



# Farmers Market Vendor Handbook 2025

## **2025 Orange County HomeGrown Farmers Market Vendor Handbook** **We are celebrating 23 years !**

### **Market History**

The HomeGrown Farmers Market is a project of Orange County HomeGrown, a non-profit, tax-exempt, community-service organization, primarily run by a group of dedicated volunteers.

The mission of Orange County HomeGrown is to promote the small-town neighborly values, the natural forests, the cultural and recreational opportunities, and the healthy family farms that make Orange County an attractive place to live, work, play, raise a family, start a business, or retire.

Orange County HomeGrown started the Farmers Market in the spring of **2002** in a parking lot west of the Paoli Courthouse with eight vendors in attendance. The Market moved to its present location in Orleans the following year where it has enjoyed remarkable success because of widespread regional community support. Orange County HomeGrown started a second Orange County HomeGrown Valley Farmers Market in French Lick in the spring of **2005**.

### **Our Mission**

The purpose of the Orange County HomeGrown Farmers Market is to provide income for our local growers, fresh and local food and crafts for our customers, and a gathering place to help nurture a sense of community. The Market features produce, art, crafts, and baked goods grown, created, made and/or baked solely by the vendors.

### **Market Contact Information**

Orange County HomeGrown Farmers Market  
P.O. Box 244  
Paoli, IN 47454  
HomeGrown Cell Phone: 812-653-0977  
Market Manager, Kim Arnold:  
Email: [OrangeCountyHomeGrown@gmail.com](mailto:OrangeCountyHomeGrown@gmail.com)  
Website: <http://www.orangecountyhomegrown.org>  
Catch up with us on Face Book too!

### **Market Sites**

- Orange County HomeGrown Saturday Market – Orleans, Indiana located on Congress Square Park in Orleans, Indiana.
- Orange County HomeGrown Tuesday Market-French Lick, Indiana. Location to be determined.

### **Market Season**

- OCHG – Orleans Saturday Market is open on Saturdays beginning May 15th. Through October 25<sup>th</sup>. The hours will be 8am to noon May through August. During September and October, the Market will be open from 9am to 12 noon.
- OCHG-Valley Tuesday AM Market is open on Tuesdays beginning June 3<sup>rd</sup> through September 22nd. The hours are 9 am to 1 pm.
- OCHG-does not get religious or political. We stay away from these subjects and treat/care for everyone fairly. These topics have no place in a market and will NOT be tolerated.

### **Vendor Registration**

There is a one-time \$50 annual registration fee for the Orleans Saturday market due at the time of registration. During the market season there will be a \$5 fee per vending day collected.

There is a one time fee of \$20 annual fee for the Tuesday morning French Lick Market. During the season there is a \$2 daily fee per vending day collected.

**An individual vendor may set up for one day for a special one day price of \$30.00. A group set up is \$50.00. This special will only be allowed once per season.** If a vendor wishes to continue setting up more than the one time paid for there will be additional charges.

Daily fees will be collected by the Market Manager or an identified Volunteer at the time attendance is taken. Receipts for all payments made during the season will be provided at the end of the current season upon request.

A vendor may register by mail or in person at the Host Tent at one of our markets or at a vendor meeting. Vendors register only themselves to sell their own products. This registration does not provide a vendor with the opportunity to sell items produced by persons other than the vendor. All vendors under the age of 18 must have their parents co-sign the vendor agreement. Scholarships are available for hardship cases.

### **Checks should be made payable to Orange County HomeGrown Farmers Market.**

Registration form can be mailed to P.O. Box 244, Paoli, IN 47454. Registration form and fee must be mailed or turned in at least a week before a vendor can sell. **Registration forms for first time vendors may be obtained by attending the April 6th (Orleans) or April 13<sup>th</sup> (French Lick) vendor meetings or by visiting the Host Tent at any of the farmers markets or by calling 812- 653-0977.**

**You may not vend on the same day that you register.** Our volunteers need time to process your registration, enter your information in our database, make your nametags, 2025 Certificate of Authorization and complete follow-up calls, if needed.

**Registration Option #1:** Returning vendors are strongly encouraged to mail in their registration forms to be received by April 13<sup>th</sup> to allow me to update your information in our data base, make your nametags and 2025 Certificate of Authorization in advance of Opening Day. By pre-registering by mail returning vendors don't need to attend any of the two vendor registration meeting days set for April 5th and 12th .

