



*2018 – Saturdays on the Square
Wheatley Street at Lexington Town Square*

Mission

Our mission is to provide Lexington and the surrounding areas an opportunity to connect farmers, growers, and artisans with the local community, providing direct access to fresh and healthy produce, food, & handmade products, while fostering community fellowship.

Rules & Regulations

Market Hours: Saturdays 9am to 1pm

The season begins May 12th and runs to December 22nd, for a total of 33 weekends. The market may also close for very severe weather conditions, in which case an attempt to notify each vendor will be made.

All applications to sell at the market will be reviewed by the Lexington Farmers Market Association (LFMA). For more info regarding the LFMA contact Jenna Rankin at 512.565.7205.

The weekly stall fee is 15\$ due upon arrival at market each week. The first market for any vendor is free of charge. Optional seasonal membership is 225\$ for the entire season.

Community organizations, non-profits, and local businesses or service providers whose work or product are compatible with the mission of the market are invited to attend. These stall fees are waived but donations are accepted to further the efforts of the Lexington Farmers Market.

Each stall fee entitles a Vendor to one 10x10 booth space

1. Vendors must grow or produce their own products and maintain high quality. No reselling will be permitted.
2. Vendors must grow or produce products within a 150 mile radius of Lexington, TX. (Exceptions may be permitted for "Specialty Producers")
3. All products sold at Market must be listed on the vendor application and be approved by the Market Manager
4. Prepared-Food vendors must meet all federal, state and local codes of regulations governing their products, and are responsible for obtaining necessary licenses.

5. Farmers may not claim their items as “organic” unless they are certified to do so and can provide proof.
6. All Vendors must be ready to sell by 9am and must leave booths set up until 1pm.
7. Vendors are required to have tents securely fastened.
8. The Lexington Farmers Market is limited to 49% non-growers and 51% growers set by the Texas Certified Farmer’s Market Association.
9. Arts and Crafts must be the work of the artist or craftsman him/herself.
10. Any vendor producing trash must provide their own, neat trash receptacle as the market will not be providing trash bins. Please take your trash with you when you go or you will not be asked to return.
11. Every Vendor should be courteous, professional and knowledgeable about the products in his/her booth.
12. Each vendor is responsible for obtaining and displaying all applicable permits. Every vendor must comply with the laws of the State of Texas as well as city and county laws.
13. All Vendors are required to post or have within possession when applicable:
 - a. Signs clearly identifying the name of the Farm, Farmer, or Venue
 - b. Organic certification, if applicable
 - c. Certification of Registration of Weights & Measurements
 - d. Nursery License
 - e. Food Handling Certificate
 - f. Printed ingredients available for products sold
14. Each Vendor must set their own price. Price Fixing is illegal. “Dumping” is not allowed. (see definitions below)
15. All vendors must read, sign and submit the ‘Rules & Regulations’
16. All vendors must read, sign and submit the Waiver of Liability and Hold Harmless Agreement.

Farmers are subject to farm inspections to be conducted by a professional inspector or Market Manager and up to two participating growers.

Notify Market Manager by phone or text at 512.565.7205 no later than 12 noon the day prior to market if you are not able to attend.

Name of Business _____ Date _____

X

Owner Signature

X

Owner Printed Name

Definitions:

1. **Dumping:** Selling at substantially less than market averages.
2. **Producer only farmers' market:** A market at which vendors, their family members or their employees are permitted to sell direct to consumer items which they have themselves produced.
3. **Agricultural Producer:** Meat (excepting fish, fowl and feral animals) and produce have been grown or animals born and bred from animals on the producer's land (including leased land). Produce and dairy products such as cheese and yogurt or processed meat products, such as bacon, jerky and sausage produced with vendors' products or at his/her commercial kitchen, butcher or processing plant are allowed.
4. **Value Added-Local Food Artisan** is defined as practicing the culinary art of producing the product offered for sale, which includes any operation that changes the form, flavor, blend and/or the substance of raw products using as many market products as available. Local farm or ranch Ingredients must be used when available and in season.
5. **Artisan Producer** may use materials from outside the area of the farmers' market when integrated with other local products or assembled by a local artisan.
6. **Seasonal Producer** is an agricultural producer that does not grow & harvest year-round.
7. **Specialty Producers** offer items that are not usually grown within the 150 mile radius but a relative or agent brings the items to market. Example: Citrus from South Texas that is to be sold by the grower or his/her employee or family member.
8. **Co-Packed Item** is an item that is prepared, packaged and/or labeled by another entity with your recipe and/or products from your farm or ranch.
9. **CSA** is community supported agriculture. CSAs were created so a farmer could sell "shares" of their crops and the CSA customers could support that farmer through hard times and benefit through bountiful ones. The farmer has a better idea of how much to grow, he gets his money in advance and has customers for the season.
10. **Reselling** is buying and reselling any item without additional ingredients or modifications to the existing product. Example: 1) farmer selling fruit or vegetable grown by another person or from a wholesale outlet. 2) purchasing balsamic vinegar and repackaging/labeling as your own product. What is acceptable is infusing, blending or adding other ingredients to make it your own.