

Spa City Farmers' Market

1. Please Sign--Sunday Application WINTER 2022/23

Vendors must accept this **Legal Agreement** to sell at Spa City Farmers' Market*

I request permission to sell at the Spa City Farmers Market. I hereby agree for myself and my heirs, executors, administrators, and assigns to release, indemnify, defend, hold harmless, and waive all rights to sue, all directors, employees, representatives, volunteers and agents of this market, from and against all present and future liabilities, claims, demands, losses, damages, levies and causes of action or suits of any nature whatsoever, arising out of or related to my activities and any other activities relating to my stall or products displayed or sold at my stall at this market. I hereby grant Spa City Farmers Market and its agent's permission to the full and unlimited use of any photographic or video images taken of me, my employees or volunteers, and of my merchandise and displays at this market. I understand these images may be used and published by Spa City Farmers Market, its agents or other entities in any media for promotional and marketing purposes. * If a vendor misses too many market days- their spot will be forfeited with no refund. I have read and understand the Spa City Farmers Market Rules and Regulations and agree to abide by them.

Sign Here:

Date:

Message to Prospective Vendors :

MISSION STATEMENT

The Spa City Farmer's Market commits to offering our customers producer only vendors of the highest quality products. We are a producer only farmers' market. Healthy living is important to all of us so we give special preference to small New York based producers of natural and organic foods and products. We will work extremely hard all year round to create a fun, exciting and entertaining first-class experience for all our customers, the surrounding communities and their families.

*****There is a non- refundable \$25 application fee. **Please mail in check with application.**

Please Mail Application To:

**44 Delafield Drive
Albany, NY 12205**

2. Dates:

Spa City Farmers' Market is open on the following **dates***

November 2022 (6,13,20,27) December 2022 (4,11,18) January 2023 (8,15,22,29) February 2023 (5,12,19,26) March 2023 (5,12,19,26) April 2023 (2,16,23,30) **HOURS:** 10am-2pm

3. Vendor Types

SCFM allows the following **types of vendor**. Please circle the type of vendor you are.

1. Agricultural Food Producer - vegetables, Tree fruits, berries, honey, cut flowers, dried flowers, maple syrup, bedding plants, potted plants, dried/fresh herbs, potted herbs, meat, eggs, dairy products, poultry, or specify other agricultural products
2. Prepared Food and Drink - Ready-to-eat goods made by the seller
3. Artisans - Artisan crafts - handmade and carefully curated goods by artists, crafters and collectors - all artisan products to be completely handmade by the vendor
4. Processed Food - Foods that are treated to preserve them , enhance their flavor, or change their texture

4. Stall Sizes

SCFM market has the following **stall sizes**.

1. 6x5
2. 12x5

5. Payment Options - We do not accept credit as a payment method. Stall Fees must be paid by either cash or check only.

Here are the different **payment options**:

1. Full Season - 6x5 \$400.00
2. Full Season - 12x5 \$800.00
4. Half Season 6x5- (space permitting.) Every Sunday until the end of December. \$300.00
5. Daily (Is dependent upon available space for that market day) \$35.00

8. Insurance for your Business and Licenses

*If accepted to the market you must add Spa City Farmers' Market as additionally Insured.

For Insurance Co.:

Spa City Farmers' Market
44 Delafield Drive
Albany, NY 12205

***All licenses must be up to date, and we require a copy for our records.**

9. Name of your Farm or Small Business

10. Your Web-Site

11. E-mail

12. Phone Numbers

13. Description of Products you would like to sell

14. Additional questions: (Please use back of this paper for more space)

1. Please give an address for use in locating your farm or production facility.

2. If raising meat, poultry or dairy animals, what best describes your practices?
3. If you sell canned, preserved or baked products are they prepared in a certified commercial kitchen and labeled according to regulatory requirements? If so, please provide appropriate supporting information.
4. How would the products you offer benefit the market?