Dear Potential Vendor,

Thank you for your interest in the Mt. Shasta Farmers’ Market. We are committed to offering a safe and strong market this year, and hope that we may be able to ease our Covid-19 pandemic protocols as the season progresses. MSFM is returning to our E. Castle St. location with a 2021 season running May 17th to Oct. 25th. We had a great market season last year that resulted in no known transmissions of the corona virus and we want to keep it that way for us all! We also saw increased demand for locally grown and manufactured food, so we look forward to you joining us this year!

Farmers, ranchers, food producers and artisans are all invited to send in their application with the $5 fee. Like last year, space is at a premium because of Covid-19 distancing requirements. And we do review proposals and continue to make choices based on creating a balanced and vibrant market for vendors and for customers.

To start the season, we will be continuing many of the Covid-19 pandemic protocols that were put in place last year to protect the health and safety of customers, vendors and market staff.

MSFM is following the California Department of Public Health’s guidelines for farmers’ markets as well as guidelines established by Siskiyou County and the City of Mount Shasta (our permit holders).

We are requesting that all vendors agree to the following procedures. If you feel you cannot for any reason, please give us a call.

- Staff in booths will wear face masks at all times.
- Each booth will have hand sanitizer and disinfectant wipes and clean tables frequently. JEDI is working to purchase all these items to provide.
- Vendors are encouraged to think about a streamlined, safe process to receive money and manage the booth. Consider additional help for your booth.
- Vendors are encouraged to establish a pre-order system to increase efficiency onsite at the market.
- Prepared foods need to be pre-packaged. Consider a great display to entice customers.
- Sampling or product testing is not allowed at the Market until we are approved otherwise.
- Booths will be separated by 6 to allow for social distancing.
• Booths will be set up with a payment person up front and product behind and incorporating distancing measures
• Farm Vendors will be encouraged to pre-package produce
• Physical distancing of 6 feet must be maintained between customer and vendor and product. Consider this in your booth design.

Completed applications (includes all supporting documents) will be reviewed and you will be informed of your acceptance status to the market. Please return your completed application and backup documentation ASAP to be considered for opening day. You may apply any time during the season, even if you miss opening day.

We look forward to working with you and, as always, if you have any questions or concerns, please contact us (see below). We will share updates with you regularly. We remain committed to providing the public safe and nutrient-dense foods especially in these challenging times. Thanks for your interest in our market.

Best,

Steve Gerace
Market Manager
530-515-6057
market.manager@e-jedi.org

Nancy Swift
Executive Director, JEDI
530-926-6670 x102 or 530-859-1726
nswift@e-jedi.org
MT. SHASTA FARMERS’ MARKET 2020 APPLICATION PROCESS:

Upon receipt & review of your completed application you will be notified of your acceptance into the market. The MSFM retains the right to make decisions about vendors participating and about the products allowed into the market. You must receive an acceptance before showing up at market. Please include your best contact information so we can stay in touch with you easily.

Return the following items to:

Mt Shasta Farmers’ Market; JEDI, P.O. Box 1586, Mt. Shasta, CA 96067, market.manager@e-jedi.org. You can drop your application and fee in our locked mailbox outside the front office door or mail it in. Our offices are closed to the public at the moment and we are working remotely, but we check the mail, email and phones regularly.

___ Completed Farmers’ Market Application page & verification form if required (note, an unsigned and/or undated form will be returned to you)

___ Application fee of $5 payable to “JEDI”

___ An embossed copy of your current “Certified Producer’s Certificate.” If you are not a producer of agricultural products, complete the “Producers’ Verification Form”

___ If you are an organic grower, a current copy of your California “Certificate of Organic Registration” from the California Department of Food and Agriculture.

___ Copy of applicable documents for prepared foods or meats.

___ Food Producers need an approved Temporary Food Facility Permit (OK if this is “Pending”) and should have a current Food Handlers Permit

Stall fees are payable onsite on each market day.

Stall fees are:
10’ stall is $25.
15’ stall is $35
20’ stall is $45

The Mount Shasta Farmers’ Market Opening Day is scheduled for May 17, 2021. We will keep you posted on the Covid-19 response and how we are affected by it. The ending date will be October 25th.

Market days are Mondays from 3:30 to 6:00 pm. Vendors are to be in their stalls and setting up by 3:00. Vendors may begin to set up at 2:00, but no selling or bagging is permitted until 3:30. No soft starts will be permitted.

Please be sure you tell us on the application which market days you wish to attend. If you cannot start on opening day, please call or email the market (530-515-6057 or market.manager@e-jedi.org) at least three days prior to your first market to confirm. We will not set aside a stall for you if we have not heard from you.

