

1 **Public Market Advisory Commission Minutes**

2 Tuesday, October 5, 2010 5:30 pm

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4 **Meeting Agenda**

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6 1. Call to Order

7
8 The meeting was called to order at 5:35 pm.

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10 2. Roll Call

11
12 Members Present: (5) D. Barkman, S. Brines, D. Black, P. Pollack, G. Service

13 Members Absent: (0)

14 Staff Present: (1) M. Notarianni

15 Guests: (0)

16 3. Approval of Agenda

17
18 P. Pollack: Under new business, there is a woman named Virginia Johanson, who was
19 on City Council, the Market Commission, and many other commissions. She passed
20 away recently, and there is a group, led by Jane Lumm, who would like to put a
21 memorial in the market somewhere.

22
23 4. Special Presentations

24 5. Public Commentary – Agenda items only (3 minutes per speaker)

25 6. Approval of Minutes

26 a. Meeting of September 7, 2010

27 7. Commission Business

28 a. Old Business

29 (1) Cottage Food Discussion

30
31 M. Notarianni: The state passed a Cottage Food Bill several months ago, which allows
32 certain food items, produced in an unlicensed home kitchen, to be sold directly to
33 customers, such as at a Farmers Market. We've had new vendors apply, as well as
34 existing vendors express interest in bringing items to market produced in accordance
35 with the Cottage Food Bill. I am looking for input from the Commission regarding what I
36 should do. I think there is a product mix we want to maintain at the market, and I am
37 unsure of what to do primarily with existing vendors who would like to bring baked
38 goods under the cottage food legislation, given that we are turning away new vendors
39 who are applying to bring baked goods.

40
41 D. Barkman: Well, I think that since the state legislation is passed, you would just adopt
42 their comments into our documentation. I think this would be an opportunity for existing
43 vendors to extend their market season a little longer. Some of them even used to bring
44 baked goods to the market for many years, but have not recently.

45

46 M. Notarianni: I certainly agree that since this is now a state law, it must be followed.
47 My question is more regarding the balance of the product mix at market.

48
49 D. Barkman: How do we determine the balance? If we have 50 people selling
50 tomatoes and 6 people selling baked goods, is that balanced?

51
52 G. Service: We should also consider whether these vendors would take up an
53 additional stall, or if they are just adding to their existing stall.

54
55 P. Pollack: There are several steps that should be taken, and one is to adjust the
56 application to include cottage food. I think market mix is important, but there are also
57 other economic factors. If there are 50 vendors bringing baked goods, they are not all
58 going to keep coming to market. I think that will sort itself out over time.

59
60 D. Barkman: It seems pretty easy to administer; the trickiest part will be ensuring
61 people abide by the \$15,000 gross sales limit. I think they are probably just looking to
62 add to their product line.

63
64 S. Brines: I think I agree with everyone. Molly deserves the right to think about product
65 mix, but I do think it will sort itself out. Vendors would need to add it to their application,
66 and it would be subject to inspection. I feel like the market will sort itself out. Some
67 people have commented that the winter has a lot of baked goods, but it is up to the
68 customer. There is something to be said for vendors who have been part of the market
69 for a long time and have a lot of history with the market, so allowing them that possibility
70 does seem to make sense.

71
72 D. Black: When could a vendor start bringing new things to market?

73
74 D. Barkman: Would they need to be inspected before market?

75
76 P. Pollack: It seems reasonable to continue inspections on the schedule that is
77 established, so if someone wants to add baked goods, that would simply be included at
78 their next inspection.

79
80 S. Brines: What would happen if an existing vendor-say an artisan-would like to add
81 baked goods to their application? Would they be inspected before being allowed to
82 attend market? Would there be an inspection fee associated with that?

83
84 D. Barkman: The inspector will need to remember they are not entering a commercial
85 kitchen, but a home kitchen.

86
87 M. Notarianni: Right, they are just looking to ensure the vendor is making what they
88 claim to be making.

