

**Market in the Park
Fact Sheet
2026 season**

April 21, 2026

Market in the Park, a local food & crafts market, will be held each Friday beginning on Friday, May 29 and run through September. It will be located at the Paoli Community Park on the westside of town, across from the Ritz.

Location: The westside park is a perfect place for the Market and we are pleased that the Paoli Town Council and Parks Department gave unanimous approval for the Market to be located there. There's access to bathrooms, two shelter houses and the fantastic, securely fenced Paoli Playground. Plus the walking/running path, pickleball courts and skateboard park. No ballgames are scheduled at the park on Friday afternoons. The Market will be located at the newly formed overflow parking area adjacent to one of the shelter houses and Playground.

Cost: The annual fee for a standard 10' x 10' booth is \$50, payable upon registration. A fee each week a vendor participates is \$10 per week. A payment for the full season of 18 weeks is \$230.

Payments: Annual fees must be made at time of registration with check, cash or credit card. Checks should be made to Orange County Food Trust, as administrator and fiscal agent of the Market in the Park. Credit cards can be used at Lost River Co-op and the funds will be transferred to the Market in the Park fund at Orange County Food Trust. Weekly participation payments of \$10 must be cash or check made to Orange County Food Trust. They will be collected by the two on-site vendor/managers on duty each week.

Youth Market: Young vendors under the age of 18 are welcome to vend every week. They need to register just like adult vendors, but must have parents' or guardians' signature on the vendor application. The Youth Market annual fee is \$25 plus \$5 per week of participation.

Set up/Breakdown: The Market hours are 4-8pm, vendors are welcome to begin set up at 3pm. Most vendors will be able to park one, reasonably sized vehicle next to their booth for convenience. We ask that vendors promptly begin breakdown immediately after the market closes. We strongly encourage all vendors to stay until closing time at 8pm. However, we understand that busy schedules may require your presence elsewhere. When that happens, we ask vendors to participate for as long as possible and to please notify the vendor/managers that you have to leave early.

Communication: Market organizers will send out updates and regular notices to vendors via email and texts throughout the season. We will use the contact information from your vendor application.

Promotion: The Market organizers will be purchasing, maintaining and displaying a set of Market signage on location around town and at the Park. We're planning two 3'x8' banners, yard signs and flag location signs. If you would like additional signs for your own use just let us know and we can discuss cost, etc. The Market will also have weekly and periodic social media posts highlighting time/place, vendors and activities in order to create as much customer traffic as possible.

Resale: The Farm to Friends Farm Stand is allowed to aggregate and resale Orange County produce in order to guarantee that there will be fresh, local produce available each week. No other resale of items is allowed. However all Orange County produce vendors are welcome plus home based food producers, bakers, egg and meat producers and crafts of all kinds....as long as you have produced it.

Craft Items: Crafters will be asked to submit photos or descriptions with their application to be approved. The Market hopes to provide a variety of products to customers so will work with craft vendors to get the most diverse selection possible. The resell of other's items or retail items without modification is prohibited.

Information/Promotion only booths: Commercial or political booths are prohibited. However, booths regarding public services or non-profits providing community services are welcome. Promotional and informational booths must be scheduled so that they can be included in weekly promotions and can be spread throughout the season. Examples are scouting groups, 4-H groups and activities, medical screenings and health information and services, soil and water and environmental information, arts and cultural activities. Arrange with on-site market masters or call 812-723-3735 or 812-322-2007. Or email to orangecountyfoodtrust@gmail.com.

Food Labels: If you are a home-based food vendor, your labels must include your name, address and phone number. It must include the item's ingredients, date prepared and the note, "This product is home produced and processed, and the production area has not been inspected by the state."

** If you are not a home-based food vendor, follow the labeling requirements as outlined by state and federal law.

Food Safety: Vendors are responsible for complying with local/state guidelines provided by Purdue Extension. We understand that the state laws will be revised by July 1 this year. The State Health Department will be sharing information as laws go into effect. Until then Market vendors need to continue to comply with local health department guidance. Here is a review of current policies:

Potentially hazardous foods cannot be sold without proper permits and/or tests. This means NO dairy, salsa, prepared food requiring temperature control or meat requiring permits.

Live fish are allowed. Vendors must follow all health department and packaging rules for farmers' markets and not store any food items directly on the ground. Pet foods must be licensed by the Indiana State Chemist (IC 15-19-7).

Home based vendors of food for human consumption must have a Food Handler's Permit (HB1149, 2022)

Vendors who grow and sell produce whole and uncut only, are not required to have Safe Food Handler Certification to sell at farmers markets, farm stands or online. Safe Food Handler Certification is still required to sell eggs, honey and any other homemade food and beverage. Home based vendors may only sell produce grown, products created, or services rendered by the vendor or any immediate family member.

The resell of others' items or retail items without modification is prohibited.

Hot food vendors need to practice good food safety, have hand washing available and proper disposal of waste products. They must comply with Indiana 410 IAC-7-26 statute.

Vendors may not sell or give away live animals with the exception of fish for consumption.

Baked goods: Allowed – cookies, cakes, fruit pies, cupcakes, bars, yeast breads, fruit breads and baguettes.
Prohibited – Foods that contain meat, poultry, aquatic animals, non-baked dairy (cheese, butter, yogurt), non-baked egg containing products and whole eggs. Cheesecakes, quiche or other baked items needing refrigeration.

Candies: Allowed – caramels, chocolate, fudge, peanut brittle, chocolate covered fruits, buckeyes, chocolate covered nuts.

Fruit and Vegetables:

Allowed – unprocessed, whole and uncut fruits and vegetables such as strawberries, blueberries, corn, lettuce, green beans, peppers, etc.

Fruit based jams and jellies (made with fruit and real sugar only)

Microgreens

Fermented vegetables (using saltwater brine) Must not be in an oxygen sealed container.

Apple butter made with real sugar only

Persimmons and baked persimmon pudding with real sugar

Various freeze-dried and dehydrated fruits

Fruit juice drinks or ice pops

Prohibited – Canned products that are shelf stable and in hermetically sealed containers such as salsa, chutney, chow-chow, and canned vegetables. Cut tomatoes and cut melons. Garlic in oil mixtures, herb and oil mixtures. Raw seed sprouts, pickled vegetables (beets, pickles) that are acidified and/or in an oxygen sealed container. Fruit butters and low acid jellies (e.g. pumpkin, jalapeno. Except apple butter.) Freeze dried and dehydrated tomatoes and melons. Acidified foods **cannot** be sold.

Meal, Poultry, Eggs and Seafood:

Allowed – frozen meats which are already frozen, and processed by approved facility with necessary inspections, fresh chicken eggs, frozen poultry and rabbits, live fish, quail or duck eggs.

Prohibited – canned products that are shelf stable and in hermetically sealed containers such as canned vegetables, canned meats and canned seafood.

Tree nuts & legumes:

Allowed – peanuts, almonds, cashews, walnuts, pistachios, etc.

Beverages:

Allowed – carbonated beverages, unadulterated juices from acidic fruits and vegetables.

Prohibited – juices from low acidic foods

Syrups:

Allowed: Honey, molasses, sorghum, maple syrup.