**Registration Option #2:** New and returning vendors can register at the General Vendor Meetings on April 5th and 12th or by mail to PO Box 244 Paoli, IN. 47454

**The last day to register and be able to vend the first market day is May 10<sup>th</sup>**

**Reminder you may not vend on the same day you register.**

### **Who Can Sell**

One of the key principles of our farmers market is that the consumers have a direct relationship with the producer. **To register to sell, vendors must produce their own essential product that must be accepted as a valid product by the market, and allow site visits upon request, and post their production-site locations.** An "essential product" is defined as that part of a product that is produced by the vendor's labor. **Reselling is prohibited!**

The Market defines a "resold good" as that essential product that is produced by someone other than the vendor. **All products sold at the Orange County HomeGrown Markets must be grown or produced by the vendor.** "Vendor" shall be defined as the producer of goods sold and shall include the immediate family members who assist in the cultivation or production of the same products listed in the application.

The Market Committee will authorize vendors offering atypical goods or services on a case-by-case basis. Orange County HomeGrown Farmers Market complies with federal guidelines regarding nondiscrimination.

### **What Can Be Sold**

**Vendors will sell only produce grown, products created or services rendered by the vendors. Reselling is strictly prohibited! No product offered at the Orange County HomeGrown Farmers Markets shall be purchased at an auction, wholesaler or retailer. Any vendor who is found to be buying and re-selling goods from the aforementioned will be asked to leave the market permanently.**

**The Market prohibits the selling of pets or any essential product not produced by the vendor. No live animals may be sold or given away.** The Humane Society is exempt from this rule.

The Market will authorize vendors offering atypical goods or services on a case-by-case basis.

Egg producers must be licensed by the State Egg Board and provide a copy of the license when registering. License must be displayed at all times. Meat and egg products should always be transported to and from the market in a refrigerator or freezer and must be from an establishment inspected by the Indiana Board of Animal Health, Indiana State Egg Board, or the USDA. Contact Information: Board of Animal Health Meat and Poultry Program 317- 544-2400 Indiana State Egg Board 765-494-8510.

**Mushroom producers** must demonstrate proficiency in identification of varieties sold and hold proper permits that are required by the State of Indiana and Orange County.

**Meat producers** must have certification from the County they live and produce from. A copy of this certification must be on file with Orange County HomeGrown. All meat related products must be processed in a State Inspected Facility.

### **Produce**

Market produce harvested for sale shall not be further processed. The Orange County HomeGrown Farmers **Market reserves the right to visit the locations of growers/producers to confirm that the products brought to the market are their own products.**

### **Crafters/Artists**

**No purchased raw materials or commercially prepared products may be sold, unless significantly transformed through handcrafting to create original quality work by the vendor.** No craft items made from kits, reproductions of artwork not created by the vendor, and commercially manufactured clothing, unless substantially altered and enhanced by the vendor will be allowed. **The starting material must be significantly altered and enhanced by the vendor, and the finished product should artistically dominate any commercial components used in the product.** Craft items that involve the consolidation of two or more commercial products without any artistic or creative input from the vendor do not qualify.

The Orange County HomeGrown Farmers Market reserves the right to visit the locations of growers/producers to confirm that the products brought to the market are their own products. **Refusal to host a site visit excludes the vendor from the Market.**

### **ATTENTION NEW**

#### **Bakers/Food Handlers**

**There is a new law in Indiana that affects Home Based Vendors (HBV). Below are several notices about the changes and a link to a YouTube webinar to learn more about the requirements of the new Home-Based Vendor Law.**

**Two major changes under the new law include:**

- ☐ 1) how and where products can be sold**
- ☐ 2) the addition of requirements for food handler training.**

**The biggest change to how and where products can be sold is: All HBV products can only be shipped within Indiana and are not allowed to be shipped across state lines.**

**There are three categories of honey producer/sellers:**

- 1. a wholesale food establishment (WFE) operated under 410 I AC 7-21 and IC 16-42-5**
- 2. a retail food establishment (RFE) operated under 410 I AC 7-24 and IC 16-42-5; and**
- 3. a vendor operating under IC 16-42-5-29 (Home Based Vendor "HBV"). - most of us fall under the HBV category**

