Food Vendor Application

25th Annual Stone Soup Festival



Festival Information

Saturday June 6, 2020.

Market Hours: 12:00pm-5:00pm. Set-up time: 10:00am-12:00pm

Napier Greenway & Britannia Community Centre

1661 Napier St, Vancouver BC

Join us for this very special 25th anniversary Stone Soup Festival, where we will celebrate the many achievements of Stone Soup in creating a vibrant and rich local food system in our community. From its earliest years a quarter century ago, the Stone Soup Festival strove to build awareness in our community on the issues of food security, food justice, and the benefits of sharing resources and eating sustainably. At its heart, Stone Soup has always been about celebrating our love of food and its importance to the culture and well-being of our community.

This year's theme of Gratitude for Land and Place acknowledges that we are all living on the unceded traditional territories of the Musqueam, Squamish, and Tsleil-Waututh Nations. As people living here now, we have a responsibility to take care of the lands, the waters, the plants, and the animals that depend on a healthy environment. We also acknowledge that food can most directly connect us to the land and to place, especially if we are sourcing our food locally. We are grateful for a healthy environment and healthy food on these lands.

In the spirit of gratitude and celebration, we welcome all community members, young and old, community groups, artists, vendors and all to participate by bringing your energy and ideas for what gratitude on this land means to you. Join us and make this special 25th anniversary Stone Soup Festival the most memorable ever.

Application Information

Priority is given to participants from the Grandview Woodlands and Strathcona Neighbourhoods. Please complete application form and submit with documentation by **Friday May 1, 2020**. If you have any questions, please contact Ian Marcuse (Grandview Woodland Food Connection) at 604.718.5895 or gwfcnetwork@gmail.com.

City Farmers: Fee \$35. Organic, biodynamic, and transitional farmers, please be sure to include a copy of your certification with your application. Certification must be clearly posted at stall at the Festival.

Prepared Food: <u>Fee \$35.</u> We require all prepared food vendors to have Food Safe Level 1. Please be sure to include a copy of your Food Safe certificate, pH testing if applicable and ingredients listing for all items you'd like to sell. We strive to offer a diverse range of items for sale. All prepared foods for sale must include a full ingredient listing and contact information on your label.

Sampling: If you are planning to give out free samples, please make sure you have a handwash station at your market tent. (water, catch basin, liquid soap and paper towels) Check with the Market Coordinator for further details.

Please return completed application by Friday April 17, 2020 to:

Attn: Stone Soup Festival
Britannia Community Services Centre

1661 Napier Street, Vancouver BC V5L 4X4
Email: gwfcnetwork@gmail.com

We will email you to confirm your participation at Stone Soup, and you will pay the registration fee at that time. Cheques are payable to City of Vancouver. For more information contact Ian Marcuse gwfcnetwork@gmail.com phone: 604-718-5895

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Prepared Food Fee \$35

Food Safe Certificate



☐ Ingredient listing

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Vendor Ty	/pe				
Farmer □	Certified Organic ☐ Transitional ☐			Conventional □	
Prepared Fo	od Vendor Backyard	Gardener □			
Contact II	nformation				
Name:					
Business Na	me:				
Address:					
City:		Postal Cod	Postal Code:		
Preferred ph	one:	Alternate phone:			
Email:					
	ribe items you would like to sell at s			\$ \$ \$	
_	jing an umbrella: Yes □		Size:		
I will be bring	jing a tent: Yes □	No □	Size:		
able to prov know if you Vendor Fe Please include	by to accommodate umbrellas are ide tents for most vendors. Table are able to provide your own. Dees & Documentation de ALL documentation. Payment we re Fee \$35 Organic/Biodynamic/Transitional Food Safe Certificate	es and chairs	may also be i	n short supply; let us	

pH Testing Results