

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 Saturday 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 Saturday Tower Grove Farmers' Market is open from **8:00 a.m.- 12:30 p.m.** and the **Market Season** starts April 14th and ends November 10th, 31 weeks total.

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

Season-Long Vendor - Paying for full season - Fee for the Regular Market Season is \$1000 (equals \$32.26/day). Payments can now be made online at: <https://tgfarmersmarket.com/2018-saturday-market-signup-deposit/>. Please note our cancellation policy: If a vendor misses 3 dates (except in the case of illness or family emergency), the vendor forfeits their booth location. **We encourage you to submit your application and payment 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)

Season-Long and Weekly Farm or Food Vendors - Paying weekly - Fee is \$45/week and is prepaid weekly through our online payment system. Payments are due by the Tuesday prior to each market. Fee is \$50 if paid after Tuesday. **A deposit of \$135 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/2018-saturday-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: _____

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?