

# Biddeford Winter Farmer's Market Rules

## 2011 Season

These rules have been adapted from the rules of other markets where they have been developed in co-operation with many farmers' market members for over a decade. Their purpose is to keep the high standards our members and customers have come to expect, and lay the ground work for future growth of the Biddeford Winter Market.

1. The Market will run the weekly beginning Saturday February 12<sup>th</sup> through April 30<sup>th</sup> from 9am to 1pm.
2. The Market may be cancelled due to inclement winter weather for the safety of our vendors and customers. Details TBA
3. Vendors **MUST** have an application and a copy of all current applicable licenses on file with the Biddeford Winter Farmer's Market manager.
4. All vendors are responsible for cleaning up and clearing out their own booth area.
5. Vendors **MUST** be residents of and produce their own product in Maine.
6. Vendors **MUST** have a sign displaying their business/farm name and location.
7. Vendors **MUST** display all prices in some manner that is easily visible to the public.
8. Vendors **MUST** strive to maintain an attractive and clean display and booth area.
9. Vendors **MUST** follow the Guidelines for Food Safety during the harvesting/producing, transportation, display, and distribution of their product to the public. Good sanitation is not only a responsibility of this market and each vendor, but an obligation.
10. Each vendor is responsible for the safety of their product and is expected to maintain adequate liability insurance.
11. The State Scale and Food Safety Inspector may visit the Market at any time during the season.
12. Vendors are expected to participate in the Market set-up and breakdown in some way as the need may arise (i.e., placing signs, setting up info tables, distributing poster or brochures, clean up).
13. Vendors may not hawk or call out to customers. Let your product speak for itself.
14. Sales tax must be collected as required by Maine State law. It is the responsibility of each vendor to obtain their own tax numbers, and be familiar with which of their items are taxable, and to collect such taxes and forward them to the State Treasurer.

## PARTICIPATION

15. The Biddeford Winter Farmers' Market (BWFM) is being established as an outlet for local Maine agricultural and related products and to help promote small-scale agricultural and small business enterprises.
16. The BWFM consists of local small growers of vegetables and other related agricultural products; local producers of "added value" items such as baked goods, pickles, preserves, etc.: local people involved in catching, processing and distributing Maine seafood products; local craftspeople and any other category deemed acceptable to the voting membership.
17. It is recognized that although members sell as individuals, the BWFM is a cohesive unit, the success of which depends on the cooperation and joint effort of the vendors as a whole.

## Produce and Plants

1. All produce, fruit, herbs and flowers—fresh or dried-- and plants **MUST** be grown or wild gathered in Maine by the vendor. Buying produce or plants for resale at the Market is forbidden.
2. Harvest, post harvest, transportation, and display handling should consider sanitation, cleanliness, and high quality.
3. Growers who use pesticides **MUST** follow the labeled directions as to the target pest, crop, application rate, and post harvest withdrawal period.
4. Plant growers **MUST** have a copy of their Maine Nursery License in their booth as well as on file with the Market manager.
5. Fresh and dried wreaths and arrangements can contain no more than 25% product that was not grown or gathered by the vendor.

## Processed, Dairy, Maple, and Baked Goods

1. All vendors selling processed or baked goods **MUST** have their processing facility in Southern Maine and be licensed/inspected by the Department of Ag. It is recommended that copies of all pertinent kitchen and vendors licenses be kept on hand at your booth (in addition to the mandatory filing with the Market manager).
2. All dairy products **MUST** be processed by the vendor in a Dairy compliant facility in Maine. They **MUST** be transported and displayed in accordance with ME Agriculture Guidelines. All dairy-appropriate licenses must be updated both on-hand and on file with the Market manager.
3. Jams and acidulated foods major ingredients **MUST** be processed in Maine. All fruits, vegetables, and herbs that can be grown in ME, **MUST** be ME grown.
4. All baked goods **MUST** be made from scratch by the vendor in ME. Baked goods can contain product not grown by the vendor, but store bought, premixes, or commercially frozen products are forbidden. All processed, dairy, maple, and baked goods **MUST** be labeled in compliance with State Labeling Standards.

## Meats and Seafood

1. Meats and eggs **MUST** be raised by the vendor in Southern Maine.
2. Seafood **MUST** be caught by a fisherman/lobsterman whose residence is in Southern Maine.
3. Meats, seafood, and eggs **MUST** be packaged, labeled, transported, and displayed in accordance with Maine Ag. Food Safety Guidelines.
4. Meat and seafood licenses **MUST** be kept both on hand and on file.

## Wool, Fiber, and Wood Products

1. All wool and fiber products **MUST** be raised by the vendor in Southern ME.
2. All wood raw materials for products **MUST** be raised by or purchased from a local tree farm.
3. All wool, fiber, and wood products should be labeled with the source of the product.

## Crafts

1. All crafts **MUST** be handmade by the vendor member and in keeping with the atmosphere of a self-sufficient farm and consistent with an agricultural based market.
2. **No more than 25% of the materials used in the crafted item shall be purchased.** Therefore, all crafted items sold at the Market are to be handmade and are subject to the approval or rejection of the Market manager for the 2011 season.
3. Members who sell produce, processed goods, or meats and seafood may also sell their crafts, but shall dedicate **no more** than 15% of their display space to crafts.