



## The Land of Goshen Community Winter Market Rules and Regulations

Every Third Saturday from 8:00 a.m. to 12:00 p.m. November thru April  
Downtown Edwardsville

The market is a venue for agricultural and horticultural products, baked and other home grown and allowed value-added food products, and juried fine art products:

By signing the Vendor Agreement each vendor agrees to abide by the rules and regulations detailed in this document.

### **Market Operations**

- Market selling hours will be from 8:00 a.m. to 12:00 noon.
- Space is extremely limited, and because of this the Committee will choose vendors to fill out the eighteen slots at their own discretion in order to provide the most diverse set of products for customers, so it is important that vendors get in their Vendor Contracts with all selected dates as quickly as possible.
- No sales shall be conducted prior to the ringing of the bell at opening time at 8:00 a.m. Any offending vendor will be asked to leave and will forfeit their space and fee for the day. More than one infraction of this rule will result in forfeit of space and fees for the rest of the season. Vendors may continue to sell products after the 12 noon bell has run.
- Allocation of and changes to vendor space will be at the Market Manager's discretion.
- Vendors with reserved space should contact the Market Manager 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 with no refund of fees. You will be considered a no-show if you are not on-site by 7:45 a.m. If a vendor is a no-show on more than one occasion, they will be subject to forfeit of their space for the duration of the season, with no refund of fees, at the discretion of the Committee.
- Each vendor will have an 8 x 8 foot square in which to set up their display and the Market will supply a six-foot rectangular table. You will not be able to use your tent or tall hanging banners in the space, but you may attach a banner to the front of your table. There is electricity available for vendors who may need to bring in coolers or warmers. Please indicate any special requests like these in your Vendor Contract.
- Vendors may set-up starting at 7:00 a.m.
- Sharing of vending space shall be on approval of the Committee.
- No crying out or "hawking" of products will be allowed. Active solicitation of customers is not allowed.
- Vendors will in no way cause detriment to other vendors.
- Vendors must be courteous to other vendors and to the public at all times. Vendors and their agents, employees and representatives must maintain a neat and clean personal appearance at all times.
- Vendors are responsible for clean-up of their own debris after market closing. Trash, debris, and leftover produce removal by management will result in a cleaning charge to

the vendor. Any such cleaning charge must be paid prior to the next market date or the vendor will not be allowed to set up and space and prepaid fees will be forfeited.

- The Market Manager can randomly inspect products offered for sale. Bills of sale or proof of local purchase should be available for review at any time. Any items deemed ineligible for sale will be immediately removed per the Market Manager's instructions.
- It is the responsibility of each vendor to follow the laws of the State of Illinois.
- Each vendor is expected to fairly price their goods. Undercutting of prices and "dumping" of product is prohibited. Complaints by other Vendors will result in review by the Market Manager and/or the Committee.
- Violations of these rules and regulations may result in the Committee asking the vendor to leave, forfeiting their space and fee for the day.
- The Market Manager acts as the sole authority on Saturday mornings. Any dispute with the Market Manager's decisions should be taken up with the Goshen Market Committee.
- The Goshen Market Committee reserves the right to refuse participation in the Market to any person or group at the sole discretion of the Committee, regardless of current or past participation.
- All food products sold shall be in compliance with Illinois Department of Public Health (IDPH) Technical Information Bulletins (TIB's). The Goshen Market Committee and its representatives are not the final authority on regulations. The vendor is required to know and comply with all applicable laws and guidelines of the State of Illinois and Madison County. See:
  - TIB #30 – Sanitation Guidelines for Farmers' Markets
  - TIB #44 – Cottage Food Operations Frequently Asked Questions

### **Space Allocation**

- There is no obligation for a vendor to attend any given Saturday as long as the Market Manager is properly informed before 6:00 p.m. on Thursday before the Market date.
- Seasonal space is reserved for the duration of the season and requires prepayment. Full season vendors are assumed to attend weekly and must inform the Market Manager in advance if they will not attend.
- Partial-season space ("per Saturday") is subject to availability, and must be paid for before the market opens on the Saturday of attendance. Vendors must call the Market Manager in advance to reserve a space.
- Once a stall reservation has been made, it is the vendor's responsibility to notify the Market Manager of any changes.

### **From the Garden**

#### Definitions

Raw Produce: Fresh, whole, uncut, unprocessed produce that is minimally rinsed to remove visible soil, otherwise unprocessed and minimally packaged.

Processed Products: Meat, eggs, cheeses, or honey. Must be a product of the vendor. Must be processed in licensed and/or inspected facilities according to TIB #30, and properly labeled.

Value-added Products: vendors must also submit a “From the Kitchen” vendor Application identifying “Inspected” or “Cottage Kitchen”, and following the appropriate rules.

