



PORT TOWNSEND FARMERS MARKET

2010 Vendor Information and Guidelines

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OVERVIEW:

Thanks for your interest in the Port Townsend Farmers Market. Spaces for the 2010 Market Season are very limited. Please review table below before beginning application process. Applicants must review **all** guidelines thoroughly before submitting application.

VENDOR APPLICATION PROCESS/TIMELINE

VENDOR TYPE	ADMISSION PROCESS	DUE DATE
Returning FARMER/GROWER	AUTOMATICALLY ACCEPTED	FEB 1st
NEW FARMER/GROWER	Limited Spaces Available, priority given to Jeff. Co. farmers, see guidelines	MARCH 1st (some exceptions)
Returning PROCESSOR	AUTOMATICALLY ACCEPTED	FEB 1st
NEW PROCESSOR	Limited Spaces Available, priority given to Jeff Co. local food based businesses, see guidelines	MARCH 1st
PREPARED FOOD	Only Returning Vendors Accepted in 2010 NO NEW SAT. VENDORS (Some Wed.)	FEB 1st
ARTS AND CRAFTS	Only Returning Vendors Accepted in 2010 NO NEW VENDORS	FEB 1st
NON PROFITS	SEE GUIDELINES	MARCH 1st (some exceptions)
BODYWORK	NO NEW VENDORS	FEB 1st

MARKET SEASON

Saturday Market
May 2 – December 18, 2010
9:30 am to 1:30 pm
Uptown on Tyler Street
(between Lawrence & Clay Streets)

Wednesday Market
June 10 – September 29, 2010
3:00pm – 6:00 pm
Uptown on Polk Street
(between Lawrence & Clay Streets)

Note: There will be no Saturday Market on May 15, 2010 due to the Rhody Festival.

--- ABOUT THE MARKET ---

The Port Townsend Farmers Market began in 1992 with a dozen growers in a downtown parking lot on Saturday mornings. After a few location changes, the market settled in its current location- uptown on Tyler Street, in 2003. The Wednesday Market, uptown on Polk Street, was added soon after. The PTFM has since grown into one of the largest small town farmers markets in the nation, with over 100 vendors members and up to 2500 customers a day. The PTFM is run by the Jefferson County Farmers Market Association (JCFMA), an independent non-profit, governed by a board of volunteer vendors and community members.

PTFM/JCFMA MISSION:

To support the development of local sustainable farming by cultivating a vibrant farmers market that serves as a community gathering place celebrating local farmers, food producers, and artisans.

MARKET GOVERNANCE

The PTFM is governed by the volunteer Board of Directors of the JCFMA, consisting of a mandated number of farmers, vendors, and community members. The JCFMA Board meets on the 2nd Tuesday of each month at 4pm at the Quimper Grange, unless notification is given otherwise. Meetings are open to all market members. Four committees serve under the Board to carry out its business: Vendor Committee, Marketing Outreach & Education (MOE) Committee, Strategic Planning Committee and Personnel Committee. Committees are open to non-board market vendors and members. Together they craft policies and implement By-Laws that are available upon request. Contact information for the Board President and Committee Chairpersons is given at the end of this document. Full board information is available on our website.

MARKET MANAGEMENT

The PTFM employs 2 part time staff who carry out the day to day management of the market and its business: The **Market Director and the Market Administrator**. The **Market Director** is the primary liason between the Board, its vendors, and the community. It is the responsibility of the Market Director to coordinate all the activities of the day-to-day functioning of the market and to implement Board policies. Other duties include: maintaining market permits and licenses, promoting and advertising of market activities, overseeing market set-up and booth assignments, collecting fees and dues, providing membership information to vendors, assuring vendor compliance with market guidelines, and answering questions about the market and its policies. It is the Market Director's responsibility to respond to public concerns and complaints regarding any vendor. The Director has the authority to interpret and implement policy and the right to impose disciplinary action on-site. The Director has authority to grant exceptions to market policies on an individual basis for just cause. Vendors have the right to appeal the Director's discretionary decisions to the Board of Directors at a following Board meeting.

The **Market Administrator** maintains and processes Market data and fees. All applications, dues, and permits are received and filed accordingly by the Market Administrator. Except as otherwise provided the Market Administrator is not responsible for deciding who may or may not sell at the market. Those decisions are made by the Board, Market Director, and Vendor Committee. The Market Administrator is responsible for processing and maintaining all market sales information and fees. Vendors may request sales and market activity reports from the Market Administrator at any time, providing that a vendor is not requesting information confidential to other vendors. The Market Administrator is also responsible for collecting all applicable permits relating to a vendor's admission to the market. Should such permits not be provided to the Administrator in a timely fashion, the Administrator is authorized to deny the vendor admission to the PTFM.

