



Baildon Farmers Market

Criteria for stall selection

We are a very popular food market and so receive many requests for stalls. The criteria below should help you decide if your stall would be suitable.

Baildon Farmers Market is a Community Interest Company run by volunteer directors (Jill Swift, Sara Mogford, Gill Dixon and Rachel Coates). It is a food market taking place on the fourth Saturday of the month (Feb to Dec) in the centre of Baildon. The directors reserve the right to make the final decisions about who will be offered a pitch on the market.

Links to farmers

We want to do our very best to support farmers and food producers ideally in Yorkshire, both for economic and environmental reasons. We strongly support the concept that foods on sale at a Farmers Market should be able to demonstrate through the stallholder clear links to the production of their ingredients.

Our top priority

Our top priority is what we consider to be the 'basics' of fresh produce, i.e. fresh fruit and vegetables, plants, cheese, dairy, fish, meat, bread and other basic products such as wholegrain cereals.

Priority will be given to market stalls selling these basic products, which are much harder to source than 'secondary' foods which are made from these basics, e.g. cakes, pies, soups, preserves etc

We will prioritise those stalls which can show that they are in some way supporting farmers, and can show clear links with growers of some ingredients.

Competition and choice

We seek to avoid direct competition with shopkeepers in the village as we support local shops, although this can not be guaranteed.

If you wish to apply for a stall that competes with a local shop or existing stall on the market, this application may not be successful without a significant point of difference.

Local produce

We prefer all stallholders selling basic produce to have involvement with the grower/producer in Yorkshire, or within 20 miles of Yorkshire.

We expect all secondary producers to be able to show that they have used a reasonable proportion of Yorkshire produce in their goods. Produce made (even locally at home) from supermarket ingredients will be a low priority.

We recognise that not all ingredients can be sourced in Yorkshire, but will prioritise those stalls who can show a Yorkshire supply chain for some or all of their ingredients.

Quality

Stallholders must adhere to all relevant regulations and present their food products to a high standard. Any infringements of regulations (e.g. hygiene, health and safety, consumer protection) will normally lead to the contract being cancelled.

Fairness and reliability

A completed application form which is accepted by us is the only way to confirm a place. All terms and conditions must be adhered to. The market directors reserve the right to select whichever stalls they wish to preserve the character of the market and meet local needs.