**Per the new law effective July 1, 2022, all home-based vendors will be required to obtain a Food Handler Certificate. Currently, there are two options: attend a half-day Food Handler course and take the ServSafe assessment through a Purdue Extension Office priced at \$40 which includes a Food Handler Guide; or attend the online ServSafe Food Handler Course, which includes the assessment for \$15.**

**Once you pass the test there is no further access to the Food Handler Course. I did find a discount code that brings the online price down to \$12 with discount code employee20 I am not sure how long the discount code will stay active.**

**At the beginning of the course it states it should take approximately 2 hours to complete the course modules. It does not allow you to fast forward. It does allow you to review previous modules, pause, and**

**resume without issue. There is a 50 question assessment at the end of the course.**

**The ServSafe Food Handler Certificate is valid for 3 years.**

**Online Food Handler ServSafe link:**

**<https://www.servsafe.com/ServSafe-Food-Handler>**

**Three Copies of this certificate need to be made. One I will turn into the Health Dept. and another to be kept on file at the Host Tent. A copy should be kept at your booth.**

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No products that are created from commercial mixes are allowable for sale unless ***significantly*** transformed from the original product. **All ingredients of any mix used must be listed on the label as they appear on the original packaging.**

**Examples of Foods that Can Be and Cannot Be Sold by HBV's {Home Based Vendors}**

An important provision in HEA 1309 is to not allow for PHFs (potentially hazardous foods) to be sold. The most basic definition of a PHF is a food that contains conditions (food ingredients, packaging, and/or storage) that allows disease-causing bacteria to grow, potentially leading to human illness. While the growth of bacteria in foods can be impacted by a number of factors, two of the most important factors are product acidity (measured by pH) and product moisture (measured by water activity). Foods that have an acidity value of pH greater than 4.6 AND a water activity greater than 0.85, allow disease-causing bacteria to grow. Conversely, foods that have a pH equal to or less than 4.6 OR have a water activity equal to or less than 0.85, are not considered PHFs. {The table below} provides some examples about what foods can be sold (non-PHFs) and foods that may NOT be sold (PHFs) by HBVs. This list is by no means comprehensive of all of the products that we may find at farmers markets and roadside stands. If you have specific questions about your product, you should contact your local health department and/or have your product evaluated by an outside expert/consultant.

### **Where can foods prepared by HBV's be sold?**

Foods prepared by HBVs may only sell their foods at farmers' markets and roadside stands. HBV foods may not be sold at any other venue including retail food establishments (foodservice, restaurants, grocery stores), festivals, carnivals, or any other event.

### **NEW Labeling Requirements of Foods Produced by HBV's NEW**

All HBV foods that are formulated and prepared must be labeled as **"This product is home produced and processed and the production area has not been inspected by the State Department of Health."** **NOT FOR RESALE**

**Labels must be printed or written in at least a size number 12 font.**

Labels must contain other information such as the name of the food product, ingredients, net weight and volume, and date at which the product was processed.

### **Product Liability for Foods Produced by HBV's**

Certainly, product liability is an important question for foods produced by HBVs. Because these foods are not inspected by regulatory agencies, liability insurance may be difficult to obtain. HBVs are advised to contact their legal counsel and/or insurance provider for advice on product liability issues.

### **Contact Resources for Foods Produced by HBV's**

There are four important sources that can provide help for questions related to HBV produced foods.

1. The first point of contact should be your local health department, and they should be able to answer most questions that you have. A list of local health department is at <http://www.in.gov/isdh/23926.htm>.
2. If your question goes unanswered, your second point of contact should be the ISDH Food Protection Program at 317-233-7360.
3. Purdue University may also be able to provide some assistance. A directory of Extension county offices is provided at [www.ag.purdue.edu/extension/Pages/Counties.aspx](http://www.ag.purdue.edu/extension/Pages/Counties.aspx). Dr. Richard Linton ([linton@purdue.edu](mailto:linton@purdue.edu)) and Dr. Kevin Keener ([kkeener@purdue.edu](mailto:kkeener@purdue.edu)) (Purdue Food Science) are also available to answer questions.
4. A special link has been created (<http://www.ag.purdue.edu/foodsci/Pages/IN-HEA-1309-info.aspx>) on the Purdue Food Science website. Here you will find a listing of frequently asked questions (updated periodically), the guidance document prepared by ISDH for HEA 1309, and a copy of HEA 1309.

