

Season Info 2018

2018 Season is **June 16 - Oct. 6**: 17 weeks

Table Fee per Saturday

Paid on the market day:

Indoor table: \$15; outdoor space: \$10

Full Season Pre-Pay Discount

Full indoor season (17 weeks) pre-paid by

June 10: \$200 - save \$55!

Registration

Please register for the season by **June 10, 2018**, to ensure a spot and help us plan. New vendors may join the Market at any time during the Market season, subject to space availability and management approval. Please contact Jacomyn at the email below, or mail your info to our mailing address.

Mailing address:

Kakabeka Farmers' Market
c/o Wendy O'Connor
PO Box 10012
Thunder Bay, ON P7B 6T6

Or email your info to:

Jacomyn Gerbrandy, Volunteer Market
Manager: contact@kakabekafarmersmarket.ca

KFM is a self-sustaining, producer-based market. In addition to local farm foods, the Market prioritizes locally made goods, crafts, and ecologically sound products.

Kakabeka Farmers' Market

2018 Market Season

"Market Plant Sale" Sunday June 10

Regular Market, Saturdays from June 16 to Oct. 6 (Thanksgiving Weekend)

Market Hours:

9:30 am to 1 o'clock

Market Location

Royal Canadian Legion, Branch #225
4556 Highway 11/17
Kakabeka Falls

Mailing Address

PO Box 10012
Thunder Bay, ON P7B 6T6

Website

www.kakabekafarmersmarket.ca

Email

contact@kakabekafarmersmarket.ca

A True Farmers' Market

Over 50% of Kakabeka Farmers' Market's (KFM's) vendors are farm food product vendors who sell foods from their own farms, or foods prepared with products from their own farms. This allows KFM to access the Thunder Bay District Health Unit's (TBDHU's) "Farmers' Market Exemption," whereby vendors of home-prepared foods from their own kitchens may sell them at our Market, without individual kitchen inspection by TBDHU. KFM itself, including vendors' products, is subject to health inspection.



2018 Vendor Information & Application

Vendor Application 2018

Name: _____

Business name: _____

Mailing Address: _____

Phone: _____

Email: _____

Please list the **products you wish to sell** :

Produce Fresh Herbs Baking Bread

Preserves Canning Poultry Beef

Pork Eggs Dairy/Cheese/Butter

Confections Cosmetics Arts/Crafts

Potted/Bedding Plants

Other: _____

I will pay by the week

I will pre-pay the Full Indoor Season at \$200 and save \$55!

Please submit payment with your application. Cheques can be made out to: Kakabeka Farmers' Market. Your payment will be returned if you are not approved as a vendor.

In summer, we will offer both indoor & outdoor vending spaces. We will attempt to ensure there is space for all vendors indoors in inclement weather.

I am interested in using an **outdoor space** in fair weather: Yes: No:

By submitting this application, I agree to abide by the 2018 "Guidelines for Vendors" and "Kakabeka Farmers' Market Rules & Regulations 2018."

Guidelines for Vendors 2018

Vendor set-up: The Legion building is open by 8:30 am. Vendors are asked to be set up and open for business by 9:30 am. Market hours are 9:30 to 1 pm.

Vendor displays: You are encouraged to create an attractive display at your table. Signs indicating who you are and what you sell, and your prices, are helpful to customers and increase your sales.

Indoor tables: One 8' table per spot is supplied for indoor vendors. Electric hook-up is available at no extra charge - let us know if you need electricity so we can locate you close to an outlet.

Outdoor spaces: Outdoor vendors must supply their own tables. An umbrella or canopy is also recommended - please secure it so that it does not blow down or endanger customers. Ask the Market Manager for assistance finding your spot. Do not set up in or obstruct the Accessible Parking spots in front of the building.

Table location: The Market Manager determines the best location for vendors. Generally, tables are first-come first-served on each Saturday. If a regular Saturday vendor has a customary spot, we encourage other vendors to be courteous. Volunteers are not able to monitor all spots. *New*

vendors - please see Market Manager when you arrive.

Food Vendors: Compliance with Food Safety Regulations: All food vendors must follow safety guidelines found in Thunder Bay District Health Unit's "Home Catering Guidelines" and "Farmers Market Guidelines." Food vendors must also submit to TBDHU a "Farmers' Market Food Vendor Application" each year. Market volunteers can provide copies, or you can find them on the Market's website at kakabekafarmersmarket.ca, or on TBDHU's website.

Please note:

- Products must comply with any applicable Provincial or Federal regulations (example: eggs must be graded, and meat must be inspected, at a government-approved facility).
- Prepared foods must be labelled with vendor name and contact info, and an accurate list of ingredients.
- Canning must be presented in new jars with new rings/lids.
- Baking/candy for sale must be covered or packaged.