

Stokes Future Farmers' Market At Hanging Rock State Park

April 27, 2019 to November 9, 2019

Visitor Center Parking Lot

11:00 am to 2:00 pm

A diverse Farmers' Market featuring locally produced seasonal fruits and vegetables, eggs, meats, jams/jellies, baked goods, plants, soaps/lotions, art work and artisan crafts (jewelry, kitchen fabric accessories, parachute cord items, etc.).



**RULES OF STOKES FUTURE FARMERS' MARKET
2019**

2019 FEES: \$50.00 FOR SEASON OR \$5.00 PER DAY UNTIL \$50 IS REACHED

1. The purpose of the Stokes Future Farmers' Market is to provide an organized opportunity and location for local residents to sell homegrown and/or homemade products thereby increasing their income potential. The market will also provide local residents access to fresh, locally grown products at competitive prices. Artisan vendors with shelf stable products may provide products to Stokes Future to be sold for them. Clear pricing is required and the Market takes a 30% commission.
2. Members must reside and produce the items they sell within Stokes or the adjacent counties of Surry, Yadkin, Forsyth, Guilford and Rockingham in North Carolina and Patrick and Henry counties in Virginia.
3. Members selling at the market must be the original producers of all items being sold. No buying or reselling of produce or other products is allowed. (Sellers may also be the family members, employees, or others directly involved in the production of the crop.)
4. The market will operate at Hanging Rock State Park in the Visitor Center Parking Lot. The market will operate on Saturday mornings from April to November from the hours of 11 am to 2 pm.
5. Vendors are expected to provide their own canopy, tables and displays. It is expected that vendors will meet at 10 am to begin setting up for Market. Spaces are assigned on a first come, first served basis.
6. Products that can be sold include:
 - a. Any vegetable / herb grown, by the seller from seeds, sets, or seedlings
 - b. Any fruits, nuts, or berries grown by the seller from trees, bushes, or vines on the seller's farm
 - c. Any plant grown by the seller from seed, seedling, transplant, or cutting
 - d. Bulbs propagated by the seller
 - e. Eggs produced by the seller's poultry (Must meet State refrigeration requirements during Market hours.)
 - f. Honey produced by the seller's bees
 - g. High Acid foods such as Jams, Jellies, Preserves, Baked Goods and Acidified foods such as pickles, relishes, chow chow, tomato products with required inspections and approval from the NC Department of Agriculture. NO "low-acid" canned foods such as green beans, corn, peas, carrots, etc., may be sold. SEE # 9 FOR ADDITIONAL REGULATORY INFORMATION.
 - h. Cut or dried flowers grown by the seller
 - i. Straw baled by the seller
 - j. Crafts must be hand-made items that require skill and time to fashion. Materials going into the craft items can be purchased provided they are the unfinished, raw items and not the finished product (example: grape vines to make a basket versus an assembled, ready to sell grape vine basket.)

7. Market management reserves the right to inspect growing locations for produce vendors and vet artisan craft products to insure that grow your own requirements are met and that crafts meet quality standards.
8. For advertising purposes, produce vendors are requested to notify the Market Manager on Thursday of the products they will have for sale. Other vendors are requested to keep the Market Manager informed if they will be absent from the Market. Vendors may also be required to submit customer and sales numbers to Market Management to obtain data in support of future grant opportunities.
9. **ALL** food items offered for sale should meet State and local health regulations and be of top quality. If you produce baked goods, jams, jellies, pickles, relishes, preserves, or any other prepared food product(s) allowed under these rules, in a home-based kitchen, a copy of the Kitchen Inspection from the NCDA is to be attached to the Vendor Application. Acidified foods also require additional approval processes which must be documented. Additionally, products must meet the Health department and/or USDA regulations and inspection may be required depending on the product. . To the extent any Seller is selling any product that requires the Seller to obtain and maintain any license and/or certification, s/he shall have a copy of all appropriate licenses or certifications available for inspection.
10. Vendors of food items are strongly encouraged to have general and product liability insurance for their products. The market is not liable for any item sold by a vendor.
11. Certified organic growers are responsible for clearly labeling themselves as such and must have a copy of their current certificate.
12. Sellers may offer customers samples of their products, but safe food practices must be followed. Please provide toothpicks, use tongs or sample cups to serve individual samples.
13. No live animals may be sold or given away at the market.
14. Each seller is responsible for cleaning up the area around his/her space at the market.
15. Sellers may be required to park their vehicles away from the market site due to high volume Park visitor traffic.
16. Prices are to be posted on all items offered for sale.
17. Sellers wishing to sell from back of truck shall be located at the end of the canopy set-up
18. Sellers are expected to treat other sellers, customers, and market management with courtesy and respect. Any seller who fails to comply with the rules may have his or her membership terminated with no refund of fees. Market management reserves the right to prohibit anyone from selling at the market.

I have read and agree to the 2019 Stokes Future Farmers' Market Rules

Seller acknowledges that they are compliant with all state and federal regulations and laws related to the products sold. I also hold HARMLESS Hanging Rock State Park, Stokes Future, Inc and the Stokes Future Farmers' Market from any liability related to products sold.

Seller name: _____

Business Name: _____

Address: _____

Phone Number: _____ Email: _____

Signature: _____ Date _____