



*farmers market*  
LOUDONVILLE

**MARKET POLICIES**

2024 Rules, Regulations & Guidelines



LOUDONVILLE FFA  
**ALUMNI AND SUPPORTERS**

**MARKET ADMINISTRATION**

The Loudonville Famers Market was created by a group of producers to sell locally grown produce and products directly to consumers. It relies on the honesty, integrity, and courteousness of the growers/producers to provide good quality products at a fair price in a safe and attractive environment. The market is governed by a market advisory committee under the auspices of the Loudonville FFA Alumni & Supporters organization.

All official mail, including payments and contracts, can be sent to the following address:

**Loudonville Farmers Market**  
PO Box 332  
Loudonville OH 44842

**The 2024 Market Advisory Committee consists of the following members:**

<b>Wende Lance</b> <i>Market Operations</i>	419 651-4380	<a href="mailto:wjlance@gmail.com">wjlance@gmail.com</a>
<b>Kenny Libben</b> <i>Administration</i>	419 651-8324	<a href="mailto:kennylibben@gmail.com">kennylibben@gmail.com</a>
<b>Megan Timmons</b> <i>Vendor Recruitment</i>	419 606-7303	<a href="mailto:muddymeadowsmegan@gamil.com">muddymeadowsmegan@gamil.com</a>

**MARKET SCHEDULE**

The market is scheduled to operate the following Saturdays from 9 am to 12 noon, in Loudonville’s Central Park unless otherwise noted. In the event of cancellation or changes, including inclement weather, the Operations manager will notify all vendors.

May 25	June 1	June 8	June 15	June 22
June 29	July 13	July 20	July 27	August 3
August 10	August 17	August 24	August 31	September 7
September 14	September 21	September 28		

*Please note that there is no market on July 6 due to the Loudonville Car Show*

## 2024 RULES AND REGULATIONS

The following rules have been established to create a market that offers local produce and products to the consumer directly from the producer. The goodwill and consideration of growers and producers to others will ensure the smooth operation of the market. Read your application and keep this copy for your records. Failure to observe them may result in the termination of your market assignment.

If you have any questions regarding these rules or joining the market please contact a one of the managers listed above.

### SALES REGULATIONS

1. Only local farmers, producers, craftspeople, family members, partners, employees or members of a cooperative farming group may sell at the market. No brokers or resellers are permitted.
2. Produce and products sold (such as vegetables, honey, maple syrup, dried herbs, etc.) must be grown or produced by the principal farmer/producer. Market managers may provide exceptions for a limited amount of ingredients (such as sugar for jams or jellies) or accessories (specialized kitchen utensils, etc). All vendors must notify and receive approval from market managers before selling anything that is not directly produced by the vendor.
3. You may supplement your produce by no more than 25% with produce or prior approved product from nearby farms (within a 25-mile radius of your farm). All produce that is supplemental must be labeled with the name and address of the person who grew it (or made the product) and displayed on the vendor's table. Vendors are prohibited from purchasing produce from an auction or wholesaler for resale at the market.
4. Produce offered for sale must be grown, harvested and cared for post-harvest to assure customers receive fresh, high-quality fruits and vegetables. Produce suitable only for processing (jams etc.) must be labeled as such. The market reserves the right to inspect and to spot visit any farm or establishment throughout the season.
5. Products and produce labeled certified organic must be certified according to OEFFA standards.
6. The following non-edible items may be sold at the farmer's market: flowers, plants, dried flowers, dried plant arrangements, gourds, beeswax, beeswax products, wool fiber, wool fiber products, soaps, lotions, artwork, and handcrafts such as pottery, wood or metalworking. Other items can be considered at the discretion of the market managers and approved in advance.
7. Meat and poultry products must be from animals raised by the producer. Animals may be butchered and smoked off-farm provided the meat is from the producer's own animals. Meat and poultry must be stored in an appropriate refrigerator, freezer or cooler at the market. The producer must be verified as an approved source, meet all labeling requirements, and must obtain any necessary license to sell retail from their local health department.
8. Eggs and dairy must be from the producer's own fowl and must be stored in an appropriate refrigerator or cooler at the market. The producer needs to be verified as an approved source, meet all labeling requirements and obtain any necessary license to sell retail from their local health department.

## RULES OF OPERATION

1. The market will start sales at 9 am and close sales at 12 noon, beginning Memorial Day weekend through the last weekend in September.
2. The market manager is responsible for space assignments, public safety and enforcement of the market rules. All spaces are assigned by the market manager prior to the market. Payment for booth space is required prior to the opening weekend of the market or a booth will not be reserved. Booth sharing is not permitted.
3. Vendors should arrive before 8:30 am and be set-up and ready to sell by 8:45 am. All vendors are expected to remain open and selling until 12 noon. Vendors should be ready to leave no later than 12:30 pm, unless notified in advance, as the park may be reserved for other uses.
4. Vendors must use a quiet generator if refrigeration is necessary.
5. Market prices for all items must be visibly posted. All vendors must accept cash, however it is the discretion of each vendor if they wish to accept credit cards or other electronic payments.
6. Operate your stand in a safe, sanitary and neat manner. Keep the sales area (including ground) clear of garbage. You are responsible for removing all of your garbage from the area. If you are offering samples and handing out napkins, plates, cups, etc. please provide a trash can for your customers. All vendors are responsible for removing all of their trash each day.
7. Vendors must be courteous and honest at all times, providing a welcoming environment to all regardless of race, color, religion, sex (including gender identity, sexual orientation, and pregnancy), national origin, age, disability or political affiliation. All vendors are prohibited for selling, displaying, wearing, or otherwise disseminating anything deemed political.
8. Assignments will be based on available market space, the need for a specific product, and the number of spaces you require. Priority is given to full-season vendors.
9. If you cannot attend the market, a 24-hour notice must be given to a market manager. Failure to do so may result in loss of your assigned space, per the market manager's discretion.
10. It is highly recommended that all vendors provide free samples of their product(s). It is recommend that vendors have hand sanitizer or hand wipes available at their booths.

**The market advisory committee reserves the right to admit or reject any vendor for any reason not prohibited by law. Failure to abide by all rules, regulations and policies may result in expulsion from the market and loss of any financial claims.**

LOUDONVILLE FFA ALUMNI & SUPPORTERS DOES NOT ENFORCE THE UNITED STATES DEPARTMENT OF AGRICULTURE REQUIREMENTS. IN CASE OF U.S.D.A. INSPECTION, THE VENDOR IS HELD RESPONSIBLE FOR COMPLIANCE. FOR MORE INFORMATION, PLEASE CONTACT: *THE OHIO DEPARTMENT OF AGRICULTURE OFFICE – (614) 728-6200, THE FOOD SAFETY DIVISION – 1 (800) 282-1955 ext. 3, and THE ASHLAND COUNTY HEALTH DEPARTMENT - (419) 282-4231*