

Ermington Sustainable Saturdays (ESS)

Guidelines for Producers

Producers are defined as all those who sell their produce at the Ermington Sustainable Saturdays. This includes food stuffs and crafts.

General

All produce should be brought to the Reading Rooms between 8:15 and 9:15. You do not need to stay at the market; we have volunteers who will sell the goods for you.

When you drop your goods, you will be given a little container/ box with your name for monies for your produce. Please ensure you bring this container back for future markets

Food produce

All produce should be clearly labelled (name of the product, date when it was made, approximate weight, price, your name) and ideally, the ingredients

Please ensure that your produce is adequately packaged. Please do not use any staples or wire ties.

If you bring meat, this must be pre-packaged and should be kept in a cool box. You can, alternatively take orders; this will be the responsibility of the producer.

Garden produce

If you bring vegetables, prepare ready made bags, boxes, bunch them or similar so that it is easy to sell them (e.g. 3 leeks for 50p)

If you bring plants, make sure that each plant/seedling is labelled and has a price

Arts and Crafts

Space will be available for you to exhibit and sell your arts/crafts

Clearly label product

Other Information

Producers of prepared food and preserves should be in possession of the Food Safety and Hygiene Certificate Level 2. Ermington Sustainable Saturdays will support producers to attain the required certificate

All producers are asked to pay a contribution of £1 per ESS event

Producers must come and collect their monies and produce between 12 noon and 1pm. There is no possibility of storing produce in the Reading Rooms.

If these guidelines are not observed, it might not be possible to accept your produce.

These guidelines may be subject to change.