

2017 Taste of Yesteryear Rules and Regulations

Date: Sunday, September 24th 2017 **Time:** 10:00 AM – 5:00 PM **Rain or Shine** **Location:** A Taste of Yesteryear 2017 will be held on the grounds of Hale Farm & Village, 2686 Oak Hill Road, Bath, Ohio 44210

Festival Foods Suggested: Turn of the century foods (late 1890's to early 1900's), cooked over open flame, charcoal, on a grill or potbellied stove. No gas or electric cooking. Each vendor will be the exclusive provider of the foods offered. **Festival Foods will be approved by the Northampton - Cuyahoga Valley Rotary Food Festival Committee. Approval of requested Festival Foods is on a 1st come - 1st served basis.**

Possible Festival Foods: hand-made noodles, stews, corn bread, apple butter, ribs, chicken or turkey legs, smoked meats, pork belly, baked beans, meat balls, lamb chops, roasted pig, broiled rabbit, quail, broiled sweetbreads, venison, soup/chowder, pies, apple cider, hand-squeezed lemonade, sausage, chicken & dumplings, chipped beef on toast, biscuits & gravy, pickles, potato salad, cabbage, curds & whey, candies, ice cream, popcorn, honey, cheese, etc., (check out vintage cook books for additional ideas). The success of "A Taste of Yesteryear" depends not only on the quality of the food, but on the portion size. **Reasonable prices and appropriately-sized portions** are necessary for a successful event. This food festival is designed to keep patrons on site and tasting as long as possible. Prices and appropriately-sized portions get more people to sample from more vendors and will tend to bring people back in the future.

Deadlines for Receipt of Application Form and Space Rental Fee

Space Fee: \$75 each - Early bird deadline July 1, 2017 - \$100 each from July 2 - September 9, 2017

- *Space size – 10' x 10'. Vendor can purchase more than one space. No electric or running water provided.
- *Vendors must provide their own tents, canopies, tables, chairs, etc. **No food trucks.** All spaces are located outside. Be prepared for uneven ground. Vendors will be pre-assigned a space. Venue maps will be provided.
- *Vendor set up is on Saturday, September 23rd between 1PM and 4 PM. Vendors may use gravel access drive off of Oak Hill Road to unload equipment for set up. Hale Farm is closed to the public from 1 – 4 on Sept 23rd.
- *Vendors must meet fire code and safety regulations with open wood flame or charcoal cooking devices. A fire extinguisher must be in each space.
- *Vendors are required to hold appropriate food vendor licensing for food products and meet all requirements of the State of Ohio and Summit County. Proof of valid health department and food vendor licensing will be required upon notification of acceptance.
- *Vendors are required to carry their own personal and product liability insurance. Proof of insurance must be submitted via the vendor's insurance agency upon acceptance naming the Northampton - Cuyahoga Valley Rotary Club and Hale Farm & Village as additional insureds.
- *Vendors should be prepared for any inspections by fire department or health department representatives.
- *All waste and trash must be disposed of in the trash containers and dumpsters provided. Fires and hot charcoal must be thoroughly extinguished at end of event.
- *Vendors will remain open and on site throughout the entire 10 AM – 5 PM event. Take down is on Sunday, September 24th from 5 PM - 7 PM.
- *Vendors may sell pre-packaged containers of their approved Festival Foods.
- *Vendors may not offer sodas, water or any alcoholic beverages. These are offered by Hale Farm & Village only.

Acceptance: to be done on a 1st come – 1st served basis; and will be based upon Festival Foods offered, space limitations, and timeliness of meeting deadlines. You will be notified within one week of receipt of completed application and payment. Proof/copies of licenses and insurance are due within two (2) weeks of acceptance.

The Northampton-Cuyahoga Valley Rotary Club reserves the right to accept or reject any vendor at any time.

Questions? www.TasteofYesteryear.com • **email:** TasteofYesteryear@gmail.com • **Or call Ray:** 630-222-4400