

# Maungatapere Community Market

## Modus Operandi

**Intro statement:** **We are pleased** that you have shown interest in the Maungatapere Community Market. Produce Plus...The market is not wanting to copy, or compete with any other market. We have an idea, a space and a time niche (Sunday morning 9-12pm), and a passion for Maungatapere as a destination in itself, for locals and the wider community Whangarei community.

As well as **the market** becoming an event in itself, the desire is also to provide a space for localised people involved in fresh or processed produce, plus... arts and crafts, to connect with the public and do what they do with a commercial or community awareness benefit.

We have a vision for what this market could become, **and** what it could mean for Maungatapere. **What follows** is an attempt to laydown some guidelines and rules (for want of a better word), requested and expected by enquiring stallholders with market experience, and to help the market have a solid foundation which will benefit us all. Good things take time and have a process. This is a winning idea and a dream that could change our small part of the world. Such things are worth protecting. That is our purpose. See you there.

## Principles, Organisers and Contact details

1. The market is for produce made or grown locally in Northland - that includes fresh and processed goods – including work by craft people and artisans.
2. Stallholders will be expected to provide high quality produce and processed products for sale. Stall spaces (14 in total), aren't guaranteed and will be allocated on a first come first served basis to the person or their representative who request by email, or phone to hold a stall. The Maungatapere Community Market "Organisers" are as follows:  
Graham and Julie Dickeson, email [g.dickeson@pggwrightson.co.nz](mailto:g.dickeson@pggwrightson.co.nz)  
[jdickeson@vodafone.co.nz](mailto:jdickeson@vodafone.co.nz) ph 027 255 5508  
Graham Hughes, email [info@gallery259.com](mailto:info@gallery259.com) ph 027 612 9930  
Geoff Mansell, email [Geoffrey\\_mansell@yahoo.co.nz](mailto:Geoffrey_mansell@yahoo.co.nz) ph (09) 434 7798, cell 027 434 7041
3. Quality guidelines and a definition of Spray free are defined below.
4. As far as possible, to maintain the diversity of the market, and protect stall holders, double ups in terms of product and produce will be avoided.
5. We are all part of 'getting the word' out. Making this a destination for our mutual benefit. Spread the word. [www.maungatapere.com](http://www.maungatapere.com)

# Organisation, Quality and Market Arrangements

1. **Initially**, market days will be held on the third Sunday of each month. There is no guarantee the market will continue indefinitely unless there is sustained patronage. This will be monitored month by month.
2. Each market day operates from 9.00am to 12.00 noon. Setting up of stalls is anytime from 6.30 onwards on market day. All stallholders should be set up by 8.30am.
3. Should demand for the market warrant an increase in frequency the organisers will discuss this at the end of each market day with all stall holders to determine an optimum regularity.
4. Stalls are contained within a 3m x 3m space on the asphalt car parking area between The 'Office' Cafe and the old dairy factory building at the corner of SH 14 and Mangakahia Rd, Maungatapere. Exceptions to the stall size can be considered and will be based on merit.
5. Each stall space costs \$15.00 including GST and is payable on the day of the market without exception.
6. Stall holders who bring the market into disrepute, or who do not contribute to the positive atmosphere of the market, or market vision, will be excluded from further market activity. In cases of significant breaches notice may be given verbally, or in writing by the organisers with immediate effect.
7. Stallholders are responsible for their own trestle tables, weather protection arrangements, (marque, umbrellas etc).
8. Pets attending the market with stallholders is seen as inappropriate.
9. Car parking for stall holders vehicles once setup, is the large open area behind the old dairy factory. This is only a short walk, and protects access to parking for The Office Café customers.

## Stallholder Responsibilities

1. All stallholders must comply with Whangarei District Council Health rules and any other relevant legislation. Food health license paperwork needs to be onsite and available for inspection on request.
2. Stallholders are responsible for the following:
  - a. Cleaning up around stall before leaving Market.
  - b. All income tax, GST and any other regulatory duties associated with the sale of their produce.
  - c. Pricing their own products including GST.
  - d. Paying all compulsory levies.
  - e. Security of their possessions in and around their stalls.
  - f. All stall holders are expected to stay until 12pm, to avoid disruption to the market.

# Quality Guidelines

It is expected that in order to maintain the integrity of the market that all produce and products will be of a high quality. Below are guidelines if needed.

1. All produce must be free of dirt (minor amounts allowed on root crops), organic contamination or rot.
2. Produce that cannot be seen into such as Feijoas, avocado's etc. must be of acceptable eating quality.
3. Immature or inedible fruit is prohibited.
4. The Organisers' decision on produce acceptability will be final.
5. Produce labelled '**ORGANIC**', must be covered by BIO Grow Certification.

## Sprayfree

**The definition for sprayfree has been copied from the Whangarei Growers Market definition**

To qualify as spray free, produce must not have been sprayed with:

- a. Any insecticide including so called organic insecticides such as pyrethrum but not including naturally occurring virus or bacteria or ground up insect bodies.
- b. Any of the present chemicals which fall within the grouping of conventional pesticides (excluding copper fungicides and oils).

It is allowable to use common household products that people come into contact with in their everyday lives such as baking soda, washing up liquid etc. in addition to copper fungicides, oils and liquid fertilisers. If in doubt check with the Organisers.

## Conclusion

We can live in a community that likes to level people with vision, or ideas that are different. The tall poppy syndrome kiwis can be known for. Maungatapere can be so much more than the small town everyone passes through on the way somewhere else. We can all be part of changing this, and your participation is as much about that vision, as it is about selling things. We hope that you can buy into that and be a positive part of change and community growth by your participation, involvement and support. The organisers welcome dialogue about the vision, and all things market. Great to have you interested. See you there.