

NORWICH FARMERS MARKET

Guidelines for Vendors (Supplement to the market rules)

Eligibility of vendors and products

All vendor applications are reviewed by the Norwich Farmers Market board and market manager.

Applications are reviewed annually after the application deadline. Extenuating circumstances may result in a review of an application outside of the normal timeframe.

In addition to the eligibility requirements outlined in the market rules, the board considers the following criteria when reviewing vendor applications. The board does not consider one criteria necessarily more important than another.

- The degree to which the product fulfills a distinctive niche at the market
- Size of operation
- Scale of distribution of product (preference is given to those who sell the majority of their product within the four county region)
- The volume of product the vendor is able to provide
- Vendor experience selling at other farmers markets
- The degree to which the primary farmer/chef/crafter is present at market
- The degree to which ingredients are locally grown or sourced
- The degree to which non-local ingredients are locally processed and acquired from Fair Trade and sustainable sources
- The degree to which packaging is environmentally friendly
- The amount of vendor preparation (see *Guidelines for Prepared Foods and Beverages* below for explanation)

It is the vendor's responsibility to make certain they have the proper license for the type of product they sell, as well as the method of preparation and vending at the market.

Guidelines for Prepared Foods

January 17, 2006

Amended March 3, 2006

A prepared food is defined as a product or ingredient which has been significantly altered, reflecting the skill and creativity of the vendor. The major portion of the food must be made by the vendor. No mixes or instant foods are allowed. Vendors are expected to use local products whenever possible and encouraged to purchase ingredients from market farmers whenever possible.

Vendors are asked to use biodegradable, non-bulky containers, or environmentally friendly, re-usable containers such as glass. The board reserves the right to jury and approve containers based on the criteria above. Food vendors are expected to work with the board on waste reduction and management, as needed.

Gas and charcoal grills are allowed. Vendors are responsible for eliminating any smoke nuisance. If a nuisance persists, the vendor may be asked to change fuel or cooking systems. Lighter fluid and/or lighter-soaked charcoal are prohibited. Vendors cooking at the market are expected to consider the impact of their process on the neighboring vendors.

Guidelines for Beverages

March 15, 2009

A prepared beverage is defined as agricultural products or ingredients that have been processed and/or modified to create a beverage. No mixes or instant beverages are allowed. While vendors are encouraged to use their own or locally grown products whenever possible, beverages made from non-local ingredients will be allowed. It is understood that for some beverages, significant alteration of the original ingredients is not necessary.

Approved by the Norwich Farmers Market Board of Directors December 1, 2014