

NORTH MOUNTAIN MARKET

Rules and Procedures 2025

The North Mountain Market is a project of the North Mountain United Tapestry Cultural & Heritage Society. The mission of the market is to provide a space in the community where citizens of the North Mountain can gather to socialize and buy local farm produce and goods.

The **objectives** of the North Mountain Market are:

- To provide local farmers and producers with a welcoming venue in which to sell their produce and products directly to customers,
- To give customers an opportunity to buy fresh, locally-produced, high-quality products, and
- To provide a welcoming gathering place for social exchange.
- To engage with local artisans, skilled crafts people and offer a space for demonstration

Types of Vendors

A 'Primary Producer' grows and produces unprocessed agricultural products.

A 'Secondary Producer' uses primarily local produce to manufacture products. May be identified as a primary producer if using their own produce.

An 'Artisan' produces original art and craft objects.

A 'Community Table' is given to applicants who are non profit organizations or charities or who are raising funds or awareness for a specific event, initiative or family. One Community Table is available on market days.

North Mountain Market Vendors

Vendors of the North Mountain Market shall be primary and secondary producers or artisans. The goal for the ratio of each type of vendor shall be 50% primary, 30% secondary producer and 20% artisan.

All vendors shall subscribe to the objectives of the North Mountain Market (as stated above).

The North Mountain Market opens on Saturday, May 31st, 2025 and continues for 20 weeks on Saturdays from 9:30 am to 1:00 pm until and including October 11, 2025.

The success of the Market depends upon the commitment of the vendors to the Market. It is expected that annual (full-time) vendors will be in attendance for a minimum of 16 market days (i.e. don't miss more than 4 market days.)

Vendor Fees (please read carefully for specific instructions)

We would prefer it if you could pay for your fees via e-transfer to market@unitedtapestrv.com

If this is not an option for you please contact market@unitedtapestry.com to make other arrangements.

Annual (full-time) vendors will pay \$300 by May 24, 2025. Payments to be made by e-transfer to market@unitedtapestry.com with "Full-time vendor fee" in the subject line. Discounted rate \$15 per market day.

Two vendors (but no more than two) may share the full-time fee for a table. However, both vendors cannot attend on the same Saturday. That is to say, two vendors may share the 20 weeks for a table between them in whatever ratio they choose.

Casual vendors will pay \$20 per week, to be paid by noon on the Thursday before the market day they wish to attend. Payments are to be made via e-transfer to market@unitedtapestry.com with "casual vendor fee" in the subject line. To

reserve a table, notice must be given to the Market Manager one week prior to the Saturday that they wish to attend. Casual vendors canceling after noon on Thursday will forfeit their fee.

Vendor fees are used by Tapestry to pay the annual membership fee for Farm Markets of Nova Scotia, musicians who perform at the Market, assist in the cost of Commercial Liability Insurance, electricity and internet service, marketing and advertising, and to purchase various Market-related expenses as needed.

As a Market vendor, you automatically become a member of United Tapestry and are entitled and strongly encouraged to attend and vote at the society's annual meeting which will be held at the United Church annually. This year the AGM is Feb 22nd 1pm-3pm.

Products for Sale

Primary Vendors:

Only farm produce grown in Nova Scotia may be sold at the market. Examples include: vegetables, fruits, berries, herbs, seedlings, flowers, potted plants, trees/shrubs, honey, maple products, eggs, meat and fish (fresh, frozen, smoked or cured).

Secondary Vendors:

Only products produced/manufactured locally and made with ingredients grown or produced in Nova Scotia (home baked goods, pickles, jams and preserves, wine, cider, beer, tofu, pasteurized dairy products, cheese, juice products, candy, etc.)

Artisans:

Only articles designed/produced/manufactured locally in Nova Scotia may be sold at the Market.

No used or pre-owned items may be sold by any artisan vendor.

Vendors are permitted to sell products that they have not directly produced themselves. However, these products must meet the rules of the Market and must be approved by the Market Manager on a week-to-week basis. This product shall not exceed 10% of a vendor's total sales. The remaining 90% must be produced by the vendor.

Prepared Foods

Vendors are responsible for identifying and obtaining all permits and training required by the Nova Scotia Department of Agriculture, Food Protection and Enforcement Division.

These requirements may include a Food Establishment Permit, Special Event Permit and Food Handler Training. Proof of certification must be displayed at all times when selling at the Market. Deviation from the terms established in the permitting process may result in a withdrawal of Market privileges. While the North Mountain Market may be a party in the provision of facilities and equipment as identified in Section 19(1) of the Food Safety Regulations of the Health Protection Act, satisfaction of those requirements is the full responsibility of the North Mountain Market vendor/license holder.

General Market Rules

Each vendor must display their name or the name of their farm or business and a principal owner of the products for sale or family member must be present. Alternative arrangements can be made on an occasional basis with the approval of the Market Manager.

Vendors are required to display prices for all products by way of a price list or individually priced items.

Vendors should be knowledgeable of their products and may not misrepresent their product (sources, where and how grown, etc.).

Only Certified organic growers may use the word 'organic' in promotion of their products through signage, labels and verbal communications.

Vendors assigned a space at the market are only to take up their allotted space. Spaces will be allocated based on how many years a vendor has been at the Market. If a vendor exceeds the allotted space for their placement in the Market, they will be required to pay for two spaces (unless filling an aesthetic gap at the request of the Market Manager).

Size of tables, tents and display material may not exceed the boundaries of designated stalls. All stalls will be kept neat, tidy and safe for customers.

Vendors agree to be clean, tidy and suitably attired.

Children are welcome but should not infringe on the enjoyment of other vendors or customers.

Vendors may not bring pets to the market unless by permission of the Market Manager, Service animals are excluded from this regulation.

The Market Manager will ensure that pets of customers do not infringe on the enjoyment of the Market by other customers.

A vendor who consistently offers products of inferior quality may be excluded from the Market at the discretion of the Market Manager.

Parking for customers is in front of the Church, along Long Point Rd. and in the field south of the church. Once vendors have unloaded their vehicles at the Church entrance, they will be required to move their vehicles to an area designated by the Market Manager so as to provide convenient parking for customers.

All vendors are expected to be set up with wares displayed by 9:30 am and remain open at least until 1:00 pm.

The Market Manager will set up the Church and will create a map allocating the market spaces. The Market Manager will provide a map on the Thursday previous to the market day. The map will be available on line as well as in an email sent directly to the participating vendors.

On a cooperative basis Vendors agree and are responsible to open the Church in the morning on Market day by 8:30 am. By agreement, vendors can assign one vendor as the person responsible for the opening of the Church or vendors.

Clean up of the Church and its grounds is to be carried out by the vendors. Vendors are responsible for cleaning their own stall area. Vendors agree to clean up the common areas on a cooperative basis.

Vendor shelters will be assigned by the Market Manager with preference given to vendors who have been at the Market for the longest period of time. Seasonal (full-time) vendors may retain their reserved spaces.

The Market Manager reserves the right to:

- Limit the number of vendors selling the same product.
- Mediate and make the final decision in any conflict resolution. If a vendor disagrees with the Market Manager's decision, the vendor may then take the grievance, in writing, to the North Mountain United Tapestry committee lead for the North Mountain Market.

March 21, 2025