

Calling all WV farmers...and our local food producer neighbors.  
 You are invited to participate in the fourth statewide  
**WVFMA Winter Blues Farmers Market**  
 Organized by the WV Farmers Market Association

<p><b>Date: Thursday, March 1, 2012</b>  <b>Market time: 4 -7 PM</b>  <i>Assigned set up times will be staggered</i>  <b>New Location:</b>  <b>Morgantown Event Center</b>  <b>at the Waterfront Place Hotel</b>  <b>and Conference Center</b>  <b>Morgantown, WV</b></p>	
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The WVFMA Winter Blues Farmers Market will coincide again with the WVU Extension Service's WV Small Farm Conference this year in Morgantown, WV. Promotions for the Winter Blues Farmers Market will be sent to farmers market customers in and around Morgantown as well as all the surrounding counties. The market will be indoors in the spacious event center; they will provide all tables and cloths. You must provide your own signage, coolers, extension cords, etc. There is substantial parking available with 2 multi level garages attached to the building. Set up times will be staggered; large bay doors with hydraulic lifts can be used for set up of heavier items such as freezers. You will be assigned a set up time once we know what you are bringing.

**Products we hope to be at the market include:**

- winter-stored apples•asian pears• goat, sheep or cow's milk cheeses•eggs•
- artisan bread products (made with local eggs, honey, black walnuts, herbs, meat, veggies)
- jerky- tofu products- shell beans/dry beans• approved value added products such as salsa, relishes,and pickles made with locally grown produce•WV smoked trout•winter squash•garlic•lavender products•honey•milk soaps
- wintered-over Brussels sprouts/cabbage/root crops (turnips, carrots, onions, potatoes, beets, sweet potatoes, parsnips)•shiitakes or other dried mushrooms• dried fruits & vegetables •jams•
- cider•cornmeal•lamb•pork•beef•chicken•goat maple syrup/sorghum/molasses•
- high-tunnel or hydroponic lettuces/kale/chard/spinach-windowsill herb plants•dried flower arrangements•gourds
- black walnuts/butternuts/hickory nuts/chestnuts •farm-raised wool sweaters and blankets and more!

**Applications due by February 12, 2012**

Supply the following information by mail to: Susan Sauter, WVFMA\WBFM, 1932 Girl Scout Camp Rd, Bruceton Mills, WV 26525. If you choose to email your application, please send it to Lesa Gay at [winterbluesfarmersmarket@gmail.com](mailto:winterbluesfarmersmarket@gmail.com)  
 For more information call Susan Sauter at 304-288-5366 or Lesa Gay at 304 291-8014.

**A \$20 space fee will be charged this year to help with expenses or \$10 for current WVFMA members.**  
 Make checks payable to the **WVFMA**

Name/s: \_\_\_\_\_

Farm Name: \_\_\_\_\_

Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ zip \_\_\_\_\_

Email : \_\_\_\_\_ Phone Number/s: \_\_\_\_\_

\*\*\*Will you need an electrical outlet? \_\_\_\_\_ Yes \_\_\_\_\_ No (Note: Bring your own extension cords.)

**Note: Producers bringing any PHF products such as eggs, cheese, and meat or any producers planning to give samples must have a Monongalia County Health Dept. Permit.** The WVFMA will purchase the permit for you prior to the market. **If you need a permit be sure to include the \$25 permit fee with your space fee.**

**Check one:**

\_\_\_\_We will need a Mon. Co. permit \_\_\_\_We will not need a Mon. Co. permit \_\_\_\_Already have a Mon. Co. permit

List products you plan to sell at the Winter Blues Farmers Market: \_\_\_\_\_

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