



**Annapolis Valley Farmland Trust**

**P.O. Box 351, Kentville, N.S. B4N 3X1**

**Website: [www.preservefarmland.com](http://www.preservefarmland.com)**

### INVITATION TO FOOD & FIBRE VENDORS

We hope that you will join us as a vendor at our 2<sup>nd</sup> annual 100 MILE FOOD & FIBRE FESTIVAL event being held at the Northville Farm Heritage Center on Saturday, September 12<sup>th</sup>, 2020 from 10 am until 4 pm. Rain date (significant rainfall) is Sunday, September 13<sup>th</sup>. Save both dates! Last year's event was very successful. We hope to attract a minimum of 2,500 visitors for this year's event.

The Annapolis Valley Farmland Trust, Northville Farm Heritage Centre and Kings County Federation of Agriculture are hosting this celebration of local foods and fibres. This event will serve as both a fund raiser and to promote awareness for the organizations involved.

The Northville Farm Heritage Center is located just north of Centreville on the corner of Steadman and Thorpe Roads in a thriving rural agricultural area. The center is a living museum where those attending can view traditional farm machinery and tools as well as being entertained by several agricultural events throughout the year such as horse ploughing, ox pulls, scythe competitions and more. The Heritage Center is a perfect, tranquil place to host a country fair.

Our regional communities support significant numbers of local farmers producing a wide range of crops and livestock. We are lucky to have many small farm markets selling these local products and several small restaurants, inns, and food retailers who showcase Nova Scotia products to area residents and to a broader tourist market. By participating as a stallholder at the event you will help visitors better appreciate the amazing array of fresh farm products and all the innovative food and beverage products that are derived from them.

In addition to a large array of food, drink and fibre artisan vendors on site, our plans for the day include live music, free hayrides, sheep dog herding and sheep shearing demonstrations, free hay rides, weavers, hookers, spinners, needle felters and knitters interacting with visitors and a variety of fibre animals on site for viewing. A variety of old-fashioned competitions with prizes are planned – such as kids' games, a hay-lifting competition and pie and flower-arranging contests.

The Farm Heritage Centre members will provide ice-cream cones and will open up their antique farm equipment museum and blacksmith shop. Visitors will be free to lay out a blanket or wander among the stalls, purchasing food to take home or to make their own picnic feast from the delicious array of fresh food products, luncheon items and beverages available for sale.

**Primary Farm Product Vendors** may offer for sale any of their farm fruits, vegetables, honey, maple syrup, eggs, meats, dairy, cheeses, wool, beeswax products of which they grow or raise themselves (minimum 75%). Schedule A foods will require the proper Food Permits.

**Secondary Farm Product Vendors** may offer for sale edible products that they create themselves from ingredients that are directly derived (minimum 50%) from local farm products including juices or alcoholic beverages (with the proper Alcohol Permits); preserves (jams, jellies, sauces, chutneys, relishes, fermented items), baked goods (breads, pies, tarts) and so on. Soap makers using a minimum of 50% local ingredients are welcome to participate including woodworkers/basket makers who create products used for harvesting, preparing or storing foods. "Local" implies that products come from within a 100-mile radius of the event.

**Fibre Artisan Vendors** may offer for sale items that are created entirely from natural sources such as sheep, alpaca, llama or flax fibres. As this event is a celebration of local products, please ensure that some of your items for sale are created using as much locally sourced fibres as possible. "Local" implies that fibres used come from farms or fibre mills within the Maritimes.

**Lunch vendors** (with the proper Food Preparation Permits) may offer take away prepared lunch items that are heated, barbequed or chilled with ingredients derived mostly (minimum 50%) from local farm products. Electric outlets are available. Bring your own extension cords.

Vendor fees for the day are \$35 – due no later than July 1st. Vendors are encouraged to provide their own shade canopy and table. Each vendor may occupy a 10' x 10' area. Vendors may set up their stall on Friday evening (between 5 - 8 pm). Please be on site between 8:00 - 9:00 am on the day of the event and all vehicles must be moved from the area no later than 9:30 am and parked in a designated area.

Admission fees for guests are \$2 per person. Children under 5 years are free. Vendor Application is attached. Accepting applications now.

Marilyn Cameron, Event Organizer for Annapolis Valley Farmland Trust  
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