**OLD TOWN FARMERS MARKET**

**BELLEVILLE, ILLINOIS**

**2021 GENERAL RULES**

**1.** Market selling hours are 7:30am to 12:00 pm in the 1st block of South Charles, and the parking lots adjacent.

**2.** The Market will proceed “rain or shine” unless conditions become dangerous or untenable.

**3.** All vendors will complete “the Vendor Application” and receive approval from the Market Committee prior to Market day. A “walk-in” vendor who arrives on Market day must complete the “Vendor Application” and be approved by the Market Manager for that Market day before they set up.

**4.** Vendors with reserved space should notify the Market Manager the Thursday prior to Market day if they will be unable to attend. In the event of a no show of a vendor, that vendor will forfeit their space to “walk-in” vendors without any refund of fees. A vendor will be considered a no show if they have not called the Market Manager and are not on site by 8:00am. If a vendor is a no show on more than one occasion, they will be subject to forfeiture of their space for the duration of the season, with **NO REFUND** of fees.

**5. Vendors shall supply their own tent, display table, chairs, and materials for their space and all assistance in setting up, operating, and dismantling their space.** All displays and signs must be kept within the vendor’s designated area.

**6.** Vendors may begin to set-up at 6:30am and should be fully set up by 7:30 am. Only those with vehicle stalls are allowed to leave their vehicle in their stall during Market hours. Otherwise, all vehicles will be out of the barricaded Market area from 7:30am to 12:00 pm. These vehicles should be parked some distance from the Market area to permit customer parking close to the Market. **We will be using the parking lot near the “Barn” for activities each week, so vendor parking will be moved to the back of this parking lot. *For safety reasons no vehicles will move prior to the close of market!***

**7.** No crying out or “hawking” of products will be allowed.

**8. Vendors are responsible for cleanup of their own debris after Market closing**. Trash, debris and leftover produce removed by the Market Committee will result in a **minimum charge of $25.00.** Any such cleaning charge must be paid prior to the next market date or the vendor will not be allowed to set-up. Space and pre-paid fees will be forfeited. **The street will be open to traffic again no later than 1 pm.**

**9.** **Vendors are responsible for following the laws of the State of Illinois and St. Clair County for taxes and appropriate insurance. A copy of the ST-1 Department Revenue Form is attached**. Also, regulations pertaining to labeling, packaging and storage of eggs, meat, cheese, jams, jellies, honey, baked goods, etc. must be followed.

**10.** Each vendor is expected to fairly price their goods. Complaints by other vendors will result in a review by the Market Manager, and unless corrected, the vendor may be asked to leave and forfeit their space and pre-paid fees.

11. All vendors ***must*** prominently display prices of all items offered for sale.

12. Sharing of vending space requires approval of the Market Manager.

13. The Market Manager is permitted to randomly inspect products offered for sale.

# **RENTAL**

## Vendors must remain current on payment or risk forfeiture of space.

**PRODUCTS OFFERED FOR SALE**

The Market is a venue for locally grown horticultural products, baked goods and some processed foods with proper preparation and refrigeration, and primitive and fine art products. **Vendors participating in the Illinois Farmers’ Market Nutrition Program (FMNP) must abide by that Program’s rules.**

**Agricultural and Food Products**

Fruits & vegetables sold should be locally grown in accordance with the requirements of the (FMNP) which states “**Locally grown shall mean that the product was grown in Illinois or the six contiguous states (Iowa, Indiana, Kentucky, Michigan, Missouri, & Wisconsin).** Only indigenous fruits/ vegetables will be permitted.

1. **Vendors must grow a minimum of 30% of the produce they sell. Any other fruits or vegetables sold must come from IA, IN, KY, MI, MO or WI. We reserve the right to visit production facilities and/or acreage.**
2. Commercial “jobbing” (retailing) or resale of commercially processed or packaged products is not allowed.
3. On site, locally grown and packaged, value added food products are allowable but vendor must be the packager of the product and comply with applicable state and local laws and regulations.
4. Cider, jellies, jams, honey, molasses, meat, cheese and eggs must be packaged, labeled and stored in accordance with local health regulations. Baked goods, dried products and canned fruit preserves, jams, and jellies should be prepared by the vendor or vendor’s group and packaged, labeled and stored in accordance with local health regulations.
5. Majority of the produce (fruit/vegetable) ingredients in prepared foods should be locally grown.
6. Baked goods, which require refrigeration, are not allowed. This includes, but is not limited to soft, cream or meringue topped pies, cream and custard filled bakery products.
7. Only food products, which are wholesome and free of adulteration, may be marketed.
8. The sale of food and beverages, which are generally intended for immediate consumption, is reserved for local non-profit groups (and select licensed restaurateurs with a food permit and liability insurance).