PLEASE RETAIN THE MARKET RULES FOR YOUR REFERENCE
MT. SHASTA FARMERS’ MARKET 2020 APPLICATION

1. Farm or business name and legal name (if the two are different)

2. Producer’s name:

(Remember—you must grow what you sell. This is a certified farmers’ market. Consider how the owner and the farmer can attend the market. Please keep this in mind when applying.)

3. Mailing address:

4. Town, state, & zip code:

5. Phone:

6. Email:

7. Website:

8. Facebook: Twitter:

9. Do you have an established system for pre-ordering? 

10. Would you like JEDI to help you create a system for pre-ordering? 

11. Farm / Business location:

12. Approximate distance from Mt Shasta: miles

13. How many acres is your farm: acres

14. What percentage of your farm income is derived directly from selling at farmers’ markets? Selling at this farmers’ market?

15. If you are not a farmer or grower, how does your product/business support Siskiyou County agriculture?

16. What is your expected start date at this market:

17. How many total days do you expect to attend?

(Note: Attending less than 10 days may result in exclusion from the market or increased stall fees.)

18. Which days are you expecting to attend?

19. What size stall would you prefer: 10’ 15’ 20’
20. Are you able to “off-load” at the market? YES____ NO____
   (“off-load” means that you do not need your vehicle at the market)

21. All products offered for sale at market must have pre-approval by the Market Management Team. (See Rule #1)

22. List the products you would like to bring to market; use additional page if needed.

23. If products are the same as those listed on your producers’ certificate, state “see producers’ certificate.” Please be sure you are specific in your varieties and your items. We may approve some and not all, depending on the other applications and the customer needs.

24. LIST PRODUCTS:

__________________________________________________________________
__________________________________________________________________
__________________________________________________________________
__________________________________________________________________
__________________________________________________________________
__________________________________________________________________
__________________________________________________________________
__________________________________________________________________
__________________________________________________________________
__________________________________________________________________

I agree to abide by the rules of the Mt. Shasta Farmers’ Market and all applicable Federal, State, and County agricultural and health department regulations. I understand that a failure to comply with these rules and regulations will result in disciplinary action that may include exclusion from the Mt. Shasta Farmers’ Market.

SIGNED ___________________________________________ DATE ________

Non-growers must also complete “producer’s verification form” on the following page
PRODUCER’S VERIFICATION FORM
MT. SHASTA FARMERS’ MARKET
(for products not listed in Certified Producer’s Certificate)

The market features products that are hand-crafted by the vendor. As such, the market prohibits items that are re-sold or repacked. I verify that the items that I bring to market are raised or created by myself and not re-sold or repacked.

**Arts and Crafts Producers:** I understand that these items are limited to those made by myself with a purpose or theme interactive with agriculture and/or composed of predominately locally grown agricultural products or by-products. I am including with this application a detailed description or photographs of my products.

**Prepared foods, Meats, Fish, Eggs, Dried Produce:** I understand that I am required to be in compliance with local, state, and/or federal regulations for production of such foods. Foods produced at home must be in compliance with a Class B Cottage Food Operations Certificate. Meat producers must provide a letter from their USDA certified processor stating the products processed and the facility certification number. I am attaching a copy of current documentation from the relevant agency stating approval for the processed food products or meats that I intend to bring to market. These agencies may be: County Health Department, State Health Department, CDFA, or a Federal Agency.

I verify that all of the agricultural products I bring to the Mt. Shasta Farmers’ Markets are produced by myself at the location stated on the application form.

I understand that I am also required to display a copy of this documentation at my stall during market hours. Further, as it is the intent of the Mt. Shasta Farmers’ Market to promote local agriculture, I will seek out ingredients for my prepared foods that are produced by local growers.

The use of GMO ingredients in processed products is strongly discouraged! Vendors at the market should seek out alternatives to genetically modified organisms, i.e. the use of cane sugar rather than beet sugar, or the use of "Non-GMO Project" certified ingredients.

NAME ____________________________________________________________

FARM / BUSINESS NAME: ____________________________________________

SIGNATURE ________________________________________________________

DATE ________________________________
Mt. Shasta Farmers’ Market Load List
(to be given to Market Manager on each market day)

Date:______________________________________________________________

Farm name:________________________________________________________

Approximate Total Sales for Day (give range if you prefer):______________

<table>
<thead>
<tr>
<th>Item</th>
<th>Unit</th>
<th>Quantity Brought</th>
<th>Quantity sold</th>
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<tr>
<td>Vegetables:</td>
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<td>Flowers or Herbs:</td>
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<td>Plant Starts:</td>
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<td>Other:</td>
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