

Florence Farmers Winter Market Producers 2025-2026 Rules and Guidelines

Contents

Quick Overview Rules and Guidelines:	1
Our Mission:	3
Market Location and Times for the 2025 - 2026 Season:	3
Producer:	3
Producer Procedures for the online market:	4
Participation and Eligibility for Farmer, Growers, and Producers:	6
Producer Agreement:	10

Quick Overview Rules and Guidelines:

- All producers must follow Oregon Department of Agriculture rules and obtain food license for their special food they sale to consumers. Refer to [State of Oregon: Licensing - About Food Safety Licenses](#)
- [Online Platform](#) Starts November 19th with Pickup the following Tuesday.

Markets Dates and other information is on website, [Florence Winter Market](#).

- Location - Cross Road Assembly, 1380 10th Street, under Portico. Plan to arrive 15-30 minutes. Customers will arrive 4-5 pm.
- Customers will order online and pay the day of pick up. Cash and Card payments will be processed with Marcy's till. Other forms of payment are handled by Producers.
- Marcy will pay cash to producers for their items sold, less other forms of payment on Tuesday of Market.
- No Bathroom at Church.
- No Children unless they can help with ordered items. Small children who have to be watched are not allowed due to moving vehicles and immediate parking lot.

Our Mission:

The Florence Winter Market was established to create a marketplace for regional farmers to sell their locally grown/produced products in the community of Florence.

Community Benefits:

- Access to sustainability, locally grown food through farm-direct sales.
- Ability to meet the farmers who grow/produce our food.
- Increase awareness of health food in our community.
- Increase dollars spent in the local economy.

Market Location and Times for the 2025 - 2026

Season:

Pickup (Aggregation) Market is located at Cross Road Assembly Portico (1380 10th Street, Florence, Oregon). The first Pickup Tuesday (always Thanksgiving Week) is November 25, 2025; December 9th; no market during December Holiday, and then the second and fourth Tuesdays of the month until April 28, 2026. We have ten scheduled Tuesday Markets which are listed on the website, [Florence Winter Market](#).

Producer:

1. Producers must apply with verbally commitment and have read this document with signed back page, an updated Certificate of Liability, and all State and Federal licenses obtained. Peruse the Website and Online Platform.
 - a. The Florence Winter Market (FWM) reserves the

right to prohibit anyone from selling online or may prohibit the sale of any specific item.

2. All producers must comply with federal, state, county and local rules and regulations related to the production and sale of their products. This includes, but and is not limited to, compliance with (1) federal, state and local health licensing requirements, (2) the Farmers Market Guidelines prepared by the Oregon Department of Agriculture, and (3) standards governing labeling, packaging, display and weight, including scale certification with the Oregon Department of Agriculture Measurement Standards. Failure to conform to such rules and regulations may be grounds for removal from the Market.
3. Membership and Market Fees: Annual membership fee for the FWM is \$25 and will be collected Tuesday Pickup when Producer starts and Market Fee is \$5 per market Producer's items are sold.
4. City of Florence Business License is recommended which is found online, [Business License Descriptions | City of Florence Oregon](#), Class 5. Benefits of this would be - sell your products in Florence not just at the Florence Farmers Market nor pay the Vendor fee for this Market.

Producer Procedures for the online market:

1. Marcy, florencewintermarket@gmail.com, is the manager of the online market and when R&G Document is Signed, Certificate of Liability received then Authorization to Online can start.

2. Logo, About, and two photos are needed for the "Meet Your Producers" online Storefront. Items must be added to online shopping site with optional photo, description, appropriate dates, and attributes (ex: cash only, Gluten Free, organic or mostly organic....). Marcy will facilitate this.
3. It is good to have all items entered before online is only open. The Wednesday before Tuesday Market Pickup, online opens at 12:00 pm, to Sunday, 11:00 pm. A pick list of items sold is sent to your email by Monday morning so you can prepare items for customers to pickup on Tuesday. Marcy can answer any questions regarding this.
4. Day of Pickup:
 - a. All sold items need to be packaged with customers names.
 - b. Arrive at 3:30 to 3:45 pm to set up for aggregation.
 - c. By 4:00 pm be ready to load and collect for/from customers.
 - d. Break down of tables at 5:00 pm or when all items are gone and leave parking lot by 5:15 pm.
5. Rules:
 - a. Producers are expected to behave courteously to customers, other producers, market staff, and volunteers and to conduct themselves professionally at all times. Producers may not publicly disparage other vendors, employees, volunteers, products, or the Market.
 - b. Except for service animals, producers and staff are