**Examples of Foods that May Be and May Not Be Sold by HBVs at Orange County HomeGrown Farmers Markets**

(excerpted from Purdue University Cooperative Extension, "Fact Sheet on House Enrolled Act (HEA) No. 1309")

Food Type	Foods that May Be Sold	Foods that May <u>Not</u> be Sold
Baked Goods	Cookies, cakes, fruit pies, cupcakes, bars, yeast breads, fruit breads, baguettes	Foods that contain meat, poultry, aquatic animals, non-baked dairy (cheese, butter, yogurt), non-baked egg containing products and whole eggs
Candies and Confections	Caramels, chocolate, fudge, peanut brittle, chocolate covered fruits, bon bons, buckeyes, chocolate covered nuts	Meringues Creams
Fruit and Vegetables	Unprocessed, whole and uncut items such as cherries, blackberries, cranberries, grapefruit, strawberries, oranges, blueberries, plums, tomatoes, corn, lettuce, green beans, peppers, etc.  Fruit –based jams and jellies (made from strawberries, blueberries, grapes, raspberries, blackberries, etc.)	Fermented pickles that do not require acidification and do not require refrigeration.  Canned products that are shelf-stable an in hermetically sealed containers such as salsas, chutney, chow-chow, and canned vegetables.  Pickled vegetables (beets, pickles) that are shelf-stable  Cut, peeled, shucked  Garlic in oil mixtures, herb and oil mixtures  Raw seed sprouts  Fruit butters (i.e. pear, pumpkin)
Tree nuts and legumes Unprocessed Farm raised poultry, home grown and processed. Must be sold frozen	Peanuts, almonds, cashews, walnuts, pistachios, etc.	Hulled or shelled nuts=NO
Farm raised poultry, home grown and processed. Must be sold frozen		
Syrups	Honey, molasses, sorghum, maple syrup	

**The following is an excerpt from the Indiana State Department of Health Food Safety Regulations for Farmers Markets**

Food that is prepared for immediate consumption at the market must also be prepared using proper precautionary measures. Preparing samples for consumers and handling baked goods are all considered food handling. Food must be protected during every stage of the preparation and handling process. Bare hand contact with ready-to-eat foods is prohibited. Utensils such as tongs, forks, and single-use gloves must be used to prevent food from being in contact with bare hands. If you are ill, you must not handle any food at the farmers market. Food handlers must keep their hands clean at all times.

If using a cooler, be careful not to store ready-to-eat foods in direct contact with ice. Drain ice from coolers continuously to avoid pooling water inside.

Although food samples are a good way to increase the purchase of a product at the farmers market, this practice must be performed with extreme caution. Food preparers, consumers' hands, and insects are major sources of food sample contamination. Bare-hand contact with food is forbidden. Tongs, spoons, single use gloves, deli tissue may be used for handling samples. Open foods sold at the farmers market, such as samples, should have some form of overhead protection covering the display area. A tent, an awning or a large umbrella are acceptable overhead forms of protection. The samples themselves must also have some sort of covering to screen from insects and debris.

All vendors giving out samples are required to have clean and sanitized utensils. Hand washing is the best way to prevent the spread of disease. Products such as hand sanitizers should not be used as a replacement for hand washing. The restroom facilities will be accessible to all vendors for hand washing at all times, however, the FDA recommends that the facilities be within 25 feet, unobstructed, and convenient for those handling food samples, so our farmers market requires vendors who give out food samples to have a hand washing station at their booth. Hand washing stations require hot and cold potable running water, some form of hand cleaner (soap), disposable towels, and a waste container. Vendors must wash their hands for at least 20 seconds. **(See Handwashing illustration.)**

No  
drinking is  
food  
service

must be  
used to

out

so

### Packaging

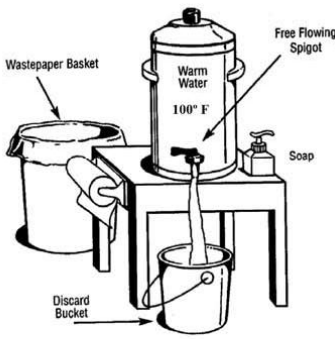
Any  
at a  
includes  
ingredients,  
ready-to-  
food,  
The label  
following:

For complete information regarding handwashing and dishwashing requirements see 410 IAC 7-24.

## HANDWASHING

At least one convenient handwashing facility must be available for handwashing on site **at all times**. This facility must consist of, at least, a container with 100° F potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-24, such as:


- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.



## DISHWASHING

Facilities must have provisions available to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried.

**PROPER SET-UP**



**PROPER SANITIZER CONCENTRATIONS**

Chlorine 25-200 ppm*	Quaternary Ammonia 200 ppm*	Iodine 12.5-25 ppm*
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\* or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.

smoking, eating or  
permitted in any  
preparation or  
area.

Clothing  
kept clean and not  
wipe hands.  
Vendors who give  
samples must not  
handle money and  
should have another  
person to do that  
task.

### Labeling

packaged food sold  
farmers market that  
more than two  
including both  
eat and processed  
should have a label.  
must include the  
**(See Sample Label.)**

- Common Name of Product

- Net weight & volume of product by standard measure or numerical count.
- Name and Address of the producer of the food product.
- Ingredients: List in descending order by predominance by weight.
- Date Prepared: Date food product was prepared.
- Include the following required statement in at least 10 point type: This product is home



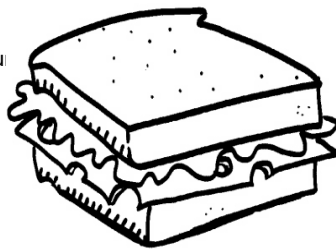
produced and processed and the production area has not been inspected by the state department of health. NOT FOR RESALE.

Health claims should be avoided on packaging. Claims such as "heart healthy" or "light or low fat," must be substantiated by the nutritional facts on the label. "Sugar-free" is not an acceptable claim and should not be used in labeling. It is acceptable, however, to claim added or left out ingredients, such as including "no sugar added" on the label.

Vendors who give out samples must not handle money and must have another person to do that task. If providing samples, they must be individually packaged or vendor must follow the hand washing station/utensil rules as noted above. Vendor must also provide a small waste receptacle for used packaging.

## Oatmeal Bread

1 pound



**Ingredients:** bread flour, water, oats, brown sugar, yeast, unsalted butter, cinnamon, salt

**Date Prepared:** July 4, 2024

**Note:** This product is home produced and processed and the production area has not been inspected by the State department of health. **NOT FOR RESALE**

### SPIRIT OF THE MARKET

As we set up each market day we all should remember that how we act and what we say represents how others judge our market. Negative actions and comments hurt our market. If something is causing you to have negative feelings please speak with the Market Manager or Our Board. We will work with you to clear up the problem if possible. Speaking negative at the market to customers or other vendors can result in your removal as a vendor.

Set up in Orleans will be car then tent with 10 foot between each vendor. **Hand sanitizer is required at each booth for customer and vendor use.**

### Vendor Points

Produce vendors receive 2 points per week they are in attendance.

Crafters/Bakers receive 1 point per week they are in attendance.

Vendor points are used to compute and allocate reserved vending spaces. If a grandfathered space becomes available it will be offered to the vendor with the most points in decreasing order. No vending space should be considered "permanent" or "purchased" by the vendor.

**If a vendor does not call and let the market know they are not going to be present, They will lose a point(s) for that day.**

The Market Manager keeps a record of vendor points.

**No politics or religion at the market. Please treat everyone with respect. Please keep your religious and political opinions and thoughts to yourself.**

### **Spaces**

Booth spaces will be 10'x10'. **Vendors are asked to stay within the space size assigned to them and to not create paths or aisles that encourage patrons to travel between booths.**

The exception to this is the Host Tent which also provides support to the Jammers and other events/demonstrations. Vendors are asked to make efforts to keep the walks clear so that market shoppers can easily move about. Established vendors were grandfathered into their customary spaces from past seasons. If a grandfathered space becomes available, that space will be offered on the basis of a point system. (See "Vendor Points" above.)

### **Setting Up, Cleaning Up and Closing Up**

Vendors must prominently display their Certificate of Authorization at their point of sale so that the public can easily see it each Market day. Vendors are asked to wear their nametags so volunteers taking vendor attendance and customers can easily see them.

