

A Taste of Denman – July 31, 2016

This year will be the third annual *Taste of Denman* - an all day, family oriented outdoor music event, designed to give Islanders and visitors a sampling (a 'taste') of the wealth of musical, artistic and culinary talent on the Island. It is co-sponsored by Arts Denman and the Seniors & Museum Society.

The event will start at noon and finish by 9:00 pm. Throughout the day, meals and snacks will be available from some of Denman's many fine food growers, producers, caterers, and bakers.



As before, the bar will be located inside the lounge, accessed through the open patio doors. All beverages will be served from the bar, including drinking water, coffee and tea, cold non-alcoholic beverages, plus beer, wine and coolers.

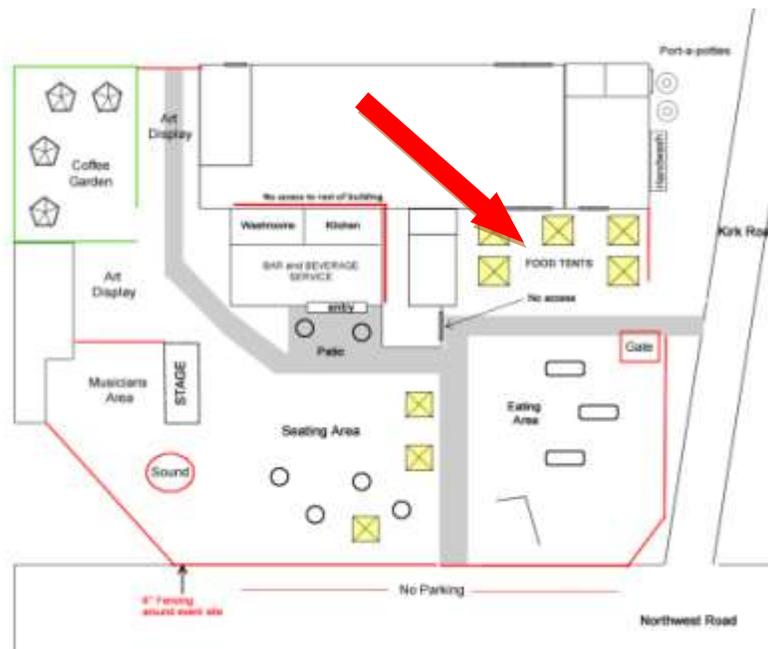
Participation by food vendors is limited by the number of tables/time slots available. We are not trying to duplicate the Farmer's Market, so take-home foods (such as loaves of bread or packaged goods) are not permitted, and we encourage food vendors to come up with something a little different, while still focusing on locally sourced and locally produced food products.

Food selections and quantities will be coordinated to avoid duplication or over production and to ensure variety and choice.



Facilities

- Food service area will be in front of the Museum, as last year. Market tents will be provided for you to use, already set up with two tables and chairs as needed.
- We will provide dishes and cutlery to discourage paper products and reduce garbage. Bussing and dishwashing will be taken care of.
- We will set up a hand washing station for vendors. Use of rubber gloves for food handling is encouraged.



- The kitchen will be used primarily for dishwashing and cleanup. If you require use of the kitchen for food prep, use of special equipment, electrical, etc., you must let us know in advance.
- We will be promoting this event with posters, brochures and articles, so we need to know what you are selling, the prices, and any local farmers or food producers represented. Pictures would be useful for promotion purposes.

If you want to be a food vendor:

- Food must be produced on Denman. Locally sourced farm products are preferable, but may not always be possible or practical depending on what it is.
- Local meat is great, but it must have been inspected and processed in an approved facility. Meat is a high risk food which should be prepared in a commercial kitchen.
- If you wish to use the commercial kitchen for preparing a high risk food, please let us know ahead of time. Cooking facilities are limited, but we will accommodate you if we can.
- Please do not include beverages or take home products.
- There will be a small fee (\$20 – \$30) to cover expenses, but food costs and profits are your own.
- Please provide your own signage for your booth, listing food choices and prices. Other signage and advertising is taken care of by the organizing committee.
- Suggested pricing: \$10 - \$12 for lunch, \$15 max for dinner. Our goal is to keep things reasonably priced, since people may be eating several times.
- Please review and follow the *Guideline for the Sale of Foods at Temporary Food Markets*, available at this website: http://www.viha.ca/NR/rdonlyres/BDC9CA9A-52F3-4C48-B829-A325C6AACF51/0/GuidelinesSaleofFoodsatTemporaryFoodMarkets_MAY_01_2015a.pdf

Please submit the following information by email (cut and paste) or leave in the Seniors binder (under 'S') in Abraxas free post. I'll confirm asap.

Thank you.

Sharon Clarke,

Taste of Denman food/ beverage/site coordinator

sclarke@telus.net

250-335-0897

Food Vendor Form

Producer/Farm name: _____

List Food item(s)	# Servings	Price

- Will you be able to offer vegan or vegetarian options?
- Will you have gluten free options?
- Kitchen prep time required?
- Equipment required? List:

Other needs/comments: _____

Contact person: _____

Email: _____