--- WHO MAY SELL AT THE MARKET? (VENDOR TYPES) ---

All vendors who sell at the Port Townsend Farmers Market must live in Washington State and make or grow with their own hands the products they offer for sale. The Port Townsend Farmers Market allows six vendor types in limited numbers. Priority of admission and placement in the market is weighted according to type. Ranking priority and market eligibility are listed below (1 being greatest priority, 6 lowest) and explained in the following sections.

Rank	Vendor Type	Saturday Market	Wednesday Market
1	Farmer	Eligible	Eligible
2	Processor	Eligible	Eligible
3	Prepared Food Vendor	Eligible	Eligible
4	Arts & Craft	Eligible	Ineligible
5	Non Profit	Eligible	Limited
6	Bodywork	Eligible	Ineligible

1. FARMER or GROWER: Descriptions and Admission Priorities

PTFM DEFINITION: *one who raises the produce, plants or animals, or animal products on land they own, rent or lease in the state of Washington, or harvests seafood* or other approved wild edibles, which they sell at the market. This is meant to exclude those who might work on or manage a corporately owned farm and have permission to dispose of surplus product.*

SUBCATEGORIES:

1.1 Fresh Farm Product

This includes fresh fruits and vegetables, herbs, nuts, honey, dairy products, eggs, poultry, mushrooms (both grown or foraged), meats, fish and shellfish. Also included in this category are fresh flowers, nursery stock, and plants.

** In the case of seafood, vendor must own/lease and operate the fishing vessel catching the seafood being sold, and vendor must be a legal resident of the state of Washington).*

1.2 Value Added Farm Foods

May include someone who processes produce *grown on their own property* into a value added product such as jams, cider, salsa, smoked meats or fish, cheese, bottled milk, pickles, dried or dehydrated fruits and vegetables, or alcoholic beverages like wine or cider**. May also include farmers who raise the basic ingredient(s) of a product, but who must send it out for fundamental processing before creating the value added product. This might include those growers selling fresh, frozen, cured or smoked meat, poultry or seafood*, etc. All vendors in this category must be able to prove that 75% (by weight) of the edible contents of their product are grown on their own land.

*** Alcoholic beverages must be made entirely from ingredients grown by the producer, except for certain additives required for processing, which cannot be produced by the grower, not amounting to more than 5% of the total volume of the beverage.*

1.3 Processed Farm Products

These are non-edible items that must be grown, foraged and produced by the vendor using

ingredients grown or raised on the vendor's own farm. May also include growers who raise the basic ingredient(s) of a product, but who must send it out for fundamental processing before selling the product. Examples include herbal products and tinctures, dried flowers, oils, bath & body products.

1.4 Resellers

Currently accepted PTFM growers who wish to resell produce at the market which they have purchased directly from other Washington ONLY growers may do so ONLY if said produce is compatible and desirable with existing market produce, is grown in a proven sustainable fashion, and if said produce is not generally available. Permission to sell such produce will be granted on a discretionary basis by the Market Director and is subject to board review. The reseller is expected to be the only stop between the grower and the consumer. The reseller is prohibited from dealing with shippers, warehouses or jobbers. Resellers must label their products as being resold and must include the farm name and its location on the label.

RESELLING IS ONLY APPROVED FOR MEMBER GROWERS AND MUST NOT EXCEED 10% OF SALES IN A GIVEN MARKET SEASON. VENDORS WHOSE RESALE BUSINESS EXCEEDS 10% ARE STRICTLY PROHIBITED.

Farmer Grower Admission Priorities:

In concert with the Jefferson County Farmers Market strategic plan and its historic values, we emphasize as our highest priority the growing of healthy local food. Only farmers and growers operating in Washington state are eligible to vend at the PTFM. However, due to space limitations, the PTFM cannot guarantee a place for all applicants. Admission and placement for new farmer/grower applicants is considered on a space available basis and in the following order:

1. Jefferson County Growers
2. Adjoining counties: Clallam, Island, Kitsap and Mason.
3. Other Washington counties: Fresh and Value added farm food growers in non adjoining counties within Washington State may sell at the PTFM if they produce compatible and desirable produce in a proven sustainable fashion. Admission will be granted on a discretionary basis by the Market Director and is subject to board review.

