

# Blewbury Garden Market



## A Guide for Producers

The Blewbury Garden Market will be open every Saturday morning from 9.30 to 11.30 am. In 2013 it starts on May 11 and runs through to about October 12. It takes place outside the Blewbury Garage.

The aim of the Market is to give Blewbury people an opportunity to sell their excess home-grown or home-made produce in an informal setting rather like a communal 'garden gate'. It forms part of the Sustainable Blewbury initiative to promote local food and to reduce waste.

We welcome all types of home produce for sale. This includes fresh fruit and vegetables, cut flowers, all kinds of seedlings and perennials, free-range eggs, and home cooking including preserves, bread, cakes and biscuits, and apple juice (pasteurised!) and cordials.

Producers set the prices for their produce themselves. A 10% levy is taken by the Garden Market to cover costs.

Produce should be brought to the stall between 9.00 and 9.30 am on Saturdays and registered with one of the stall helpers. The produce should be packaged in bags, pots, etc. ready for taking home. Food should be appropriately wrapped. A form listing the different items you are selling, the number of each type of item and the price per item allows us to keep track of what has and has not been sold. **Please complete this form before you come to the stall** – it can be downloaded from the Sustainable Blewbury website

[www.sustainable-blewbury.org.uk/food.htm](http://www.sustainable-blewbury.org.uk/food.htm)

and printed copies are available at the Post Office and from the Market stall.

**Each item of produce should be labelled with (i) what it is, (ii) producer's name, (iii) price and (iv) any additional information.** This additional information depends on the item involved, but for frost-sensitive, half-hardy plants, we assume that the plants have been hardened off for at least one week before sale. If not, please add a warning note to that effect. For cooked items, any special information about the ingredients should be given, e.g. gluten- or dairy-free, or contains nuts, etc.

It is your responsibility to pick up, or arrange to have picked up, any unsold items between 11.30 and 12.00. It may also be possible to collect your produce from the Garage later in the

day. If you would like to know if all your produce has been sold so do not need to come back at the end, you can phone us – we will give you the number when you drop off your produce. Any unsold items that are unclaimed will be disposed of appropriately.

The money earned, and your filled-in form showing how much was sold, will be returned to you the following week. If you don't claim it then it will be available for collection on subsequent weeks. You can re-use the forms as long as there is space for your goods.

Various pieces of food hygiene legislation apply to the sale of food. In particular, if you are more than an occasional seller of *cooked* food at the stall, then we will be happy to discuss the implications of this with you.

For more information, please contact Angela Hoy: 01235 851726, [angela.hoy@sky.com](mailto:angela.hoy@sky.com) or Ange Barton: 01235 850957, [all@thebartonfamily.co.uk](mailto:all@thebartonfamily.co.uk).

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