Vendors' prices should be clearly visible to customers. Vendors must provide their own supplies such as tables, chairs, tents, display items, etc. Vendors should bring their own change.

Vendors are asked not to request change from the Host Tent. Vendors are expected to keep their areas clean. We ask that vendors help clean the market before leaving the market area.

**Orleans Saturday Vendors** must arrive at the Market to set up no later than 7:30 a.m.

Orleans Vendors not arriving by 7:30 a.m. will forfeit their reserved space for that day. During the month of October, vendor arrival time will be 8:30 a.m.

Orleans Vendors must occupy their space ready to sell by 8:00 a.m. to accommodate customers and to ensure credit for the day's attendance.

Orleans Vendors may not exit the market until noon without notifying the Host Tent of extenuating circumstances.

**ValleyTuesday market Vendors** must arrive by 8:30 and be set up 9 am.

**For all markets:** The Market registration does not purchase a space. The market will honor reserved spaces to the fullest extent possible. Circumstances may dictate that a vendor must adjust his or her space based upon circumstances. We appreciate and expect your cooperation.

### **Pricing**

**The Market prohibits pricing it determines is noncompetitive.** Canvassing prices and then setting the price below the general market price is prohibited because it would be considered in violation of "the spirit of the market." **Vendors should post their prices clearly and in a prominent location for customer convenience**".

### **Unable to Attend a Market Day**

Vendors must inform a Host Tent volunteer of an absence in advance. Vendors may also report an absence by calling Kim Arnold at (812)-653-0977

**When a vendor is unable to be present to sell because of illness or family emergency,** the vendor's products may be sold by an immediate member of the vendor's family on a **one-time basis**. Immediate family members are considered to be a parent, sibling or child. Immediate family members are not to vend such products repeatedly. To do so may jeopardize the

registered vendor's continued position with the Market. The Market reserves the right of inclusion/exclusion on a case by case basis.

### **Parking at the Orleans Farmers Market**

- Horses should be tethered beneath the trees in the lot adjacent to the U.S. Post Office.
- Trucks, vehicles with trailers, SUV's and vans may not park on Orleans United Methodist Church property. Only cars may use church parking lot.

### **Parking at the Valley Farmers Market**

#### **To be determined**

### **Vendor Agreement Statement**

By signing the Vendor Agreement, the vendor certifies that he/she has read, understood and intends to adhere to all rules and guidelines as stated in the 2025 Orange County HomeGrown Farmers Market Vendor Agreement and Vendor Handbook. The vendor further understands that should he/she fail to comply with these guidelines, his/her participation in the Orange County Farmers Markets will be terminated.

### **Role of Market Manager**

The Market Master, representing the Orange County Homegrown Farmers Market will invite vendors to participate in the Market. The Market Master is authorized to ask a producer to vacate the Market, ask that any unallowable merchandise be taken off the Market, and ask a producer not to return if the vendor has violated market rules.

### **Site Inspection**

The Orange County HomeGrown Farmers Market reserves the right to visit the locations of growers/producers to confirm that the products brought to the market are their own products. Such visits will be set up at least 24 hours in advance. The same type of visit can be extended to the production site of producers and crafters if a question should arise regarding the origin of merchandise offered for sale. Refusal to host a site visit excludes the vendor from the Market.

### **Revocation of Market Participation**

The Market relies on the honesty and integrity of each vendor to sustain the Market's spirit. Any vendor who is considered by the Market Steering Committee to be in violation of the rules as stated on this signed registration form or to be in violation of the "spirit" of the Market may have his or her participation in the Market immediately revoked and suspended for the remainder of the Market year. Any petition for re-installation into the Market in any subsequent year will be considered by the Steering Committee on a case-by-case basis.

### **Market Misc.**

- Orleans Farmers Market Restrooms: Located in the building on the north side of Square by the flagpole. Market volunteers are available to staff vendor booth for restroom breaks.
- Valley Farmers Market Restrooms:
- **Vendor's Children:** Vendors are responsible for the behavior of their children. Vendors should not allow their children to disrupt other vendors and market customers. Children must be supervised at all times.
- Announcements and Flyers: Vendors who have information for other events (in keeping with the spirit of the Market) in the form of signs or flyers can have them distributed by the Host Tent, at the Market's discretion.
- **Use of Tobacco Products:** Vendors and Market Volunteers **may not** use any tobacco(including electronic) products in the general area of market sales spaces. If you need a smoke break, please step away from the market area.

