

Attendance: Teresa Pitzer, Paulette Richards, Alex Lanham, Alan Pointer, Sheila Pointer, Sue Theolass, Tym Mazet, Eli Mazet

Staff: Kimberly Cullen

Recorder: Diane McWhorter

Guests: David Rade, Colleen Bauman, Kandie Paulus, Chrissy Mattucci, Rosalind Brown

**Please note: Items may not appear in consecutive order as they were addressed at the meeting, but may have been rearranged for clarity. Points of discussion are statements of individual members and not necessarily the consensus of the whole committee. All approvals are pending the provision of all required licenses, labeling requirements, and payment of fees in a timely manner.**

Introductions and Announcements: Eli and Tym are now full voting members. Chris Clark will have to begin again to attend three consecutive meetings. David Rade is intending to join.

Agenda Approval:

\*\*\*Motion: Approve the agenda as written (Alex/Alan) All in favor 8-0-0

Prepackaged Foods: Chrissy Mattucci Rescue Express: Dog Treats. The treats do not contain meat so do not need to be made in a commercial kitchen. The popcorn does have dried liver powder on it. Products are made from locally sourced or organic ingredients, are hypo-allergenic, with no corn, wheat or soy, with some grain free. They are named after favorite dogs. She is the maker (with a bit of help from a friend on a volunteer basis) and will be the seller. She wants to sell them to promote her dog rescue service. Her table will need a sign that says "Not for human consumption."

\*\*\*Motion: Approve the dog treats excluding the popcorn (Sue/Alex) All in favor 8-0-0

Discussion: The dried liver powder is a form of meat, and in general popcorn is not allowed to be sold at our market as it is a "carnival food."

Rosalind Brown: MegaProductions: will need to return when all of her licenses are in place.

Pressing Member Issues: Kandie Paulus, owner of the food booth Masala, is appealing a decision by the chairs of Standards and the Food Court Committee (with Janet having substituted for Richard to avoid conflict of interest) to approve a new product by another booth. She has tried to create an identity for her booth as "the curry booth" in the years she has owned it and feels that identity will also be important to any subsequent owners. She feels that the new item, called "Thai Green Curry" will confuse customers about her own products. She couldn't find any information about the non-duplication policy online, and would like to understand the standards policies better.

Discussion: A letter from the food booth selling the new item was read. It is meant to be a seasonal special, is vegan, nut and gluten-free, and was chosen to enhance the offerings of the menu and be distinctly different from any of the other food products in the Market. The ingredients seem different

from other curries. "Curry" is a generic word that means "spice mixture." Sometimes an item can be similar in ingredients or presentation and still add variety that isn't present, such as tofu cheesecake, which wasn't seen as a duplication of cheesecake. There are other Thai dishes that could be tried, and there are a lot of rice dishes already being served. Many dishes might have curry as an ingredient without being called curries. Vegan and gluten-free options are welcomed. Masala also has yakisoba noodles which aren't curry.

The process of approving new menu items by the four co-chairs was developed to speed the approval decisions so that the member would not have to wait for a full Standards Committee meeting. Generally "specials" do not have to be approved like new menu items. The goal of the policy is to present a varied menu to the customers. The intent of the duplication policy is to keep the "mix and balance" of the offerings in the food circle as a whole. The idea that a booth can have an identity complicates the issue, as that identity could be the cuisine, the nationality, or the type of items. This decision (as any decision) can be appealed to the Board.

\*\*\*Motion: The Standards Committee has decided to uphold the original acceptance of the Thai Green Curry menu addition from Bangkok Grill. (Alex/Alan) Motion passed 7-1-0

#### Approval of Minutes:

\*\*\*Motion: Approve the minutes of the August 17<sup>th</sup> meeting (Sue/Sheila) All in favor 8-0-0

Administrative Report: Kimberly reported on her actions regarding a complaint about the fragrance of soaps that caused a health issue for a sensitive member. An agreement was made about the proximity of chosen space by the soap maker to sensitive members. It is voluntary to disclose this type of health issue and when disclosed, efforts are made to protect the member from others' products. It was noted that sun exposure often intensifies scents.

A list of exceptions, and the insurance quotes for alcohol sales, will have to be left until the offseason due to time constraints.

\*\*\*Motion: Accept the Administrative Report (Alan/Alex) All in favor 8-0-0

Partnerships: Business partnership policy is different from that for family members.

**Proposed Policy:** This section deals only with Business Partnerships, that do not include family members nor single economic units. As partners in crafting who actually participate in the making and selling of the created item(s) on a day to day basis.

1. Both/all partners must become Eugene Saturday Market members. This insures both/all partners accrue points.
2. Both/all partners are required to be present, in the booth, each day, except for reasonable breaks (as per selling requirements) all times you sell at market.
3. Reserve booth space can only be in one partner's name. The partners will have to agree on whose name. In the event that the partnership dissolves the reserve space goes to the partner

whose name it is in. If the so named partner chooses not to continue to sell at market, the reserve space does NOT automatically go to the remaining partner(s). The reserve space goes back into the wish list. Wish points will be the deciding factor.

\*\*\*Motion: Accept the Business Partnership policy (Alex/Alan) All in favor 8-0-0

Canned Goods, Jams and Jellies: While Oregon law does not require licensing for some of these home-canned products, it would not be advisable for Saturday Market to relax the requirements for prepackaged foods. One advantage to requiring licenses is that if there is a recall of products, the licensees can be contacted since they are on record.

Meeting Evaluation: Thanks for making tough decisions. It's good to have more members on the committee.

Adjourned 6:40 pm.

DRAFT