



## MUDGEE FARMERS MARKET CHARTER

When	Regular markets - 3rd Saturday of each month
Where	St Mary's Catholic Church grounds. Church St Mudgee
Times	8.30am - 12.30 pm
Contact	Liz Mayberry - Market manager. Phone: 02 6372 6594 Mobile: 0407 288 797 E-mail: <a href="mailto:farmersmarket@mudgeefinefoods.com.au">farmersmarket@mudgeefinefoods.com.au</a> PO Box 794 MUDGEE NSW 2850

### 1. WHAT IS A FARMER'S MARKET?

*"A farmers market is a predominantly fresh food market that operates regularly within a community at a focal public location that provides a suitable environment for farmers and food producers to sell farm origin and associated value added processed food products directly to customers"*

Taken from the Australian Farmers Market Charter - [www.farmersmarkets.org.au](http://www.farmersmarkets.org.au)

### 2. WHO RUNS THE MUDGEE FARMER'S MARKETS?

The Mudgee Farmers Market is run by the committee of Mudgee Fine Foods Inc. MFFI is a non-profit organisation launched in June 2005 to increase awareness of our local food industry and to promote the Mudgee region in conjunction with Mudgee Wine Grape Growers Assn. Inc. and Mudgee Regional Tourism.

The MFFI operates the Farmer's Market to give the community the opportunity to purchase fresh locally grown foods, plants and value-added produce directly from the grower/maker. It gives local producers the opportunity to meet and talk directly with their customers, with relatively low costs, whilst getting a good price for their product.

### 3. MEMBERSHIP

It is recommended that stallholders be members of MFFInc. Becoming a member gives you a reduction in your stall fees, and a say in the promotion of, and marketing opportunities for your product. You also have the right to vote at each AGM, or to become a committee member yourself. Membership forms are available at the Market, or from the website

[www.mudgeefinefoods.com.au](http://www.mudgeefinefoods.com.au) .

#### 4. ELIGIBILITY OF STALL HOLDERS

The Market is open to all producers of the Mid-Western Regional Council area (providing they comply with this Charter). Applications by producers from outside the MWRC area will be assessed and considered by the Committee of Mudgee Fine Foods Inc. The application will be assessed on integrity of production and competition with existing stall holders.

Existing stallholders from outside the boundary are granted 'grandfather status' which will continue unless (a) the stallholder ceased to attend or (b) in the opinion of the executive attendance becomes too sparse or erratic.

'Grandfather status' cannot be renewed if revoked, but entry could still be assessed as above.

All produce must be sold by the producer, family member, farm colleague or an employee (at the discretion of the Market Manager) i.e. we require a principal producer or representative who is directly involved in the production process to be the seller.

**All reselling is absolutely prohibited.** This applies to stalls that are otherwise compliant with their product.

#### 5. WHAT CAN BE SOLD?

Mudgee Farmer's Markets are for farmers and food producers of quality regional produce, fresh and value added foods, self-propagated plants, seeds, herbs, small live-stock, organic fertilizers, worm farms, compost and flowers.

**Under no circumstances will any type of craft be allowed to be sold.**

Value added produce is to be of a high quality and, preferably, derived primarily from the vendor's property, other stallholders, or from within the locally defined region.

Cooked foods should be of the highest quality and where possible utilise local produce - ideally from other stallholders. It needs to conform to NSW Food Authority guidelines.

See [www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)

ORGANIC products being sold as organic must have, and display, current proof of certification.

STALL IDENTITY Your stall should be clearly identified and named. We encourage evidence of production authenticity, eg. Signs, photos, etc.

SAMPLES and tastings are a great way to promote and sell your product. Please ensure food-handling guidelines are adhered to.

NOTIFY NSW FOOD Any business that is providing a value-added and/or processed product must notify the NSW Food Authority. This can be done via their Website:

[www.foodnotify.nsw.gov.au](http://www.foodnotify.nsw.gov.au) or Ph 1300 552 406.

PACKAGING & LABELLING All products sold are to be packaged and labelled according to appropriate Government regulations, **and are the responsibility of the stallholder.**

See [www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)

## SETTING UP ON MARKET DAY

1. You must be set up and be ready to trade comfortably before the advertised starting time of 8.30am.
2. For setting up, vehicle access is via Market Street only. Please park on paved area only to unload (unless given prior consent from Market Manager) The Church has asked us *not* to park on grassed areas.
3. **Vehicles must be off-site immediately after unloading.** You are asked to be particularly careful at all times when driving within the site; to drive with extreme caution and limited to 5 kms.
4. Secure your gazebo *before* you set up your tables, etc. It is **COMPULSORY** for all gazebos and umbrellas to be pegged or weighed down on all legs. Not only will it save you having to serve customers with one hand on the framework !! but will avoid possible accidents.
5. All power users must have their leads and equipment tested and tagged annually, in compliance with Safe Work Australia guidelines.
6. All power cords crossing walkways or paths need to be covered with a tapered edge mat, and connections covered with a weatherproof extension cord safety cover.
7. Hot and cold food and drinks offered for sale should be of the highest quality and utilise local produce – if not grown by the seller, then preferably from other stallholders.
8. Anyone cooking or using heat on the day must carry a fire blanket, and be familiar with fire safety provisions in the venue.
9. On market day the market manager has the right to uphold the charter and request that any items in breach be withdrawn from sale or any non-compliant stalls be requested to leave.
10. A raffle is held at each market, to help cover running costs. All stallholders are expected to contribute goods from their stall.
11. All stall holders must ensure the Market Manager has a completed and signed Stallholder Application Form.
12. All stallholders must either: a) hold \$10m public liability insurance, or b) pay a nominal amount for coverage by MFFI Public Liability Insurance. Proof of currency must be provided to the Market Manager prior to attendance at the Market, or stallholders will be charged for coverage under MFFI Insurance.
13. We do not guarantee regular stall sites. Regular sites will only be kept until 7.30am. After that time the Market Manager reserves the right to re-allocate that site unless prior arrangements have been made.
14. The Market Manager, in consultation with The MFFI Committee, reserves the right to withdraw invitation to any stallholder, patron or market volunteers who does not comply with the stated objectives or causes unnecessary market conflict.
15. You must not pack up before the end of advertised trading – 12.30pm, unless with the permission of the market manager in exceptional circumstances.
16. On the market day, you are responsible for bringing all your own equipment and leave your stall and communal areas clean and tidy when packed up.
17. Any suggestions or requests should be made in writing to MFFInc. See website for list of contact details.



## MUDGEE FARMERS MARKET CHARTER

Updated October 2014

I have read the Mudgee Farmers Market Charter and agree to abide by the terms and conditions as stated.

On behalf of (*name of stall*) \_\_\_\_\_

Name (*please print*) \_\_\_\_\_

Signed \_\_\_\_\_

Date \_\_\_\_\_