



Tenth Street Community Farmer's Market Cooking for a Cause

Thank you for your interest in hosting a Cooking for a Cause meal at the Tenth Street Community Farmer's Market! Here are some of the details of what to expect from us and what is expected of you. We hope this will make your day with us enjoyable and profitable. If you have any questions, don't hesitate to ask.

Date/Time

Saturday markets are officially open from 9-12. Early sales are permitted. We ask that you let us know what you plan to have on your menu and the hours you will be prepared to serve. (Ex: biscuits and gravy from 8:30-10) This helps us help you by promoting your meal to our followers. We want everyone to know they can come eat with you at that week's market!

Slots for Meals are on a first come basis. Please make sure your date is reserved before announcing your event.

Planning your Meal

Groups may serve a breakfast, lunch, or both meals. We are happy to provide you with menu ideas that have worked in the past if that would be of help. *Because we currently have vendors selling coffee and baked goods on a weekly basis, we ask that you not include bake sale items in your plan.* Drinks other than coffee and tea may be offered such as bottled water or soda.

Supplies available at the market

Handwashing station is set up at the market each market day. There will also be a canopy available for use (required to cover any food service areas)

Tables and chairs	Flat top grill	Microwave	Coffee Pot
Toaster oven	Small fridge	Crock-pot	

Supplies you will need to bring:

Food items/serving dishes	Plastic gloves	Plates, bowls, napkins, utensils etc for serving	Cash box/donation box
Coolers if needed			

Food Safety guidelines

We expect all vendors to adhere to current Health Department guidelines. Proper hand washing, cleaning of serving area and equipment, proper food temperatures and storage are important to the success of your fundraiser and your group’s reputation. We will do all we can to help you set up safely-please ask any questions you may have. Failure to adhere to safety guidelines may result in cancelling your meal.

Clean up

Clean up is the responsibility of the Cooking group. All supplies used from the Market will need to be returned to the storage building in the proper place. Any equipment used is expected to be clean and ready for the next group.

Advertising

We want to help promote your fundraiser! We have an active Facebook group and love to show our followers what to look forward to each week. Let us know more about your meal and what you are raising money for so we can share and build excitement. If you are announcing your meal on Facebook, tag us in your post or let us know so we can share. (If you have anyone working at your event that is not comfortable being photographed, please let us know.)

Proceeds

Money is to be collected by the participation group with 100% going directly to their organization.

(please return this portion to the Farmer’s Market at least 1 week before planned event)

Name of Organization: _____

Contact Name: _____

Phone Number: _____

Email: _____

Date of Meal: _____

Times you will be serving: _____

Menu: _____

Any details of what money being raised will be used for that you would like us to use in promotional posts?

____ I have read and agree to the above guidelines.

Meal Organizer