The Market Café is a weekly ‘pop-up’ (i.e. temporary) eatery, which will allow different vendors to be ‘chef-for-a-day’ and provide hot or cold food for on-site consumption or take-out for home dining.

In keeping with Chelsea Farmers Market’s philosophy that everything sold at the market must be “grown, made, or produced in Vermont” we request that vendors use only Vermont-raised meat; bread baked in Vermont; Vermont maple syrup; eggs, milk, and produce from Vermont farms and dairies.

The objective is not to provide cheap mass-produced food for our community members, who deserve much better! The CFM Market Café will offer, at an affordable price, delicious food made from as many locally sourced ingredients as possible. Wholesome food that comes directly from the land that we live on.

Obviously sugar, flour, coffee, chocolate, etc. are not produced in our state (or if they are, not in sufficient quantities to be viable) but as long as the prepared product is made in Vermont with the best local ingredients available, we can give it a pass.

Basic Infrastructure

Thanks to a generous donation from Mascoma Bank, CFM will provide the basic infrastructure for the Pop-Up-Café vendors free of charge:

- A new 10 x 10 ft tent with optional mesh sidewalls for preparing and selling the food.
- Folding tables for food service
- A second new, 10 x 10 ft tent which will be set up adjacent to the food tent for customers to eat in the shade.
- 1 new 8 ft picnic table and benches w/ seating for 8 – 10 people.

The Next Level

We want this to be a zero-waste operation, so we would also provide vendors with compostable/ bio-degradable plates, knives/forks/spoons etc., to-go containers, napkins, and non-latex food service gloves.

Each vendor will be asked to pay a $15 fee for these basic items every time they vend at the Pop-Up-Café.

We expect this will be much cheaper for the vendor than buying disposable items, and it is in keeping with all of our wishes to reduce the daily impact of trash on our planet.

Individual Requirements

We are thinking that most vendors will cook the food at home and bring it to the market fully cooked. We can provide chafing dishes to keep foods warm if needed.

Items such as burgers and hotdogs need to be cooked fresh so vendors will need to bring a grill.

Cold foods, such as prepared salads and other cold dishes must be brought to the market at a temp of < 41 degrees and returned to coolers periodically to keep at this temperature.

Vendors are expected to purchase their own food/ ingredients and all items not specifically listed as being provided by CFM.

All profits belong to the vendor; except for the fee for market-supplied materials (see above.) Some vendors have offered to donate all or part of their profits to the market and we are very grateful for these donations, but this is not expected or required.

The Pop-Up Café will not only offer dining opportunities for community members but also increase sales opportunities for vendors as it draws more potential customers to the market.