2. PROCESSOR

PTFM DEFINITION: *persons or entities offering food products that have added value to their product through some sort of "hands-on" processing (e.g., baked goods, jams, handmade candies, cheeses, wine*, etc.). The processed foods offered for sale must have been personally prepared on property they own, rent or lease within Washington State.*

Processors must meet all federal, state, county and local food safety and health requirements. All appropriate permits and licenses must be up to date and available to the market administrator in order for the processor to be considered eligible to sell at the PTFM. All applicable Licenses and Permits must be available for display whenever a processor is selling at the market.

**Alcoholic beverages must be made entirely from ingredients grown in Washington, or from grapes grown in a recognized Washington appellation, except for certain additives required for processing which cannot be produced in the state of Washington, not amounting to more than 5% of the total volume of the beverage.*

Processor Admission Priorities:

In concert with the Jefferson County Farmers Market strategic plan and its historic values, we emphasize as our highest priority the growing of healthy local food. Only processors operating in Washington state are eligible to vend at the PTFM. However, due to space limitations, the PTFM cannot guarantee a place for all applicants. Admission and placement for new Processor applicants is considered on a space available basis and in the following order:

1. Jefferson County Growers
2. Adjoining counties: Clallam, Island, Kitsap and Mason.
3. Other Washington counties: Fresh and Value added farm food growers in non adjoining counties within Washington State may sell at the PTFM if they produce compatible and desirable produce in a proven sustainable fashion. Admission will be granted on discretionary basis by the Market Director and is subject to board review.

Priority and stall preference is given to processors who source the majority of their ingredients in the following order:

- From Jefferson County
 - From adjoining counties
 - From Washington farms or waters
 - Preference is given to those using proven sustainably produced ingredients
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- In keeping with the JCFMA's stated desire to serve as an incubator for small local businesses, priority is given to vendor applicants who DO NOT:
 - Have a preexisting retail space
 - Sell at multiple farmers markets
 - Comprise a franchise business.

3. PREPARED FOOD

PTFM DEFINITION: *a vendor who offers freshly made food available for sale and immediate consumption on-site.*

DUE TO SPACE LIMITATIONS NO NEW PREPARED FOOD VENDORS WILL BE ACCEPTED AT THE SATURDAY MARKET IN 2010.

LIMITED SPACES AVAILABLE ON WEDNESDAY, PLEASE CONTACT DIRECTOR.

Prepared Food Admission Priorities:

Preference is given to vendors using ingredients produced in Washington State with priority given to those sourcing the majority of their ingredients from Jefferson and neighboring counties. Priority and stall preference is given to Prepared Food Vendors who source the majority of their ingredients in the following order:

- From Jefferson County
- From adjoining counties
- from Washington farms or waters
- Preference is given to those using proven sustainably produced ingredients.

In keeping with the JCFMA's stated desire to serve as an incubator to small local businesses, priority is given to vendor applicants who DO NOT:

- Have a preexisting retail space
- Sell at multiple farmers markets

- Comprise a franchise business.

Prepared Food Vendors must meet all federal, state, county and local food safety and health requirements. All appropriate permits and licenses must be up to date and available to the market administrator in order for the vendor to be considered eligible to sell at the PTFM. All applicable Licenses and Permits must be available for display whenever a processor is selling at the market.

4. ARTS AND CRAFTS

PTFM DEFINITION: *includes visual artists and makers of useful or aesthetically pleasing objects, or of bath and body products.*

DUE TO SPACE LIMITATIONS NO NEW ARTS AND CRAFTS VENDORS WILL BE ACCEPTED IN 2010.

SUBCATEGORIES:

4.1 Artists

Artists are persons who craft with their own hands products for sale. Items offered for sale must be produced in Washington State. All artists must have their work evaluated and accepted into the Market by the Craft Jury. Jurying will take place once a year following the new vendor application deadline. Artwork will be evaluated based upon the following four criteria:

- locally made
- fine craftsmanship
- originality
- enhancement of the Market

Extra consideration will be given to artists or craftspersons who use locally grown materials in their art, or make art that is related to farm and garden (whether in use or theme)

4.2 Bath & Body

Bath & Body vendors are those who make with their own hands products such as lotions, tinctures, salves and soap from purchased ingredients. The Market Director or Vendor Committee must review these products before they are sold at the market. The ingredients of such products must be clearly displayed to the Market Manager and customers. Preference is given to products made from locally grown materials. Products that appear to be inconsistent with the theme of the market or are already well represented may not be permitted.

Arts and Crafts Admission Priorities:

A limited number of booths are available at the Saturday Market only for arts and craft vendors. New arts and crafts vendors must be juried into the market. Admission is only granted to vendors operating in Washington State with priority given to those who work:

- From Jefferson County
- From adjoining counties: Clallam, Island, Kitsap and Mason.

In keeping with the JCFMA's stated desire to serve as an incubator to small local businesses, priority is given to vendor applicants who DO NOT:

- Have a preexisting retail space
- Sell at multiple farmers markets
- Comprise a franchise business.

5. NON-PROFITS

PTFM DEFINITION: an entity, organization, or corporation who has obtained non-profit status from the federal or state government, or is sponsored by an organization that has achieved said status.

Non-Profits must meet the following criteria to be considered for acceptance into the market:

- Must be based in Jefferson, or Clallam County. (Some exceptions granted)
- Must be non-partisan (no political proselytizing allowed)
- Must have a mission that is complementary to the interests of the JCFMA and its customers
- Must be able to supply volunteer labor to PTFM set-up and take-down.

A maximum of five booths are available to non-profits on a rotating basis at the market in exchange for providing two volunteers on their market day. These spaces are generally available every month except during the height of the season (July and August). Please ask the Market Director for a copy of our Non-Profit Vendor Application and Guidelines.

6. BODY WORK

One space will be available to body workers per week, available on a rotating basis. More than one body worker may share this booth. Priority will be given to returning vendors.

--- 2010 MARKET GUIDELINES ---

The following guidelines are to ensure that the Port Townsend Farmers Market is a pleasant place where local growers, processors, food vendors, arts and craft vendors, and others may make their products available to customers. We appreciate your cooperation in implementing these guidelines. *Your signature on your application indicates that you have read and agree to comply with these guidelines.*

DUES AND FEES

1. Annual membership dues are \$30 and are payable when you submit your vendor application. Dues help to cover the cost of processing your application and are therefore non-refundable. The annual membership dues cover both the Saturday & Wednesday Markets.
2. Daily Booth Fee: Booth fees must be paid at the end of each market day, before you leave the market.

Saturday Market

- Saturday booth fees are based on location and are generally \$15 PLUS 4% of sales. Vendors who charge sales tax should not include the tax as part of their sales when calculating the 4%.
- Vendors who request a double stall must pay \$30 per booth plus 4% of gross sales. Double stall requests will be granted only to growers selling farm fresh & value added products, on a space available basis, with prior permission from the Market Director.
- Vendors in shared stalls will pay \$7.50 each plus 4% of gross sales.
- Saturday Market Vendors using electricity will be charged an additional \$5 per day of use.

Wednesday Market

- Wednesday booth fees are a fixed \$15 per day.

3. Market Fines: The Market Manager will work with the vendors as much as possible to resolve problems. However, vendors who fail to follow the Market Guidelines may be fined at the Market Manager's discretion. Any fines charged to a vendor must be paid before the vendor returns to sell at the market. The fines will be applied as follows:
 - a. First, a verbal reminder
 - b. Second, a \$15 fine and written reminder
 - c. Third, a \$25 fine and the possibility of losing their space at the market.

SPECIAL LICENSES AND PERMITS

All vendors are required to supply the market with their UBI# and City of Port Townsend license and to collect and report state and local sales tax as required.

Vendors selling eggs, fish, meat, nursery products, seeds or prepared foods are required by the state and county to have special licenses and permits. It is the responsibility of the vendor to have all special licenses and permits before selling at the market. Vendors must provide their own product liability insurance.

All processors & prepared food vendors must contact the County Health Department at (360) 385-9444.

CERTIFIED ORGANIC

Only those vendors who have been certified by the Dept. of Agriculture as organic growers may use the phrase "Certified Organic". All vendors are required to advertise truthfully and to respond to customers' questions in a like manner. Growers who advertise their produce as Certified Organic must provide the market with a copy of their Organic Certification.

STALL ASSIGNMENTS

The Market Manager will make every effort to accommodate the stall placement needs and preferences of each vendor and maintain the same stall placement for all vendors (except the non-profit groups) throughout the season. However, with limited space, the Market Manager has the right to give priority in stall assignments to vendors based on vendor type, product importance or seasonality, seniority, consistency of attendance, or adherence to the cancellation deadline policy. We want to encourage everyone to participate as regularly as possible to support a robust market and minimal changes to the site plan.

Vendor types will be prioritized as follows:

1. Growers selling farm fresh and value added food products
2. Growers selling farm crafted products
3. Food Processors
4. Prepared food vendors
5. Arts and Crafts
6. Body workers
7. Non-profit booths

NOTE: CENTER AISLE: in order to maximize the number of vendors that are able to fit into the market, the center aisle is reserved for double facing stalls. Vendors that have limited product and display are encouraged to share one side of a center aisle stall for half price. Center aisle placement priority will be given to those vendors who can share a center stall. Vendors who can adequately sell from multiple sides will receive secondary consideration.

BOOTH SPACE

Standard booth spaces are 10' wide by 10' deep. Vehicles are not allowed in the booth space except when pre-approved by the Market Director, additional fees may apply. Vendors with a limited product selection or display are encouraged to share a booth in the center aisle of the market. Saturday vendors on the Printery side of the street will need to keep the sidewalk clear to allow access to the retail storefronts on Tyler Street.

CANCELLATION

Saturday Vendors must call or email the Market Director to cancel their space no later than noon on Thursday. Wednesday Vendors must call by noon on Tuesday. The advance notification will allow the Director to fill vacant spots, thereby ensuring a "full market" and giving as many people as possible an opportunity to sell.

Vendors who arrive late at the market site or who fail to notify the Market Director of their planned attendance by the cancellation deadline will be fined and their priority ranking for stall placement may be affected.

Exception to Cancellation Deadline – "Fair Weather Vendors"

An exception to the deadline will be made for vendors whose products would be damaged by or who are otherwise unable to sell in inclement weather. To become a "Fair Weather

Vendor” you must indicate this on your vendor application or send a written request to the Market Manager. You will be assigned outer stalls for the season so that, in the event of cancellation, your absence will create minimal disruption to the site layout. Fair Weather Vendors will be permitted to wait until 7 a.m. on market day to call to cancel due to bad weather.

ARRIVAL TO MARKET

Vendors Who Start After Opening Day

Vendors who are not present at the opening market must contact the Market Director at least three days prior to the date on which they plan to begin selling.

Arrival

Vendors must be at the market site at least 1/2 hour before the market opens and **MUST** be ready to begin selling when the Market opens. Vendors not arriving 1/2 hour before market opens forfeit their assigned space. Vendors may not give their assigned space to others. Vendors who will not be attending the following week must indicate their next return date on their stall fee slip or risk losing their stall.

Loading and Unloading

In order for the market management to complete their set up before the market opens, all vehicles must be fully unloaded and out of the Saturday Market site by 8:45 am and out of the Wednesday Market site by 3:00 pm.

Similarly, during market breakdown, vendors must break down stalls and canopies and prepare everything for loading before bringing vehicles in to load. Repeated failure to adhere to this guideline may result in Market fines.

Vendor Parking

After unloading their vehicles, vendors are requested to park several blocks from the site to allow for more customer parking nearby. **SATURDAY VENDORS ARE NOT ALLOWED TO PARK IN THE COMMUNITY CENTER PARKING LOT.** Please be respectful of our market neighbors and do not park in front of mailboxes or block driveways. There will not be space for vehicles within the market site unless previously authorized by the Market Manager.

SET UP

Canopies, Umbrellas & Weights

All vendors who wish to erect canopies (including umbrellas) on the farmers market site during a normal period of market operations, including the set up and break down period, are required to have their canopies sufficiently and safely anchored to the ground from the time their canopy is put up to the time it is taken down. Any vendor who fails to properly anchor his or her canopy will not be allowed to sell at the farmers market on that market day, unless that vendor chooses to take down and stow their canopy and sell without it. Weights attached with strings extending beyond the base of the canopy or umbrella will not be allowed.

Each canopy leg must have no less than 24 lbs (pounds) anchoring it, as required by the Market’s Liability Insurance.

The Market Manager may decide that all canopies, umbrellas or other display items need to be removed or disassembled on windy days. Vendors must comply with this or any other safety concern as determined by the Market Manager. If there is an accident resulting from a vendor’s booth, the market reserves the right to charge the vendor the amount of the

insurance deductible.