- Jammers: All musicians are welcome to bring their instruments and/or their singing voices to join in the jam sessions held at each of the Farmers Markets.
- Lost & Found: Please leave found items at the Farmers Market Host Tent.
- Greeting Cards: If you know of a vendor or Market patron who is ill, who has experienced a loss, or celebrating a very special occasion, please inform the Host Tent. We will send a greeting card.
- Pets: All pets must be kept on a leash or in a carrier. Pet owners are required to clean up any solid dog waste. Pets are not allowed in the tent of a food vendor. This does not include a service animal.
- Please refrain from petting animals while in your booth space if you are selling food items. (This includes produce)

### **End of Season Reporting**

We ask that on the last day of vending, each vendor anonymously write the gross amount earned during the season and the number of market days the vendor attended the Farmers Market on the "End of Season Income Report" and drop it in the Donation Box at the Host Tent. This information will only be used when we write grants to benefit the Farmers Market, and also when we need to show the financial impact our Farmers Markets have in our community.

### **Buck-A-Book**

The Buck-A-Book program is an operation of the Farmers Market administration. Its purpose is to raise funds needed to pay for the special weekly programming, Host Tent operation and promotion costs of the Market. *All proceeds* from the Buck-a-Book program accrue to the Market. Books are donated and resold for \$1.00 or traded two for one. Children's books are given out to children who select them. Vendors are encouraged to support the program by donating books and suggesting to customers that they donate or purchase books. The Market welcomes public donations. If you have books to donate to Buck-a- Book, please see our volunteers or call 812-653-0977.

### **Holiday Market**

The 2025 Holiday Market will be held Saturday, November 8, 2025. The purpose of the Holiday Market is to extend the sales season for local producers, craftspeople and bakers and to capitalize on the holiday shopping season. There is a \$50.00 booth fee to help offset the cost of promotional efforts. The Holiday Market adheres to the same vendor criteria as the Orange County HomeGrown Farmers Market, all vendors must be from Orange County or contiguous counties and all produce and merchandise must be produced by the vendor. Vendors must register and pay the fee in advance. Information regarding deadline and contact information will be forthcoming. The HomeGrown Holiday Market in November features quality gift items produced by our Farmers Market Vendors and other local artisans.

### **SNAP/EBT**

Customers can get Orange County SNAP Tokens from the Host Tent in \$1 increments. SNAP Tokens can be spent with participating Market vendors for allowable foods, just like cash. In the event that the purchase does not equal the exact amount, the customer may elect to pay the additional amount, or may add or subtract items in order to equal an even dollar increment. No money may be given as change or exchanged for SNAP Tokens.

**SNAP** allowed foods include fresh fruits and vegetables, meat, eggs, dairy products, bread and other baked goods, cereal and edible grains, packaged foods not intended for on-site consumption, and plants or seeds which will produce food for the food stamp user's consumption. Packaged coffee and tea may be purchased, but not brewed coffee or tea prepared for on-site consumption.

SNAP disallowed products include foods sold hot or prepared for on-site consumption, wine, hot prepared beverages, any foods purchased with the intent of reselling and any non-food items.

**Our Supporters**

Donations to the Orange County HomeGrown Farmers Markets are tax deductible. We will issue receipts upon request. We will acknowledge significant donators publicly, where the donator is identifiable. We will honor requests for anonymity. Checks should be made payable to Orange County HomeGrown Farmers Market.

**Orange County HomeGrown Board Members 2025**

<b>Douglas Hackney (President)</b>	<b>Jon Pankey (Vice Pres.)</b>
<b>Rachel Mensch</b>	<b>Amy Zehnder (Treasurer)</b>
<b>Dave Arnold</b>	<b>Tom Zehnder</b>
<b>Emma Smith</b>	<b>Jack Mensch (website)</b>
<b>Kim Arnold (Market Manager)</b>	<b>Bonnie Bolinger</b>
<b>Chris Rippy</b>	<b>Jessica Zehr</b>

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**Market Sponsors**

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