

TIPS FOR EGGS:

- Customers come to market for farm-fresh eggs - Bring only your freshest eggs to market!
- Although eggs are marked as "ungraded", they should be uniform in size and appearance.
- Check with the Market Manager to see if a refrigerator is available for your eggs. Market staff will maintain required temperature logs if so.

CHECKLIST - REQUIRED:

- You own less than 200 hens.
- Eggs are washed and clean.
- Labeling on package identifies eggs as "UNGRADED".
- Label includes your NAME AND ADDRESS.
- Brand markings and other identification/grading on used cartons is marked out.
- Eggs are refrigerated (no ice chests or other non-powered refrigerated containers).
- Eggs are maintained at a temperature of forty-five degrees Fahrenheit (45° F) or below.
- Prices are posted.

CHECKLIST - RECOMMENDED:

- Eggs are less than one week old.
- Eggs are uniform in size and appearance.
- Producer phone number is on label.

TIPS FOR COTTAGE FOODS:

- Check with the Market Manager before preparing items for market to be sure they may be sold at market.

CHECKLIST - REQUIRED:

- Labeling includes name and address of manufacturer.
- Labeling includes name of product and ingredients.
- Label makes NO nutritional claims.
- Label includes "This Product is Home-Produced" in 10 pt type or larger.
- Product does not have to be kept hot or refrigerated to remain safe.
- Food is a bakery product, candy, fruit butter, jam or jelly.
- Prices are posted or item is labeled with price.

CHECKLIST - RECOMMENDED:

- Manufacturer phone number is on label.

TIPS FOR HONEY:

CHECKLIST - REQUIRED:

- Labeling includes name and address of beekeeper.
- Label makes NO nutritional claims.
- Prices are posted or item is labeled with price.

CHECKLIST - RECOMMENDED:

- Beekeeper phone number is on label.

TIPS FOR PRODUCE:

- Bring only your highest quality produce to market, clean and harvested at its peak.
- Display your products neatly and make them easily accessible.
- Create a sense of bounty. Keep your table and display containers full!
- Be sure to have clear and legible prices for each item being sold.
- Consider labeling the varieties of your produce or providing some information about your items, especially if they are unusual varieties.
- Replenish your display containers as they get empty. Bring various sizes of containers to the market so you can place your produce into smaller containers as quantities diminish.

CHECKLIST - REQUIRED:

- Prices are posted for all items.
- Produce is free of visible dirt/debris.

CHECKLIST - RECOMMENDED:

- Only the best quality produce is sold.
- Table and individual containers are attractive and filled to capacity . . . "Sense of Bounty"
- Names of varieties are posted.
- Interesting information is posted.

TIPS FOR ALL:

- Weekly Market notices (over).
- **Include promotional info when contributing to the weekly produce drawings!**

WHAT YOU MAY SELL

Any of the following YOU produce within 75 miles of Washington, AR:

- **PRODUCE & CUT FLOWERS** – Fruits, vegetables and flowers grown by you or your family.
- **COTTAGE FOODS** – Homemade baked goods, preserves, candies and other foods that are not required to be made in a certified kitchen.
- **HONEY AND BEE PRODUCTS** – Bee products such as honey, pollen and beeswax from beehives you maintain.
- **EGGS** – Eggs from your own hens.
- **MEATS** – Meats processed in a USDA-inspected facility. . .
- **POTTED PLANTS AND BEDDING PLANTS** – Container plants that you grow yourself from seeds, cuttings or divisions and which are potted in soilless mix (no garden soil!).
- **CRAFT ITEMS** – Quality handmade goods at Old Washington Farmers' Market. (However, limited handmade items may be sold at Hope and Howard County Farmers' Markets when sold as a supplement to your farm products, but at these two markets your primary product must be among the items above.

Let The Markets Help You Market !!!

To include your produce in the Markets' emails and advertising efforts, leave a text, voice mail or email before:

6:00 pm Sun

For Hope's Tuesday Market
Jodi Coffee, (870) 703-8788
jcoffee23@yahoo.com

6:00 pm Wed

For Nashville's Friday Market
Debra Bolding, (870) 557-2352
dkb1032@gmail.com

6:00 pm Wed

For Washington's Saturday Market
Billy O'Rorke, (870) 826-4101
oldwashingtonfarmersmarket@gmail.com

Include the following:

- *produce/products you are bringing to market*
- *which market/date*
- *varieties or any information that promotes your product*



VENDOR CHECKLIST 2017