89
90 P. Pollack: I think it makes sense for the new information to be filed, and then the
91 inspection to follow at its normal time. Every person amending their application is not

92 immediately inspected. It is worth considering the time and budget commitment of a
93 large influx of immediate inspections.

94
95 We also need to revisit the updates to the application, as it will need to be done before
96 May this year, which is not too far off.

97

98 (2) Sale of Invasive Species at the Market

99

100 M. Notarianni: This has come up in past years, but we've never come to a solid
101 conclusion. The primary concern is the sale of Bittersweet at the market. In the past,
102 the City's Natural Areas Preservation office had created informational literature for
103 vendors to distribute with Bittersweet they sold. I am looking for further guidance from
104 the Commission on this issue.

105

106 D. Black: Do we know which vendors are selling native and which are selling invasive
107 Bittersweet?

108

109 M. Notarianni: From what I can discern it looks to be invasive, but it can be difficult to
110 tell.

111

112 G. Service: I'm not sure you can stop the sale of Bittersweet.

113

114 M. Notarianni: I am not suggesting that we do that, but just inform shoppers at to what
115 they're buying.

116

117 P. Pollack: There are a lot of things on the City's invasive list, but I don't believe
118 Bittersweet is.

119

120 D. Barkman: We could also post signage around the market. I bet some of the vendors
121 are not even aware that what they are selling is invasive! It would also be helpful to list
122 invasive plants that are prohibited by City ordinance on future applications.

123

124 b. New Business

125 (1) New Vendor Discussion

126

127 M. Notarianni: I received fewer applications than in recent months, but still a good
128 amount. This month's include: baked goods made with local ingredients, a variety of
129 coffeecakes, gluten free baked goods, roasted coffee and hot coffee, biscuits, popcorn,
130 and toothpaste, vegetables, jewelry and hand-molded creations for the garden, and
131 bean dip.

132

133 G. Service: How have the new vendors been doing?

134

135 M. Notarianni: I think, for the most part, they've been doing well.

136

137 P. Pollack: We do need to consider the balance. A new vendor bringing primarily
138 baked goods is different than an existing vendor bringing a small amount of baked
139 goods.

140
141 S. Brines: I feel like I am never very helpful during this segment! There has been lots
142 of positive feedback about the new vendors, so keep doing whatever you're doing!
143

144 M. Notarianni: Oh! Two vendors who had previously applied but were turned down
145 wanted me to once again bring their products to the Commission: one makes
146 cheesecakes, one makes chocolate bars.

147
148 P. Pollack: Any insight into why they were originally turned down?
149

150 M. Notarianni: I believe I thought we already had several vendors at the market with
151 baked goods and chocolates.

152
153 S. Brines: Do you have a waitlist process?
154

155 M. Notarianni: I would like to, but it's so hard to, because I never know how much
156 space I will have at market on any given day!
157

158 P. Pollack: We added your experiences with the Ginny Johanson memorial garden.
159

160 M. Notarianni: I've been working with a group who are interested in creating a memorial
161 to honor Ginny Johanson at the market to figure out a design which will enhance the
162 market while honoring Ginny. The current plan is to create an area with some seating
163 and plants on the concrete "island" between Detroit and Fifth, designing the area in
164 such a way that there will still be space for vendors' stalls. The plans for the redesign of
165 Fifth St suggest the island area will actually get a little larger, which will only enhance
166 this area.

167
168 P. Pollack: Related to this topic of market improvements, the paving of the sandlot area
169 is likely to occur in the spring. This is on the DDA's agenda, as well as the street trees
170 along 4th.

171
172 (2) PMAC Commissioner Positions
173

174 P. Pollack: Three positions are up within the month. I would like to reapply, but am not
175 sure I am the best person at this point to be the chair.

176
177 G. Service: I am thinking of not reapplying.
178

179 D. Black: I am also thinking of not reapplying.
180

181 P. Pollack: Any viewers interested in applying can fill out the standard form, and turn it
182 in to the Mayor.

183
184 S. Brines: These vacant positions are for citizen representatives.

