



# Market Bylaws

The Gunter Community Market was established to help support the local community & local businesses, as well as provide an additional day and location for local vendors to sell what they create, grow in their pursuits, and watch their business thrive.

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## Vendor Categories:

### **Agricultural Producer:**

- Produce that has been grown on the producer's land.
- Meat from animals born and bred on the producers' land and processed at an inspected facility as well as processed meat products such as bacon, jerky and sausage, or products such as eggs, cheese, yogurt, honey, soap or yarn from these animals.
- Foraged and wild-crafted items where the producer responsibly wild harvests a raw agricultural product from their own land, leased-land or public land (where foraging is allowed) and packages the item(s) with minimal additional ingredients.

### **Cottage Law & Manufactured Foods:**

- Culinary products from any operation that has changed the form, flavor, blend and/or the substance of raw products.

### **Prepared Food:**

- Vendors offer freshly made food and drinks available for sale and immediate consumption on-site. These products may be hot or cold ready-to-eat foods or drinks.

### **Artisan:**

- Hand-crafted goods, by the vendor, such as beauty and skincare products, jewelry, art, ceramics, etc.

### **Sponsor:**

No physical products sold. Business promotion, member sign-up, hand out information.



### **Nonprofit:**

Non-profit, non-partisan organizations may apply for complimentary booth space at any market based on availability. Such as pet adoption, voter registration, blood drives, Scouts, 4-H, food pantry collection, etc.

## **Vendor Expectations:**

### **Weekly Market:**

1. ALL reservations to be paid at least 1 day in advance.
2. Bring a tent (10x10), tent weights (20lbs per tent leg), tables, chairs, signage, etc.
3. Vendors are expected to arrive between 9:30am -10:45am to set up and be ready to start selling by 11am.
4. Vendors are expected to sell & stay until 3:00pm. If you sell out early, take pre-orders for the next market, educate others on your products, & promote your social media pages.
5. Smile. Respect others and treat them as you would want to be treated. Happily great customers. HAVE LOTS OF FUN!!!
6. Refund Policy: No refunds if you have paid for the whole season. If you have paid for alternating weeks, your fee may be transferable to other dates, as long as the date is not in the past, no refunds. If you have decided to pay weekly, payment is expected at least 1 day prior to the market date you're attending, this fee can be transferable decided on an individual basis after communicating with SWell Markets. Refunds will be given if SWell Markets cancels a market date due to inclement weather.
7. Port-a-Johns are available on site and sanitizer will be provided.
8. \*Limited Electricity is available on site & priority of use is for vendors with Freezers &/or Refrigerators, &/or Cooking on-site, bring an extension cord. If you are wanting electricity for cooling fans or POS, you will need to bring battery operated ones & charging boxes.
9. Vehicles are not permitted on the grass or to go between the fence posts to the concrete slab. Vendors can park along the fence line to unload & can stay parked there.
10. There is designated parking for our meat vendors with trailers, so please do not block these spaces while unloading or loading your vehicles.



11. Permitting: Prepared food vendors are required to have a Grayson County Health Department - Farmers Market Permit. Cottage law vendors are not required to get a permit.
12. Trash: there is a large dumpster on site for your use (the small trash cans on-site are for customer use). If you have boxes or large items please take them with you and discard them elsewhere.

## Communication:

Communicating with the market manager is very important. This can be done via text, email or phone. Transferring or canceling your market date needs to be in writing via email and requires confirmation by the market manager. Your business name & the date you are referring to MUST be written in the communication. (Please send a quick text that you have sent an email)

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Disclaimers: \*Only certain vendors will be permitted to use on site electricity on a need basis, prior approval from SWell Markets is required for use.