



# Juneau Farmers Market

## Weekly Market Details



**Who:** Gardeners, Farmers, Fishers, Bakers, Artisan Food Makers, Anyone.

**What:** We are providing a sales table for freshly harvested Southeast produce and seafood; home baked goods with local ingredients; and locally produced specialty and artisan foods.

**When:** Saturday mornings, 10 am to noon, June 12, 2010 through August 14, 2010.

**Where:** The lawn of the Juneau Arts & Culture Center (shelter provided by a canopy), in conjunction with the weekly Juneau Artists Market.

**Cost:** 5% of daily receipts must be paid to the JAHC in support of operations. Fee will be collected on the day of sales.

**How:** Weekly pre-registration, by noon Thursday, is required to let us know what you will be selling. To pre-register, or for more information, go to: [www.juneaufarmersmarket.net](http://www.juneaufarmersmarket.net).

**Questions:** Contact [sustainablejuneau@gmail.com](mailto:sustainablejuneau@gmail.com)

### Vendor Guidelines:

#### **Individuals may sell produce – locally grown or gathered**

Cut flowers; raw whole produce, fruit, and herbs; fresh whole eggs (must be kept cool)

#### **Individuals may sell the following directly to the consumer**

Homemade jams and jellies, raw honey, syrup, herb vinegar, dried herbs or teas;

Wild mushrooms, seaweed or herbs (raw) must be identified and have a sign saying product is wild and not an inspected product.

#### **Individuals may sell home baked goods**

Must contain local ingredients and must be individually wrapped. Only shelf stable items such as: berry pies, cobblers, cakes, cookies, muffins and breads permitted.

#### **Commercial vendors may sell artisan and specialty foods produced locally**

Vendors are responsible for any required permits related to food sales and for collection of CBJ sales tax.

#### **Fish vendors**

Direct marketer permit required to sell fish at the farmers market. Catcher-seller permit required to sell fish directly off of the boat (i.e., fish cannot be removed from boat and *then* sold).

### Responsibilities for Vendors:

1. Vendors set up and take down their own displays. Set up must be complete by market start time.
2. Vendors set their own prices and are responsible for all aspects of their display, weights and measures, sales, cash handling, and packaging.
3. Vendors must turn in a form with their sales amount each Saturday and pay a fee of 5% of gross sales before you leave.
4. Contact DEC's Jason Waird at 465-5163, 410 Willoughby St, Suite 303, with questions or for more information concerning permits for commercial food, wild gathered food, or fish sales.