

6 February 2018

To all SAGE Farmers Market Stall Holders

### **Rule change**

Please see below the proposed change to Rule 20 regarding stall holders' animals at the market. In short, once this rule is adopted, we will not permit stall holders to bring dogs or other animals (unless intended for sale, eg. chooks) to the market.

This will help us manage customers with dogs, by setting an example that we would prefer dogs were not brought to the market. We will soon be displaying a sign asking customers to not bring their dogs.

*Current wording:*

20. Animals owned by SFM stall holders must be securely tethered, have access to water and shelter and kept controlled at all times. Stall holders are discouraged from bringing any animals.

*Proposed wording:*

20. SFM stall holders are not permitted to bring any companion animals to the market. Service animals are permitted and must be securely tethered, have access to water and shelter and kept controlled at all times.

Please let me know if you would like to discuss this change.

### **Prime stall sites available**

With Luke and Ebony now only seasonal stall holders, their site has become available for a regular stall holder (or two). This site is a prime position, so we are asking for expressions of interest from existing stall holders, if you would like to take one or both of the available sites.

Given the prominence of this site, we will not be allocating it on a first-come-first-served basis. We will carefully consider who will be the most suitable stall holder(s) to provide the best balance for the market and who can be counted on for regular attendance. We will also consider expressions of interest from growers who we know will be joining the market in the months to come.

Please let me know if you're interested in the site.

### **Food labelling – allergens**

From the NSW Food Authority website: "Food allergies can be life threatening and are a growing concern in Australia".

The matter of labelling products with their ingredients to identify potential allergens has been raised by a concerned customer. As the managing committee is not a regulatory body, we cannot police labelling laws. However, we must do what we can to ensure that our stall holders are not putting the public at risk.

It is your responsibility to comply with all food safety legislation applicable to your business. If you sell value-added products without any labels, please take the necessary steps to ensure your products meet labelling requirements. In some cases, this can be addressed with signed, rather than on-package labelling.

You can find more information about food labelling on the NSW Food Authority website:

<http://www.foodauthority.nsw.gov.au/foodsafetyandyou/food-labelling/labels-and-the-law>

Look for the "declaring allergens" section. Examples of products at our market that need to identify ingredients (potential allergens): sausages, preserves, baked goods and sweets, beverages, cheese etc.

**5th birthday celebration – save the date**

We are planning to celebrate our 5th birthday on Tuesday 20th March (Autumn equinox). We will celebrate with cake during the market, but we hope you will all stay back with us a little while, so our stall holders can join in. Hoping to have some food on!

**Farmers Markets Alliance of NSW**

A reminder to please consider joining the FMANSW as a stall holder member. The committee (which I'm on) will start researching and developing a system of accreditation for NSW markets and it would be great to involve as many farmers and stall holders as possible in the process. You need to be a member to have a say. Only \$50 a year. Details on the website [fmansw.org.au](http://fmansw.org.au).

That's all for now.

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on behalf of the  
SAGE Farmers Market Committee

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