

2009 WSE Farmers Market Regulations

The WSE Farmers Market provides a place to sell garden produce, flowers, herbs, house plants, baked goods, eggs, crafts, etc. Commercial bakeries and caterers may also sell at the Farmers Market by providing a current copy of their Food Purveyor's License. The Livingston Farmers Market is open only to non-profits, independently-owned businesses, artisans, gardeners, farmers and ranchers (independently-owned). Any product not grown or produced in Montana must have a sign stating where it was grown/produced.

Please be prepared to share sales data with WSE. This information is strictly confidential. The data is used to promote the value of farmers markets locally and statewide. Forms will be provided to capture data.

Western Sustainability Exchange (WSE) reserves the right to inspect farms & gardens to ensure that the products sold at the Market are locally grown if so claimed. WSE also reserves the right to refuse vendors admission into the Farmers Market for any reason.

All vendors must register with the Market Master before selling. All vendors selling food must read and agree to abide by the "Farmers Market Act" information provided by the Park County Health Department. Licensed vendors and food purveyors must provide the Market Master with a copy of the license before selling. Please call the Park County Sanitarian at 222-4142 for more information.

The Market will be open for set-up at 3:00 pm. Vendors are required to be ready to sell when the bell rings at 4:30.

No early sales or set-asides are allowed before opening. This excludes vendor-to-vendor sales.

If you decide to offer samples, they must be pre-cut and individually wrapped before arrival at the the Market.

All produce must be displayed off the ground, on tables, in boxes or in coolers.

Vendors who sell greens (lettuce, spinach, kale, etc) should sell them uncut, unmixed and unwashed, and so labeled. If you follow this procedure you will not need to go to the Park County Health Dept for a permit. If you provide a pre-packaged salad mix, the food becomes processed and you will be required to obtain a Food Purveyor's License.

We encourage vendors selling fresh produce, herbs or plain honey to participate in the **Senior Farmers Market Nutrition Program**. See Market Master for details.

Eggs must be in cartons labeled "unprocessed farm eggs" with the name and address of the seller and kept in a cooler (below 41 degrees) .

Ingredient labeling is recommended for baked goods. If you choose not to provide an ingredients label with your baked goods, you must complete your registration form with all ingredients listed there.

Each vendor must provide their own table, change, bags, signs, scales etc. Vendors determine their own prices. Clearly marked items sell better. If food has been grown without chemical inputs, please have a sign stating that fact. Vendors are expected to patrol and clean up the area around their selling area.

WSE is not responsible for theft or damage. Should you need to leave your area, you may ask a neighboring vendor to watch your booth for a short time. We suggest you keep your money on or near you at all times. We plan to "grow" the Market to increase your customers base. We also want to continue with the sense of community that has been developed. To that end we hope all comments and suggestions will be given and accepted in the spirit of success for the whole community.



Livingston Farmers Market

Brought to you by Western Sustainability Exchange

Western Sustainability Exchange advances sustainable choices that enhance economic opportunities which preserve open space, wildlife habitat, farm and ranch lands and quality of life for future generations.

215 South Third Street * PO Box 1448 * Livingston, MT 59047

Rob 223.4232 (Rob Bankston, Market Master) 222.0730 (WSE Office)

WSE's Livingston Farmers Market will be held each Wednesday in Sacajawea/Miles Park, next to the bandshell beginning on June 17, ending September 30th, 2009 (16 weeks). Selling hours are 4:30 to 7:30 pm. Set up from 3:30 to 4:30. Reserved season rates and are available at any time and will be pro-rated from the date of sign-up. Weekly vendor spaces are available on a "first-come, first-served" basis. WSE's Market Connection members will receive a 10% discount on booth rental. Additionally prepared food vendors will receive a 10% discount if using biodegradable take-out ware, napkins, etc. (Mandatory next year!)

We've held our fee increase at 10% this year, in spite of the 20% increase in park rental fees.

RATES PER WEEK (DOES NOT INCLUDE THE HOLIDAY FARMERS MARKET)

	Regular	NonProfit
Kid's Booth 5' x 5'	\$ 2.25	(Proceeds will be donated to a youth-oriented nonprofit)
4' x 4'	\$ 9.00	\$ 4.50
6' x 6'	\$ 12.00	\$ 6.00
8' x 8'	\$ 16.00	\$ 8.00
10' x 10'	\$ 20.00	\$ 10.00
12' x 12'	\$ 23.00	\$ 11.50
up to 24' wide x 12' deep	\$ 35.00	\$ 17.50

RESERVED SEASON RATES* (DOES NOT INCLUDE THE HOLIDAY FARMERS MARKET)

	Regular	NonProfit
4' x 4'	\$130.00	\$ 65.00
6' x 6'	\$175.00	\$ 87.50
8' x 8'	\$230.00	\$115.00
10' x 10'	\$300.00	\$150.00
12' x 12'	\$330.00	\$165.00
up to 24' wide x 12' deep	\$500.00	\$250.00



Western Sustainability Exchange

We're working to grow for you!

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