

# Taylor County Farmers' Market Vendor Application

2025

April 5th - October 25th

Name \_\_\_\_\_

1. Business Name \_\_\_\_\_
2. Mailing Address \_\_\_\_\_
3. Phone Number \_\_\_\_\_
4. Email Address \_\_\_\_\_
5. Does your booth require electricity?    Yes or No  
(If using electricity an additional cost will be added to the vendor / member fee as a monthly payment.)
6. Please tell me a description of the items you create/sell:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
7. Booths are assigned based on years of membership to the Farmers' Market Association of Taylor County Inc. If a vendor is absent the next vendor with seniority will have the opportunity to set up in the vacant booth space for that market day.  
**\*\*\*Please call 270-465-4511 if you will be absent. \*\*\***

## Prices for Farmer's Market:

First and second set up fee is \$25 per setup.

Third and after you are classified as a member of the Farmers' Market Association of Taylor Co. and there is no additional fee. (Except if you use electricity.)

If you want to pay the entire season's membership fee of \$50 you may do so at any time.

- Membership includes a 10 x 10 booth. (May be under pavilion or in front lawn depending on availability).
- 10 x 20 booth space cost is an additional \$50. (May be under pavilion or in front lawn depending on availability).

**\*\*FOR FOOD VENDORS ONLY\*\***

\*\*\*Please submit recipes of food items to [kara.back@uky.edu](mailto:kara.back@uky.edu) for approval before selling at the market. \*\*\*

**For vendors selling baked goods, canned goods or produce:**

Are you a member of the Taylor County Farmer's Market? **Yes or No**

I have completed the Produce Best Practices Training and am providing a copy of my certificate.

**Yes or No**

I will be selling dried fruits & vegetables, dried or fresh herbs & nuts, fruit jams, jellies, preserves, fruit butters, maple syrup, sorghum, breads, cookies, cakes, candy and/or pies and am providing a copy of my home-based processor certification.

**Yes or No**

I will be selling higher risk foods such as pressure canned vegetables, pickled fruits and vegetables, tomatoes and tomato products, salsa, barbecue sauce, pepper or herb jellies, herbal vinegars, low or no sugar jams and jellies, and am providing a copy of my home-based processor certificate. **Yes or No**

I will be giving out cooked and/or processed product samples and am providing a copy of my cooked or processed Sampling Certificate. **Yes or No**

I will be giving out raw and/or uncooked product samples and am providing a copy of my all samples certificate. **Yes or No**

I am a certified food truck vendor and am providing a copy of my statewide Mobile Food Truck Permit and Food Handler Permit. **Yes or No**