

The Market Exchange

Lampasas County Farmers Market & Crafts Newsletter



Lampasas County Farmers Market & Crafts, LLC

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Gearing Up for Main Season

As the weather begins to melt from cold to hot, the vendor population increases. This may or may not create some changes in the landscape of the market. With the closure of the Northside, more emphasis will be put on good utilization of the East side.

We currently are sitting at 115 registered vendors with a few new inquiries we have not received returns on. This, of course, does not reflect how many will show each week. The variables are endless. But there will be times we may have to open additional rows on the East side. This will affect how parking is handled and should be considered uncommon events.

The execution of signing up for a market and mapping out vendors before each market will give everyone better planning for Saturdays. It will also reduce some of the chaos of finding a place to set up. It is very important for those who have paid reserved spaces to identify whether they will or will not be at the market each week. Their spaces can be reassigned if they are not going to be there. While we will still accept walk-in vendors on Saturday, we would prefer all vendors to sign up ahead of time.

Arlene Banks

Coordinator

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Special points of interest

- Pay Options
- How to Check-in
- Easter 2025

How to Make Food Trucks



Quieter Innovative Solutions for a Peaceful Culinary Experience

Food trucks have become a popular and delectable addition to the culinary landscape, offering diverse and delicious meals on the go. Everybody loves having food truck! And everybody loves to complain about the noise from a food truck. Their presence often brings noise disturbances that can negatively impact the surrounding environment. Reducing the noise generated by food trucks is essential for maintaining the harmony of the market space and enhancing the overall market experience. While we realize these solutions will cost additional money for the food trucks, it will enhance the cohesion with vendors to a harmonizing level.

Strategies for Noise Reduction

Several strategies can be employed to reduce the noise produced by food trucks, ensuring a quieter and more enjoyable environment for customers and other nearby vendors.

Implement Soundproofing Measures

Soundproofing the interior of the food truck can significantly reduce noise. This can be achieved by using sound-absorbing materials, such as acoustic panels, foam, and mats, on the walls, ceilings, and floors. Ensuring that doors and windows are well-sealed can also help contain noise within the truck.

Improve Exhaust System Design

Upgrading to low-noise exhaust systems and ensuring they are properly installed and maintained can significantly reduce noise. Using noise-dampening materials around the exhaust system can also help.

Smart Noise Monitoring Systems

Implementing smart noise monitoring systems can help food truck operators track and manage noise levels in real-time. These systems can provide alerts and suggestions for noise reduction, ensuring compliance with local noise regulations.

Conclusion

Reducing noise from food trucks is not only beneficial for the environment but also enhances the overall dining experience. By implementing quieter generators, soundproofing measures, upgrading equipment, and embracing innovative technologies, food truck operators can significantly reduce noise levels. Engaging with the community and adopting a proactive approach to noise management will ensure that food trucks remain a cherished and peaceful part of the culinary landscape.

There are solutions and an effective solutions must be applied to all food trucks who participate in the Lampasas County Farmers Market no later than May 1, 2025. After May 1, 2025 they will not be able to operate in the market until noise reduction measures are taken.

To the vendors: Time is given for food truck vendors to make these upgrades as none of them are free nor cheap.

Making Your \$\$ Work

Budget Breakdown for Marketing and Event Activities

Itemized List of Exendtures

Postcard Mailing Campaign

Initial Quantity: 5000 post-cards

Cost: \$407

Postage: \$1,150

Yard Signs and Flyers

Cost: \$450

Games Equipment for Market

Cost: \$110

Pony Rides for Spring Kickoff/ Goof Off Day

Cost: \$495

Live Radio Scheduled

Cost: \$300

WHERE'S
MY

MONEY GO?

Online Payments with

Square

Payments of \$25—\$100 can be made using SQUARE. To Make your payment using this method go to:

[LCFM&C Vendor Fee - Lampasas County Farmers Market and Crafts, LLC](#)

Pet Safety in at the Market During Summer Months



Pet Safety at the market

Let's talk about how to keep out loved furry friends safe while at the farmer's market. With the hotter months coming, that means the pavement will become hotter too, with that comes burnt paw pads! Veterinary experts say that burns can happen in as little as 60 seconds on pavement that is 120F, if the pavement is over 140F they could burn in less than a minute. It is best not to walk your dog on pavement if the temp is greater than 85F and the sun is shining its brightest. The rising temps also mean the potential for dogs to have a heat stroke, which is life threatening. Here are some early signs to look for: Heavy panting, excessive drooling, bright red gums, restlessness. Moderate signs: Lethargy, disorientation, vomiting, diarrhea, and seizures. Severe signs: Collapse, loss of consciousness, blue or pale gums. If you notice any of these signs please seek vet assistance immediately, provide fresh water, move them to a cool/shaded area, wet them with cool

(not cold or freezing) water on their armpits, paws, stomach. DO NOT give them freezing cold water or ice packs.

