Name Business Name	
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Dorset Farmers Market Summer 2024 Application

The Summer Dorset Farmers Market will start on Sunday, May 12, 2024 and finish Sunday, October 13, 2024 at H.N.Williams, 1430 VT-30, Dorset, VT 05251.

PLEASE NOTE - There will be a two-week interruption at some point during this Summer Market due to proposed construction at HN Williams. Dates are to be determined and will be communicated as soon as possible to vendors. Another location may be available with limited space. More info will be available at the Annual Meeting.

Application Is Due On Or Before March 10, 2024

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

You will be notified of market status on or around April 7, 2024

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 and tax licenses. Vermont state market inspectors and Market Organizers will expect to see these licenses on display, if required by law.

Mail your non-refundable **<u>\$20</u>** application fee, 2024 Application, signed 2024 Policy Document Contract, copies of current appropriate licenses or certifications, including tax certificates 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		
Name	Business Name	
Mailing Address		
Physical Address		
City/Town Landline Number	State	Zip
Landline Number	Cell Number	
Email		
Email All Market communications will be comp	<mark>leted by email.</mark>	
Website address (if you have one):		
Would you like a link to your website liste	ed on the DFM website?	
Are you a returning Summer Vendor? Who will be vending besides yourself and	Yes How many Yes	ars?New Vendor
Type of Vendor based on Primary Product AGRICULTURE PREPARED		
Please be descriptive & list all Items to be needed.	-	
If You Offer AG products - please answer	r these questions.	
How many acres do you farm? Are your products Certified Organic?	Is your farm Certif	ied Organic?
Are your products Certified Organic?	Who is your certific	er?
Please list all locations that are farmed wl	nether owned or leased with div	rections to farm(s).
		`,
Do you have interns or employees? How	many?	
If raising vegetables, how many acres do		
If raising beef, pork, lamb, bison, chicken	, duck or turkeys, how many of	f each do you slaughter per year?
How many acres are devoted to raising ea	ch kind of animal?	
If selling eggs, how many layer hens do yo	ou have?	_
If selling eggs, how many layer hens do yo Do all the animals you raise have free cho	ice access to sunlight and pastu	re with forage?
If producing maple syrup, how many loca	tions and taps do you maintain	?
If producing cheese, is all the cheese made	e from milk produced on your f	farm?
Do you buy in milk? From	a whom?	
I/we promise we raise all the products our	rselves that we bring to the man	·ket <mark>(initial)</mark>

Would be considered Savory or Sweet	If You Offer Food products – please answer these questions.					
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?	Are you a: Baker Caterer/Prepared to eat Processed					
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Do you have any other special needs or requests?						
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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 written arrangements with the treasurer before the session begins for a payment arrangement schedule, if needed.

Full season \$32	25 (May 12 through	Oct 13) 23 weeks		Double	Ag Space \$650	
First Half / Sp	lit \$180 (May 12 thi	rough July 28) 12 wo	eeks		Ag half season / spl	it \$360
<u>-</u> _	` `	rough Oct 13) 11 W			ite Vendor \$30 Dail	
lease Circle an	y dates that you CA	ANNOT attend belo	w.			
May	June	July	Au	ıgust	September	October
	2	7	4		1	6
2	9	14	11		8	13
9	16	21	18		15	
	22					
6	23	28	25		22	
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Date:

Applications will not be considered without your \$20 application fee, signed 2024 Policy Document Contract, and copies of all licenses and certificates.

sell.

Signature: