

Better Vendor Booth Displays

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Extension Specialist-Marketing & Agribusiness
Virginia Cooperative Extension-Virginia State University



You are Performing

Your Audience Awaits

KEEP IN MIND

A <u>customer</u> is the <u>most important</u> visitor on our premises, they are not dependent on us. We are dependent on them. They are not an interruption in our work. They are <u>the purpose</u> of it. They are not an outsider in our business. They are a part of it. We are not doing them a favor by serving them. They are doing us a favor by giving us <u>an opportunity</u> to do so.

Mahatma Gandhi

What We'll Cover



Before the Market



During the Market



After the Market



Before the Market



Plan



Promote



Price

Plan



Your Appearance



Your Pitch



Your Foundation

Your Appearance



Clean Hands



Clean Clothing



Secured Hair

Your Pitch



Know 1 Interesting Fact about each Product



Anticipate Customer Questions

--How Do I Use & Store? How Much Do I Need?



Prepare "Hand-outs" like Scripts

Your Foundation Tent Tips Table Tips

Tent Tips



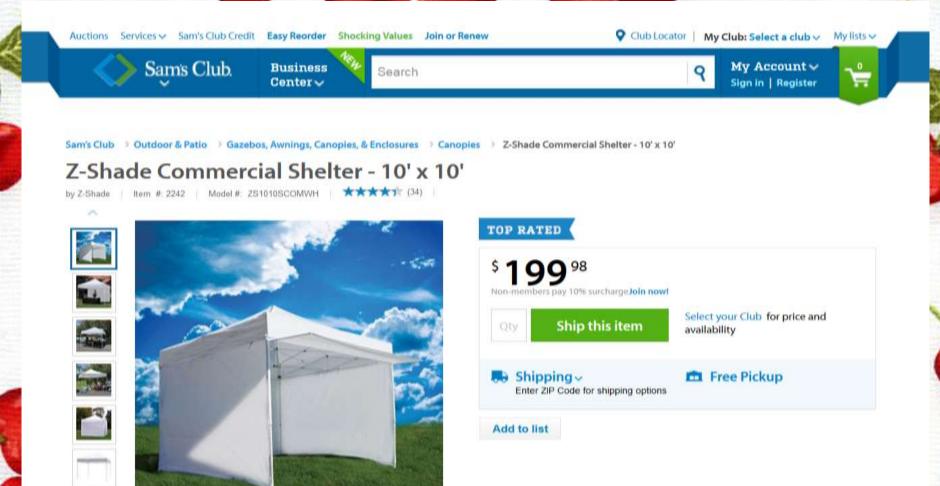
Look for wind vent at top

Look for side walls

Look for white color

Always secure for safety

Best Type of Tent



Secure for Safety

Did You Know?

Windblown canopies

are the #1 cause of

property loss and

injury at outdoor

events where canopies

are widely used.

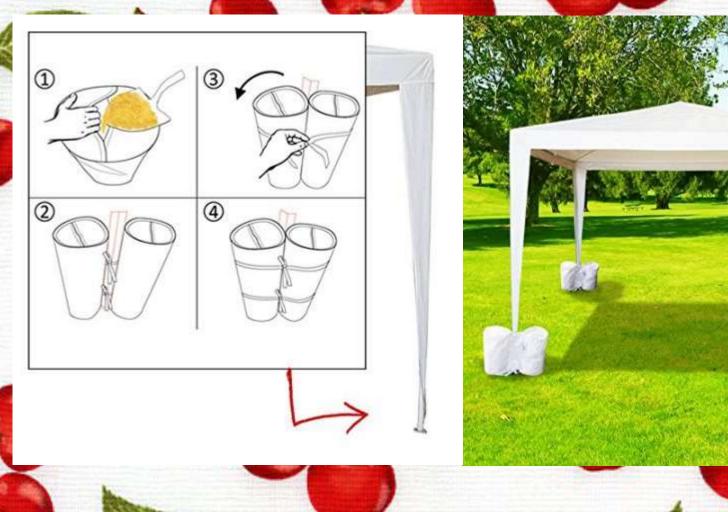
Dangerous Winds

Use Manageable Weights

Aim for 40 lb. per tent leg (10x10)

50 lb. for umbrellas

Potential Option





To Find Canopy Weights

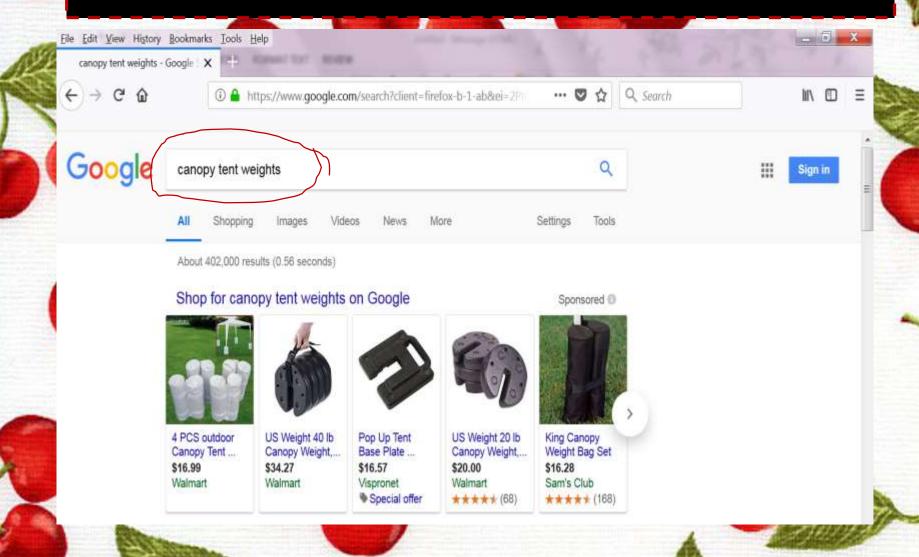
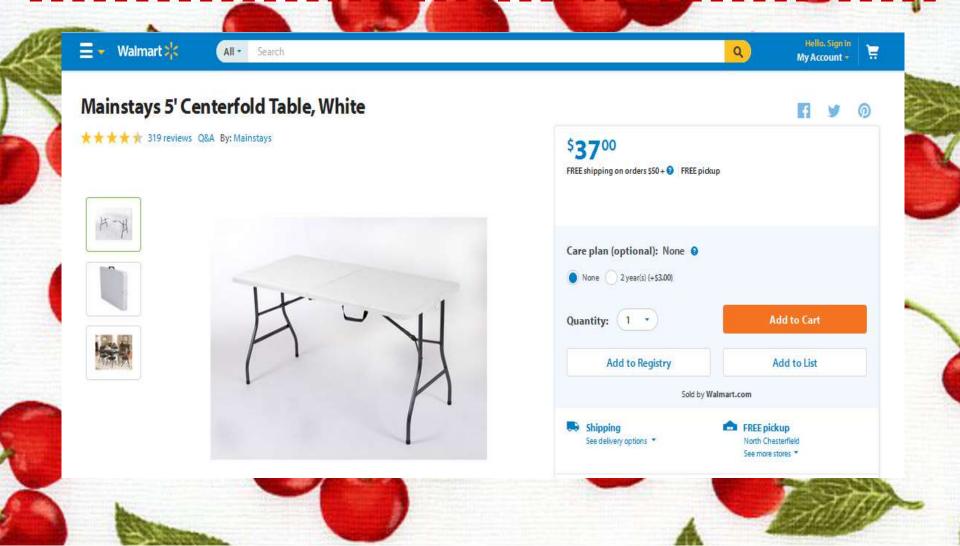


Table Tips



Best Table



Arrange



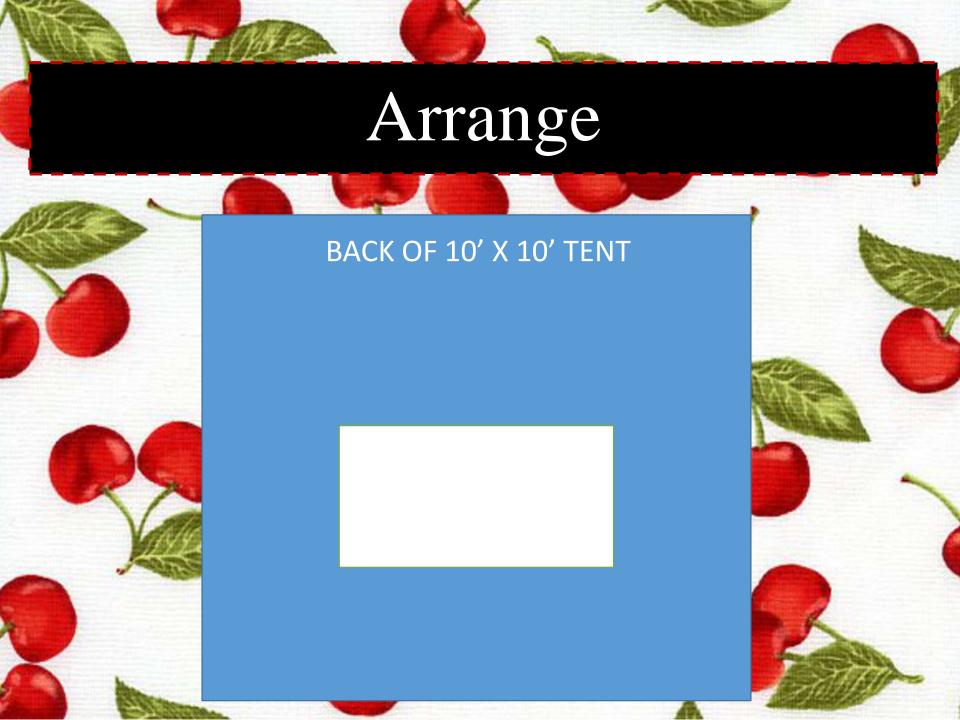
Buy 4 tables; change weekly

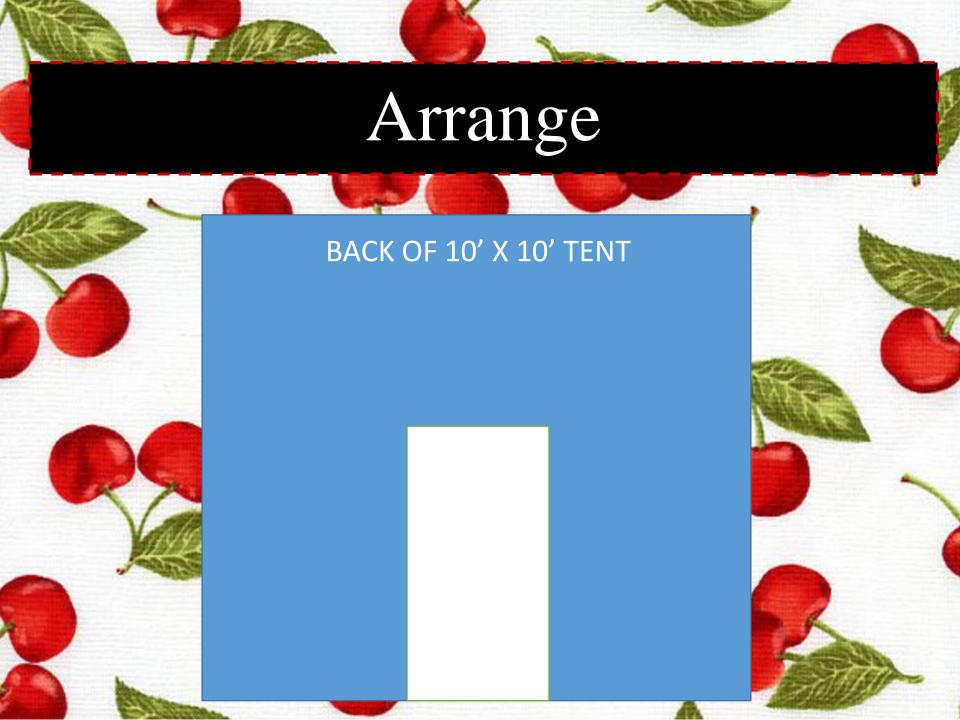


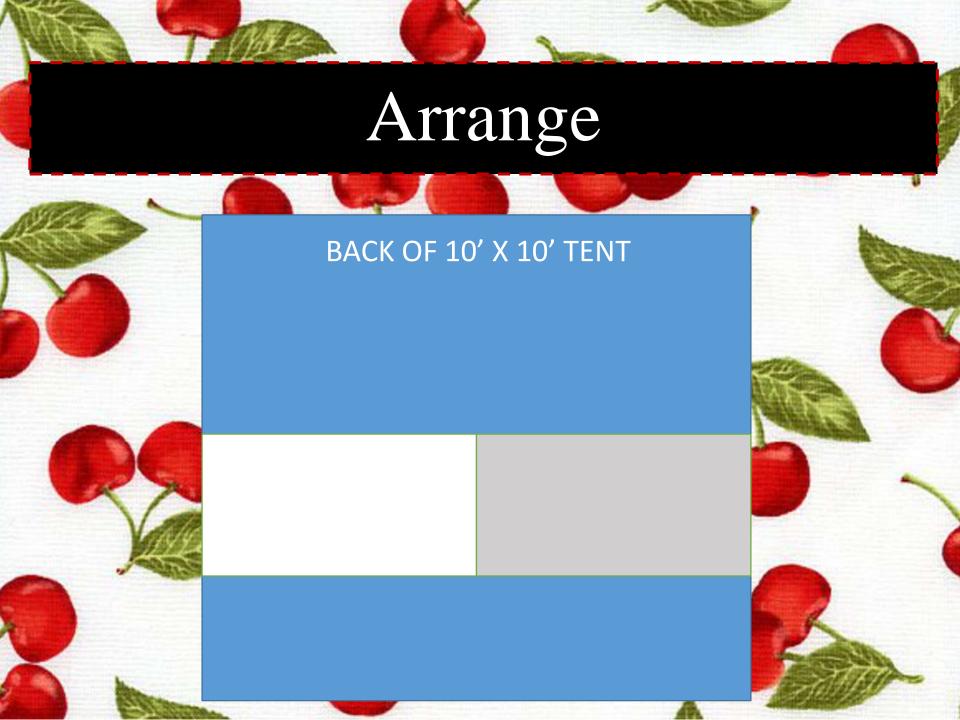
Rearrange when stock dwindles

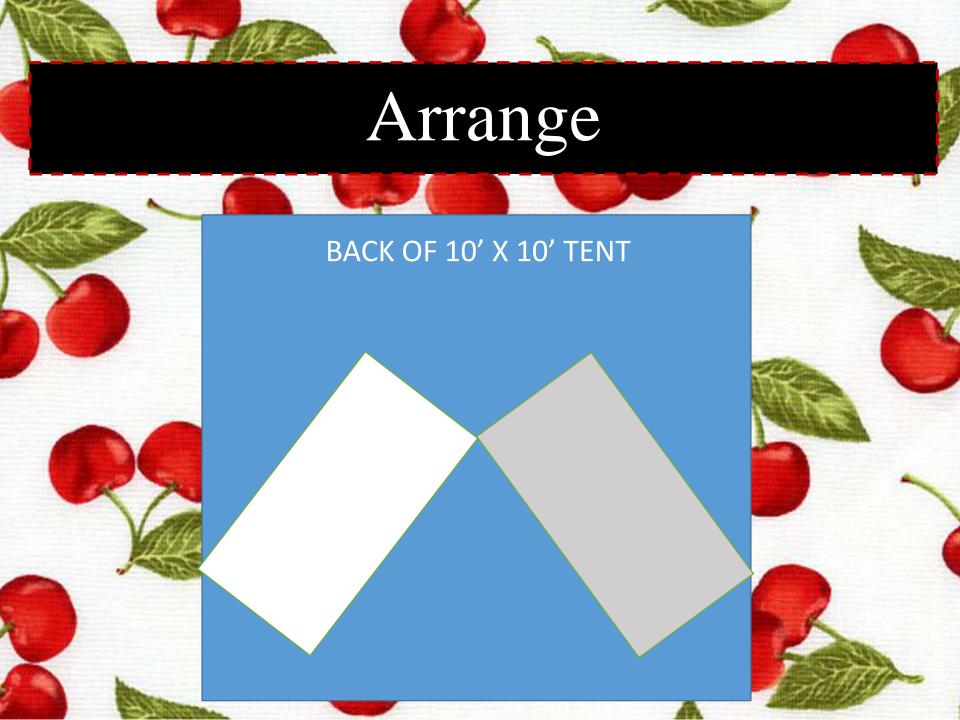


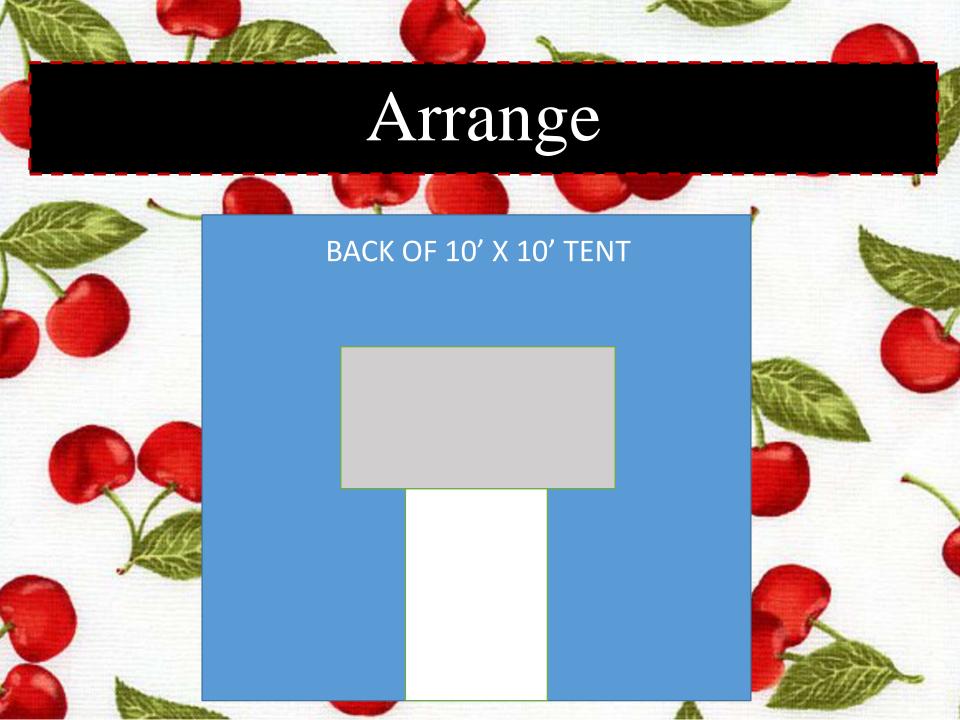
Last thing packed on vehicle

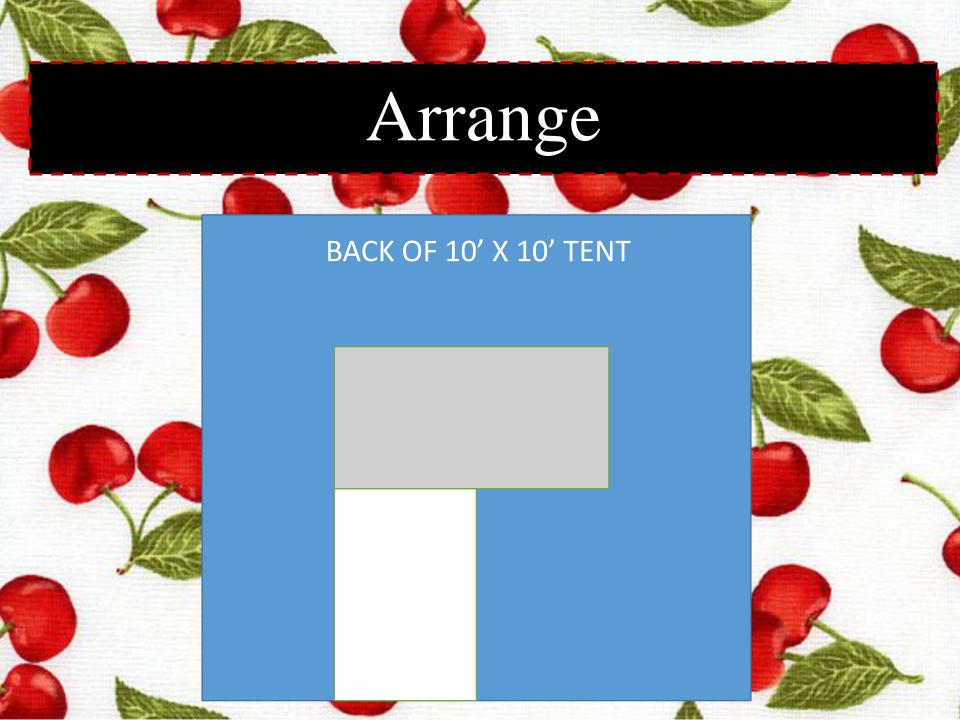


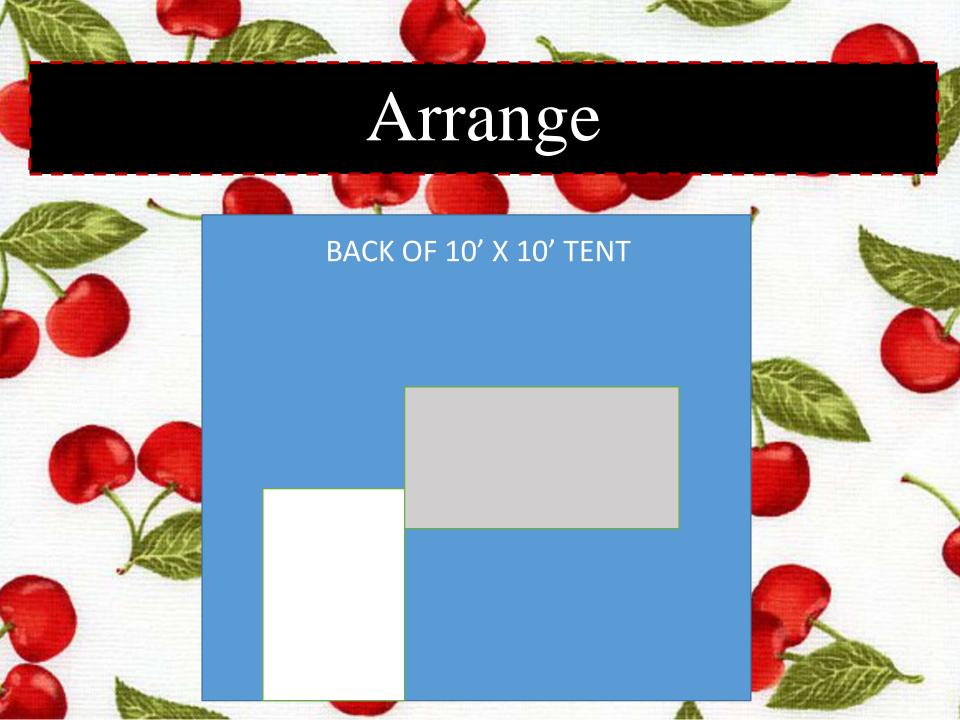


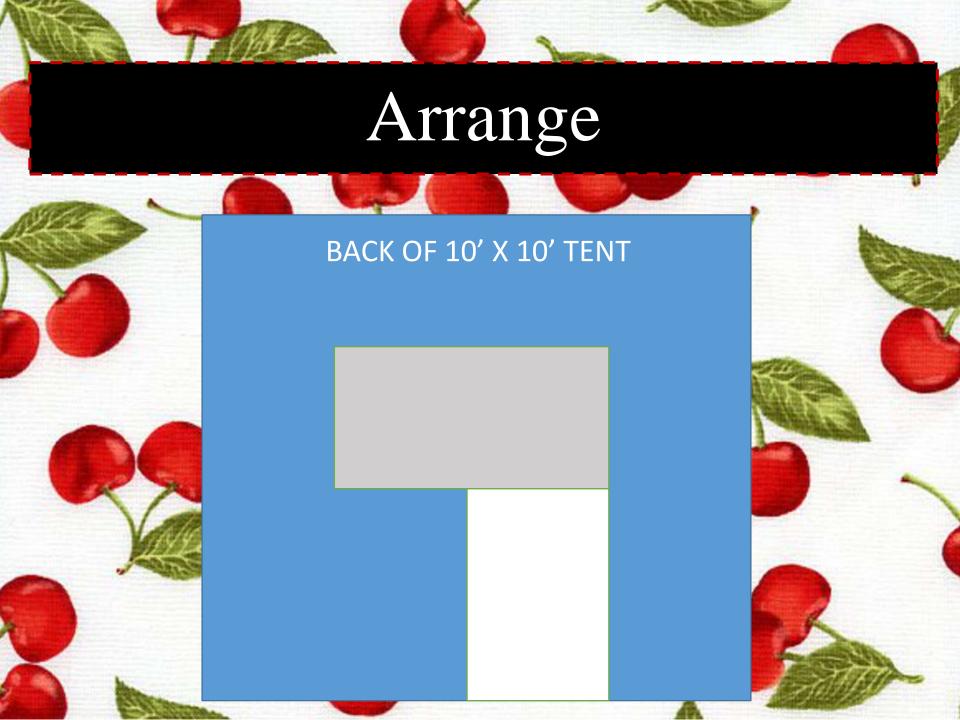


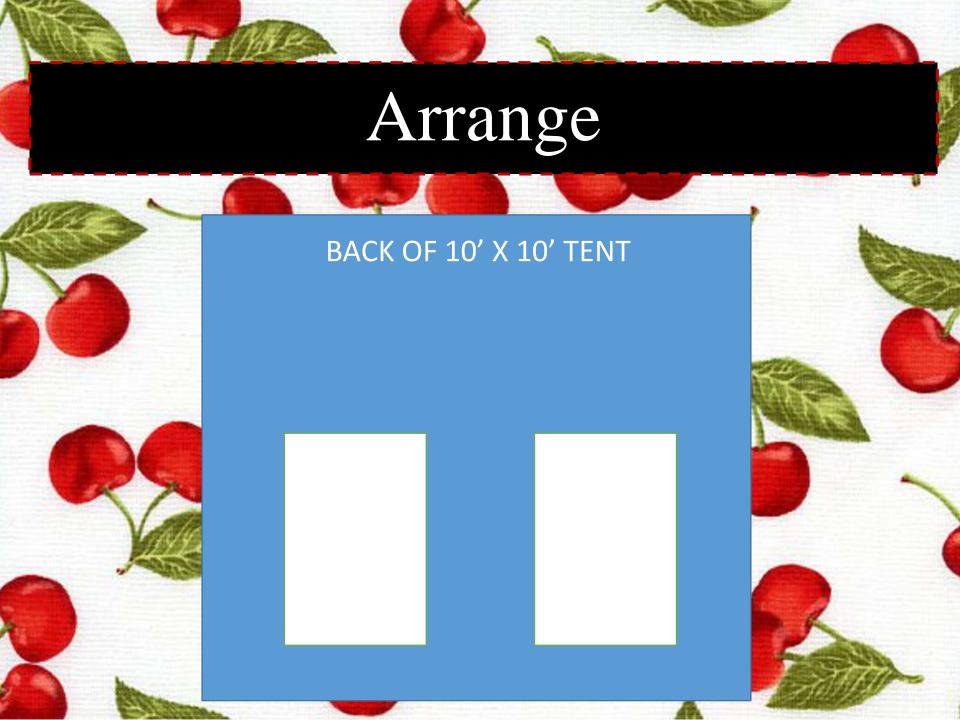


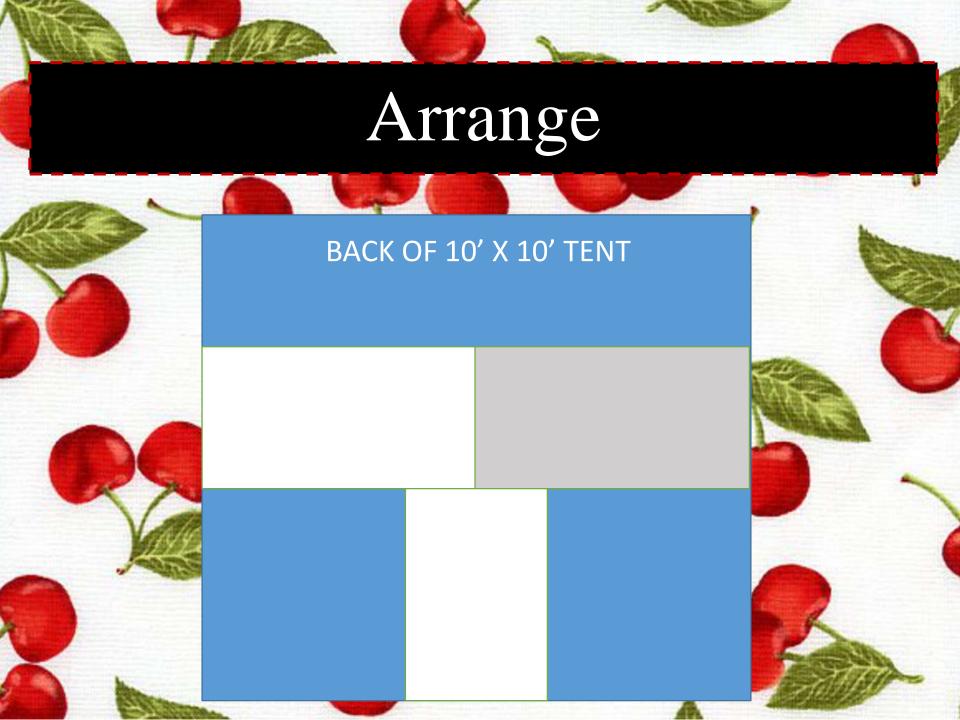


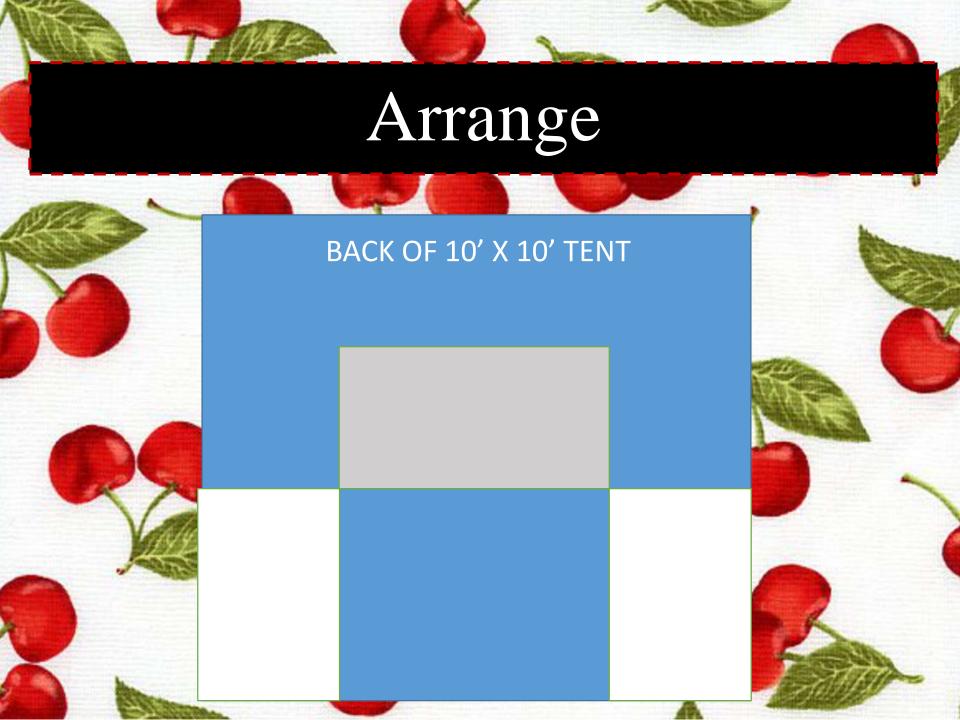


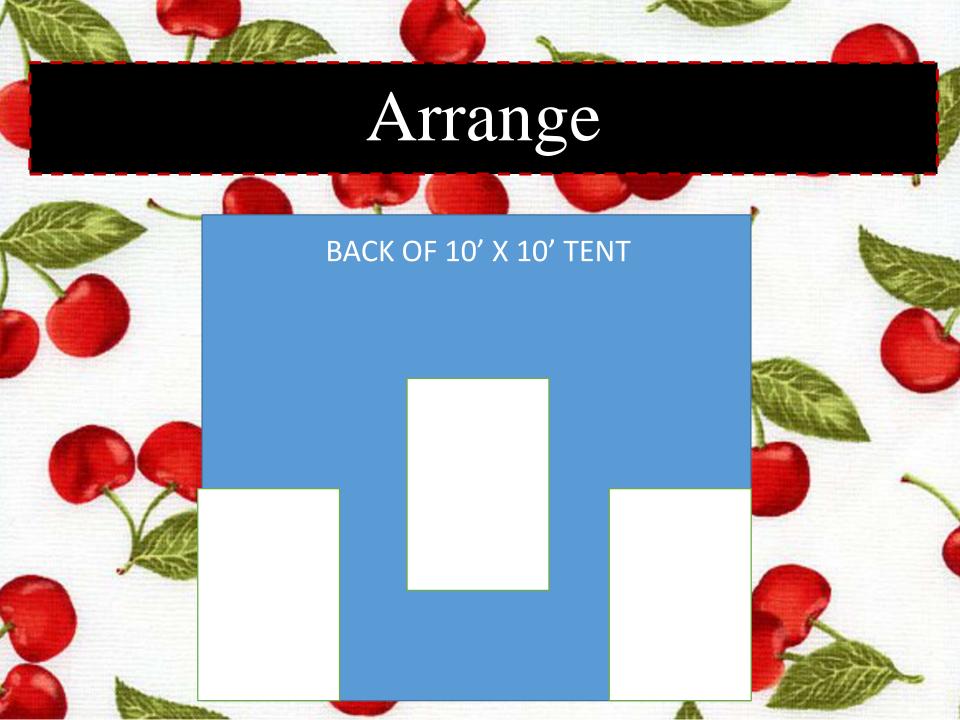


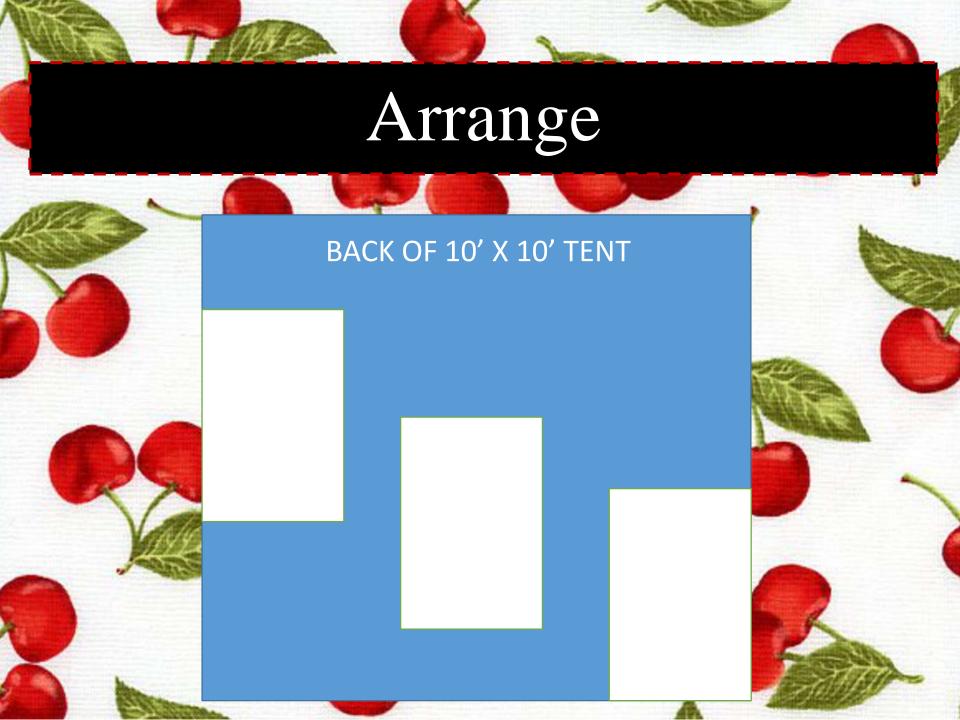


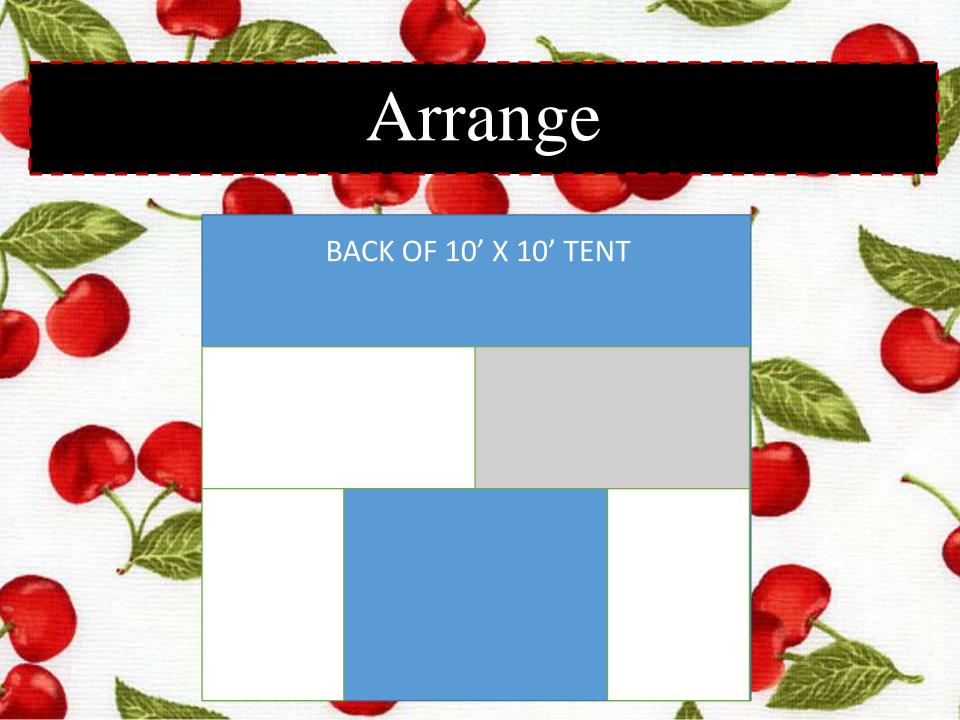


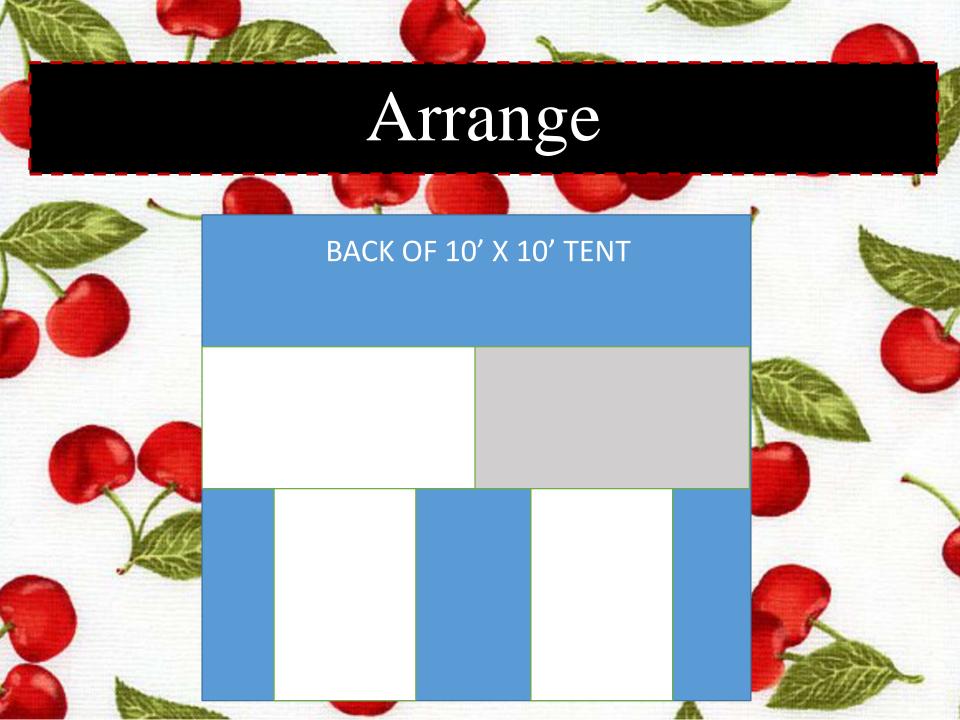












Levels



Make shelves



Adds interest



Comfort reach

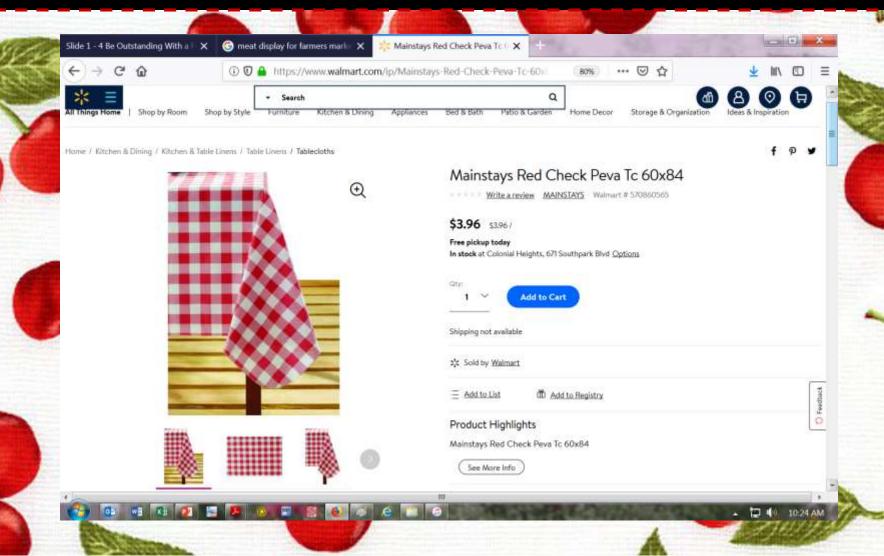
Please Cover Table



Wipe Clean is Easiest

Try for Minimal or No Wrinkles

Where to Buy Tablecloth

















Promote



It is not someone else's job



Email Reminder "Love to See You"



Include Appreciation "Deal" in Email

Price



VDACS VA FM Prices



USDA Local Retail Prices



Local Harvest Store

https://www.vdacs.virginia.gov/pdf/fmmeat.pdf





JUNE 25, 2018 VOL. 26 NO. 01 ISSN 1078-6848

VIRGINIA MARKET NEWS SERVICE

Prices listed in this publication are submitted monthly by participating farmers' market managers and are subject to change. Virginia Market News Service welcomes any city, county or state-sanctioned farmers' markets in Virginia to participate in the Retail Farmers' Market Publication. Market managers are encouraged to contact Jonathan Howard 804.786.3949 jonathan.howard@vdcs.xyrignia.gov.

Virginia Market News Service is a division of the Virginia Department of Agriculture and Consumer Services. Virginia Market News Service collects and disseminates daily agriculture market prices and analyses for Virginia buyers, sellers, and the media.

Birdhouse Market 1507 Grayland Avenue Richmond, VA 23220 804.404.3817 Tuesdays 3 to 6:30 p.m.

93	Vegetables
eets abbage arrots ucumbers ucumbers (pickling) gaplant reen Beans reens icrogreens ushrooms Kra hinox	3.00 bunch!/5.00 organic at 1.00-5.00 head!4.00 organic head 3.00 bunch!4.00 organic bunch 7.500 bunch!4.00 organic est 5.00 bunch!2.00 byl.00 organic at 5.00 bunch!3.00 dyl.00 organic bunch 5.00 bunch!3.00 dyl.00 organic b 5.00 bunch!4.00 organic b 5.00 5.00 bunch!4.00 organic dyl.00 organic bunch!4.00 bunch!4.00 organic dyl.00 bunch!4.00 organic dyl.5.00 orga

.75-1.00 each 2.50 pt/.50 organic each-4.00 pt 2.00 pt-3.50-4.00 qt/4.00 organic qt rotsoses 2.00 pt-3 50-4.00 qt/4.00 organic qt. Radiathes 3.00 burch/3.00 organic apt. Scallions 2.50 burch/3.00 organic burch 5.50-3.00 bl/2.00 organic but Tomatiles 2.75-3.00 bl/3.00 organic bt Tomatiles (cherny) 3.00 pt/4.00 organic pt. Tomatiles (prape) 3.00 pt/4.00 organic pt. 3.00 pt/4.00 organic pt. 3.00 pt/4.00 organic pt.

	Fruits & Berries
Blackberries Blueberries Cherries Melon Peaches Raspberries Strawberries	5.50 pt 5.00-5.50 pt/5.50 organic pt 6.00 qt 4.00 organic each 2.50-2.99 lb 5.50 pt 6.00 qt
=	Meat
Beef Ground	8.25 lb

	Meat	
Beef		
Ground	8.25 lb	
Roast Cuts	8.50 lb	
Steaks	11.95-22.95 lb	
Other Cuts	3.00-11.95 lb	
Chicken		
Whole	4.50 lb	
Thigh/Leg	4.75 lb	
Breast	8.95 lb	
Other Cuts	4.75 lb	
Pork		
Chops	9.75 lb	
Sausage Other Cuts	7.75 lb	
Other Cots	3.00-13.00 lb	
	Other	
	AND THE PROPERTY OF THE PARTY OF	

1,000	market/	
STATE	Vegetables	
Beets Broccoli Cucumbers Cucumbers Cucumbers Cucumbers Cipplant Greens Kale Lettuce Microgreens Mushrooms Peppers (bell) Peppers (specialty)	2.00-3.00 bunch 2 head for 3.00 50 each-2.00 b 3 for 1.00 1.00 each 3.00 bunch 3.00 bunch 3.00 bead 3.00 beg 5.00 qt 50 each-3.50 lb 6 for 1.00-4.00 lb	

weet Potatoes	2 for 3.00
omatoes (grape)	4.00 pt
	Fruits & Berries
Backberries	5.00-5.50 pt
Bueberries	5.50 pt
Cherries	6.00 qt
Peaches	.75 each
Baspberries	5.50 pt
Brawberries	6.00 qt

	Other	_
Ground Chops Sausage Other Cuts	10.00 lb 13.00-14.00 lb 11.00 lb 5.00-20.00 lb	
Breast Legs Ground Wings Pork	12.00 lb 5.00 lb 10.00 lb 4.00 lb	
Chicken Whole Thigh/Leg Breast Other Cuts Turkey	4.50 lb 7.00 lb 12.00 lb 4.00-12.00 lb	

Have a family member, friend or neighbor who might benefit from this newsletter? Tell them to call us at 804.786.3947 and we'll put them on the mailing list. Virginia Market News Service also publishes Cattle & Crops and Hay Clearing House.

All Market News publications

are available in print and online.

Cape Charles Farmers Market 814 Randolph St 814 Kandolph St Cape Charles, VA 23310 757.607.7483 Tuesdays 3 p.m.-6 p.m. (May-Oct)

Vegetables

Fruits & Berries

Meat

4.50 lb 6.00-7.00 lb 6.75-8.50 lb 3.50 lb

11.00 lb Other

Raspberries (black) 3.00 pt

Beef
Ground
Roast Cuts
Steaks
Chicken
Whole
Thigh/leg
Breast
Other Cuts
Goat
Roast
Leg
Lamb
Ground
Chops
Roast
Leg

3.75 organic bunch 3.75 organic container 3.25 organic head

3.25 organic feed 3.75 organic container 2.75-3.25 organic bunch 2.00 organic each 2.00 organic bunch 3.75 organic container

Charlottesville City Market 2nd and Water streets Charlottesville, VA 434.970.3371

Saturdays 7 a.m.-noon (April-Oct.) Saturdays 8 a.m.-1 p.m. (Nov.-Dec.) oliday Market Saturdays Nov. 28-Dec. 19)

	/egetables
Beets	3.00 at
Broccoli	2.00 lb
Cabbage	2.50 head
Carrots	2.00 lb
Cauliflower	2.00 head
Cucumbers	1.00 each
Green Beans	4.00 pt
Greens	3.00 bunch
Lettuce	3.75 head
Mushrooms	4.00 1/4 lb
Potatoes	3.00 qt
Squash	2.00 lb
Tomatoes	2.50 lb
Tomatoes (heirloom)	3.50 lb
Turnips	3.60 qt

Blueberries Strawberries	4.00 pt 5.00 qt	
	Meat	
Beef		
Ground	8.00 lb	
Roast Cuts	9.00 lb	
Steaks	16.00 lb	
Chicken		
Whole	5.00 lb	
Thigh/Leg	7.00 lb	
Breast	14.00 lb	
Pork		
Ground	7.00 lb	
Chops	11.00 lb	
Sausage	8.50 lb	
	Other	

Steaks	16.00 ID		
Chicken			
Whole	5.00 lb		
Thigh/Leg	7.00 lb		
Breast	14.00 lb		
Pork	2		
Ground	7.00 lb		
Chops	11.00 lb		
Chops			
Sausage	8.50 lb		
	Other		
	Other		
Foot	3.00 dozen		
Eggs Herbs	3.50 at		
Honey	15.00°1/2 lb		

Leesburg Market 20 Catoctin Circle Southeast

Leesburg, VA 201 540.454.8089

Asparagus Beets Broccoli Cabbage Carrots Cauliflower Cucumbers Green Beans Greens Lettuce Okra Onions Peas Potatoes Rhubarb

Rhuberb

Tomatoes (grape)

3.25 lb 3.00-4.00 each 2.00-2.25 lb Meat 10.00 each /4 part -14.00 lb

	Other
Other Cuts	3.75-5.25 lb
Sausage	6.50 lb
Pork Chaps	5.00-6.50 lb
Other Cuts	12.35-14.00
Steaks	12.00-13.00
Ground	12.35 lb
Bison	7.05 15
Thigh/leg Breast	4.50 1/4 part 7.85 lb

nerus	2.00 bund
	Fruits & B
Apples .	2.50 lb

ays 2:30-6:30 p.m. ays 2:30-6:30 p.m.	Raspberries Strawberries	5.50 pt 6.00 qt
		Meat
getables	Beef	
.00 bunch	Ground	5.00-8.50 lb
.00 bunch/4.00 organic bunch	Roast Cuts	5.00-12.00 lb
.00 at	Steaks	7.00-28.00 lb
.00 head/2.00 organic lb	Chicken	
.00 bunch	Whole	5.25-5.50 lb
.50 lb	Thigh/leg	13.50 lb
.00 each	Breast	13.50 lb
.00 qt	Lamb	
.00 bunch/4.00 organic bunch	Ground	10.49 lb
.00 head	Chops	11.25 lb
.00 pt	Leg	8.85-10.25 lb
.00 bunch	Pork	
.00 pt	Ground	4.95-9.00 lb
.00 gt	Chops	7.50-13.50 lb
.99 lb	Sausage	6.00-9.00 lb
.99 lb .00 lb		Other
.00 pt	Eggs	6.00 dozen/6.00 organ

Follow @VaAgriculture on Twitter for news releases, information on agricultural initiatives, food tips and more.

City Center Farmers Market Oyster Point

703 Mariner Row Newport News, VA 23606 757.873.2020 Thursdays 10 a.m.-2 p.m. (May-Sept)

Vegetables

Beets	2.00 bunch
Broccoli	3.00 at
Butterbeans (shelled)	6.25 lb
Cabbage `	3.00 head
Carrots	1.50 lb
Corn (sweet)	6.00 dozen
Cucumbers	2.00-3.00 lb
	1.00 each
Green Beans	1.75 lb
Onions (green)	1.00 bunch
Peppers (bell)	.5075 each
Peppers (specialty) Potatoes	1.00-3.00 pt
Potatoes	1.40-3.00 pt
Squash	1.00-1.50 lb
Tomatoes	1.50-2.00 lb
Tomatoes (cherry) Tomatillos	2.50 pt
Tomatillos `	1.50 lb

Fruits & Berries

4.00 dozen

	Fiults & Dellies
 Blackberries Blueberries Peaches Plums	3.00 pt 3.00 pt/5.00 organic pt 7.00 1/2 dozen 5.00 qt
	Meat
Beef	
Ground	6.25 lb
Roast Cuts	5.50 lb
Steaks	16.00 lb
Other Cuts	6.50 lb
Chicken	
Whole	4.00 lb
Lamb	
Chops	10.00 lb
Leg	6.00 lb
Pork	
Ground	6.00 lb
	Other

	Other
Eggs Garlic Herbs Honey	3.00 dozen/5.00 organic doze 1.00 organic head 1.00 organic bunch 8.00 qt
Herbs	1.00 organic head 1.00 organic bunch

2.00 lb 2.00 lb/2.00 organic lb 2.00 bunch 4.00 organic qt

1.00 lb 1.50 lb/2.00 organic lb 1.50 lb

Saturdays 7:30 a.m.-noon Wednesdays (July-Aug.) 3-6 p.m.

Vegetables 3.00 bunch 1.50 head .50 head (small) 2.00 organic bunch 1.00 lb/1.00 organic lb 2.00 lb

629 Craghead Street Community M Danville, VA 24541 434.797.8961

Beets Broccoli Cabbage Chard Cucumbers Greens Green Beans Kale Onions (bunch) Peas Potatoes

	Fruits & Berries	Retail Farmers' Mar	rkets Ju	ne Pr	ce	Sum	mary
rries	2.50 lb 6.00 pt	Commodity	Unit	R	an	ge	Average
s rries	5.00 pt 5.50 pt	Apples	Pound	0.99	-	3.09	2.14
erries	6.00 qt	Asparagus	Pound	4.99	-	6.00	5.50
		Blackberries	Pint	3.00	-	5.50	4.75
Luts	5.00-8.50 lb 5.00-12.00 lb 7.00-28.00 lb	Broccoli	Pound	1.99		3.19	2.59
èn	5.25-5.50 lb	Cabbage	Pound	0.49	-	3.00	1.75
eg	13.50 lb 13.50 lb	Cucumbers	Each	0.50	-	1.25	0.79
	10.49 lb	Green Beans	Pound	1.75	-	5.00	2.79

	Blackberries	Pint	3.00	-	5.50	4.75
	Broccoli	Pound	1.99	-	3.19	2.59
	Cabbage	Pound	0.49	-	3.00	1.75
	Cucumbers	Each	0.50	-	1.25	0.79
	Green Beans	Pound	1.75	-	5.00	2.79
	Greens	Pound	2.00	-	2.00	2.00
	Peaches	Pound	1.50	-	2.99	2.27
	Peas	Pound	2.99	F	3.75	3.37
-	Peppers	Each	0.50	-	1.50	0.85
n	Potatoes	Pound	0.99	-	3.75	1.85
	Raspberries	Pint	5.00	-	5.50	5.40
	Squash	Pound	0.99	-	3.00	2.06
	Strawberries	Quart	5.00	-	6.50	5.81
	Tomatoes	Pound	1.49	-	3.99	2.59
	Tomatoes (Cherry)	Pint	2.50	-	5.00	3.29
				_		

https://www.vdacs.virginia.gov/pdf/fm5year.pdf

Commodity	Unit	2014	2015	2016	2017	2018	5 Year Average
Apples	Pound	1.72	2.06	2.06	2.38	2.15	2.07
Asparagus	Pound	4.96	5.66	5.71	4.80	5.50	5.32
Blackberries	Pint	4.47	4.52	4.57	5.03	4.67	4.65
Broccoli	Pound	2.56	2.76	2.64	2.45	2.45	2.57
Butter Beans	Pound	3.62	2.95	2.69	3.50	2.91	3.13
Butter Beans (Shelled)	Pint	5.25	5.17	NA	5.20	5.90	5.38
Cabbage	Pound	0.77	0.95	1.02	1.02	1.29	1.01
Cantaloupes	Each	3.01	3.14	3.32	3.31	3.28	3.21
Cucumbers	Each	0.87	0.74	0.72	0.77	0.70	0.76
Green Beans	Pound	2.38	2.39	2.44	2.76	3.04	2.60
Greens	Pound	2.64	1.92	2.16	2.38	2.12	2.24
Peaches	Pound	2.20	2.16	2.11	2.48	2.49	2.29
Peas	Pound	2.96	2.36	2.35	2.76	2.60	2.61
Peppers	Each	0.93	0.73	0.76	0.88	0.82	0.82
Potatoes	Pound	1.58	1.70	1.67	1.81	1.90	1.73
Squash	Pound	1.66	1.82	1.81	1.99	1.94	1.85
Strawberries	Quart	5.00	5.47	4.63	5.07	5.75	5.18
Sweet Corn	Dozen	5.08	5.29	5.90	6.70	6.96	5.98
Tomatoes	Pound	2.73	2.53	2.45	2.54	2.54	2.56

Source: Virginia Department of Agriculture and Consumer Services Virginia Market News Service, Richmond, VA 804.786.3947

https://www.vdacs.virginia.gov/pdf/fmmeat.pdf

Average Meat Prices Collected at Virginia Retail Farmers Markets

Commodity	Unit	2015	2016	2017	2018	Range	Mostly Range	4 Year Average
Beef (Ground)	Pound	6.90	7.25	7.16	7.48	3.00 - 9.00	6.00 - 8.25	7.20
Beef (Roast)	Pound	8.43	8.22	8.60	8.52	4.90 - 16.00	7.00 - 9.00	8.44
Beef (Steaks)	Pound	15.40	15.37	17.16	16.78	7.00 - 29.95	11.95 - 19.00	16.18
Chicken (Whole)	Pound	4.59	4.54	4.72	4.76	2.95 - 7.99	4.00 - 5.50	4.65
Chicken (Thigh/Legs)	Pound	6.38	5.94	7.17	6.59	4.25 - 13.50	4.50 - 7.99	6.52
Chicken (Breast)	Pound	10.50	10.18	11.57	10.37	4.85 - 16.99	8.50 - 13.50	10.66
Pork (Ground)	Pound	6.08	6.95	7.02	7.33	4.00 - 12.00	5.00 - 9.00	6.85
Pork (Chops)	Pound	8.46	9.06	9.35	9.37	4.59 - 20.00	6.50 - 10.75	9.06
Pork (Sausage)	Pound	7.08	7.35	7.47	7.66	3.99 - 15.00	5.00 - 8.50	7.39
Lamb (Ground)	Pound	10.17	10.26	10.95	10.39	6.00 - 18.00	9.00 - 12.00	10.44
Lamb (Chops)	Pound	15.28	15.55	16.41	12.26	8.75 - 22.99	9.98 - 17.00	14.88
Lamb (Leg)	Pound	12.06	11.91	12.48	12.23	5.00 - 22.89	10.98 - 14.00	12.17

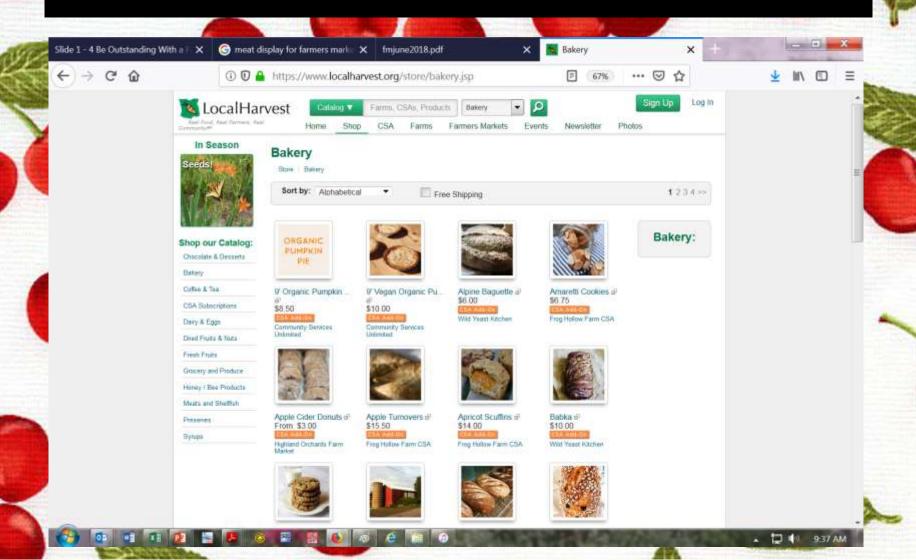
Source: Virginia Department of Agriculture and Consumer Services

Virginia Market News Service, Richmond, VA 804.786.3947

https://www.ams.usda.gov/mnreports/wa_lo100.txt

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COURS CONTRACT	NWEL.	per pound	112 1.25	- 1.55	1.25
		1003005/-		-	1200
TANKS					
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MAATIE	men.	per peand	373 1.00		1.07
OE 8	SOURCE DEBUG TIPE	per peund	9 1,99	- 1196	1.99
ET B MACE	MILLIO CHIROL TYPE	per bunch per pound	4 1.00 35 0.00	- 5,84	0, 69
enota autricides	SMIT SYSTEM	i lib baq per grand	175 1.53	1.50	2, 59
no different		100 CT	113 0.70	- 4,50	0. 70
TOTAL COST	MALIE .	per pound per banch	4: 1.49	1 1 1	1. 29
ryuce, imite	Chicago Land	each .	26 1.09	- 1.66	1.99
TTOCK, INTERNATION	BELLING	sorth	26 1,98		1, 00
GENOOMS SET FUTATURE	Marre	9 or purkage per pound	55 1.86 55 2.00 56 0.38	3,00	2.00
Wilde		per pound	4 1.00	- 1.00	11.00
Antonia	VINE RIPOL OF THE VINE-CHEMISTRE	bet benut	113 1.98	1,68	3.86
TORR ARD POTATORS	WHITE				
MODES .		mer.	atoms min		
NACEN	NEGRET	5 lb big	10 1.50 10 1.50	- 1.40	1.50
INDOES:	WELLOW THE	per goard	9 1, 76	- 2,78	0.76
NT.					
MODELLA	Mesouri	DRITT	erons mic	NIET.	WITE AVET
	HEREF SPACKSTURE	per pound			
7	MILE STREET SCALE	per peurd	77 E-99 77 IL-99	- 12, 88	12.88
1	HOLE SINGS STRAN	per pound	75 13, 99		
	MORE-TH RUBETS STEAM	per pound	15 0.99	7.99	9.700
	MILLEREY	per pound	50 £ 00 71 £ 00	4.49	E 00
gr	CHACK WILES AND MORET	per pound per pound	10 5 46	- 5 mm	5.00
or .	(minute many 46-504)	per peand	17 1.99	1.88	L 00
	COLUMN TROOP WITH THE MUNICIPAL PROPERTY.	per pound per pound	18 7. 20	5.00	5. m
0	PUBLICAL LIBER SALVAGE PUBLICAL BROADT	per pound	50 6.00	- 4.00	4.00
or or	NEMP BLEET T-HORR STEAR	per peand per peand	50 2.00	- 1.85	1.00 6.00
or .	TRI-TIP	per pound	118 3.99	- 3.39	3, 99
	no cataly is/or	per search	136 0000	- L2s	3, 28

https://www.localharvest.org/store/





Your Display



Change Tablecloth Frequently

Highlight New Items Weekly

Display Tips for Produce



Color



Baskets



Bounty

Color



Mix Up Monotone



Vary Colors



Yellow Upfront





Create Abundance



Use Baskets



Vary Sizes based on Volume



Keep Full Looking















Display Tips for Value Added



Arrange by Type (savory, sweet)

Arrange by Color (like a rainbow)

Other Tips: Value Added



Display in baskets, crates

Create gift sets

Sell gift certificates, greeting cards



The Trouble with Meat...



Prepared Foods





Protective

Packaging



Add Labeling



narket&oq=meat+farmers+market&gs_l=img.3..0i8i30i3j0i24.2502.4318..5322...0.0..0.56.105.2.....0....1.gws-wiz-img.<mark>l68e_B</mark>_4D8c#imgrc=6sX<mark>jzEHWljtr</mark>5N

Value Pricing:

1 for \$2.50; 2 for \$4.00

Flower Display Tips



Pre-made bouquets

Make Your Own

Price by size

Care instructions

Sell Vases & Cards

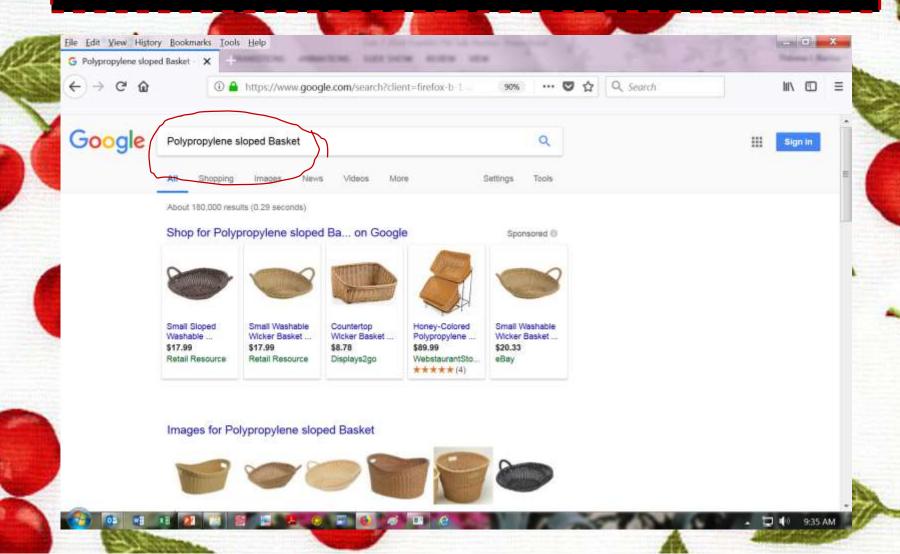
Use Food Grade Poly Baskets



Buy light & dark brown tones

Various shapes, for interest

Finding Food Grade Washable Baskets



Signage Tips



Chalkboard adds value



Read from 3 feet away



Price in 2+ locations

Signage Tips



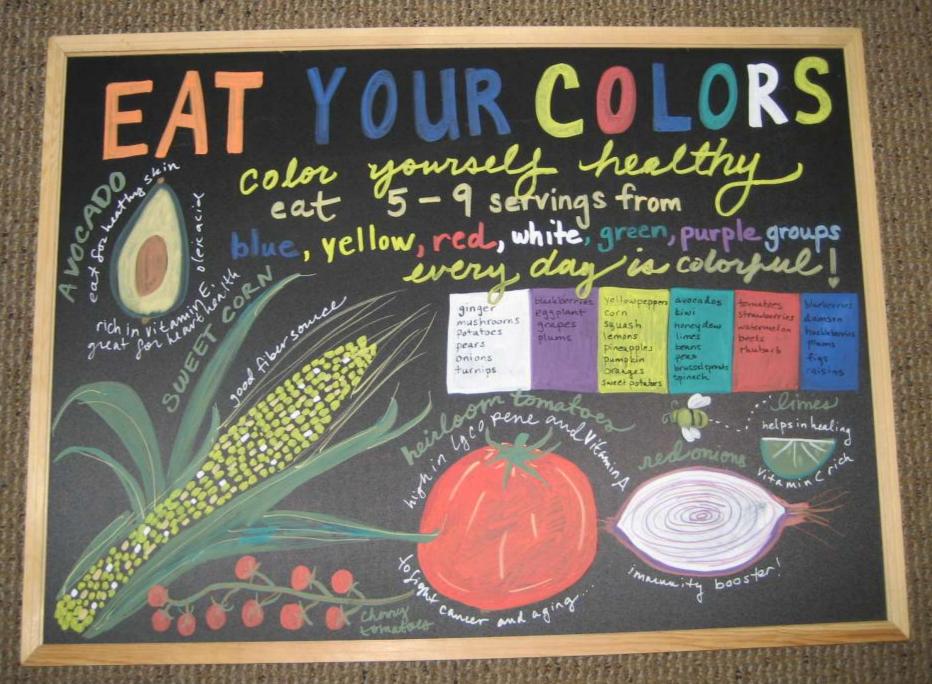
Add pictures

Add prices

Add "Did you know?" or facts



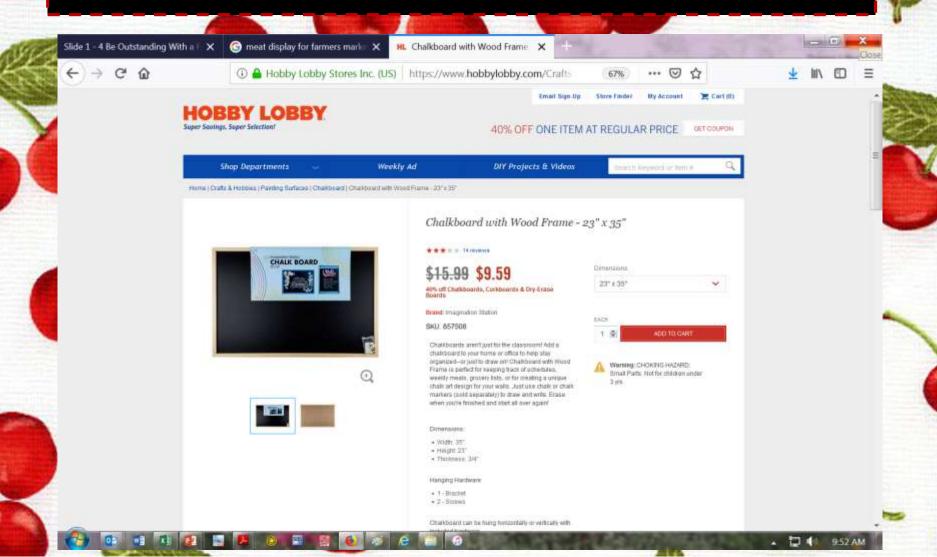




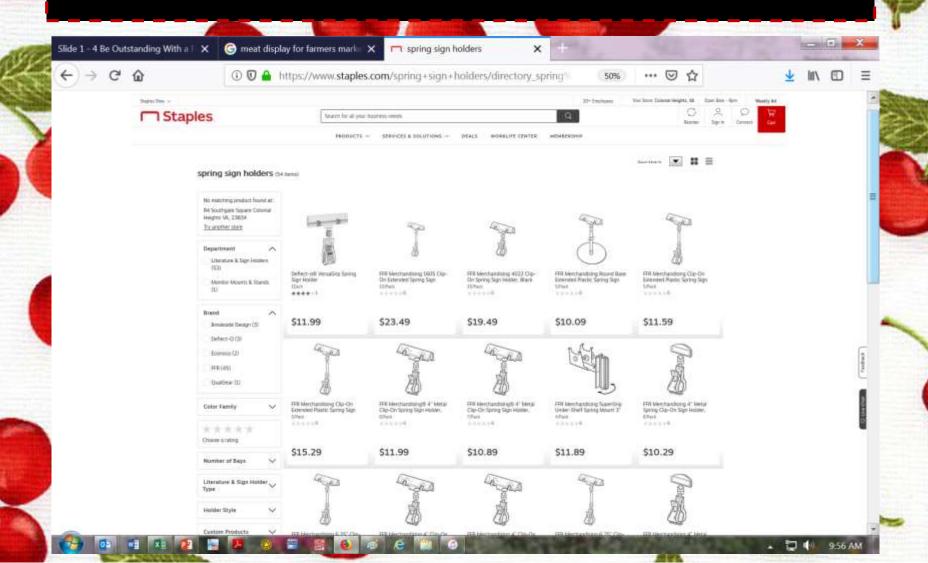




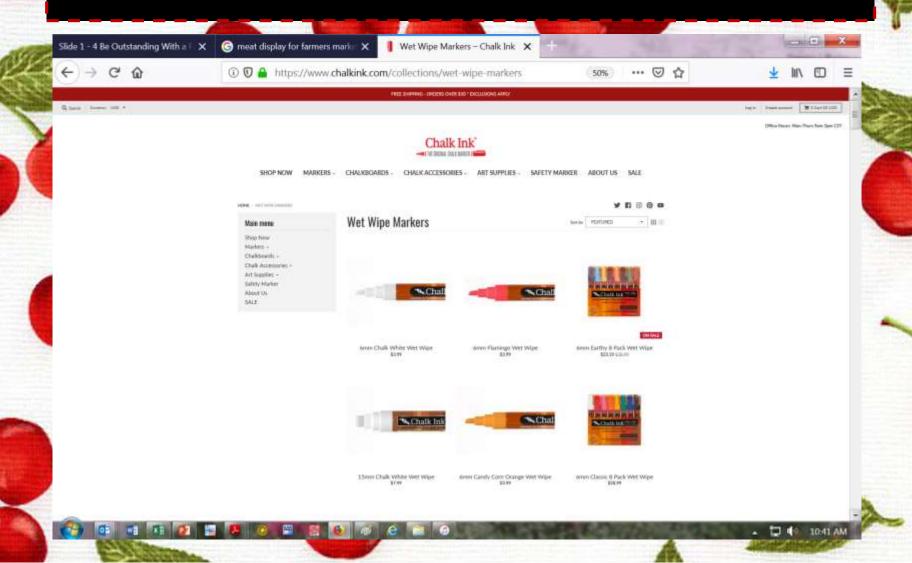
Finding Chalkboards



Finding Sign Holders for Baskets



Finding Chalk Ink: www.chalkink.com



Don't forget the bags



Can put on shepherds hook

Can place in a basket



Thoughts on Recipes

Change weekly; Write on Chalkboards

Use as many of your products as possible

Gluten Free, Smoothies, Apps, Dips, Snacks

30 min or less (prep to table)

5-10 ingredients, mostly pantry staples

Know & Practice Food Safety

FARM MARKET VENDORS: Inspected by VDACS unless vendor prepared food and samples at the market (see food service vendor) VDACS LICENSE VDACS INSPECTION REQUIRED VDACS INSPECTION REQUIRED: UNLESS EXEMPTION CONDITIONS BELOW ARE MET REQUIRED MEAT DAIRY **ACIDIFIED CANNED** BAKED GOODS. HONEY **EGGS** PRODUCE PET TREATS FOODS * JAMS AND ... * (CO) -44 SALSA

USDA/state-inspected facility

The VDACS Office of Meat and Poultry Services (OMPS) provides free inspections for amenable species (cattle, hogs, sheep, goats, chickens, turkeys, ducks, geese, guineas ratites and squabs).

EXEMPTIONS

20,000 Bird Exemption als, only for their owners sumption, without an

LABELING

- Product Name
- Name/address of Inspection Legend (plant number that did the work)
- Safe Handling Statement

For Custom Exemption: "NOT FOR SALE"; 20,000 Bird Poultry Exemption Label, if applicable.

AT MARKET

Keep products at 41°F

Sale of raw milk is

Sale of cheese made from raw milk must be aged at least sixty days above 35 degrees. Contact the VDACS Office of Dairy & Food

LABELING

- AT MARKET

at 41°F or lower. If storing products on ice, drain often.

samples should be

Sell-by date

Net Weight

Name & Address of

The standard label must contain: Product name rozen and other product

products produced.

Net weight

Acidified low-acid foods (pickled

products, salsa, pumpkin/sweet

potato butter, barbeque sauces,

(verified by an electronic pH

be made in the home

meter you purchase). Low-acid

Completion of 'Better Process

process approval by a processing

(Virginia Tech Food Innovations

Program: Food Testing Services).

Must not exceed \$3,000 in total

annual gross sales for all acidified

LABELING

Control School' course and

authority strongly advised

canned foods are not permitted to

chow-chow, relishes, hot pepper

jelly, hot sauces, garlic in oil, etc.)

must achieve a pH of 4.6 or lower

- Ingredient statement Name & address of manufacturer/distributor/packer
- Nutritional labeling
- (exemptions apply) List of allergens
- prepped on-site or in your VDACS approved NOT FOR RESALE -PROCESSED AND PREPARED WITHOUT STATE INSPECTION

Un-refrigerated samples may be left out for You must also have a label asting no more than 4 displaying the name, physical address and telephone number of hours (any leftovers then the person preparing the food cannot be re-cooled or used again, they must be product and the date the food brown away). product was processed.

> All acidified foods must have a unique identifying code visible to the naked eve.

Includes jams and jellies (no low-acid ingredients), candies, dried fruits/herbs/seasonings/ mixes, (un)coated nuts. (flavored) vinegars, popcorn (balls), cotton candy, dried pasta, roasted coffee, dried tea, cereals, trail mixes and granola and baked goods that don't require time or temperature control.

LABELING

The standard label must contain: Product name

- Net weight
- Ingredient statement Name & address of manu-
- facturer/distributor/packer Nutritional labeling
- (exemptions apply)
- List of allergens
- NOT FOR RESALE -PROCESSED AND PREPARED WITHOUT STATE INSPECTION

You must also have a label displaying the name, physical address and telephone number of the nerson menering the food product and the date the food product was moressed

AT MARKET

Cover baked goods to protect them from environmental contaminants. such as flies and dirt

If providing samples, prepare them at your VDACS approved and inspected facility prior to arriving at the market. Cut baked goods into pieces at your inspected facility, place them on a tray, insert a toothpick into each piece. and keep the tray covered in food safe wrapping, such as plastic wrap.

Those who process & prepare honey in their private residence from hives they own, who sell less than 250 gallons of honey a year, & who do not process or sell other food products (except as noted here) are exempt from inspection.

Infused honey products are not exempted.

LABELING

The standard label must

- Product name
- Net weight
- Ingredient statement Name & address of manu-
- facturer/distributor/packer Nutritional labeling (exemptions apply)
- PROCESSED AND PREPARED WITHOUT STATE INSPECTION. WARNING: Do Not Feed Honey to Infants Under One Year Old

Exempt from Virginia Egg Law and do not need inspection if selling less than 150 dozen of your own eggs per week or less than 60 dozen of another producer's eggs per week.

LABELING

- Product Name (term "fresh eggs" can only be used if product meets requirement for Grade A or higher)
- Safe Handling Instructions
- Name & Address of Packer
- Grade (AA, A, B) or "Ungraded" if not inspected

AT MARKET

Eggs must be clean and held at 45°F or lower at all times.

Note: Reusing egg cartons rums the risk of contamination: consider asking patrons to bring their If you only grow and sell fresh fruits and vegetables. you do not need to be inspected.

However, if you grow sprouts for distribution to restaurants or retail stores. you are classified as a food manufacturer and are required to be under inspection. Also note that only cultivated mushrooms can be offered for distribution to restaurants

AT MARKET

and retail stores.

Most fruits and vegetables only require basic coverage for protection from outside contamination, but since, for example, cut melon, cut leafy greens and cut tomatoes are a TCS Food** (see note below), they must be held at 41F or lower. This applies to samples as well.

LABELING

Guaranteed Analysi

atement Feeding Directions Name and Address of

AT MARKET

Exemptions: Apply to ACIDIFIED CANNED FOODS and BAKED GOODS, JAMS AND

Must be produced in a private home. Must be sold at farmers markets, from the private home where product is manufactured or to an individual for their own consumption. These products cannot be sold to other businesses (ie. grocery stores), for resale, on the internet or across state lines.

You do not have to pay the \$40 annual fee to VDACS, although you are still required to comply with all applicable laws and regulations (outlined here).

**Time and Temperature Controlled for Safety (TCS) Foods require temperature control because they are capable of supporting the growth of various infectious microorganisms or toxins. These foods include meats, dairy products, eggs, mushrooms, cut melons, cut tomatoes, cut leafy greens, and heat-treated plant food such as cooked rice, beans,

Please keep your most recent VDACS inspection reports on



Market Afterthoughts



Why not do a post-market email surveys?



Ask customers what products they liked



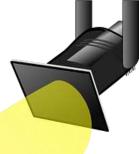
Ask what products they did not like



Give "coupon" if they respond









Planning is Needed Before Market



You are On-Stage During Market



Keep Improving after Market



Thank You & Questions

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