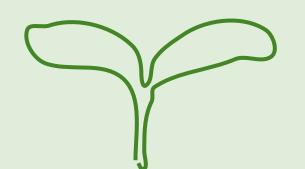
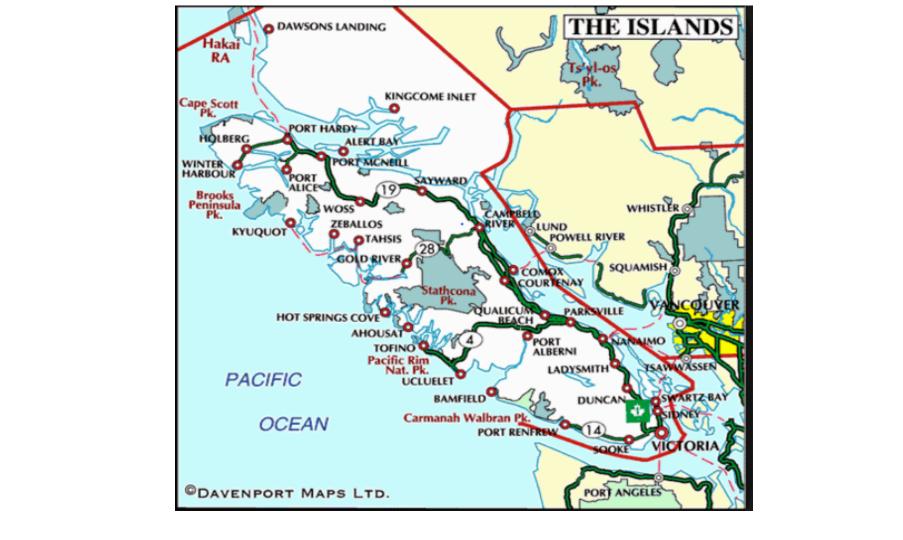
Developing A Farmers Market In A Rural and Remote Area With "No Farmers"



Our Story



Draft Workshop Goals/Overview

How our market "re-started"

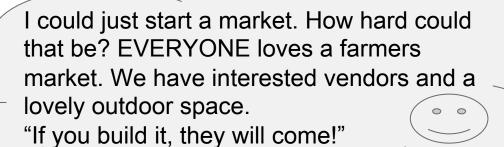
Building our Vendorship through Community Outreach/Workshops/Pop Up Events

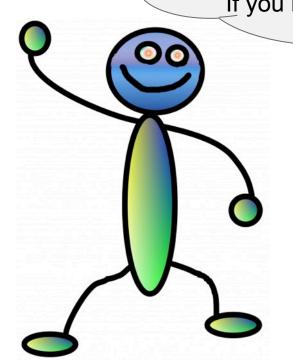
Food Literacy at the Market and Year Round

Adding Structure to the Market

Expanding our Reach

Others?





June 2012...

Neva read a post on a fb group and had a thought.



In the beginning:) 2012/2013 We had 3-6 regular vendors in Hyde Creek.

Small growth in 2014





Looking more grown up in 2016



Port McNeill's waterfront location since 2017, favoured by all.

growing our market ...

building our vendorship and community interest through outreach

- Seedy Saturday
- Pop up Workshops
- Events co-hosting and attending
- Guest speaking











Another Dream Realised

Annual seed swap started in 2014

Bustling Seed Swap in Port Hardy 2018







Intro to Farmer's Market Vendor/ Urban Farm Sales Workshop

- Thinking about becoming a vendor at the Farmer's Market, but not sure how to begin?
- Thinking about starting a farm stand or market close to your home?
- Have you thought about selling produce from your Small Scale Urban Agriculture Operation, but have some questions?
- Want to connect with local vendors and hear their experience?

You are invited to attend a free workshop

Date: Wednesday June 17th

Time: 10-3 (bring your own lunch)

North Island College, Port Hardy campus



June 5, 2015 · 🚷

Free workshop June 17 (10-3) Intro to Farmers Market vending.

Including presentations from an Environmental Health officer, local vendors, information about personal liability, and more.

