasional rare exceptions regarding membership for the good of the market.** The MC oversees all activities at the market; all vendors will comply with his/her requests or with those of an appointed Market Manager. *Market membership is a privilege and comes with no explicit rights.* Fairness based on adherence to these policies is implicit; failure of a member to meet the expectations of the MC and these policies will result in the loss membership.
4. **Membership Fees** are used to pay for market insurance, market management, printing costs, web site, signage, special events at the market and publicity. Farmers who are unable to pay the full amount pre-season may discuss an alternative payment plan with the market coordinator. Refunds are not made unless catastrophic illness arises.
5. ALL FARMERS and GROWERS are encouraged to use ORGANIC GROWING METHODS. **Organic land care practices are essential to sustainable agriculture.** Although certification is not mandatory it is valued as Certified Organic growers expend much time and money earning certification. To protect the meaning of the word "organic" you may only label your produce organic if you are certified*.

6. All farmers and growers will grow and bring to market their own vegetables, fruits, herbs, flowers and plants. **Value added farm products** must be made from the farmer's homegrown resources.
7. **Associate Memberships** are available to growers unable to attend the market. This is a **Co-operative selling** arrangement with a full member farmer subject to pre-approval by the Market Coordinator. This is useful for produce, particularly fruit, or value added products that would **otherwise be unavailable** at the market. *Clear signage and credit is to be given to the Associate farm member to educate the public about the unseen but hardworking farmer unable to attend the market personally but who contributes to the diversity of seasonal, regional crops and value added farm products.*
8. **NO WHOLESALE, RESALE OR SUPPLEMENTING OF FARM PRODUCE IS ALLOWED. This market strictly forbids farmers from selling crops they do not grow without a cooperative sales agreement,** see above.
9. **Meat products** – All meat products must be 100% from animals raised from weaning by the farmer. Animals may be butchered or processed off-farm in a 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.
10. **Non-farm** vendors should make their products by hand of materials locally grown, harvested, or produced. *All Non-farm vendors are selected by the Market Manager and space will only be given to the highest quality artisan or food crafter who conveys a commitment to the stated mission of the Plymouth Farmers' Market. Preference will be given to applicants who grow or harvest their own resources and do so organically as well to those who make their own materials:*
 - *If you make jams, sauces, salsas or any food containing fruit or vegetables, your produce ingredients **MUST** come from a Massachusetts farm and have been **GROWN** in Massachusetts.
 - *Bakers and cooks are encouraged to use organic ingredients in addition to local eggs, honey, jams made from local fruit, Massachusetts grown fruits and vegetables, as well as herbs from a local farm or garden. If you use fruit or vegetables, please buy local.
 - *Earth based arts and crafts are to be made of natural resources such as seashore elements, wood, wool, cotton, clay, glass, beeswax, local farm grown herbs, flowers, etc.
 - *Other conditions may be required of non-farm members.
11. All members will agree to an **on-site visit** by the market manager. This seasonal visit is meant to help anticipate your inventory, observe crops or production, and to help with promoting each vendor and the market as a whole. A revisit may be made to see later crops come into season.
12. **Health and sanitation** are priorities at the Plymouth Farmers' Market. All members selling processed foods such as jams, baked goods, or ready to eat food shall submit two copies of their *Residential, Commercial or Wholesale Kitchen Permit*: one with the market application and the other sent to the Plymouth Health Department along with a *Town of Plymouth Farmers Market License* application (see attached.) Please allow no less than two weeks before opening market day to submit these forms. These permits are to be kept on site with you for review by the State Department of Public Health and the Plymouth Health Director, or her Agent, who can be reached at (508) 747-1620, x118 for any questions regarding food safety. No prepared foods may be sold without the proper license from the Town of Plymouth or the proper permit from your local BOH.

MARKET DAY:

13. Market is held **rain or shine** every Thursday from 2:30 – 6:30 PM at Stephen’s Field and Saturday mornings 9:30-1:30 at the Courthouse Green. All vendors are expected to attend weekly unless otherwise arranged. Please call the Market Coordinator, Barbara Anglin, 508-732-9962 when unable to attend so a visiting vendor can fill your space for that week. *Consistency, Reliability and Ample Selection keep customers returning which benefits the whole market membership*
14. Member vendors provide their own tables, chairs, tents and anchors, etc. Colorful tablecloths and pleasing displays are encouraged. Vendors are responsible to clean their areas and **remove all trash** at the end of the market day. *Please* do not put recyclables in the trash barrels provided by the town.
15. All vendors will **arrive within the hour (please, no earlier)** before the market opens to set up their space in an inviting way. *Our liability policy only covers specific hours for setup, operation and breakdown. Anchored canopies are required if a tent is used – the sites are windy and in bright sun.* Please plan to stay till the close of the market; even if you should sell out, customers expect our presence for the hours advertised.
16. All members will wait until the **opening cowbell** *before any sales are made.* This allows healthy competition on a level playing field between market members *as well as* between customers. To assist you with this the market will be roped off from your eager customers till the cowbell is rung.
17. All items offered for sale shall be **clearly labeled and priced.** Prices may not change after the market has opened for the day.
18. All **scales** should have a current seal from the Department of Weights and Measures.
19. All **prepared foods** must be under cover, may not be handled with bare hands, and must have an ingredient label, an address of origin, and a net weight. Please be sure that all **samples** are in a covered container, and/or served with toothpicks. Other food safety conditions may apply. For any questions regarding food safety please contact the Plymouth Health Department at 508-747-1629, x118.

Important:

20. Please, **NO SMOKING** *anywhere* near the market, smoke is unsanitary!
21. The Farmers’ Market will carry **liability insurance** for personal injury coverage at the market; however individual members are expected to have their own policy for product liability as well.
22. The Plymouth Farmers’ Market is a participant of the *Farmers’ Market Coupon Program.* All members with eligible produce and foods should be aware of coupon guidelines, and should contact Lisa Damon, Program Coordinator at 617-626-1731, lisa.damon@state.ma.us to be certified to receive WIC and SENIOR coupons. Every effort should be made to assist coupon holders to select fresh, nutritious food.

Finally:

All members agree to have a good time each week, to be friendly and informative to your customers and to remember you represent the face of local agriculture and our local food economy. Your presence at the market helps the public understand better the origins of locally raised food and the value of seasonal eating.

Thank you for your very hard work!!