



GROW AMSTERDAM FARMERS MARKET

Vendor Selection Criteria

The Amsterdam Farmers' Market is committed to creating a welcoming and diverse marketplace featuring the highest quality, locally produced fresh foods and goods. A place that celebrates the region's agricultural heritage, uplifts small farms, and showcases local artisans and vendors who reflect the many beautiful cultures within our community. Our market shares a commitment to serving all our community members through improving access to healthy food and strengthening the local food economy.

The Amsterdam Farmers Market is a 100% producer-grown market. We recognize the importance of having a balanced mix of producers such that each vendor thrives and the public is not presented with booths that all sell the same items. The selection criteria below communicate the requirements and expectations of vendors who seek approval to sell at the Grow Amsterdam Farmers Market. The Grow Amsterdam Farmers Market reserves unconditional discretion to accept or refuse any vendor. The requirements of vendors are further detailed in the Market Rules.

Agriculture

- Priority is given to local farmers and producers who bring products to market that are 100% grown and harvested on farmland in and surrounding Amsterdam, New York, that they own and/or operate.
- Farmers who use environmentally responsible and sustainable growing, breeding, raising, and harvesting methods.
- Priority is given to farmers with the ability to provide the highest variety of produce throughout the market season.
- Participates in the New York State Grown & Certified program.
- Consistently high product quality: fresh and flavorful.

Processed & Prepared foods:

Including value-added farm foods, non-farm processed foods, and hot food concessions- Products are evaluated on the following factors:

- Adheres to the highest standards in production and handling
- Number and amount of ingredients grown by vendor.
- Number and amount of ingredients sourced from market vendors.
- Ingredients and products sourced locally from NY State. Vendors are encouraged to source at least 25% of their raw ingredients from local sources.
- Priority will be given to products processed by the vendor over products by a second party or co-packer.
- Products that are distributed nationally may be denied entry.

Artisanal quality Crafts/Cosmetics and Alcohol

- Ethical sourcing of ingredients and materials with a focus on local botanicals.
- Minimal preservatives, only safe synthetics.
- Avoid ingredients from suppliers that conduct animal testing.
- Craft items must be unique and handmade of the highest quality.
- Items made from kits and utilizing commercially manufactured components will not be considered.
- NYS approved Farm Breweries, Wineries, Meaderies and Distillers.

Labeling/packaging

- Meets legal requirements (weight, ingredients, etc.)
- Low environmental impact, or recyclable packaging
- Aesthetically clean and identifiable.

Market Priorities & Space Availability

- Support of the local community (food donations, participation in local events, etc.).
- Support of market events (fundraiser, community programming demonstrations, etc.).
- Product complements the market's mission—e.g., demonstrates our direct-to-consumer values and reflects the seasonal availability of our products.
- Products not represented in the market.
- Products that are unique or unusual.
- Duplicate products may be denied entry.
- Product not readily available through commercial distribution channels.
- Admission is subject to space availability.

Conduct and compliance

- Timely submission of application, fees, licenses, insurance certificate, and other market correspondence.
- Compliance with market rules, and federal, state, and local laws and regulations.
- Courteous, strong customer service and knowledgeable staff.
- Positive vendor conduct toward customers, fellow vendors, market staff, and volunteers at the market and online.
- Clean and attractive displays with pricing and sourcing information.