

Store Use Only

FARM/VENDOR:

MILES FROM STORE:

Local Regional



Dawson's Market

Farmer's Market Application

Please provide the following information to the best of your ability. Please print clearly.

Name of Farm/Vendor: _____

Your Name (printed): _____ Date: _____

City: _____ State: _____ Zip Code: _____ Distance _____

Home Phone: _____ Mobile: _____

Farm Website (if available): _____

E-Mail Address (if available): _____

Will you need power at your space (limited availability)? Yes No

Please list the products you will be selling at the market (attach additional sheet if necessary):

Do you have a business license or health department permit?
Please provide a copy of your license/permit to this document.

Do you have business insurance?
Please provide a copy of your insurance deck page to this document.

At Dawson's Market, we carry the highest quality all-natural & organic products. If you intend to sell surplus to us, you will need to meet the standards you're about to read in this form. However for our Farmers' Market, we welcome all quality items even if they don't meet our in-store requirements.

INFORMATION we need from you



EVERYONE, fill out **pages 1 & 12**, remember to read thru our guidelines. *in addition...*

PRODUCE & GARDEN FARMERS fill out **pages 2-3**

CHEESEMAKERS & CREAMERIES fill out **pages 4-5**

LIVESTOCK & POULTRY FARMERS fill out **pages 6-7**

GROCERY, PREPARED FOOD & HBA PRODUCERS fill out **page 8**

Truth in Growing Farmer Agreement

At Dawson's Market, we care about the entire cycle of farming, from the cultivation of the soil to the level of care the farm gives its workers. *This agreement is for transparency and communication purposes only. It is not a legal document.* Please fill the following out to the best of your ability. Most questions here are optional, but questions **shown in bold print** are ones that are most important to us.

Name of Farm: _____

City: _____ **State:** _____ **Zip Code:** _____

Name(s) of Primary Owner:

Approximate acreage of farm:

Approximate acreage of cultivated land:

Do you practice organic growing methods? Yes No

If so, please describe organic growing methods you practice:

Are you certified by any of the following organizations:
Please check all that apply.

If you are certified by one of the four choices,
please indicate how long you have been certified:



Do you use bumper crops? Yes No

Do you use fertilizers containing *biosolids*, also known as "sewage sludge", to fertilize your crops? Yes No

Are any of your crops, to your knowledge, grown with genetically modified seeds (GMOs)? Yes No

What type of machinery do you use on your farm?

Does pressure treated lumber come in contact with any of your crops' soil? Yes No

Do you compost? Yes No

Use of synthetic chemicals

Dawson's Market does not encourage the use of synthetic chemicals such as fertilizers, pesticides, herbicides or insecticides. However, we do understand the modern day challenges in farming.

1. Do you use synthetic pesticides on your farm?

Yes No

If "yes," please list primary pesticides used:

2. Do you use synthetic herbicides on your farm?

Yes No

If "yes," please list primary pesticides used:

3. Do you use synthetic insecticides on your farm?

Yes No

If "yes," please list primary insecticides used:

4. Do you use synthetic fertilizers on your farm?

Yes No

If "yes," please list primary fertilizers used:

5. What types of soil treatments do you use (if any)?

6. Please list all livestock within a five mile radius from your farm:

7. Please list all cover crops that you plant (if any):

Truth in Cheesemaking & Creameries

Are you a **Farmstead** or a **Creamery**? (if you check "creamery" your questions are on the following page)

■ FARMSTEAD USE ONLY

What type of milk does your farmstead product? Cow Goat Sheep Mix

Do you use any added hormones in your feed for the sole purpose of increasing animal growth? Yes No

Do you use any added steroids in your feed for the sole purpose of increasing animal growth? Yes No

Do you use any antibiotics other than what is used in the initial birth set? Yes No

Describe your system of land management: _____

Do you make cheese seasonally or year round? If you are making cheese year round, please describe your winter cheesemaking practices (eg. your feed source, shelter, etc.):

Please describe your affinage program: _____

■ CREAMERY USE ONLY

Please describe your milk source or sources (eg. what types of milk and where it's coming from):

To the best of your knowledge, is the milk you're using free of added hormones, antibiotics, and steroids?

- Yes** **No**

Do you add coloring to your cheese? **Yes** **No**

If you do add coloring, what is your source? _____






What type(s) of rennet do you use? _____

Truth in Livestock & Poultry Farming

What forms of livestock do you raise for commercial sale? Please check all that apply.

- | | | |
|-------------------------------|-------------------------------|-----------------------------------|
| <input type="radio"/> Beef | <input type="radio"/> Duck | <input type="radio"/> Buffalo |
| <input type="radio"/> Poultry | <input type="radio"/> Lamb | <input type="radio"/> Bison |
| <input type="radio"/> Turkey | <input type="radio"/> Goat | <input type="radio"/> Other _____ |
| <input type="radio"/> Pork | <input type="radio"/> Ostrich | _____ |

Are you certified by any of the following organizations (please check all that apply):

<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
				
USDA Certified Organic	Predator Friendly	Certified Humane	American Livestock Heritage Breeds Conservatory	Virginia's Finest

The following questions are focused towards beef farmers.

