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.

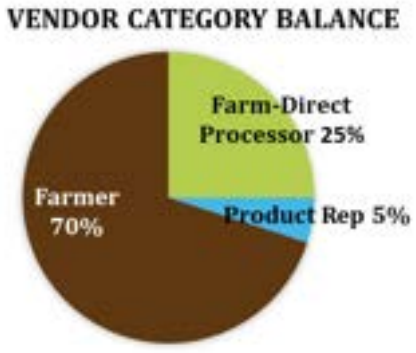
- **Bakery/Confection**
  Those who bake/create breads, pastries and desserts and source ingredients used in their product(s) directly from farmers/fishers/foragers/ranchers in Oregon and Washington.

- **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



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. 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.