#### Dear Vendors

We are looking forward to seeing you again this year. I hope it has been a good winter for you. All the best for a 2017 season.

We are pleased to enclose your Application Form for the North York Farmers Market for 2017. Please fill out the form and send cheque and insurance by April 20, 2017. Insurance must have North York Farmers Market and additional insured The Corporation of the City Of Toronto. You can post date the cheque for May 10, 2017. We are starting Thursday May 25 this year and ending Oct 26. The Board of directors are Ron Thiessen Jordan McKay, Mark Wilson and Carole Ferrari. Please read the rules and regulations before completing the form. The attached registration form and postdated cheque are to be returned by April 20, 2017 to Jordan McKay. Failure to return your application by the specified date will result in loss of your designated stall. Cheques sent in later than April 20 will be charged 20% more of the original cost of stall. Please make cheque out to North York Farmers Market and mail to Jordan McKay 975 Regional Rd 21 Port Perry L9L 1B5.

North York Farmers Market Ass.

Jordan McKay

info@willowtreefarm.ca

### North York Farmers Market Ass. APPLICATION FORM

Space is limited. Pro Starting Date: Setup time:	Thurs May 25,	e priority 2017 to October : Closing Time:	26, 2017 2PM	
FARM NAME CONTACT NAME ADDRESS PHONE E-MAIL				
PRODUCTS TO B	BE MARKETED (	PLEASE DESC	RIBE IN DE	TAIL)
Must be Ontario : Please no crafts, egg homemade jams mu Must be a memb be any longer than 2	gs, meat, or product ast be prepared in a er of the Ont. Farm	ts requiring refrig kitchen inspected n Fresh Marke	eration. All by their locating Ass. Bo	oaked goods and l health department.
I PERSONALLY GRO	W FOR SALE	(please print)	ΙA	ALSO PLAN TO SELL
2017 FEE SCHEDUI Stall 10'X 10' \$500.00 S				
Must be paid buy A Insurance must come a company's letterheat York Farmers Mainsured The Corporation (On ministry Name The reference is to verification).	also. All vendors mud showing proof or rket at Mel Lastmoration of The City of agriculture & food of the control of the contro	ist provide a letter f Insurance. \$2mi an Square 5100 y of Toronto. employee.)	r written on th illion liability	neir insurance vinsurance North
Send Application, To: Jordan McKay Phone 1-905-985-4 Please Make Che	y 975 Regional Rd 973   Fax 1-905-98	. 21 Port Perry ( 35-1955 Email in	fo@willowtro	eefarm.ca

Only one truck or car per stall. All other trucks or cars must park elsewhere. When moving on the site, a person must walk in front of your vehicle as driver proceeds.

#### North York Farmers Market Guidelines for 2017

All vendors must be farmers and a member of the Ontario Farm Fresh Marketing Ass Stalls are rented on a seasonal basis. However, if you are not present two weeks in a row without a reasonable explanation, your stall will be made available to another vendor and you will forfeit your vendor fee.

Seasonal price for all stalls is 10'x10'' \$500 and 10'x20' is \$600 (please make cheque payable to North York farmers' Market Ass.) \$25.00 charge for NSF cheques. All tables and displays must be kept within the assigned boundaries and off the grass. Tents must be flame-resistant.

Ontario fruits and vegetables are to be sold. As a vendor, you must grow 70% of what is sold.

No crafts. No eggs or fresh meat requiring refrigeration. Only Ont. Produce is to be sold. All baked goods and home made jams must be prepared in a kitchen inspected by their local health department. Have copy of inspection with you at all times. Cheese must be refrigerated or in a cooler with ice.

All vendors must provide a letter written on their insurance company's letterhead showing proof of Insurance. \$2million liability insurance North York Farmers Market at Mel Lastman Square 5100 Young St. and additional insured The Corporation of The City of Toronto.

The box of your vehicle can not be any longer than 20 feet because of space restrictions. Please put your vehicle within your assigned boundary. Ask employees at Mel Lastman Square if you have any questions and do not drive on the grass.

All vendors should wear a shirt / T-shirt when selling their products.

Payment must be made by **April 20, 2017 Post Dated for May 10, 2017** for the season. Please send cheque (**payable to North York Farmers 'Market Ass.**) application form, indemnity form, and insurance certificate to **Jordan McKay** at 975 Regional Rd 21, Port Perry, Ont. L9L 1B5. Phone 905-985-4973 or Fax 905-985-1955 Email info@willowtreefarm.ca

Any vendor caught selling non-Ontario produce will be asked to leave. For safety, all poles on canopies are to have additional weight eg. Sand bags, cement pails.

All produce for sale must be Canada #1 grade.

Stalls will be limited based on market product mix. Vendors will provide their own display tables and tents. One vehicle per stall.

There shall be water station at each stall including a jug of clean water with a spigot and soap for hand washing and a container to hold dirty water.

No parking on the grass. All garbage must be taken away by the vendor and not left on the square. If the vendor damages the grass or water sprinklers they are responsible for the cost to the North York Board.

All farm vendors must have a farm registration number. The North York board has the right to terminate the agreement at will.

All organic products must be certified by a certified organic organization.



#### **Special Event**

#### Part 1 - Temporary Food Establishment Application

(For Food Vendor)

The following application is to be completed by every food vendor and forwarded

to the event organizer.

Name of the event:

Event organizer/organization:		
Vendor Information (Please Print)  Name of Temporary Food Establishment:		
Business Owners Name:		
Business Owners Address:		_
Bus. Phone:	Fax:	
Date(s) participating: (set up)	to:	
(breakdown)		
Municipal License Number (if applicable):		
Contact Name and Phone Number:	_	
Food Supplier(s) of Vendor (Please Print)		
Name of		Supplier(s):
Address:		
Bus. Telephone:		 Fax:
Contact Name	ato on the book	of this form



# Part 2 - Special Event Vendor Information Sheet

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																How is it prepared?
4.	3.	22	1.	4.	φ.	22	1.	4.	φ.	2.	1.	4.	ယ္	2.		Where is it prepared?  1. Name of Restaurant/Kitchen 2. Address 3. Telephone Number 4. Contact Name at location
																Will it be pre-cooked for the event?
																Will It be cooked on-site? (YES/NO)
														W	00000	Will the food be transported HOT or
	+7		4											-		What type of container will be used to transport food(s) to maintain temperatures?
															1年の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の日本の	How will the temperatures of foods be kept at the special event location?

## Additional Information:

- 1. Hand washing Facilities How will they be provided on site? Please list the supplies that will be used.
- Sanitizing Solutions How will they be provided on site? Please list supplies that will be used.