



Lincoln University Farmers' Market

Mission/Goals/Member Agreement and Rules and Regulations

Mission

The mission of the Lincoln University Farmers' Market (LUFM) is to provide an open and accessible meeting place that creates a sense of community. The market brings together families, neighbors, visitors, local food producers, and artisans. It provides locally produced food, encourages social gathering, and seeks to enhance the quality of life. It also educates LU students and strengthens the local economy.

Goals

The LUFM has the following goals:

- Create a welcoming meeting place for vendors and patrons
- Promote and conserve the local capacity to produce, process, and market food in a way that enhances environmental quality and promotes health
- Create and support a vibrant local food producer and artisan community and the local economy by establishing cooperative, mutually beneficial market relationships
- Support local, sustainable agriculture
- Educate about personal and community health and well-being
- Celebrate our community's arts, culinary traditions, cultural diversity, and agricultural history
We believe there is value in a thriving community market. Trading high quality local products at fair prices promotes the well-being of local farmers, artisans, and the community.

About the market

Thank you for your interest in the LUFM. The LUFM has been sponsored by Lincoln University Cooperative Extension since 2011. The market is a year-round, producer-only and features more than 25 local vendors offering locally, fresh grown produce, pasture-raised beef, eggs, baked goods, local honey, jams & jellies, plants, and hand-made crafts. The market is accessibly located on campus, at the Dickinson Research Building which is surrounded by the Lincoln University Community Garden. Address is 1219 Chestnut Street, at the corner of Chestnut Street and Leslie Boulevard.

Contact Information

Website: <https://lufarmersmarket.com>

Lincoln University Farmers' Market (Summer Season)

1204 Chestnut Street
Jefferson City, MO 65101

Lincoln University Farmers' Market (Winter Season)

900 Leslie Boulevard Jefferson City, MO 65101

Market management

Taylor Cleveland, Manager Cooperative Extension (LUCE)
Suite B, room 120, Lorenzo J. Green Hall 900 Leslie Boulevard
Jefferson City, MO 65101
Phone: 573-338-1267

Email: lincolnuniversityfarmersmarket@gmail.com

United States Department of Agriculture (USDA) <https://www.usda.gov/>

Missouri Department of Agriculture (MDA) <http://agriculture.mo.gov/abd/fmkt/> Phone: (573) 751-4211

Weights and Measures (MDA) <http://agriculture.mo.gov/weights/device/scales.php> Phone: (573) 751-5639

Missouri Department of Health & Senior Services (DHSS) Steve Hawk Environmental Specialist steve.hawk@health.mo.gov (573) 751-6095

Cole County Health Department (CCHD) Joe Gassner Environmental Supervisor jgassner@colecounty.org (573) 636-2181 ext. 3104

City of Jefferson David Grellner Environmental Manager dgrellner@jeffcitymo.org (573) 634-6410

Farmers' Market Hours

May 16th to September 26th, Saturdays: 8:30 to 11:30 a.m.

October 3rd to May 1st '1st and 3rd Saturday of the month: 9:00 to 10:00 a.m.

2020 Agreement

Rules and Regulations

1. The market is a year-round, producer-only with annual and weekly vendor memberships in three categories: **Farmer:** Those who only sell produce they have grown. **Crafter:** Those who only sell items they have hand-crafted. **Ready-to-eat food:** Those who only sell products prepared by themselves in an either, inspected commercial kitchen or licensed facility.
2. Vendors must be residents of Cole or within a 45 mile radius of Jefferson City. Vendors outside of the area require LUFM approval each year.
3. Vendors must arrive by 8:00 a.m. on Saturdays and must be ready to sell at opening bell (8:30 a.m.). No vendor shall sell or set aside for later sale before the opening bell. All sales must be complete as soon as possible before closing.
4. Vendors must bring their own displays and equipment (tables, chairs, tents, etc.). They must set up and take down their displays; they also agree to keep the LU market property clean. Table cloths are required for all tables. Tents must be secured against wind.
5. Fees and membership: **Vendors who commit to sell for at least 4 market days pay an annual membership fee of \$25.00;** this fee must be paid by the first Saturday the vendor participates. This fee covers both summer and winter markets. **Vendors choose to sell less than 4 market days pay \$15/week.** Allowances to the vendor fees are at the discretion of the Market Manager.
6. The LUFM is held at the parking lot at 1204 Chestnut Street. Vendors who pay full membership fees are assigned a place for the entire season. Contract term is effective January 1st to December 31st, 2020. Vendors who cannot attend a Saturday market must contact the market manager by e-mail or txt message **prior** to the scheduled market day.
7. Those who pay weekly fees are given spots based on availability each Saturday. Weekly vendors with an approved application must call in or e-mail the day before (between 8:00 a.m. to 5:00 p.m.) a scheduled market. Weekly vendors without approved application must send the application one week before the date they intent to participate at the market.

8. We will be located for the entire season at the Dickinson Research Facility located at the Northwest corner of Leslie and Chestnut.
9. Vendors must grow the produce, herbs, or plants, or make, bake, prepare, or handcraft the items they sell. **The resale of any product is not allowed at the LUFM.** Cooperative groups may sell at the discretion of the Market Manager. The LUFM reserves the right to appoint inspectors to inspect seller's production areas by appointment. The purpose of inspection will be to determine whether the seller is producing all that he or she is selling at the market. Prior to participation, the Market Manager will schedule farm and kitchen visits.
10. Vendors must have the required certifications and licenses for their products and must be responsible for contacting agencies and payment of any permit/license fees. Vendors are responsible for any liability issues; liability may be the result of an action or inaction of the vendor or of the product(s) being sold by her/him.
11. All products and produce must comply with local (Jefferson, City) and federal laws, statues, ordinances, and labeling requirements and regulations. Vendors are required to provide a copy of all permits, licenses, certificates, and/ or insurances such as, but not limited to:
 - **Prepared food sold at the market.** Ready-to-eat prepared food must be handled with gloves or tongs only and cannot be sold in used containers. Pies with ingredients of eggs, milk, or cream must be stored at or below 40° F with no more than 2 hours at room temperature and no more than one hour at 90° F.
 - **Hazardous foods such as those containing meat or cheese.** Prepared foods that require additional preparation at home that contain vegetables, meat or cheese may be sold at market if prepared in a commercial kitchen. These products must be sold as frozen items. They must be packaged and labeled in the commercial kitchen and their labels must include:
 - A. Name of product
 - B. Preparer's name and address
 - C. Preparation/cooking instructions for consumption.
 - D. Ingredient list, listed greatest to least
 - E. Quantity if more than one or net weight if sold by weight. F. Standard safe handling instructions
 - **Eggs.** Vendors selling eggs at the LUFM must have the required license from MDA. The term "egg" means the shell eggs of a domesticated chicken, turkey, duck, goose or guinea that are intended for human consumption (DHSS).
 1. Eggs should be clean
 2. Egg cartons should have a label with the name and address of the producer
 3. Eggs must be held at a temperature no greater than 40° F at the LUFM
 - **Morel mushrooms.** They are permitted to be sold at the market during the months of April and May (the length of the season may vary due the weather conditions). Their sell requires inspection by a trained mushroom expert prior to market selling.
 - **Honey.** Honey vendors or immediate family members must own the hives. This product must meet the labeling requirements found in the Missouri Food Code (MDA) and must including the following statement: *"This product has not been inspected by the Department of Health and Senior Services."*
 - **Baked goods.** The vendor or an immediate family member must be the one producing the product. These include cookies, cracked nuts, bread, fruit pies, and similar foods. The product must be sold directly to the consumer at the farmers' market. The vendor is responsible that the food bears a label stating:
 4. The name and address of the producer /processor preparing the food.
 5. Common name of the food.
 6. Name of all the ingredients in the food
 7. Net weight of the product in metric and English units measured

8. Statement: *“This product is prepared in a kitchen that is not subject to inspection by the Department of Health and Senior Services.”*

- **Acidified foods.** Acidified foods include items as salsas, pickles, relishes, barbecue sauces, hot sauces, and any other items with a pH value below 4.6. The Missouri Food Code **does not allow** acidified foods to be made in a home kitchen. The vendor or an immediate family member must be the one producing the product in a regulated kitchen.
- **Low acid foods.** They include any item such as canned vegetables with a pH value about 4.6. The vendor or an immediate family member must be the one producing the product in an inspected commercial kitchen or licensed kitchen on the vendor's property. Additional requirements for the production and sell of low-acid foods are:
 - A. Completed better processing control school
 - B. USDA Food and Drug Administration Food Canning Establishment registration
 - C. Complete all process authority requirements and have a federal canning identification number
- **Dairy products.** All dairy products including milk, cheese, yogurt, cottage cheese, butter, sour cream, etc., must be produced in a State Milk Board regulated approved facility. Raw milk cannot be sold at the farmers' market. This applies to fluid milk and cream. The items must be intact and maintained at 40° F degrees or below.
- **Meat and poultry.** Products such as beef, pork, and other meats must be from livestock raised by the vendor. Wild game meat is not allowed to be sold at the market. Each package of meat must have a mark of inspection from either the USDA or MDA.
 1. Must be sold frozen
 2. All products labels must be meet the USDA Food Safety and Inspection Service (FSIS) or MDA inspections requirements
 3. Electric freezer- all products must be maintain frozen
- **Organic products.** Any vendor that uses the word “organic” to describe her/his products or practices, must comply with the USDA organic standards and regulations. The organic label indicates that the product has been produced through approved methods that foster cycling of resources, promote ecological balance, and conserve biodiversity. Products grown following organic practices in non-certified land can indicate so (e.g., naturally grown, pesticide-free) but they cannot be claimed to be organic. Any fines incurred by state agencies will be the sole responsibility of the vendor(s).
- Vendors selling items by weight must use scales that meet state regulations. Scales must be legal-for-trade commercial scales and may be certified annually by MDA. The face of the scale must be visible to the buyer. The use of a non-legal-for-trade scale at LUFM is prohibited.
- All vendors agree to respect one another and work together with a spirit of cooperation. This means that vendors must be aware of what others are selling. They must agree that a successful market depends on variety, consistency, appropriate pricing, and community spirit. The LUFM reserves the right to cancel privileges to any vendor whom in its opinion has violated market rules. Market fees will not be refunded when privileges are canceled.
- Sellers must always be pleasant and courteous. Controversial topics shall not be discussed or displayed by vendors. Any complain should be sent by e-mail to the market manager.
- Smoking is not allowed on LU property.