

Byrnes Mill Fall Festival Rules

Event Information:

Saturday, October 6, 2018

10:00am – 5:00pm see *below for vendor specific times*

Location: Byrnes Mill City Park - off Hwy 30 on Lower Byrnes Mill Road, between House Springs and High Ridge.

What can be sold?

Crafts: We encourage that crafts be handmade but will make exceptions on a case by case basis.

Value added agricultural products: This category includes products made of raw agricultural products that have been processed. Examples are: jams, jellies, spice mixes, salsas, sauces, oils, vinegars, baked goods, molasses, cider, nuts. Sellers must abide by all federal, state and local health department regulations. The most important are labeling rules. All edible products must have all ingredients listed in order from most to least and the name and address of the seller. Some products may require a Jefferson County Health Department permit. Examples would be cheese products, any acidic product.

Raw agricultural animal products: This category includes fruits, vegetables, grains, herbs, flowers, bedding plants and potted plants. All must be sold in the whole form, not cut open.

Meat and other animal products: This category includes meats, poultry, milk, cheese, eggs, farm-raised fish, honey, wool, leather. Sellers must abide by all federal, state and local health department regulations. Jefferson County health permits may be required.

Educational and Community Activities: Space will be made available for non-profit community groups free of charge.

Space: \$10 to be paid on the day of the event to *Debbie Carbone*

Reservations: Applications will be dated and spaces given on a first come and first serve basis.

All edible products must be covered with a canopy.

Set-up: Festival begins at 10:00am. Vendors may begin setting up at 8:30am. Our space is a long grassy meadow and level ground is hard to find so the earlier the better.

Take-down: Please do not start taking down your booth(s) before 5:00pm at the end of the Festival.

Important Day of Event Contact Information:

Susan Gibson: (636) 692-1408

Debbie LaVenture (314) 221-3168