

Plymouth
FARMERS' MARKET
Locally Grown and Homemade

April 1, 2010

Dear Market Applicant,

Thanks to our diverse member farmers and food-makers the Plymouth area is able to have four vibrant markets: Stephens Field, Courthouse Green, Localfoods online and Winter/Spring! Each market is space limited and every effort is made to achieve a balance of offerings. Returning members have until April 15 to renew membership; following that date we will know what space remains and what niches are unmet. If you have something distinct to offer that meets the mission and policies of the Plymouth Farmers' market we welcome you to apply and as space allows your application will be considered.

Please make your desire to participate official by sending a detailed application with a **\$50 deposit** to be considered, payable to the Plymouth Farmers' Market. Your check will only be cashed if accepted as a new member. Be sure to indicate which market you wish to be considered for or if you are open to wherever space is available. Decisions will be made on a rolling basis, apply now for an **answer by May 1 or before**.

Cooks or bakers who apply must also submit all relevant Health Department Licenses and Kitchen permits from your local Board of Health to be considered.

If accepted, there will also be an additional form to fill out for the Town of Plymouth Health Department called a "[*Farmers Market License*](#)" for *anyone selling food of any kind*. The \$10 fee is waived for Plymouth cooks but the license application is still required.

Note, there are many new market opportunities available on the South Shore and Cape which we can refer you to if Plymouth cannot accommodate you this season, please inquire.

There will be a brief pre-season business meeting following the May 20 Spring Market at Plimoth Plantation at 6:45. It is important to be present at this meeting to assure a successful season for all market members, please plan to attend if accepted.

Best wishes,
Barbara Anglin and Dean Rizzo, Market Coordinators
508-732-9962

Stephens Field Market and Plymouth Localfoods online ordering will run from Thursday June 17th thru October 21, 2:30-6:30. The Courthouse Green Market will run Saturday June 19 thru October 23 9:30-1:30: nineteen (19) weeks, rain or shine. Winter/spring market 2011 info TBA.



2010 Stephens Field Market Membership Application

2. Farm/Business name: _____

Owners name: _____ Name of person to attend market: _____

Mail Address: _____ zipcode _____

Farm/Business address if different _____

Phone: _____ Email: _____ Website/Blog: _____

3a. *Farmers & Growers please describe your Farm and growing methods: (conventional, organic, IPM, sustainable?)

3b. *Bakers, cooks and others please list what locally sourced ingredients you will use and from what farm sources:

4. All applicants: On the back please DESCRIBE IN DETAIL ALL CROPS/FOODS/PRODUCTS to be sold, be specific:

5. Please select (✓) type of membership desired:

- checkbox \$450 Standard Vehicle Space for one 10x10 tent, includes listing on Plymouth Localfoods for eligible foods
checkbox \$325 Non-vehicle space or market umbrella, as space allows.
checkbox \$15 * Cooperative Sales agreement: To represent a grower unable to attend market with a crop otherwise unavailable at market, include name of farmer and crop you wish to represent * subject to approval, see policies.
checkbox \$100 Seasonal Grower: Monthly fee for fruit growers or specialty crops, Month to attend
checkbox \$150 Plymouth Localfoods online market only. For farmers who prefer to pre-sell and drop-off orders Thursdays.
checkbox \$25 Day fee to visit up to once per month. Dates:

6. Please Check all that apply:

- I have submitted a Farmers Market License application to the Town of Plymouth Health department, see market website
I have included a copy of my Department of Health Kitchen Permit to sell cooked, prepared foods with the license above and with this application as well, two copies total
\$25 full membership discount to Plymouth County residents; additional \$25 for town of Plymouth residents (total \$50)
\$25 discount to full members with Organic certification (attach copy) and/or to run a market workshop and/or demonstration: Description and date of workshop or demo, at your farm or at market, *subject to approval
I plan NOT to attend these market dates:

7. I, _____, have read and agree to the attached membership policies of the Plymouth Farmers' Market. I further agree to hold the Plymouth Farmers' Market harmless and to defend the Market against any claim brought against it due to my or my employees' conduct or from any potential product liability I may incur.

Signature _____ date _____ TOTAL enclosed _____

8. Make Check Payable to Plymouth Farmers' Market, Please mail to: 21 Fremont Street, Plymouth, MA 02360

Questions to: Barbara Anglin, Markets Coordinator - (508) 732-9962, EMAIL: info@plymouthfarmersmarket.org

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2010 Courthouse Green Market Membership Application

1. Farm/Business name: _____

Owners name: _____

**Name of person to attend market: _____

Mail Address: _____ zip code _____

Farm/Business address if different _____

Phone: _____ Email: _____ Website/Blog: _____

2a. *Farmers & Growers please describe your Farm and growing methods: (conventional, organic, IPM, sustainable?)

2b. *Bakers, cooks and others please list what **locally sourced ingredients** you will use and from what farm sources:

3. All applicants: On the back please DESCRIBE IN DETAIL ALL CROPS/FOODS/PRODUCTS to be sold, be specific:

5. Please select (✓) type of membership desired:

- \$375 Standard Space for one 10x10 tent
- \$15 * Cooperative Sales agreement: To represent a grower unable to attend market with a crop otherwise unavailable at market, include name of farmer and crop you wish to represent * *subject to approval, see policies.*
- \$100 Seasonal Grower: Monthly fee for fruit growers or specialty crops, Month to attend _____
- \$25 Day fee to visit up to once per month. Dates: _____

6. Please Check all that apply:

- ___ I have submitted a Farmers Market License application to the Town of Plymouth Health department, see attached
- ___ I have included a copy of my Department of Health Kitchen Permit to sell cooked, prepared foods with the License above AND with this application, 2 copies total
- ___ \$25 *full membership* discount to Plymouth County residents; additional \$25 for town of Plymouth residents (total \$50)
- ___ \$25 discount to *full members* with Organic certification (attach copy) and/or to run a market workshop and/or demonstration: Description and date of workshop or demo, at your farm or at market, **subject to approval* _____
- ___ I plan NOT to attend these market dates: _____

7. I, _____, have read and agree to the attached membership policies of the Plymouth Farmers' Market. I further agree to hold the Plymouth Farmers' Market harmless and to defend the Market against any claim brought against it due to my or my employees' conduct or from any potential product liability I may incur.

Signature

date

TOTAL enclosed

8. Make Check Payable to **Plymouth Farmers' Market**, Please mail to: 21 Fremont Street, Plymouth, MA 02360

Questions to: Barbara Anglin, Markets Coordinator – (508) 732-9962, EMAIL: info@plymouthfarmersmarket.org



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 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!!