- not allowed to have pets in the surrounding area.
- c. Children twelve years or older are allowed if are able help with carrying, collecting, and under adult supervision. Children eleven years and younger are not allowed due to moving vehicles and immediate parking lot.
 - d. Winds are strong and dangerous in Florence. Please dress warmly. Tables will be set up under the Portico to aggregate customer items. Pickup dates can be changed due to weather and management will communicate with each Producer and Customer regarding this action.
 - e. No:
 - Proselytizing, military recruitment or political campaigning
 - Tobacco products
 - There will be no discrimination based on race, color, creed, gender, religion, sexual orientation, age or nationality.

Participation and Eligibility for Farmer, Growers, and Producers:

Participation in the market is for farmers, ranchers and growers who sell what they grow, raise or produce on their farm, and for local producers who make products featuring agricultural foods mostly from the Pacific Northwest (PNW). A farmer, rancher and grower must own or lease the land the product is produced on; and must participate in the production, selling, and marketing of the farm products. The re-sale of agricultural products by

farmers, ranchers and growers is not permitted. Agricultural products such as flowers, plants, bedding plants, trees, fruits and vegetables, grain products, honey, eggs, and milk must be from a farmer's or grower's own fields, greenhouses, hives, fowl, and/or herd. Selling goods from a neighboring farm is only allowed if the market participant and the neighboring farm are both members of the same farmer, rancher, or fishery cooperative. If you are not a farmer, rancher and/or grower, you may sell at Market as a Producer as long as the ingredients (by item, not by weight) are mostly PNW grown/harvested, foraged, purchased directly from a farmer, rancher, grower or cooperation. Water, salt, pepper, oil, and sugar are excluded. Priority will be given to those Producers who grow, raise or harvest the products that are featured in the items they sell.

- **Baker:** makes freshly baked goods from scratch, using ingredients from the PNW as much as possible. Baked goods must be handled in accordance with the rules and regulations described by the state and local health department for your farm, production facility and bakers of domestic kitchens.
- **Dairy Product Maker:** makes cheese and other value-added products from milk that is purchased from dairy farms in the PNW. Flavoring agents must be sourced locally. Exotic, out-of-region flavorings may be used minimally. Dairy goods must be handled in accordance with the rules and regulations described by the state and local health department for your farm or production facility.

- **Apiculture:** Honey Bee Farming that maintains bee colonies which honey is produced, extracted, and sold directly to retail customers. Honey must be handled in accordance with the rules and regulations described by the state and local health department for your farm or production facility
- **Beverage Maker:** drinks made from scratch using locally sourced ingredients from the PNW. Beverage products must be handled in accordance with the rules and regulations described by the state and local health department for your farm or production facility.
- **Fisherman/Waterman:** raises or catches fresh fish and shellfish and uses local processing facilities for seafood products to be sold at market. Fish and shellfish items must be handled in accordance with the rules and regulations described by the state and local health department.
- **Meat Processor:** farmers or ranchers who raises and uses a local processing facility with an USDA Food Safety Inspection Service (FSIS) licensed and bear the USDA seal of inspection are permitted. Only frozen meat and frozen poultry products that have been processed from these facilities are allowed to sale. Sales of fresh meat or poultry products are prohibited.
- **Pasta Maker:** makes pasta and sauces from scratch, using ingredients from the PNW. Pasta items must be handled in accordance with the rules and regulations described by the state and local health department for your farm or production facility.

- **Soap Maker:** handcrafts soaps and/or other health-care products from scratch using ingredients from the PNW.
- **Value Added Food Producer:** makes jellies and jams, preserves, syrups, salsas, flavored oils, vinegars, pickles, fermented products, and dried products such as herbs, herb combinations, and teas. If ingredients are foraged then items should be foraged in areas where no known pesticides have been used in the area. These products must be handled in accordance with the rules and regulations described by the state and local health department for your farm or production facility

All Producers and Products are subject to be reviewed by Manager and Management of Florence Winter Market.

Producer Agreement:

I agree with the Rules and Guidelines of Florence
Farmers Winter Market for 2025-2026.

Business:

Name:

Date:

Signature:
