



LOCALLY

MADE | BAKED | GROWN

KIMBERLEY FARMERS MARKET: WINTER EDITION

VENDOR SELECTION GUIDELINES

First and foremost, products MUST be locally made, baked, raised or grown. With a view to providing quality and diversity within the Kimberley Farmers' Market: Winter Edition, applications by vendors will be considered for acceptance based on a combination of the following criteria:

- 1) Wildsight's goal is to have a sustainable eco-conscious market. As part of our food sustainability initiative, vendors offering produce and value added food products will be our first priority, with remaining stalls being allocated to vendors of crafts, art, health and beauty products.
- 2) Vendors selling products that are made, baked or grown within 160 km of Kimberley will be given priority over vendors selling product from outside of that area. As a member of the BC Association of Farmers' Markets, we accept only vendors operating from within British Columbia. Out-of-province food vendors might be accepted if their product is grown or produced within 350 km of Kimberley.
- 3) Preference will be given, in the following order, to vendors with booths occupied by:
 - a) the actual producer or manufacturer;
 - b) staff with involvement and/or knowledge in the production and/or preparation of the product
- 4) Vendors who do not have a storefront or business location from which the same or similar products are offered for sale will be favoured over those that do have such facilities.

- 5) The uniqueness of the product, considering:
 - The overall mix and balance of all the vendors
 - Seasonal availability
 - Perceived consumer demand
 - Number of vendors with the same or similar products
 - Limited opportunity to obtain the product elsewhere

- 6) Food and drink vendors who offer best practices in waste reduction will be given highest priority/ranking in our selection process.
 - a) FOOD CONTAINERS: backyard compostable or reusable if possible (there is no commercial composting facility available to us).
 - b) CUTLERY: no plastic cutlery - consider biodegradable options/reusable options.
 - c) STRAWS: no plastic straws - consider paper/no straws.
 - d) SAMPLE CUPS: consider stainless steel reusable sample cups or other options.
 - e) CUPS: those vendors who use glass or washable/reusable cups will be our first priority (i.e. mason jars).
 - f) No bottled water in plastic.
 - g) Plastic that we are unable to stray from must be recyclable.
 - h) We encourage discounts to customers who bring their own reusable plates/bowls/cutlery/cups etc.

For ideas that minimize food & packaging waste visit: [Green Munch](#)

- 7) Compliance with Kimberley Farmers' Market Guidelines and Rules of Operation.

- 8) Application Date. If all else is equal the vendor that applies the earliest will be given priority

- 9) Any other consideration thought relevant by the Market Coordinator, Vendor Selection Committee.