

Milverton Farmer's Market

Basic Information

Purpose of the Farmer's Market: to maintain a farmers' market to improve production, stimulate public interest in local talent and increase consumption of local produce, home baking and homemade crafts.

Location: Opening weekend at the old location of Maple and Mill Street, after that we will be indoors in the new Agricultural Building at the Fairgrounds.

Hours: Opening weekend – Saturday, 9am – 12 noon. Following, Thursday, 3pm – 7pm.

Season: Starting on June 19, until the last Thursday of September.

Fees: Weekly stall is \$15 for a 10 foot space. \$1 for each additional foot. Seasonal rate is \$240/10 foot space. Electricity fee is \$5 per month.

Facilities: Bring you own tables, extension cords etc. Electricity is available, after the first weekend. Picnic tables are for customers to use.

More information or Vendor Package: Sandra Kuepfer, 4373 Line 61, Milverton ON N0K 1M0. (519)595-3225 or farmersmarket@milvertonfair.ca

Rules and Regulations

-The Market will be managed by the Market Co-ordinator, a volunteer from the Milverton Agriculture Society.

-no brokers or re-sellers will be permitted as vendors. A vendor must grow or produce the majority of their products unless otherwise approved of by the Co-ordinator.

- All vendors must make or grow the majority of the goods they sell at the market but are allowed to add variety to their booth by selling some products from neighbours or other farmers.

- vendors may not sell goods that are not locally produced without approval of the Market Co-ordinator, to ensure non-local products do not interfere with sales of local products.

- As a producer – based market, we are exempt from some Food Premises Regulations, therefore, baking and preserves are allowed with some restrictions.
- Frozen or processed meat may be sold, as long as it is stored at appropriate temperatures.
- Vendors should sell only what you would buy.
- No clear-out or distress pricing. There will be several vendors with the same products, so these vendors should agree on a fair, reasonable price.

Baking and Preserves Special Regulations

1. Kitchens must be equipped with 2 sinks. One for cleaning dishes and one for hand washing.
2. It is recommended that water be tested 3 or 4 times a year.
3. Foods should be pre-packaged, or stored in clear reseal able containers at the market until it is sold.
4. Foods must be stored at appropriate temperatures at all times.
5. Absolutely no cream pies, or any other products that are extremely temperature sensitive.
6. The Market Co-ordinator has every right to disallow any vendor from attending the Market if any products, especially baking, do not look sale worthy.