Are your animals allowed pasture grazing? Yes No **If you answered Yes, how often?** _____

Do you use any added hormones in your feed for the sole purpose of increasing animal growth? Yes No

Do you use any added steroids in your feed for the sole purpose of increasing animal growth? Yes No

Do you use any antibiotics other than what is used in the initial birth set? Yes No

Is your livestock finished with Grass Feed **or** Grain Feed

If your livestock is finished with grain feed, are you aware of any GMO's in your feed? Yes No

What processor do you use? _____

Is this processor USDA approved and inspected? Yes No

What is your hang time for beef before packaging? _____

Truth in Grocery, Prepared Foods, and Health & Beauty Products

At Dawson's Market, we love to fill our shelves with delicious and healthy, locally-made items. From the source of the ingredients to how it's processed, we look into the details of each product making sure it's fit for our customers. *This agreement is for transparency and communication purposes only. It is not a legal document.* Please fill the following out to the best of your ability. Most questions here are optional, but questions **shown in bold print** are ones that are most important to us.

Name of Company: _____

City: _____ **State:** _____ **Zip Code:** _____

What are the primary product(s) that you produce? _____

Where do you source your ingredients from? _____

How closely do you work with this supplier? _____

How much processing of ingredients goes into your products? None A Lot

Do your products contain any chemical preservatives, synthetic ingredients or fillers? Yes No

Has your production facility been FDA approved? Yes No

Do you package/bottle your product in house or outsource this task? In House Outsource

Do your products include UPC codes? Yes No

Farmers Market Guidelines

REGISTRATION PROCESS

Please e-mail, mail or drop off your completed application, copies of any necessary permits and fee to:

Dawson's Market
225 N Washington St
Rockville, MD 20850
byablonsky@dawsonsmarket.com

REGISTRATION BEGINS: FEBRUARY 1ST

Application must be received by April 15th.

Vendors will be selected and spaces reserved by April 21st, notifications will be issued. Application does not guarantee acceptance. Space assigned in a "first come, first serve" basis. We will limit the number of similar vendors so complete your application soon. Preference will be given to vendors transferring from the Wednesday City of Rockville Farmers' Market.

MARKET FEES

\$200/season or \$75/month

Fee will be returned for any vendor not selected to participate.

SPACE ASSIGNMENTS

PRODUCE AND GARDEN VENDORS

All spaces for produce and garden farmers are up to 30' wide x 10' deep (please specify amount of space you require). Only one vehicle is allowed and it must be parked behind or adjacent to your space, unless you are dropping off items and moving your truck to a different location outside of the market/ market parking area. Produce/garden farmers will be located around the perimeter of the parking lot. Vendors can only purchase one space per market.

ALL OTHER VENDORS

All spaces are 10' wide x 10' deep. Additional space available at reduced rates. Only one vehicle is allowed and it must be parked in the garage except while loading and unloading. Vendors will be located in front of Dawson's Market and through the breezeway heading into Rockville Town Square.

Details for ALL Vendors

*There is to be **NO parking in the Dawson's Market Reserved spaces during the market hours.** All vendors must provide their own set up which includes providing tables, chairs, and canopies with weights for windy conditions, and must take responsibility for setup and teardown. If you need access to power please indicate on the application (limited access is available). Each vendor will also display a neat, legible sign identifying their business. Spaces will be assigned to all vendors before the market season begins. If accepted into the market, you will receive a vendor packet that includes a map showing you where your space is located. Vendors will be expected to adhere to their assigned space for the entire duration of the market season. Vendors are not permitted to make their own arrangements to change their assigned space. If you have a concern with your space, you must contact the Farmers Market Coordinator to discuss making other arrangements. All spaces will be temporarily marked for the first market day. For the remainder of the season, vendors will be expected to know where their space is located. If necessary, vendors should bring the map provided in the vendor packet and a measuring device to ensure that they are setting up within their assigned space and dimensions. Vendors may **ONLY** set up in their assigned space(s).*

SET UP/TAKE DOWN

Please arrive with enough time to unload and set up your space for customers by 10:45am. You cannot begin breaking down until 2pm sharp. Please leave your space swept clean and remove all trash to appropriate receptacles. Vendors cannot place any signs outside of their designated area.

