**Tips for Eggs:**

* Customers come to market for farm-fresh eggs - Bring only your freshest eggs to market!
* Although eggs are marked as "ungraded", they should be uniform in size and appearance.
* Check with the Market Manager to see if a refrigerator is available for your eggs. Market staff will maintain required temperature logs if so.

**Checklist - *required*:**

* You own less than 200 hens.
* Eggs are washed and clean.
* Labeling on package identifies eggs as “ungraded”.
* Label includes your name and addresS.
* Brand markings and other identification/grading on used cartons is marked out.
* Eggs are refrigerated (no ice chests or other non-powered refrigerated containers).
* Eggs are maintained at a temperature of forty-five degrees Fahrenheit (45°F) or below.
* Prices are posted.

**Checklist - *recommended*:**

* Eggs are less than one week old.
* Eggs are uniform in size and appearance.
* Producer phone number is on label.

**Tips for Cottage Foods:**

* Check with the Market Manager before preparing items for market to be sure they may be sold at market.

**Checklist - *required*:**

* Labeling includes name and address of manufacturer.
* Labeling includes name of product and ingredients.
* Label makes NO nutritional claims.
* Label includes "This Product is Home-Produced" in 10 pt type or larger.
* Product does not have to be kept hot or refrigerated to remain safe.
* Food is a bakery product, candy, fruit butter, jam or jelly.
* Prices are posted or item is labeled with price.

**Checklist - *recommended*:**

* Manufacturer phone number is on label.

**Tips for Honey:**

**Checklist - *required*:**

* Labeling includes name and address of beekeeper.
* Label makes NO nutritional claims.
* Prices are posted or item is labeled with price.

**Checklist - *recommended*:**

* Beekeeper phone number is on label.

**Tips for Produce:**

* Bring only your highest quality produce to market, clean and harvested at its peak.
* Display your products neatly and make them easily accessible.
* Create a sense of bounty. Keep your table and display containers full!
* Be sure to have **clear and legible prices** for each item being sold.
* Consider labeling the varieties of your produce or providing some information about your items, especially if they are unusual varieties.
* Replenish your display containers as they get empty. Bring various sizes of containers to the market so you can place your produce into smaller containers as quantities diminish.

**Checklist - *required*:**

* Prices are posted for all items.
* Produce is free of visible dirt/debris.

**Checklist - *recommended*:**

* Only the best quality produce is sold.
* Table and individual containers are attractive and filled to capacity . . . “Sense of Bounty”
* Names of varieties are posted.
* Interesting information is posted.

**TIPS FOR ALL:**

* Weekly Market notices (over).
* **Include promotional info when contributing to the weekly produce drawings!**

**What you may sell**

Any of the following YOU produce within 75 miles of Washington, AR:

* **Produce & Cut Flowers** – Fruits, vegetables and flowers *grown by you or your family.*
* **Cottage Foods** – Homemade baked goods, preserves, candies and other *foods that are not required to be made in a certified kitchen*.
* **Honey and Bee Products** – Bee products such as honey, pollen and beeswax *from beehives you maintain*.
* **Eggs** – Eggs from your own hens.
* **Meats** – Meats processed in a USDA-inspected facility. . .
* **Potted Plants and Bedding Plants** – Container plants that you grow yourself from seeds, cuttings or divisions and which are potted in soilless mix (no garden soil!).
* **Craft Items** – Quality handmade goods at Old Washington Farmers’ Market. (However, limited handmade items may be sold at Hope and Howard County Farmers’ Markets when sold *as a supplement to your farm products,* but at these two markets your primary product must be among the items above.

Let The Markets Help You Market ! ! !

To include your produce in the Markets’ emails and advertising efforts, leave a text, voice mail or email before:

**6:00 pm Sun**

**For Hope’s Tuesday Market**

**Jodi Coffee, (870) 703-8788**

[**jcoffee23@yahoo.com**](mailto:jcoffee23@yahoo.com)

**6:00 pm Wed**

**For Nashville’s Friday Market**

**Debra Bolding, (870) 557-2352**

[**dkb1032@gmail.com**](mailto:dkb1032@gmail.com)

**6:00 pm Wed**

**For Washington’s Saturday Market**

**Sheila Ballard, (870) 703-4154**

**[oldwashingtonfarmersmarket@gmail.com](mailto:oldwashingtonfarmersmarket@gmail.com)**

Include the following**:**

* produce/products you are bringing to market
* which market/date
* varieties or any information that promotes your product

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Howard and

Hempstead County

Farmers' Markets

Vendor

Checklist

****2018

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