THE 5 SECOND RULE



Place the back of your hand on asphalt. If you can't hold it there for at least 5 seconds, then it's too hot to walk your dog on it!

Try walking during cooler hours while the sun is rising or setting.

Air Temperature	Asphalt Temperature
77°F	125°F
86°F	135°F
87°F	143°F

DO NOT LEAVE YOUR DOGS IN THE CAR!

How hot is too hot?

ATTN DOG PARENTS: HOT WEATHER SAFETY CHART

100°	●	Potentially life-threatening heat. Avoid prolonged outdoor activity.
95°	●	
90°	●	Dangerous weather developing. Use caution.
85°	●	
80°	●	Unsafe potential, depending on breed. Keep an eye on your pet outdoors.
75°	●	
70°	●	Risk is unlikely. Have fun outside, but be careful.
65°	●	
60°	●	No evidence of risk. Have fun outside.



Stepping Down

It has been a little over three years I have been running this market. There have been trials and errors. Once I got a decent footing, I set out to accomplish very specific goals to put this market on the map. There were steps to get to that goal and those steps were not always understood.

I have and have had great helpers along the way. Each and every person who stepped up to pitch in was awesome at what they brought to the table. I am not the easiest person to negotiate with in interjecting new ideas that potentially diverted from my targeted goals. I always knew that of myself and always appreciated the contributions, nonetheless. I have come up short on the final 2 goals, but they are not deal breakers to step aside for new ideas, new innovations and directions for this market.

Due to family health issues, I simply cannot spread myself this thin much longer. I love this market and the people that make up this beautiful cross section of warm hearts and amazing talents.

I do not want to “pick a person” to take over. There are a few very capable people who could do this job beautifully. I do not wish to be the person who chooses. I believe the vendors should choose their next market leader. Here is the plan:

- Nominate yourself if you feel you have what it takes to run a market.
- Accept a nomination from another vendor if you think you have what it takes to run a market.
- Campaign both at the market and by utilizing the Facebook Vendor page and I will set up a section on the website.
- Elections will be held June 19-21.
- The elected Coordinator will work with me the remainder of the year to develop their own program and will officially

take over the market October 4, 2025.

- The 2025 rules will remain in place until January 2026 as those are the standards by which the Court Commissioners approved.

What you need to know and have as a market Coordinator:

- You must be familiar with the Texas Cottage Food Laws. A new bill is being presented this year, so stay tuned!
- You must be familiar with Texas Pet Food Laws.
- You must be familiar with DSHS Codes for meats, poultry, eggs, and mobile food trucks.
- You must prepare a presentation and call to get on the Court Commissioners’ agenda for the October or November scheduled meeting. This is to get approval to utilize the parking lot for the 2026 calendar year.
- You will need to build your own staff. Some of the current folks may stay on while others will not.
- You must be present. Things happen at a market occasionally. Vendors have needs that sometimes need to be met at the moment.
- Good organizational skills help.
- Good communications skills help even more.
- You often have to have the patience of Job!

That will get you a good start.



Easter is rapidly approaching. We will be doing a Treasure hunt for the kids again this year.

Vendors who want to be part of children finding treasures for the Easter Hunt can send their interest to lampasasctyfarm-ersmkt@gmail.com.

An Easter Bunny volunteer would be great too!

Your ONLINE Presence

Participating on Facebook

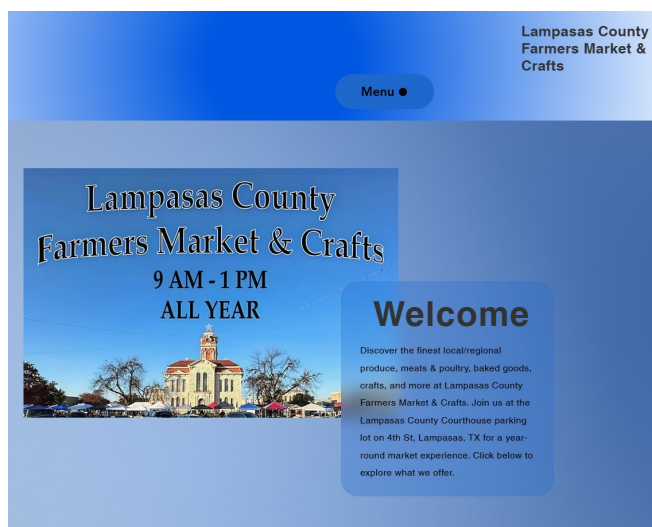
Communication is an essential part of anything we do in life. Being part of a farmers market is no exception.