Generators & Electricity

Due to the noise, electrical needs, and pollution caused by generators, generators are not allowed at the market site.

A limited number of electrical outlets are available for an additional fee to vendors on a space available basis and must be arranged with the Market Manager prior to attending the market. See Dues & Fees above for cost of electricity.

SELLING AT THE MARKET

No Sales Before Hours

No sales will be allowed before the Market Manager gives the signal that the market is open. This is to allow for uninterrupted set-up time for all vendors, to reduce the number of people in the market site while vehicles are still present, and to prevent the slippery slope of shoppers arriving earlier and earlier to buy at the market. We ask vendor cooperation in respectfully informing customers of the reasoning behind this rule. If an unusual circumstance arises, please ask the Market Manager's permission to sell to a particular customer before doing so. Please note that it is okay to sell to other vendors before the Market opens.

(PASTRY AND COFFEE VENDORS MAY BEGIN SALES AT 8:45)

Quality

Vendors agree to sell products of good quality. The Market Manager will not permit spoiled produce, diseased plants or shoddily made articles to be sold. Vendors will sell only those products allowed by the guidelines. Commercial bottled water may be sold only in addition to processed foods and shall not comprise the majority of a vendor's sales. No other commercial beverages may be sold. Products not covered under these guidelines will only be allowed after individual consideration by the Vendor Committee.

Conduct

Vendors will conduct themselves courteously at the market. It is the market's intent to serve the public and to create a friendly atmosphere that will benefit both vendors and customers. Vendors shall not smoke on the Market site.

Campaigning and Proselytizing

The Market is not a forum for political or religious activities. Vendors shall not campaign or proselytize. Space will not be allotted for this purpose.

Scales

Vendors must provide their own scales if they wish to sell produce by weight. Scales must be "legal for trade" and are subject to inspection by the Department of Agriculture, Weights and Measures program.

Visibility and Sales Techniques

Displays and signs must allow clear visibility of adjoining booths. Display and selling techniques must not impair other vendors' ability to sell, nor create a hazardous situation for customers, and must allow for emergency vehicle access.

No Giveaways

There will be no space made available to people wishing to give away free produce or other food at the market. If you have free food to give away the Market Director can recommend

places in the community where you may do this.

Livestock

Vendors selling poultry or livestock must take special care to confine animals in clean quarters and clean up straw or litter associated with their animals.

Pets

Vendors are not allowed to have pets at the market. The only exceptions will be registered service dogs.

END OF MARKET

Early Departure

Full participation in each market day attended is expected. Vendors will not be allowed to leave early due to weather, slow sales, or any other reason unless pre-approved by the Market Director. If granted permission to leave early, vendor must walk their stall contents out of the market. **NO VEHICLES ARE ALLOWED IN THE MARKET AREA UNTIL 15 minutes AFTER MARKET CLOSING.** Vendors are encouraged to make every effort to bring enough product for a full day of active sales or to team up with other vendors to share a stall space for the duration of the market.

Sales from Orders

Vendors who take product orders at the market should report these as part of their gross sales on the day that they receive payment. Exceptions to this rule are made for Community Supported Agriculture (CSA) orders. Payments received at the Market for CSA orders are not to be included as part of the vendor's gross sales as part of the Market's mission to promote the development of local, sustainable farming. **EXCEPTION:** CSA payments that make use of the market credit card processing machine must report the sale on the daily sheet as all credit card purchases will pass through the market's bank account.

Clean Up

All vendors are responsible for keeping their booth spaces clean during the market, and for complete clean up of their space at the close of the market. This includes hauling away any trash or garbage generated in or around your booth. Market fines may apply if your space is not adequately cleaned up.

MARKET CONTACTS

Mailing Address:

JCFM
P.O. Box 1384
Port Townsend, WA
98368

Website:

www.ptfarmersmarket.org

Market Office:

1027 Lawrence Street
Port Townsend, WA
Upstairs above Sweet Laurette's
Café

Market Manager:

Will O'Donnell
phone: (360) 379-9098

Email:

will@ptfarmersmarket.org

Jefferson County Farmers Market Assoc. – Board & Committee Contact Persons

Board President

Market, Outreach, & Education (MOE) Committee Chair

Karen Lee

kllee99@hotmail.com (Note, email address contains: 2 "L's", 2 "E's")

(360) 531-0862

Vendor Committee Chair

Lori Bernstein

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Personnel Committee Chair

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