185
186 8. Reports and Communications

187 a. Market Manager

188 M. Notarianni: We have finally hired a new inspector! Daniel Bair, currently the Farm
189 manager at St.Joe's, will begin inspections this week. Dan received his Bachelors
190 degree from the University of Michigan and has completed the Organic Farming
191 certificate Program at Michigan State. He has spent time as a volunteer at urban farms
192 and gardens in Detroit. He was also an assistant farm manager for the Chicago Botanic
193 Garden Green Youth Farm, teaching high school students on Chicago's west side about
194 urban farming. The market's solar panels were highlighted in Ann Arbor's Solar Tour
195 several weeks ago. I have been giving many presentations about the market lately,
196 including at the Zion Senior Center and the Northfield Township Historical Society. The
197 electrical upgrade to the market is nearly complete. This includes additional outlets,
198 enhanced functionality of the existing outlets, and also an additional panel. Hopefully all
199 of that will be done within the next month or so. The market's gutters were recently
200 repaired, as well as the parking lot surface. Many events have been happening in the
201 public market space in the past month, including Trunk-A-Palooza and Nash Bash. The
202 weekend of September 10 brings Ozone House's annual fundraising dinner at the
203 market, the 3rd annual HomeGrown Festival, and the Kerrytown Bookfest. The market
204 has been participating in the Double Up Food Bucks program. This program, a project
205 of Fair Food Network made possible with generous support from the Open Society
206 Foundations, the Ann Arbor Area Community Foundation, and others, makes healthy
207 food more accessible to low-income urban families while creating new sales
208 opportunities for Michigan farmers. When a person eligible for SNAP (Food Stamps)
209 benefits uses his or her EBT Bridge Card to shop for food at a farmers' market, the
210 amount of money that he or she spends, up to \$20/week, is matched with Double Up
211 Food Bucks bonus tokens. The tokens can then be exchanged for Michigan-grown fruits
212 and vegetables. Double Up Food Bucks will supplement the already-popular EBT
213 program at the Ann Arbor Farmers Market, which has seen growth of more than 300%
214 since August of 2009. Finally, I spoke on a panel about local food issues as part of the
215 Stonyfield Sustainable Film Series on Wednesday, September 22, at the Michigan
216 Theater.

217 b. Related Boards, Commissions, Committees, and Task Forces

218 c. Items from Commissioners

219
220 S. Brines: I think we should continue to work with the KDA to ensure that events in the
221 market go smoothly.

222

223 P. Pollack: I think one concern is the noise, and the second is the parking. We need to
224 figure out the best way to share information about what is going on.

225
226 P. Pollack: I did have one more thing to say about the alleged report of some difficulties
227 at the market. We made a distinct decision when the rules were revised in 2008 that
228 the Public Market Advisory Commission may be aware of what goes on, but this
229 Commission is not a judge and jury of those kinds of events. That is a staff,
230 administrative responsibility. If it is an allegation about a physical confrontation, that is a
231 police matter-not even a Molly matter; that is a police matter. The PMAC is not the
232 body to rule, in any shape or form, on behavior issues. It's not that we don't want to
233 know, its just not our responsibility. That is an important distinction.

234
235 d. Transmittals/communications received

236
237 P. Pollack: We did receive one from Ms. Brock, which came today-and is a little bit
238 related to today's Cottage Food discussion.

239
240 9. Public Commentary – General (3 minutes per speaker)

241
242 E. Kapp: I am Esther Kapp. I have baked for years and brought things to market, until
243 we had to have a separate kitchen, which I did not-but now I do. I bake for Chelsea, I
244 do bazaars, I do craft shows, I do special orders. I have baked for years. My folks
245 helped start this market-that is how long I have been coming. When the inspector came
246 2 years ago, I showed him my kitchen.

247
248 10. Adjournment

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250 Meeting was adjourned at 6:40.