

Thank you

For your interest in being a

Chef at Market.

What market - local - seasonal ingredient will you utilize?

What SIMPLE home cook-friendly recipe will you demonstrate?

Are you a good educator-speaker-demonstrator?

The LVHMC Chef at Market program's goal is to create an **educational** opportunity for our customers.

LVHMC is happy to offer a place where local chefs can teach, via a cooking demonstration, using product(s) from our market. We are glad to share our markets with local businesses and schools who demonstrate an interest in promoting local foods and eating healthy.



Loudoun Valley HomeGrown Markets Cooperative

PO Box 3238
Leesburg, VA 20177

Phone: 540-454-8089

E-mail: outreach@loudounfarmersmarkets.org

Chef at Market Rules:

The demonstration must be arranged in advance.

Chef and staff will work with LVHMC staff to arrange arrival, setup, and breakdown. Ideally this would be before the open of the market.

The aim is to utilize local and seasonal products and to make those the focus of your recipe.

While we appreciate all you do in your personal/professional kitchens, this is a time to focus on simple recipes using market ingredients that a market shopper/ home cook can replicate at home.

Tents, tables and chairs are not provided. Chefs are asked to provide their own tents, weights, chairs, tables, signage, and display materials for the 10'x10' stall space. Cooking utensils and all needed equipment should be supplied by chef as well. The market will work with you to provide serving ware as well as other needs by prearrangement.

Businesses/Chefs must abide by the weights and tent policies of LVHMC (<http://loudounfarmersmarkets.org/apply/tent-weights-weather-policy/>)

There is no electricity available at the market site.

No products of any kind may be sold at Chef tables—all items available at a chef's table must be available free of charge. You are more than welcome to offer promotional material about your business, restaurant, or school.

We are a rain-or-shine market; see the LVHMC Rules of Operation for weather regulations. Please plan to attend regardless of the weather.

Participants must clean up their stall area at the end of the market.

All Chef at Market activities must be conducted at the Chef stall. Any special requests should be communicated to the Market Outreach Coordinator at outreach@loudounfarmersmarkets.org.

All banners and signage visible to passersby must be family friendly.

Liability insurance is strongly recommended.



Loudoun Valley HomeGrown Markets Cooperative

Choose the food less traveled

Chef at Market Application



Tel: 540 454 8089

2014 Chef at Market Application

Loudoun Valley HomeGrown Markets Cooperative
(LVHMC)

Ashburn–Brambleton–Cascades–Leesburg Sat–Leesburg
Wed

Restaurant/Business/affiliation: _____

Name of Contact Person: _____ Title: _____

Day Phone: _____ Cell Phone: _____

Email: _____ Website: _____

May we put a link to your site on the LVHMC website? Yes No

Which market do you wish to participate in?

__Ashburn __Brambleton __Cascades __Leesburg-Saturday __Leesburg Wednesday

Please indicate on which date(s) you are available for market day — please identify first, second, and third choices

First choice: _____ Second choice: _____ Third choice: _____

Please tell us what you plan to prepare at the market:

The applicant signature (below) acknowledges that s/he has read, understands, and agrees to abide by the terms of the LVHMC 2014 Community Table Rules of Operation. LVHMC, its board of directors, and its members, agents, and volunteers, are not responsible for any damage. Although insurance is not required, it is recommended.

Signature of Applicant: _____ Date of Application: _____

Please mail this completed application to:

Outreach – Chef at Market
PO Box 3238
Leesburg, VA 20177
Telephone: 540-454-8089

Please contact us with any questions at outreach@loudounfarmersmarkets.org

Thank you!