**Acceptable Agricultural and Food Products**

Fresh fruit, vegetables, nuts, herbs, cut or dried flowers, bedding or other nursery plants, cider, molasses, honey, non-refrigerated baked goods, jams, jellies, and preserves, dried products, grains, straw/hay, cornstalks or similar wild gathered products are acceptable agricultural and food products. The sale of eggs is acceptable but must meet the requirements of the Illinois Egg Law regarding candling, cold storage, packaging and labeling. The sale of meat (including dried meats), fish, and poultry is acceptable but must meet the appropriate Health and Agriculture Department requirements for processing, packaging, cold storage (temperature control), and labeling. Mushrooms offered for sale must meet the appropriate Health and Agriculture Department regulations. The sale of raw milk cheeses is acceptable if made in a licensed dairy plant and aged over 60 days. The sale of processed natural cheeses is acceptable if made in a licensed dairy plant, with all potentially hazardous products stored at 41oFor below. Proof of compliance with local health department regulations is required for all cheese vendors prior to the first day of market sales.

**Unacceptable Agricultural and Food Products**

Dairy products (except raw milk cheeses aged longer than 60 days and processed natural cheeses), home heat-canned processed foods, live animals, wild mushrooms, and baked or cooked foods requiring temperature control are **unacceptable for sale at the market**. Additionally, items that might conflict with the surrounding “brick and mortar” shops must be approved in advance – items that may be prohibited include spice vendors, cut flower vendors, bakers.

**\*\*\* QUESTIONS REGARDING HEALTH DEPARTMENT GUIDELINES \*\*\***

**SHOULD BE DIRECTED TO:**

**SHARON VALENTINE at (618) 233-7769 or** **sharon.valentine@co.st-clair.il.us**

**ARTISAN & CRAFTS**

1. All artisan & craft products must be handmade and created by the vendor or by members of the vendor’s group. We reserve the right to visit production facilities.
2. The artisan or a knowledgeable representative should be present on Market day.
3. Heritage or Primitive arts and crafts are encouraged.
4. **All items offered for sale by art & craft vendors are subject to the approval of the Market Manager.**

**Acceptable Art & Craft Products**

Weaving, pottery, carvings, sculpture, photography, painting, and drawing or other forms of illustration, floral arrangements produced by the vendor or vendor’s group are considered acceptable for sale at the market.

**Unacceptable Art Products**

“Kit” or “Assembly Line” craft projects, etc. are unacceptable for sale at the market.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Space may be rented on either a seasonal or daily basis; however, seasonal rentals have preference.
2. Seasonal space is reserved for the duration of the season and requires pre-payment.
3. Daily spaces may be reserved but must be scheduled and prepaid, if more than 4 dates planned.

First come, first serve daily space may be available on the day of the Market for “walk in” vendors, but this is not guaranteed. All “walk in” vendors must complete the Vendor Application, be approved by the Market Manager, and pay the appropriate fee before setting up.

**Please complete and provide the attached form and your fee (check or money order made payable to Belleville Main Street) by mail to: Old Town Market**

**Attention: Alicia Slocomb**

**216 East A Street**

**Belleville IL 62220**

###### SPACE AND RENTAL INFORMATION

## Seasonal and Daily Rates

***Daily rates must be scheduled and prepaid – walk in daily rates must be paid prior to set up.***

***Seasonal rates may be paid in installments. If the seasonal fee is paid in installments, at least 1/2 of the seasonal rental fee listed below must be paid at time of application to reserve the selected or assigned space. The remainder of the fee must be paid not later than the first Market day in July 2020.***

