

Name \_\_\_\_\_ Business Name \_\_\_\_\_

# **Dorset Farmers Market Winter 2023-2024 Application**

The Winter Dorset Farmers' Market will start on **Sunday October 15, 2023** and end on **Sunday, May 5, 2024** at J.K. Adams Kitchen Store, 1430 VT-30, Dorset, VT 05251

## **Application Is Due On Or Before September 17, 2023**

**Please Keep in Mind That Evolving Covid Considerations May Affect Aspects of Our Winter Market.**

**Space is limited. Late applications may be considered as substitute vendors.**

**You will be notified of market status on or before October 1, 2023**

**Submit a copy of all current licenses with your application. All vendors must bring to each market a copy of any, and all, State and Federal business licenses applicable to the vendor's business including scale licenses. Vermont state market inspectors will expect to see these licenses.**

**Mail your non-refundable **\$20 application fee**, 2023/2024 Application, copies of current appropriate licenses or certifications, and product photos to:**

**Dorset Farmers Market  
PO Box 212  
Dorset, VT 05251**

**We do not accept applications via email.**

**If you are new to the market or have new products to offer, photos of your products are required.**

**If bringing your application to the market, please give it to Market Manager, Helen Wood.**

**\* After the jury committee reviews each application, you may be asked to provide more detailed information about production of your product. Each vendor is reviewed every season.**

**\*\*ALL vendors are required to submit an amendment to their application in writing for jury committee consideration two weeks prior to any new product being accepted at the market during the season in progress.**

**\*\*\*New Applicants must include photos of your products. We are looking for new, unique items.**

**Questions? Ask our Dorset Farmers Market Manager, Helen Wood  
Find our manager at the market or email [marketmanager@dorsetfarmersmarket.com](mailto:marketmanager@dorsetfarmersmarket.com).**

Name \_\_\_\_\_ Business Name \_\_\_\_\_  
Mailing Address \_\_\_\_\_  
Physical Address \_\_\_\_\_  
City/Town \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Landline Number \_\_\_\_\_ Cell Number \_\_\_\_\_  
Email \_\_\_\_\_

All Market communications will be completed by email.

Website address (if you have one): \_\_\_\_\_

Would you like a link to your website listed on the DFM website? \_\_\_\_\_

Are you a returning Winter Vendor? \_\_\_\_\_ Yes \_\_\_\_\_ How many Years? \_\_\_\_\_ New Vendor  
Who will be vending besides yourself and family \_\_\_\_\_

Type of Vendor based on Primary Product Offerings (please indicate):  
AGRICULTURE \_\_\_\_\_ PREPARED FOOD \_\_\_\_\_ CRAFT \_\_\_\_\_

Please be descriptive & list all Items to be sold during the entire season you attend. Use another sheet if needed.

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If You Offer AG products – please answer these questions.

How many acres do you farm? \_\_\_\_\_ Is your farm Certified Organic? \_\_\_\_\_  
Are your products Certified Organic? \_\_\_\_\_ Who is your certifier? \_\_\_\_\_  
Please list all locations that are farmed whether owned or leased with directions to farm(s).

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Do you have interns or employees? How many? \_\_\_\_\_  
If raising vegetables, how many acres do you plant? \_\_\_\_\_  
If raising beef, pork, lamb, bison, chicken, duck or turkeys, how many of each do you slaughter per year?

How many acres are devoted to raising each kind of animal? \_\_\_\_\_

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If selling eggs, how many layer hens do you have? \_\_\_\_\_  
Do all the animals you raise have free choice access to sunlight and pasture with forage?

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If producing maple syrup, how many locations and taps do you maintain? \_\_\_\_\_

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If producing cheese, is all the cheese made from milk produced on your farm? \_\_\_\_\_  
Do you buy in milk? \_\_\_\_\_ From whom? \_\_\_\_\_

I/we promise we raise all the products ourselves that we bring to the market. \_\_\_\_\_ (initial)

If You Offer Food products – please answer these questions.

Are you a: Baker \_\_\_\_\_ Caterer/Prepared to eat \_\_\_\_\_ Processed \_\_\_\_\_

Estimate the percentage of your products that:

Contains locally raised ingredients \_\_\_\_\_ Examples \_\_\_\_\_

Contains Certified Organic ingredients \_\_\_\_\_ Examples \_\_\_\_\_

Would be considered Savory \_\_\_\_\_ or Sweet \_\_\_\_\_

How do your food offerings enhance the flavor and uniqueness of our market?

I/we promise we make every item we sell \_\_\_\_\_ (initial)

\*\*\*\*\*As a DFM vendor you are responsible to know and adhere to the appropriate state and local laws and requirements regarding sale and safe preparation of food for sale. Remember to send copies of your licenses with your application.

If you offer Craft items, please answer these questions.

Please explain what you make and what's involved in the production (use another page if needed)

Estimate what percentage of your materials are sourced locally? \_\_\_\_\_

Do you have employees or interns? \_\_\_\_\_ How many? \_\_\_\_\_

Are you involved in all aspects of making the craft? \_\_\_\_\_

I/we promise we make every item we sell \_\_\_\_\_ (initial)

Do you need electricity? \_\_\_ Yes \_\_\_ No

If Yes, what equipment will you be running with it?

Do you have any other special needs or requests? \_\_\_\_\_

**Vendor Fee Payments must be made, and receipt given, before setting up.**

If seasonal or session payment is not made before the first market, vendors must pay the daily fee rate of \$30.

For daily payment, fees must be received on each day you are attending before setting up .

Please make arrangements with the treasurer before the session begins for a payment arrangement schedule, if needed.

Spaces have 8 feet of frontage with varying depths.

Do you prefer:

Full- Season \_\_\_\_\_ 1st session \_\_\_\_\_ 2nd session \_\_\_\_\_ 3rd session \_\_\_\_\_  
 Split \_\_\_\_\_ Substitute Only \_\_\_\_\_

Full Season	\$325.00	(Oct 15 to May 5)	29 weeks
1 <sup>st</sup> Session	\$140.00	(Oct 15 to Dec 17)	10 weeks
2 <sup>nd</sup> Session	\$100.00	(Dec 24 to Feb 11)	8 weeks
3 <sup>rd</sup> Session	\$100.00	(Feb 18 to May 5)	11 weeks
Split Vendor	\$180.00		15 weeks

Please Indicate any dates that you CANNOT attend below.

OCTOBER	NOVEMBER	DECEMBER	JANUARY	FEBRUARY	MARCH	APRIL	MAY
15 1st	5 1st	3 1st	7 2nd	4 2nd	3 3rd	7 3rd	5 3rd
22 1st	12 1st	10 1st	14 2nd	11 2nd	10 3rd	14 3rd	
29 1st	19 1st	17 1st	21 2nd	18 3rd	17 3rd	21 3rd	
	26 1st	24 2nd	28 2nd	25 3rd	24 3rd	28 3rd	
		31 2nd			31 Easter Closed		

If accepted as a full-season vendor, you will be assigned a regular space.

I understand that if any of my products are questionable, the market reserves the right to visit my business location to review any of the product/s. The market can then approve your application OR approve/deny the sale of certain products OR deny your participation in the market. Please Initial \_\_\_\_\_

Please read the market rules and policies. I have read them and will abide by them.  
 Please Initial \_\_\_\_\_

By signing the application, I (we) acknowledge that all information provided is accurate.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

By signing I (we) promise to be compliant with all licensing and I (we) accept responsibility for all licenses.

I (we) am truthful in all advertising for my products. I (we) raise, make, or grow all the products I (we) sell.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Applications will not be considered without your \$20 application fee AND copies of licenses.**