

Farmer's market – Information for FIMBY members

To be eligible to sell your produce at the FIMBY stall you need to be a member of our Network (or currently enrolled in our Garden Craft program). If you are not a member and would like to be involved with the market you can subscribe to our special "Market Membership" for \$10 for a year. See separate [Market Membership Subscription Form](#).

<i>Time and place</i>	The market is at the Melville Street carpark on Sundays from 9am to 1pm. Setup usually starts around 8am, and pickup goes no later than 3pm.
<i>Picking your produce</i>	We want the produce to be as fresh as possible. Fresh greens, herbs, flowers etc should ideally be picked on Sunday morning before the market.
<i>Packaging</i>	<p>FIMBY provides clear plastic punnets in two sizes that hold approximately 250g or 500g of produce. The smaller punnets are approximately 8cm deep x 9cm wide x 12cm high and are great for small fruit, edible flowers, small radishes, peas, cherry tomatoes and similar sized produce. The larger punnets are approximately 10cm deep x 15cm wide x 12cm high and are great for beans, baby carrots, small zucchini, herb bunches, shallots and similar sized produce.</p> <p>Anything that doesn't really go in a punnet can be packaged in 250g, 500g or 1kg lots in plastic bags. Ziplock bags are ideal, or large paper bags for potatoes.</p> <p>You can bring your produce loose in boxes or baskets for packing at the market. We have scales. Please arrive by 8.30am to do this.</p> <p>If you have a fair bit of produce or you'd prefer to be organised in advance, Christina can drop some punnets or ziplock bags off to you in the week before the market so you can pre-pack things.</p>
<i>Labelling</i>	Pre-printed FIMBY labels will be made for any processed produce such as jams and other preserves. Please chat with Christina about this as early as possible. Generally fresh produce won't be individually labelled, but prices will be shown on a chalk board.
<i>Transport</i>	Eskies or polystyrene boxes are ideal for transporting your produce to the market. Polystyrene boxes are available free out the back of greengrocers – just ask before you raid!
<i>Prices</i>	FIMBY will set prices for produce that is consistent with other market stalls. Generally prices fall somewhere between wholesale and retail levels.
<i>Value added products</i>	<p>Jams, pickles, cordials and other shelf stable products are very welcome. There are more detailed labelling requirements for these items, so please contact Christina if you plan to make something. Anything requiring refrigeration, eg lemon curd, should also be discussed with Christina in advance, as there are licence requirements re storage and transport.</p> <p>All processed food needs to be prepared in a registered kitchen. Again, contact us to discuss this in more detail if you wish.</p>
<i>Getting paid!</i>	Please bring along a completed Market Produce Record with you, to make distributing the funds at the end of the day as easy as possible!