Use the Facebook Vendors Page- <https://www.facebook.com/groups/323973443890405>.

This is a great tool for sharing and getting information. Not everyone is great about checking their emails and emails tend to get thrown in various categories within the emailing system. This makes emailing complicated at times.

Whatever gets emailed to the masses also gets posted on the Facebook Vendor page. It is also a great place to advertise yourself. Of the 2.4K viewers, only about 80 are vendors. The remainder are potential shoppers! Your ad has to be approved, but that happens pretty fast. If you are promoting yourself for other markets where the Lampasas market is not a part of your list, it probably won't be published. That is the only disclaimer to your ads.

Link Tree is being replaced with a Website



Keeping vendor resources all in one place. We initiated LinkTree and it was a great tool, but changes are sometimes required. A website seemed easier to access, so...

We now have a <https://www.lampasasfarmersmarket.com/>

Bookmark this site for the following: *Square payment link for vendor fees
*Facebook page and other contact info *Vendor rules and disclosures
*Market Sign ups * Vendor Inquiries and more as the needs arise.

We hope you will come to utilize this website for all your informational and transactional needs.

Cottage Food Corner

By Heike Noble

Let's talk about CREAM CHEESE in the Texas Cottage Food Law

Who doesn't love a yummy Cheese cake? Some of the best desserts are made with cream cheese or custard bases. They would sell like hotcakes at any market! Problem is they can't be sold as a Cottage Food.

You can bake with cream cheese as long as the finished product does not require refrigeration. Cream cheese frosting can be used on cakes as long as it is a recipe approved by the health department. There are two recipe books you can purchase from the health department that have tested and approved recipes. They are advertised in the Texas Cottage Food Law website.

You cannot sell Cheesecake, flan, quiche, or any other baked goods that need to be refrigerated to keep from spoiling.

Selling food from home in Texas? Know the law!

If it's not meat, and you can store it in your pantry,
there's a good chance you can sell it as a "cottage food".

Allowed

- Any food, excluding meat, that does not require refrigeration to keep from spoiling
- Baked goods (cake, cookies, bread, etc)
- Candy
- Whole, uncut fruit dipped in chocolate or candy
- Coated and uncoated nuts
- Fruit butters, jams, and jellies with a pH of 4.6 or less
- Fruit pies and pecan pies
- Popcorn, cereal, granola, trail mix, snack mix
- Canned, acidified salsa with a pH of 4.6 or less
- Pickled fruits and veggies with a pH of 4.6 or less
- Fermented veggies with a pH of 4.6 or less
- Roasted coffee or dry tea
- Dry mixes

Not allowed (examples)

- Any item that requires refrigeration to keep from spoiling
- Beef jerky (meat is federally regulated)
- Cheesecake
- Cream pies or meringue pies
- Flan
- Pumpkin pie or custard pie
- Tamales
- Beverages
- Casseroles
- Meat pies
- Kombucha
- Low-acid canned foods like baby food



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Our Market: Looking Forward

By Arlene Banks, Coordinator

As part of the action stage of our market getting closer to the requirements to be a Certified market, our website, a fundamental requirement has been launched. This website is used for both the customer and the vendor. We intentionally built this website where no password was required to access the vendor section. It will also serve as a tool for anyone wanting to become a vendor as well as letting vendors know all of their requirements and how to complete them. This website will be a constant work in progress as we see where information needs to be dispersed. You can view the website at:

<https://www.lampasasfarmersmarket.com/>

CORRECTIONS TO CALENDAR:

Saturdays we know we will be closed this coming year are:

APR 26: POSSIBLE date for first Citywide Garage Sale

****Market would be closed this day**** Exact date will be posted as soon as we have it.

Hopefully Vendors can buy in to this event

JULY 7-13 SPRING HO WEEK—visit <https://springho.com/> for schedules and activities

***Market will be CLOSED Jul 13 Vendor can participate in this event.**

NOV 1 or 8: Second Citywide Garage Sale

NO MARKET FOR THIS EVENT Hopefully Vendors can buy in to this event Exact date will be posted as soon as we have it.

For a fuller list of Lampasas events see: <https://www.lampasasedc.com/166/Events>. While there are no specific dates, this is the most comprehensive list I have found.