



Corner Pantry Vendors:

The Smoky Hill Museum is preparing for Street Fair 2011. We would like to invite you to submit a craft booth application. We encourage Kansas based artisans and crafters to sell items ranging from packaged baked goods, spices, soup and dip mixes to hand-crafted jewelry, wood working, quilted items, hand poured candles, and hand-made soaps. If you have a question about the suitability of your products, please call Lisa Upshaw at 785.309.5776. I would be happy to discuss your items before you submit an application.

Please note the following application changes:

- \$25 application fee.
- All entries need to include 2-4 photos—they can be emailed as jpeg images or scanned and mailed with paper application.
- Please note we do not provide electricity or water to the craft booths.
- If you have any questions or need more information regarding the application, please call Lisa Upshaw at 785.309.5776 or email at lisa.upshaw@salina.org

We look forward to another successful year!
Sincerely,

Lisa Upshaw
Logistics Coordinator

Save the Date!
Street Fair
Saturday, September 24, 2011
In & around the Smoky Hill Museum

Application Fee Recvd _____

Date _____

Smoky Hill Museum Street Fair CORNER PANTRY VENDOR APPLICATION

Mail completed applications, \$25 booth application fee, and 2-4 product images to:

Smoky Hill Museum, Attn: Lisa Upshaw, 211 W. Iron, Salina, KS 67401

You may also email jpeg images to lisa.upshaw@salina.org. Please reference your craft booth/vending name if it's different than that used in email. Corner Pantry applications are due by August 15, 2011.

Any questions please email or call Lisa at 785.309.5776.

Business Name _____

Contact Person _____

Cell Phone _____ Business Phone _____

Address _____

City _____ State _____ Zip _____

Email _____

Web site _____

References or past events works shown at: _____

- **Booth fees/application fee--\$25:** Check _____ Money Order _____ Cash _____
Checks deposited upon receipt. Application fee in non-refundable. Please write check #.
- **No commission will be charged.**
- **Product images**—2-4 images, can be photocopies on paper, scanned on disc or emailed jpegs.
- **No commercial products or franchised type products**—we are searching for hand made, hand worked and hand crafted type products, pre-packaged food items such as jams, jellies, dried fruits and nuts, honey, spices, hand poured candles, baked goods, etc. No sale of food to be consumed on site—commercial food vending is another process with health inspections. If you have questions about whether your product fits, please call!
- **Booth sizes are approximately 10 x 10.**
- **Vendors are responsible for bringing their own tables and tents/canopies.** We will be set up on asphalt, plan accordingly. You will need weights to tie down any tents because we can't stake into the ground.
- **We do not provide electricity or water.**
- **Booth set up time: 5:00 am-9:00 am Saturday, September 24, 2011.**
- **Hours of operation: 9:00 am-until dusk,** approximately 8:00 pm. Plan to keep your booth open all day—rain or shine.

Please review this information from the Kansas Department of Agriculture**Food Sales at Farmers' Markets**

Retail food sales are regulated by the Kansas Department of Agriculture. The objective is to ensure that all foods offered for sale are safe and wholesome.

The sale of non-potentially hazardous foods is allowed at farmers' markets. Non-potentially hazardous foods include baked goods, such as cookies, breads, cakes, cinnamon rolls and fruit pies. Other non-potentially hazardous foods include fresh fruits and vegetables, nuts and honey.

- Home-grown produce may be sold, provided that any pesticide use complies with label directions.
- Packaged products must be labeled with the common name of the product, and the name and address of the producer.
- Ready-to-eat potentially hazardous foods may only be sold from a vendor operating in compliance with all applicable regulations.
- Packaged potentially hazardous foods must be from approved sources.
- The sale of fresh meat or meat products, fresh seafood and poultry are prohibited.
- The sale of frozen meats are allowed if they are from an inspected source, are properly labeled and are maintained frozen.
- Eggs may be sold if maintained at 45°F. Egg producers should register with the Kansas Department of Agriculture.
- Home-canned products, except jams and jellies, are prohibited.
- All foods on sale or display must be effectively protected from contamination.

The sale of potentially hazardous foods is restricted to protect the public from foodborne illness. Potentially hazardous foods consist in whole or in part of milk, milk products, eggs, meat, poultry or fish. Examples include:

- cream or meringue pies
- hamburger and hot dogs
- burritos
- egg rolls
- jerky
- summer sausage or similar products