

## 2008-2009 Wintermarket on Elmwood Application

Our ultimate goal is a market where all foods, including ingredients used in artisan foods, are of high quality, grown locally on small farms using sustainable, humane, non-industrial methods.

The Wintermarket is a producer-only market. The vendor must grow, raise, make or add value to what they sell.\*

Artisan vendors selling prepared or value added foods should use local ingredients whenever possible. If locally produced ingredients are not available, they should be sourced as close to WNY as possible and follow the market's Organic Statement. All ingredients should come from natural sources and traditional production methods.

We wish to create a market where the vendors work together and promote each other. We want to establish a feeling of community that translates into a non-competitive environment that increases opportunities for all vendors.

The market will run from November 15<sup>th</sup> 2008 until May 9<sup>th</sup> 2009, Saturday mornings from 9:30 until 2:00pm. The doors of the church will open at 8:45 am for setting up.

This market is separate from the Elmwood-Bidwell Market. The two will run simultaneously until the end of this year in order provide vendors with products non-conducive to wet and cold weather with an alternative selling location. We hope to have a relationship with the Elmwood-Bidwell Market that is mutually beneficial.

Please note that acceptance as a vendor into the Elmwood-Bidwell Market in no way guarantees your acceptance into the Wintermarket.

Any complaints about another vendor must be submitted in writing. The statement must have a detailed explanation of the problem or accusation.

If you are found to be in violation with this agreement, you will be given a warning for the first violation and the problem must be corrected to the market's satisfaction. A second violation will result in a fine equal to one month of the current market fee. A third violation will result in your forfeiture of any fees paid and expulsion from the market.

When the market ends at 2 pm, each vendor is responsible for returning the tables and chairs to their previous location. All trash must be thrown out or removed. Your space must be left clean. We are guests of the church.

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Because the absence of a vendor from the market on any given Saturday reduces the variety available to our customers, please make every effort to attend the market every week. If you must miss a Saturday, please notify the market administrator. Continued absence from the market without reasonable explanation could result in forfeiture of any fees paid and expulsion from the market.

The fee for the Wintermarket is \$260. This provides each vendor with a six foot table. Electricity is available, but you must let us know if you will be needing it ahead of time. If you require additional space, please contact the market administrator. A down payment of \$130 is due no later than November 15th. The balance is due February 1, 2009.

Each vendor is required to carry general and product liability insurance in the amount of \$1,000,000 (One million dollars). A certificate of insurance must be provided to: Lafayette Avenue Presbyterian Church, 875 Elmwood Ave., Buffalo, NY 14222.

The market administrator is:

Jo'El Drajem

Mailing address:

Blossom Hill Farm

9419 Route 62

Gowanda, New York 14070

Telephone: 716-532-1471

Email: blossomhillfarm@gmail.com

This agreement may be amended during its term. If such amendment is made, vendors will be given the opportunity to accept the amended version or terminate this agreement.

\* **Producer only exception:** It is possible that a vendor(s) may be permitted at the market to sell local or regional foods where it is not reasonable or possible for the producer to be present at the market and the foods are not otherwise available locally.

\* **Organic Statement:** The accepted use of the term organic refers to USDA Certified Organic. While we encourage our producers to follow the organic standards, we are more interested in the spirit of organic as the concept of farming in a manner which shuns excessive use of chemical fertilizers, chemical pesticides, growth regulators, and livestock additions. Farming should be based upon traditional methods derived from sound ecological principles.

**Prohibited ingredients:**

High fructose corn syrup

Trans-fats

Non-fermented soy products

Artificial ingredients

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Farm / Artisan

Name

Contact: \_\_\_\_\_

Business Address: \_\_\_\_\_

\_\_\_\_\_

Mailing Address: \_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

Email: \_\_\_\_\_

Web: \_\_\_\_\_

Please list all products you intend to sell. If you need more space, add additional pages as needed.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Where are your product(s) produced or grown? \_\_\_\_\_

\_\_\_\_\_

Do you have any certifications for your product(s) (i.e. Organic)? \_\_\_\_\_

If yes, please list: \_\_\_\_\_

What distinguishes your product(s) from similar commercial products?

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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Are any of your products available for sale elsewhere? (If yes, please list)

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Farmers please describe your farming philosophy and your growing methods. Food artisans please describe the motivation behind your products and your general sourcing for ingredients.

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For prepared products, please include an ingredients list on separate pages.

I, \_\_\_\_\_ agree to the above terms and conditions of the Wintermarket on Elmwood. I will strive to create an exceptional product that is of high quality, produced locally using sustainable, humane, non-industrial methods.

Signed \_\_\_\_\_ Date \_\_\_\_\_