Contact Leslie for more information and to RSVP. *if you have already responded to me through the list serve then I already have you on the list*



Building Community Partnerships and How

Aaron Gabrysh lent space in Hyde Creek

Mount Waddington Community Food Initiative

Rotary Club in PM Wild and Rugged Race

Rotary Club in PH and private business donated seed \$ to get that mark

District of Port Hardy

Port McNeill and District Chamber of Commerce

MWRD Fall Fair

NICSS partnered on FNCP





Working with Local Government

- -ongoing relationships
- -decision makers/champions
- -use of space, zoning, partnering on programs





Developing and Attracting Vendors

- encouragement
- information
- invitation
- recruitment
- advertisement















A few of our youngest vendors

Extending the Reach

Registering as a non profit society in Fall 2016

FORM2 SOCIETY ACT CONSTITUTION

- 1. The name of the society is: North Island Farmers and Artisans Market Association
- 2. The purpose(s) of lhe society is (are):
- (a) To contribute to the economic viability of small farms and local artisans by providing ready markets and creating long term opportunities for them to retail their products at a fair return;
- (b) To provide consumers with a choice of fresh, quality produce, agricultural and aqua-cultural goods as well as handcrafted items in settings that allow them to interact with growers and artisans directly;
- (c) To help create a sense of community in the neighbourhoods where markets are held;
- (d) To help preserve rural communities by fostering sustainable small scale agriculture and aquaculture;
- (e) To serve as a practical and accessible medium for public education and mobilization around nutrition and food security issues.

Extending the Reach

Joining the BCAFM in 2017



An honour to have been nominated and win Small Market of the Year



In 2018 we participated in the BC Farmers Market Coupon Nutrition Program for the first time!

Extending the Reach

Developing a second market location in 2018 *https:// www.facebook.com/PortHardyFarmersandArtisansMarket/



North Island Farmers and Artisans Market Association Membership Application

The North Island Farmers and Artisans Market Association strives to bring a diverse sampling of the community together every market of the season. It exists to bring North Island producers and consumers together directly, creating a marketplace for the best quality food and wares in our area.

Information about Membership with the NIFAM:

Members get voting rights at the annual general meeting

Members are given a reduced rate to vend at the markets

Membership will be active from January 1 through to December 31 each year

Membership is \$25.00 annually, PAID Y / N

By signing below, you are indicating that the information included on this form is accurate.

Contact Information:

Name	Signature		
Address		City	
Province	Postal Code		
Email Address:		Phone Number:	
Vandari V / N			

Vendor: Y/N

List of products you would like to sell

**All vendors of food produ	cts are required to have FoodSafe / MarketSafe before		
vending at NIFAM. Have a look at the Guideline for the Sale of Food at Temporary			
Markets from VIHA on their webpage			
Please initial here () to show you have read, understand and will comply with		
the regulations. Please keep copies of necessary approval letters on hand at the			
markets			

Do you have liability insuran	ce? Y / N
If no, please sign here to wa	ive the NIFAM of any and all responsibility for damages and
claims arising from your atte	ndance and sales at the market:
Signature:	Date:

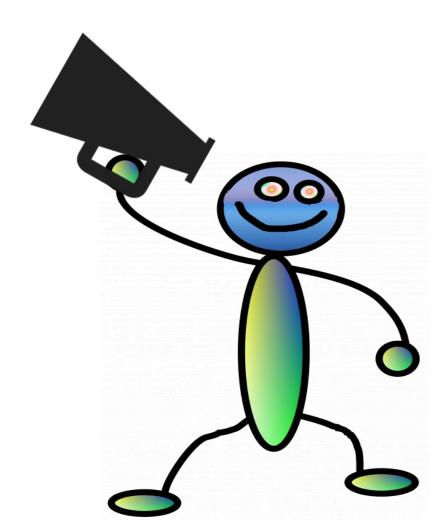
Privacy Statement The NIFAM collects the personal information requested on this form for the purpose of communicating to you information about our membership and market activities. Send completed forms with payment to NIFAMA 1007 Hyde Park Road, Port McNeill, BC V0N 2R0 or pmfarmersmarket@gmail.com

Social Media Engagement in the 'Off Season'

- Seed saving/starting
- Workshops
- Information
- Grant opportunities
- Recruiting membership for the society
- Promoting food literacy

Spreading The Word

- *** TALK ABOUT IT**
- Local newspapers
- online calendars
- fb groups
- flyers and posters
- email reminders



Working together to cultivate the community that happens around fresh local food



Thankyou!

Follow our markets on

- @ North Island Farmers and Artisans Market Port McNeill
- @ Port Hardy Farmers and Artisans Market



Our Contact Info:

Neva: neva042@gmail.com

Leslie: leslie.dyck11@gmail.com or on open.dyck11@gmail.com or on open.dyck11@gmailto:open.dyck11@gmail.com or on open.dyck11@gmailto:open.dyck11@gmail