If you are unable to attend any Market please notify the Market Coordinator as soon as possible at 240-428-1386 or farmersmarket@dawsonsmarket.com

TERMS AND CONDITIONS

- I agree to conduct myself in a professional manner.
- I agree to confine all materials to my assigned space.
- I agree to sell during the entire duration of the market. I understand that leaving prior to closing is disruptive and violators may not be invited back to the market.
- I will not sell produce that is not in season locally.
- I will not sell poor quality produce.
- All of the produce I sell will be produced by me, unless pre-approved by a Dawson's Market representative.
- I will comply with Montgomery County Health Dept. requirements if I sell non-potentially hazardous prepackaged food items such as baked goods, preserves, honey, and dried herbs.
- If applicable, I will display my vehicle pass in the windshield at all times during vending hours.
- I will comply with Maryland Sales Tax requirements if they are applicable to my product.
- I understand that with prior approval from a Dawson's Market representative, I may include limited commercially produced items that are considered "value enhancing" to the market (example: olive oils, dressings).
- I agree to comply with all federal, state and local regulations.
- I agree to not use profanity, name call or become physically or verbally abusive in any way.
- I agree to be responsible for the behavior of my family, friends, and those designated to act as an employee/agent/representative.
- I agree to provide garbage receptacles for any waste generated by my booth and further agree to remove that garbage from the market myself. I understand that receptacles provided by the Market are intended for the use of our customers and guests only.
- I agree to be present at every market during the season. If I must miss a market day, I understand that I am required to contact the Market Coordinator no less than two days prior to the market.
- I agree to refrain from smoking or drinking alcohol at the market.
- I agree to provide all items necessary for my booth operation (tables, chairs, canopy, etc.) and further agree to safely and properly secure my canopy/tent and all items in the event of adverse weather conditions. I agree to provide a canopy that is neat, clean and in good repair. I also agree and understand that I am required to have a neat and legible sign at my stand identifying my business.
- I agree to sell only items that are listed on this application and approved by the Market Coordinator. I understand that any additional items that I wish to sell must be approved by the Market Coordinator.
- I agree to allow Dawson's Market to take and/or use photographs, video and/or recordings of my booth for promotional purposes in print or televised advertisements, brochures, postcards, fliers, website, and other marketing media.
- I understand that the market will be held even in bad weather and that the choice to participate is entirely mine to make. For the most part, farmers will be present at the market regardless of the weather. If the weather prevents a vendor from attending, that vendor must immediately notify the Market Coordinator by phone (240) 428-1386 or e-mail at farmersmarket@dawsonsmarket.com
- Vendors may not switch, sublet or apportion spaces to other vendors without prior approval from the Market Coordinator.

continued...

- Vendors agree not to hold the Dawson's Market responsible if they do not make a profit. It is also understood that Dawson's Market will not be responsible for theft or damage to any items or displays. Vendors assume all responsibility for any loss, damage, claim or other injury to Dawson's Market or to third parties resulting from use of the site by vendors, or by reason of vendor, their employees, agents, representatives, or to any of the items, materials, goods or other property of the same, whether caused by fire, theft, act of God, accident or any other cause whatsoever, for the period during which the Vendors use the space(s), and shall indemnify and hold harmless Dawson's Market , its employees, agents and representatives from any and all such loss, damage, claim, injury or other expense relating thereto.
- Vendors agree to be cooperative with the Dawson's Market's agents and other vendors, as to have a pleasant and orderly market. Dawson's Market reserves the right to remove any vendors who they deem uncooperative.
- Dawson's Market reserves the right to restrict or prohibit the sale and display of any item(s) deemed inappropriate.

TERMINATION

Dawson's Market reserves the right to terminate this agreement at any time. All terms and conditions shall survive termination.

Dawson's Market Product Standards

Our Mission Statement:

We aspire to be the heart and soul of the community through a commitment to local and organic food.

Our Business Philosophy:

The success of our markets is determined by customer satisfaction, staff happiness and local community support. We intend to grow our business by offering quality products at fair prices with exceptional customer service.

We examine each product on our shelves for pure, organic ingredients, environmental impact, and assure you that it has met our strict product standards.

We offer a wide variety of bulk goods, ethnic foods and small-batch artisanal items from around the world that are free of artificial colors, flavors, sweeteners, preservatives, and trans fats. At the root of all our foods, you'll find that they have one thing in common: **pure ingredients**.

These same standards are in place for our wide variety of **non-food** items as well. Everyday items such as paper products, light bulbs, detergents and cleaners are chosen based on their safety and environmental impact. We sell light bulbs that use less energy and last longer. Our paper products are made from a minimum of 80% recycled paper and are never whitened with chlorine or bleach. Our cleaners and detergents are non-toxic, typically biodegradable, and made with plant based ingredients. We purchase products that put the environment first.

Food Allergies: We also offer an up-to-date list of nearly all the gluten-free products that we carry, available at the customer service desk. Most of these gluten-free products are given recognizable shelf tags so you can find them easily. At the same time, packaging is required to list if the product was produced in a factory that handles nuts, soy or dairy.

I agree that the above statements are correct, and I am fully aware of the Dawson's Market buying procedures and product standards. I have read all the Farmers' Market guidelines.

Full Name (printed): _____ **Date:** _____

Signature: _____