

# Pender Islands Farmers' Market Newsletter



## **WELCOME MESSAGE**

Hi Vendors!

My name is Natasha, and I am working this summer with the Pender Islands Farmers' Institute to help run the Farmers' Market and the Fall Fair as Assistant Events Coordinator. I will be doing some administrative work, some accounting, and some marketing in helping to organize the Market and the Fall Fair. I am a fourth year business student at the UVic business school.

Last summer, I ran my own Farmer's Market booth selling baked goods in Sylvan Lake, Alberta. I can understand how much work every vendor puts into their own business and the commitment and passion that goes into creating your unique product to sell each week.

I have already met some incredibly talented people who have come up with some pretty creative and delicious products. I have also had the opportunity to visit a few farms and am excited to see what locally grown, healthful, community food looks like on the Pender Islands.

My job is to support market vendors and help the market continue to thrive! I will be answering emails at [penderislandmarket@gmail.com](mailto:penderislandmarket@gmail.com) or, you can reach me by telephone at 250-415-7804 with urgent concerns or if you do not have an email. I look forward to working with you all in the coming months and listening to any suggestions you might have about improving our market.

Natasha



### **In Case of Rain!**

It could be rain this Saturday! Our market is an outdoor market and all vendors should prepare themselves for rain OR shine every week.

However, the inside of the Community Hall has been rented for our use and as such will become available to vendors if it should begin to rain.

Vendors may move themselves inside the hall on a first come, first serve basis. Those vendors wishing to remain outside are welcome to. If outside vendors decide they would like a tent because of the rain and there are extras available, a tent can be rented for the \$10.

## **News for FOOD Vendors - Food Safety**

Food safety goes beyond the law to impact how our businesses interact with our customers. When customers feel that the products they are buying are safe, and feel comfortable that measures have been taken to ensure that the product, the people involved in its creation, and the area it was prepared, transported, and displayed in are sanitary, they are more likely to buy and buy again.

### **All food vendors are required to:**

- 1) have taken **Food Safe Level 1** and hold a current certification. Certifications are valid 5 years from the date they were acquired. This certificate should be brought with you to all markets and you should be able to present it to customers or monitoring bodies upon request. This course can be taken online through Open School BC, in person, or by correspondence. Please find course information and sign up at [http://www.foodsafe.ca/foodsafe\\_level1](http://www.foodsafe.ca/foodsafe_level1)
- 2) All food vendors must also have read the **BC Centre for Disease Control (BC CDC) Temporary Food Markets: Guidelines for the Sale of Foods at Temporary Food Markets** and should take these guidelines into account when creating the elements of their product and market booth. Please find these guidelines online at <http://www.viha.ca/mho/food/> and look under the heading of "Temporary Food Service/ Special Events/ Farmers Markets and other Temporary Food Markets" and click on the link to "Guidelines for Temporary Food Markets" within the paragraph under the heading. Alternatively, you can Google search "Temporary Food Market Guidelines."

Other questions about food health and safety can be directed to the local Environmental Health Officer who can be reached at 250-519-3401 or at [gatewayoffice@viha.ca](mailto:gatewayoffice@viha.ca). These officers help vendors find out what they need to do in order to meet legal requirements and how to prepare, handle, store, and transport food in a safe manner.

We want customers to feel that they are in a safe environment when they shop locally which is beneficial to the reputation of our market and vendors and allows our market to thrive and continue to provide a central location for Pender Islands' producers to reach customers.

## **May Long Weekend**

May long promises to be a busy market! If you are a regular, FULL TIME vendor, please email [penderislandmarket@gmail.com](mailto:penderislandmarket@gmail.com) if you are NOT planning on attending the Market next Saturday, May 21<sup>st</sup>. If you are a PART TIME vendor, please email [penderislandmarket@gmail.com](mailto:penderislandmarket@gmail.com) if you ARE coming to next week's Market.

There may be more vendors than normal and everyone's cooperation in fitting in additional vendors and lending a hand wherever they can will be greatly appreciated. This will ensure all vendors are able to have a great market.