



FARM-DIRECT PROCESSOR

Food Artisan, Bakery/Confection, Alcohol, Hot Food/Ready To Eat

Definition:

Portland Farmers Market (PFM)'s definition of **Farm-Direct Processor** are those who create products made with raw and/or processed ingredients sourced directly from farmers/fishers/foragers/ranchers in Oregon and Washington. This category may also be appropriate for farmers who sell value-added food/beverage products that are not made from a majority (51%) of ingredients that they grow/raise/catch/gather.

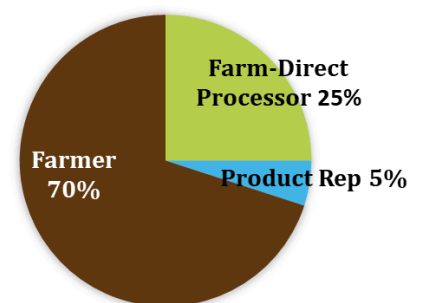
PFM separates Farm-Direct Processor into four subcategories:

- **Food Artisan**
Those who produce and sell processed or value-added foods such as pickles, condiments, jams and charcuterie and source ingredients used in their product(s) directly from farmers/fishers/foragers/ranchers in Oregon and Washington.
- **Bakery/Confection**
Those who bake/create breads, pastries and desserts and source ingredients used in their product(s) directly from farmers/fishers/foragers/ranchers in Oregon and Washington.
- **Alcohol**
Those who sell, distill or craft alcoholic beverages and source ingredients used in their product(s) directly from farmers/fishers/foragers/ranchers in Oregon and Washington.
- **Hot Food/Ready To Eat**
Those who sell freshly made foods available for immediate consumption on-site and source ingredients used in their product(s) directly from farmers/fishers/foragers/ranchers in Oregon and Washington.

Vendor Selection Priorities:

We strive to curate balanced and diverse marketplaces that showcase our region's agricultural bounty, support returning & emerging businesses, and meet the unique interests of each market's customer base. PFM is committed to fostering inclusive and anti-racist policies for vendor selection and prioritizes the acceptance of businesses from

VENDOR CATEGORY BALANCE



groups who have been historically marginalized. This includes members of the BIPOC, Immigrant, and LGBTQIA+ communities.

Our selection committee is tasked with curating successful markets with the **goal of supporting a vendor mix of approximately 70% Farmers, 25% Farm-Direct Processors and 5% Product Representatives at each market.** PFM will not be bound to apply a particular set of selection criteria in every instance and reserves unconditional discretion to accept or refuse any business or products.

Priorities for Farm-Direct Processor:

Priority is given to non-farm businesses showcasing our region's agricultural bounty by sourcing a minimum of 25% of their raw and/or unprocessed ingredients directly from local farms. In addition, we prioritize: Note that the PFM definition of local sourcing does not include local distributors, such as Bob's Red Mill and Glory Bee.

In addition, we may prioritize:

- Business owners with a cultural connection to the products produced
- Businesses with an adaptive or rotating products or menu to support farmers through all seasons
- Startup businesses - those who do not have a brick and mortar
- Businesses with [SNAP eligible products](#)

Additional Priority for New and Returning Vendors:

- Conduct themselves with integrity both at and away from the market and prioritize fair labor practices, high standards for health & safety, workers's rights and fair compensation.
- Have a connection with the community or neighborhood of the market for which they are applying.
- Returning vendors with a history of compliance with market policies, procedures and federal, state and local regulations.
- Returning vendors with a history of reliable attendance, community connection, owner representation, well-trained staff and timely submission of payments, applications & market correspondence.