

**PLEASE NOTE NEW ADDRESS:**  
**Tower Grove Farmers' Market**  
**P.O. BOX 6117, St Louis, MO 63139**  
**Tel. (314) 319-9696 erin@tgfarmersmarket.com**  
**www.tgfarmersmarket.com**

Payment details:  <input type="checkbox"/> Record & Calendar <input type="checkbox"/> Confirmation <input type="checkbox"/> Website/Facebook/Twitter/Instagram	For staff use.
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### 2018 Midweek Market Vendor Application

Farm/Business Name \_\_\_\_\_

Contact Person \_\_\_\_\_

Primary Phone \_\_\_\_\_ Email \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Website Address \_\_\_\_\_ Twitter Account \_\_\_\_\_

Facebook Account \_\_\_\_\_ Instagram Account \_\_\_\_\_

The Midweek Tower Grove Farmers' Market is open Tuesdays from **4:00 p.m.- 7:00 p.m.** and the **Market Season** starts April 24th and ends October 9th,

All Vendors: Table and/or tent to be provided by vendor. Maximum size of booth space is 10'x10'.

Fee is \$30/week and can be prepaid weekly through our online payment system or paid at the market on Tuesdays. **A deposit of \$90 is required when the application is submitted.** This deposit will be applied to the last three dates of the season. Please note our cancellation policy: 50% of deposit will be refunded in case of season-long cancellation. Deposit will be applied to dates missed during the season that are not due to illness or family emergency. If a vendor misses 3 dates (except in the case of illness or family emergency), the vendor forfeits their booth location. **Payments can now be made online at: <https://tgfarmersmarket.com/midweek-market-signup-deposit/> We encourage you to submit your application and deposit as soon as possible since we anticipate a sellout season. All applications are due no later than March 1 and spots are not reserved until payment is made.**

If you would like 2 booth spaces, please check here: \_\_\_ (fee is double the single-space)

Weekly vendors, please enter desired dates: \_\_\_\_\_

\_\_\_\_\_

continued on next page





**Prepared Food Vendors**

2018 Menu Items

Please fill in the menu offerings for the 2015 season.

Menu Items	Description

**Farmers**

Farm production practices

Describe insect and disease control practices:

Describe weed control practices:

Give common name or active ingredient in any insect, disease, or weed controls used:

Circle all of the methods used to increase soil fertility on your farm:

- compost      synthetic fertilizers      organic sprays/powders      animal manure
- cover crops      crop rotations      mulching      soil testing

**Meat, Dairy, Egg, Fish, Poultry Producers**

Meat, fish, poultry, eggs, dairy production practices

Do you use any feed additives or injectables to supplement the animals' normal diet?

If yes, what do you use?

Describe nutrition and forage practices:

Do you use any hormones, antibiotics or growth promoters to maintain the animals' health?

If yes, what do you use?

Describe health maintenance program and how you fight disease and illness:

What type of confinement or range do the animals have to feed and move around?

How do you manage invasive weeds in the pasture? List any mechanical controls, fertilizers or herbicides used.

List processor(s) used for meat processing:

**Food Processors (baked goods, cured meats, honey, jams, granola, etc..)**

Food Processor production practices

List the major ingredients that go into your products

Are you personally involved in the physical production of your products?

Do you make your products in a commercial, professionally inspected kitchen?

If you use a co-producer or co-packer, please explain your role in production and packaging:

**Prepared Food Vendors**

Prepared Food production practices

List the major ingredients that go into your products (please note that at least 50% of your ingredients should come from fellow market vendors)

Are you personally involved in the physical production of your products?

Do you make your products in a commercial, professionally inspected kitchen?