**AGRICULTURAL VENDOR SPACES**

10 x 30 Stall -- $180 full season (May 1 – November 6)

10 x 30 Daily Stall -- $25 first week, then pro-rated for the seasonal rate

**ARTISAN AND CRAFT VENDOR SPACES**

10 x 30 Vehicle Stall -- $180 full season (May 1 – November 6)

10 x 10 Stall (no vehicle) -- $85 full season (May 1 – November 6)

10 x10 Daily Stall -- $8/day (Select dates & pay up front or weekly)

**\*If produce, baked goods, jams, jellies, plants, eggs, etc. are offered for sale by artisan and craft vendors, then the rates listed for produce & food vendors apply.**

**FOOD TRUCKS**

**$20/week**

Food trucks must be in compliance with City of Belleville Regulations.

Please contact the City Clerk at 233-6810 for information.

**COMMERCIAL BUSINESS**

**$40/week**

One Commercial business is welcome each week; appropriate handouts are welcome.

Do a children’s activity and we will discount to $30!

**NON-PROFIT GROUPS**

Charitable, non-profit groups may receive a single space free once per month for a maximum of 2 months.

If produce, baked goods, jams, jellies, plants, eggs, etc. are offered for sale by artisan and crafts vendors, then the rates listed for produce vendors apply.

**PROGRAMS for CHILDREN**

Groups interested in hosting a children’s activities table for a week may do so free of charge

 by contacting:

Alicia Slocomb at 618-233-2015

We will be hosting children’s activities primarily on the 1st Saturday of the month.

We cannot offer reimbursement but can publicize your group as compensation.

**VENDOR APPLICATION FOR OLD TOWN MARKET**

#### **A vendor may be an individual, a family, a group, or an organization**

**2021 Season – Every Saturday May 1 – November 6 28 Week Season**

#### **Set-up: - 6:30-7:30 am Sales Hours: 7:30 am – 12 pm**

***(Market Manager may close market October 30, weather dependent)***

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**ARTISAN AND CRAFT VENDOR SPACES**

* 10 x 30 Vehicle Stall -- $180 full season (May 1 – November 6)
* 10 x 10 Stall (no vehicle) -- $85 full season (May 1 – November 6)
* 10 x10 Daily Stall -- $8/day (Select dates & pay up front or weekly)

**❑ NON-PROFIT GROUPS – 1 free date per month**

**❑ CHILDREN’S ACTIVITY TABLE - FREE – PUBLICITY FOR YOUR GROUP**

**❑ Food truck - $20/ week**

**❑ Commercial Business - $40/week; $30 with children’s activity**

**Circle Market Dates When You Plan to Attend:**

**May: 1, 8, 15, 22, 29 June: 5, 12, 19, 26 July: 3, 10, 17, 24, 31**

**August: 7, 14, 21, 28 Sept: 4, 11, 18, 25 Oct: 2, 9, 16, 23, 30 Nov: 6**

**\*\*\*PLEASE PRINT ALL INFORMATION EXCEPT YOUR SIGNATURE\*\*\***

### **Product (s) I (we) plan to sell: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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**(Items offered for sale by art & craft vendors are subject to the approval of the Market Manager.)**

**Amount of Check $\_\_\_\_\_\_\_\_\_ Money Order $ \_\_\_\_\_\_\_\_\_\_ Cash $\_\_\_\_\_\_\_\_ Provided with application.**

**Print Name of Individual or Group: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Contact Person: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Address:** (STREET,CITY)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ZIP \_\_\_\_\_\_\_\_\_\_\_

**Best Phone: (\_\_\_\_\_)\_\_\_\_\_\_ -\_\_\_\_\_\_\_\_\_\_\_\_\_ E-mail: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

 **I (We) plan to participate in the Illinois Seniors Farmers Market Nutrition Program \_\_Yes \_\_No**

**I (we) have received and will comply with all the rules and regulations of the market. \_\_\_\_Yes**

**Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Please provide this form and your fee (check or money order made payable to Belleville Main Street or cash) by mail or personally to: Old Town Market Attention: Alicia Slocomb**

#####  216 East A Street

 Belleville, IL 62220

 **618-233-2015 -** **bms@bellevillechamber.org**