

ROBERT CRAVEN HALL, BRAMHOPE

www.robertcraven.org.uk

INDOOR MARKET

CONDITIONS FOR STALL-HOLDERS

1. The Robert Craven Memorial Hall is a registered charity – charity number 223028, and all stall fees go towards the maintenance of the hall.
2. **PRODUCER** - only you, the Producer named in the application, must raise, grow, produce, catch, gather, or bake everything you sell. You must attend the Market. You may not sell items on behalf of, or bought from, anyone else. The term Producer includes you, your family, and employees who are directly involved in production.
3. **REGIONAL and LOCAL FOODS** The goods you sell must be raised, grown, produced, gathered, caught, or baked within Yorkshire as far as possible.
4. **DEFINITION of PRODUCER:** We allow three kinds of Producer. Different rules apply:

PRIMARY Producer-Raises raw ingredients such as apples or beef in the Region.
SECONDARY Producer-Makes products with major ingredients from the Region (soup, jam).
BAKER-Makes baked goods. Produce and major ingredients such as meat must be regional. You may be in more than one category. For example, a beef farmer (Primary Producer) may make jam from raspberries grown in the Region (Secondary Producer).
5. **PERMITTED PRODUCTS** you may sell fruit, vegetables, herbs, eggs, fish and shellfish, meat, poultry, game, dairy products, honey and bee products, wine, spirits, cider, beer, juice, preserves, baked goods, flowers, and plants. You must ask our permission to sell any items not listed here and not listed on your application. We may invite you to sell only certain items listed on your application.

6. DAIRY MILK and cream must come from your own herd. You must make cheese, yoghurt, and other processed dairy products yourself from milk from your own herd. Grazing animals must have regular access to pasture. All animals must be free to move around. You may not feed hormones or routine antibiotics.
7. MEAT you must raise the animals for pork, beef, lamb, buffalo, venison, and any other farmed meat. Half of each of your animal species must be born on your farm, except beef. Beef young stock may be bought as stores. Animals not born on your farm must spend half their lives on your farm. Grazing animals must have regular access to pasture. All animals must be free to move around. You may not feed hormones or routine antibiotics.
8. POULTRY and EGGS you must raise table poultry on your farm from day-olds. You may buy laying hens as pullets. Birds must have regular access to pasture and must be free to move around indoors. You may not feed hormones or routine antibiotics.
9. FISH You must raise or catch the fish and shellfish you sell. You must hold current permits and licenses.
10. GAME You must hold a current licence to deal in game, raise at least 25% of all game sold at the Market on your own or rented land, and have full knowledge of the production system of other game you sell.
11. PROCESSED MEAT, FISH, and GAME Primary Producers must raise or catch meat, game, or fish in processed foods such as sausages or smoked fish. You may purchase minor ingredients such as spices. We prefer that you make your own processed meats. However, in some cases another party may make these foods from your ingredients. If so, you must: a) ask our permission; b) supervise recipes; c) show that the raw ingredients are yours; and d) sell mostly unprocessed meat or fish.

12. **BOTTLED DRINKS** you must press, mix, bottle, and mature wine, beer, spirits, juice, and cider exclusively from ingredients you grow. You may buy minor ingredients such as spices and ginger.
13. **FRESH JUICE** you may make fresh juice on the market using at least one ingredient you grow. Other produce you juice must be bought on the market. You must name the source of regional ingredients. You may buy minor ingredients such as spices and ginger.
14. **PLANTS and FLOWERS** You must grow the flowers and plants you sell including Christmas trees. You must make arrangements yourself from your own plants. Where it is legal, you may gather plants, flowers, and herbs from the wild.
15. **HONEY and BEE PRODUCTS** you may sell honey collected from your own hives kept within the Region. Honey must be your main product, but you may also sell candles, soap, or other products you make from your honey and wax.
16. **PRESERVES** Secondary Producers must mix, cook, and bottle preserves, including jam, pickles, salsa, sauce, and chutney, from scratch. Major ingredients, such as berries in jam, must be from the Region. You may make marmalade with local honey if honey is more than 50% of the ingredients. You must name the source of regional ingredients.
17. **BAKED GOODS: BREAD, CAKES and DESSERTS** Bakers must make baked goods from scratch. You may buy flour, spices, and other minor ingredients such as lemons not grown in the Region. If produce is a major ingredient (as in apple pie), produce must be regional. You must name the source of regional ingredients.

18. BAKED GOODS: SAVOURIES and PIES Secondary Producers must make soups, meat pies, quiches, and other foods from scratch. Major ingredients such as produce in soup, eggs in quiche, or meat in pies must be from the Region. You must name the source of regional ingredients.
19. CRAFTS: must be hand-made within the region, if possible by the stall-holder.
20. THE MARKET is open to the public from 9am to 12 Noon. Stallholders have access to the Village Hall from 8.00am, and the hall must be cleared – and left clean and tidy – by 1.00pm. Stall-holders are requested not to occupy a parking space in the hall grounds – to leave more room for customers. (After unloading, please try to find parking space in one of the other adjacent car parks)
21. STALLHOLDERS will be provided with a 6 foot-long table as a minimum, unless other arrangements are made in advance.
22. STALL FEES may be paid in cash or by business cheque. Payment must be made by market closing time on the day.
23. STALLHOLDERS may be required to show evidence of Public Liability insurance covering their market activities with a minimum level of cover of £2m any single event and including a full indemnity to The Robert Craven Hall. This only applies to stall-holders selling produce or products where there is a potential risk to the public e.g. food-poisoning.
24. CANCELLATIONS must be received by email or phone by the preceding Wednesday *at the very latest*. **If we are unable to re-let the stall, the stall fee remains payable.**

CONTACTS:

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