



Duke Farms

DUKE FARMS



• **EVERY SUNDAY** •

JUNE 7th through SEPTEMBER 27th

11^{am} - 3^{pm}

→ LOCAL PRODUCE, EGGS, CHEESE, JAMS, BAKED GOODS,
NUT BUTTERS, PICKLES, HONEY, HOT SAUCE, WINE,
COFFEE, FRESH BREAD, MEAT, BEEF JERKY and MORE

→ SOCIAL DISTANCING & ADDITIONAL SAFETY PRECAUTIONS WILL APPLY ←

DUKEFARMS.ORG



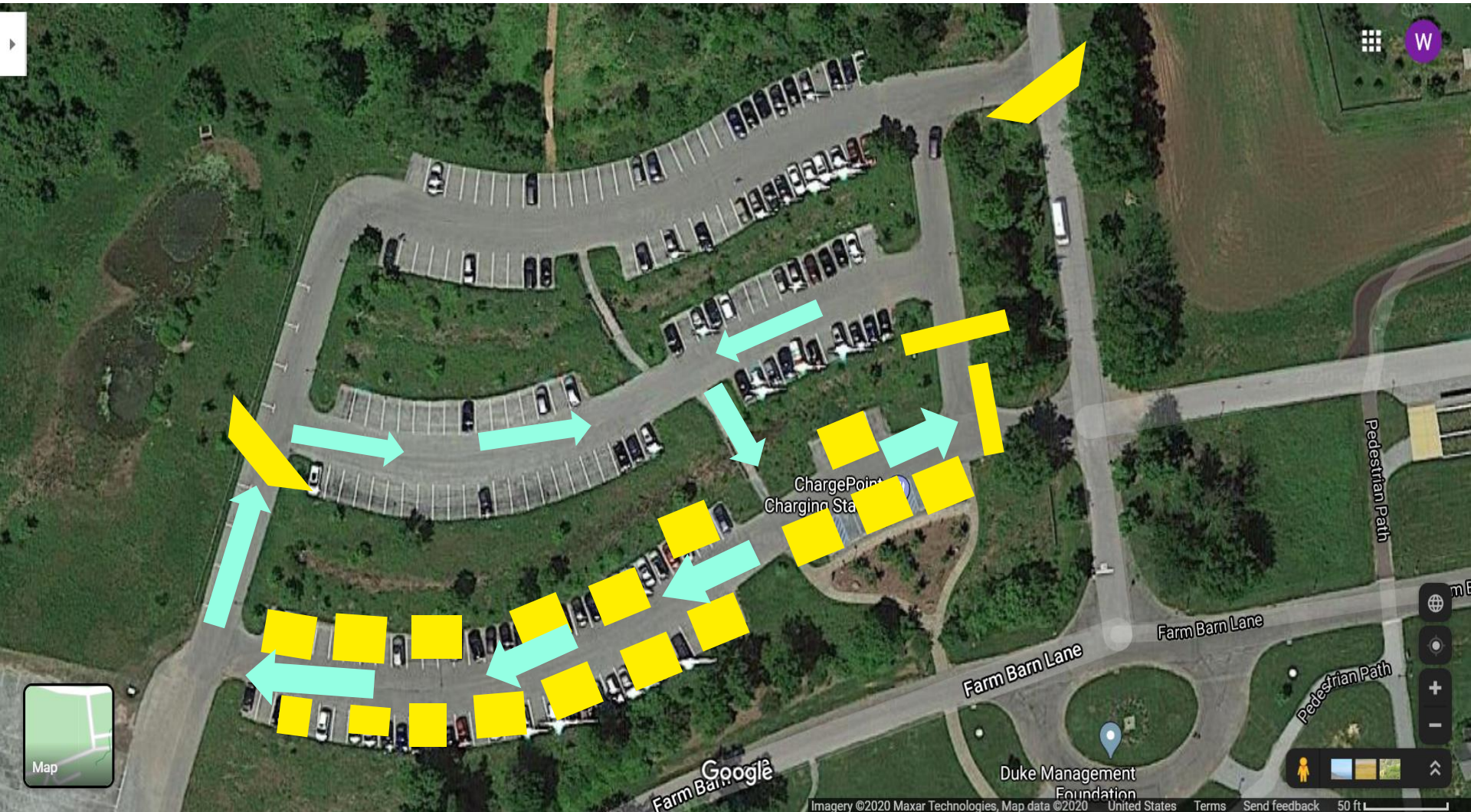
According to the CDC COVID-19 FAQs and the US FDA, there is no evidence to support the transmission of COVID-19 through food or food packaging. Best practices for farmers markets during the pandemic suggest the following:

- Vendors are **NOT allowed to sample products** of any kind. No exceptions!
- Vendors be encouraged to use touchless pay options as much as possible
- Vendors will be situated at least ten feet apart to maintain social distancing
- Marked entrance and exit points for customers to encourage one-way flow
- Both vendors and customers are **required to wear face** coverings over their nose and mouth for the duration of the market
- Provide hand sanitizing stations at entrance and exit of the market
- Only Two (2) family members can enter at a time.
- No animals (As always)
- The selling of food IS allowed if covered or contained
- Customers on line must provide 6ft distance from others shoppers.
- No Bicycles

New Market Location - Main Parking Lot



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Confirmed Weekly Vendors:

- Alstede Farms
- AquaSprouts Farm
- Dogwood Farms
- Wolgast Tree Farm & Apiary
- Woodsedge Farm
- Jersey Pickles
- The Granola Bar
- BON Butters
- Jams By Kim
- Terra Momo Bread Co.
- Patricia & Paul Fine Oils & Balsamic
- Caldo Sauce
- America's Kettle Corn
- Cheech's Own
- Unionville Vineyards

Confirmed Bi-Weekly Vendors:

- Neil's Knife Sharpening
- AMA Gelato
- Muller Family Farm
- House of Cork
- Love the Soup