

European-Style Farmers Market



FOUR SEASONS
markets

A European-Style Market

Four Seasons Markets organizes and manages European-Style Farmers Markets where ranchers, farmers, specialty food producers and artisanal craftsmen can interact with customers and other vendors in a colorful, exciting, family-friendly atmosphere that mimics the village markets popular throughout Europe.

- Interact with local farmers, artisanal food producers and craftsmen
- Sample and purchase quality products
- Have fun at a colorful, family-friendly activity
- Socialize with members of the community



Benefits

- Improve visibility of retail and urban centers
- Increase foot traffic for local retailers
- Attract residents from nearby cities
- Support local farmers and entrepreneurs
- Create jobs
- Stimulate the local economy
- Entertain citizens
- Foster community
- Increase access to fresh, nutritious food



Local and Unique Vendors

We welcome quality farmers, ranchers, specialty food producers and artisanal craftsmen. Application approval of a vendor is based on two main components, the quality of the merchandise and where it is made. FSM promotes local business to support communities in social and economic health.

Each vendor is under a contract and must comply with Four Seasons Markets' Vendor Rules and Guidelines. Food vendors obtain a food permit from the city where the market operates from and follow the rules established by the Health Department.



**More than 1200 vendors applied in the last 2years*



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Vendor Category Examples

Food

- Artisan Breads
- Cheeses & Dairy Products
- Chocolate & Toffee
- Dry Mixes
- Eggs (Organic)
- Free Range Chicken
- Fresh Pasta
- Grass Fed Meat
- Homemade Salsa & Sauces
- Homemade Desserts
- Jams & Jellies
- Local Honey
- Locally Roasted Coffee & Tea
- Nuts & Dry Fruits
- Oats & Granolas
- Organic Produce
- Pastries
- Regional and Cultural Cuisine
- Spices & Seasonings
- Tamales

Non-Food

- Artwork
- Baskets & Totes
- Candles
- Dog Treats & Toys
- Garden décor
- Handmade Jewelry
- Plants & Flowers
- Pottery
- Scrubs & Lotion
- Woodcraft
- Cultural crafts/Jewelry
- Homemade Soaps



Experience

Four Seasons Markets (FSM) specializes in managing farmers markets and organizing special events. The FSM leadership team combines extensive experience in food, growing businesses and event coordination with a deep appreciation for the contributions provided by local food producers and craftspeople enhancing the vitality of their communities.

Created in 2009, FSM has managed over 40 public and private markets and currently manages Markets in the following North Texas cities:

Richardson, Flower Mound, Highland Village, Las Colinas, Carrollton, Dallas, Watauga, Colleyville, San Antonio

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<https://www.facebook.com/fourseasonsmarkets>

Proposed Market

When: Every Saturday, year- round (weather permitting) 9am-1pm (Spring and Summer) 10am -2pm (Fall and Winter)

Where: 9101 Blvd. 26, In front of Firehouse Subs, South Corner

Vendors: 30 vendor Max

Vendor parking will be in the corner lot across Walker (In front of Chipotle) and or up Parker and back to Stormy Plaza.

Revenue: The only revenue for the town would be the permit fee. Usually that permit is actually a Health Permit.



Proposed Market

