

Season Info 2020

2020 Season is **June 27 - Oct. 10**: 16 weeks

Table Fee per Saturday

Paid on the market day:

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

Full Season Pre-Pay Discount

Full indoor season (16 weeks) pre-paid by

June 14: \$200 - save \$40!

Registration

Please register for the season by **June 14, 2020**, 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 Wendy 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:

Wendy O'Connor, Market Volunteer:
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

2020 Market Season

- "Market Plant Sale" Sunday June 14
- Regular Market, Saturdays from June 27 to Oct. 10 (Thanksgiving Weekend)

Market Hours:

9:30 am to 12:30 pm

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 sell foods prepared with products from their own farms. Thus, KFM benefits from the Ontario Food Premises Regulations "Farmers' Market Exemption," whereby vendors of home-prepared foods from their own kitchens may sell them at our Market, without individual kitchen inspection by local Health Unit. KFM itself, including vendors' products, is subject to health inspection.



2020 Vendor Information & Application

Vendor Application 2020

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 \$40!

Payment may be made in cash on the day you are vending at the market.

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 "Guidelines for Vendors" in this brochure, and the "Kakabeka Farmers' Market Rules & Regulations 2020."

Guidelines for Vendors 2020

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 am to 12:30 pm. Please remain at your table until 12:30 pm - often there are last-minute shoppers!

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: 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 they are available online at TBDHU's website or kakabekafarmersmarket.ca.

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, contact info, and ingredient list. Single items (e.g., a muffin) need not carry a label, but the above information should be available to the customer.
- Canning must be presented in new jars with new rings/lids.
- Baking/candy for sale must be covered or packaged.