



## 2012 Membership Policies

Thursday's 2:30-6:30, June 14 to October 25, at Stephen's Field  
Saturday's 9:30-1:30, June 16 to October 27, on 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 further hope to educate our community about the benefits of buying and eating 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 occasional rare exceptions made for New England farm foods under represented.
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 (MC) 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 of membership. Grievances between members will be resolved by the MC with input from co-managers. Grievances between a member and either the MC or a co-manager will be resolved by the Market Advisory Group.
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 may be made only if catastrophic illness arises and prevents a member from fulfilling his/her commitment to Plymouth. The market is self sustained by membership fees and are used to maintain a strong customer base for all members.

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 public understanding of the word “organic” **\*you may only label your produce “organic” only if you are certified and have included your Bay State certification with your application.**
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 RESALE OR SUPPLEMENTING OF FARM PRODUCE IS ALLOWED WITHOUT THE ABOVE AGREEMENT. This market strictly forbids farmers from selling crops they do not grow or products they do not make without a *cooperative sales agreement* see above. The public needs confidence that they can depend on knowing where their food comes from.**
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 Coordinator* 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. **Non-farm members may apply to one seasonal market** and may visit as a guest vendor to the other market as needed, this allows for as many talented food-makers to come to Plymouth as possible. 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. The intent of the market is to showcase MA farm crops and products.
  - \*Bakers and cooks are asked to use locally sourcing ingredients such as 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 in your recipe, we expect you to buy locally so the public gains a deeper appreciation for Massachusetts agricultural foods. The use of organic ingredients is encouraged.
  - \*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, 2:30-6:30 at Stephens Field and every Saturday from 9:30 – 1:30 PM at the Courthouse Green. In the event of a forecast storm with gale winds you will be notified by email of a market cancellation. All vendors are expected to attend weekly unless otherwise arranged. Please call the Market Coordinator, Barbara Anglin, 508-732-9962, or designated day manager 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, please be mindful of how your attendance impacts your fellow members.*

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 site is 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](mailto: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. Have Fun!

*Thank you for your very hard work!!*