- All produce sold, such as fruits and vegetables, should be in season and grown within a 100-mile radius of the Market. Vendors outside this radius will be considered on a case-by-case basis.
- Vendors must submit a “From the Garden” Vendor Application.
- Vendors should ideally grow all of the products they sell. Vendors may supplement their own products with local in-season agricultural products, not to exceed one-half of the vendor’s products. Purchased produce shall originate directly from local growers.
- Your farm and/or the bill of sale for any purchased goods is subject to inspection by the Goshen Market Committee at any time with no advance notice.
- Commercial “jobbing” (retailing) or resale of commercially processed or packaged food products is not allowed.
- Value added products may be contracted to an inspected facility but must be made using the grower’s produce (fruits/vegetables).
- Cider, honey, molasses shall be produced by vendor and floral/nursery products shall be grown by vendor; no resale of these products is allowed.
- The sale of eggs must meet all requirements of the current Illinois Egg and Egg Products Act. Copies of the license should be on display.
- Vendors must follow all laws of the State of Illinois for the sale of products such as meat and honey. Meat must be processed in a licensed facility. Copies of licenses and certificates should be on display.
- The sale of live animals is not permitted.

**Acceptable Products:**

Fresh fruit and vegetables, whole nuts, fresh herbs, cut or dried flowers, bedding or other nursery plants, cider, molasses, honey, grains, straw/hay, cornstalks, etc.

**Unacceptable Products:**

Produce that is not locally grown within a 100-mile radius of the Market. Produce purchased from produce auctions, market, wholesaler, etc. (where origin of product cannot be proven). Products that do not follow TIB #30 guidelines.

**From the Cottage Kitchen**

- This category is for vendors who are using a home kitchen to prepare their products. Products may be juried at the discretion of the Goshen Market Committee. Vendors must submit a “From the Kitchen” Vendor Application with “Cottage Kitchen” checked. Registration with a county health department is required. Products must be prepared by vendor in an Illinois home kitchen.
- Vendors must follow TIB #44.
- Vendors must follow TIB #30.
- On-farm, locally grown and packaged, value-added food products are allowable as long as IDPH guidelines are followed. Vendor must be the packager of the product.
- Produce (fruit/vegetable) ingredients in prepared food products should be locally grown.

- Value-added products may be contracted to an inspected facility but must be made using the grower's produce (fruits/vegetables).
- Only food products which are wholesome and free of adulteration may be marketed.

**Acceptable Products:**

Jams, jellies and preserves; fruit butters; baked goods (including but not limited to breads, cookies, cakes, pies, pastries); and dried foods (dried herbs, dried herb blends, dry tea blends) as specifically indicated in TIB #44.

**Unacceptable Products:**

Products that do not follow TIB #30 or TIB #44 guidelines. This includes but is not limited to pumpkin pie, sweet potato pie, cheesecake, custard pies, and cream pies, as well as pastries with potentially hazardous fillings or toppings; pumpkin, banana, and pear butters; rhubarb, tomato, pepper and watermelon jellies or jams.

The sale of live animals is not permitted.

**From the Inspected Kitchen**

- This category is for vendors who are using an owned or leased kitchen that is inspected by a county health department. Products may be juried at the discretion of the Goshen Market Committee.
- Vendors must submit a "From the Kitchen" Vendor Application with "Inspected Kitchen" checked. A copy of the county health department certificate is required.
- Products must be prepared by vendor in an inspected kitchen facility.
- Vendors must follow TIB #30.
- Product labels must follow state labeling guidelines. The vendor's name should be on the packaging or included with each sale.
- Produce (fruit/vegetable) ingredients in prepared food products should be locally grown.
- Ingredient lists should be available.
- Only food products which are wholesome and free of adulteration may be marketed.

**Acceptable Products:**

Baked goods that do not require refrigeration such as fruit pies, cookies, and muffins. Candy and confectionery.

**Unacceptable Products:**

Items containing potentially hazardous food such as meat, fish, or raw eggs. Canned goods. Home vacuum-packed products, sandwiches prepared at home. Ice cream made in an uninspected facility. Home-butchered meat, poultry, or wild game animals. Raw milk or products made with raw milk.

**From the Studio**

- All potential artisans will be juried by the Goshen Market Committee based on originality, uniqueness of each piece, and skilled execution or technique and materials.
- Vendors must submit a "From the Studio" Vendor Application, following the procedure outlined on it for artwork submission to the jury process.

- No fine art product may be sold until it has been approved through the jury process. The Goshen Market Committee retains the right to re-jury any vendor at the Committee's discretion.
- Work will not be juried on Saturday mornings at the Market.
- All fine arts products must be handmade/crafted by the vendor.
- No resale of products is allowed.
- The artisan should be present on market day. On the rare occasion that the artist is not available, a knowledgeable representative may be accepted.
- Artisans may be commercial or noncommercial.
- "Heritage" or "Primitive" arts are encouraged.
- "Country crafts," "kit" crafts and other "assembly line" craft products which are of questionable artistic merit are discouraged.

Acceptable Products:

Weaving, pottery, carvings, sculpture, woodwork, painting and drawing or other forms of illustration, floral arrangements in which all components are grown by the vendor (e.g. grapevine wreath and dried flowers).

Unacceptable Products:

"Kit" or "Assembly Line" craft projects. Use of artificial flowers or greenery, use of non-original patterns, or use of commercial molds is not acceptable.