



Avery A&H Fair Application

Heritage Park

661 Vale Road

Newland, NC 28657



Return this form with full payment.

Please answer all questions in full, even if you have participated in the past!

September 2 - 5, 2026

NAME: _____ PHONE: _____

BUSINESS NAME: _____ PHONE: _____

ADDRESS: _____

CITY _____ STATE: _____ ZIP: _____

.....
Please provide a brief description of what your booth may consist of _____

Have you previously participated in the fair? Yes ☐ No ☐

BOOTH FEES:

Booth space is limited to 20.

Booth Fee: (10 x 10) \$150.00

Booth Fee: (Outside) \$25.00/per day or \$75.00 for week

Food Booth Fee: \$300.00 for the week

***MUST SUBMIT CERTIFICATE OF LIABILITY INSURANCE**

***NO FUNNEL CAKES, CANDIED APPLES, POPCORN or COTTON CANDY may be sold.**

Prices shall be placed in public view. A menu must be included with application along with Certificate of Liability Insurance.

Space is limited; all exhibitors must stay within their respective booths. No placing of equipment outside of your trailer (if trailer is used for kitchen).
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I have read the rules and application of the Avery A & H Fair and agree to abide by them.

Signed _____ Date _____

Amount Enclosed \$ _____

Office Use Only:

Date Received _____ Payment Received _____ Acceptance mailed _____

Food Vendors: Deposit \$ _____

Menu included: Yes ☐ No ☐

Return to:

Avery A & H Fair

661 Vale Road, Suite #115, Newland, NC 28657

PLEASE READ CAREFULLY!!

Hours of Operation: Gates open: 5:00pm -10:00pm

Wednesday thru Friday

Rides Open: 6:00pm

Saturday Hours: 10:00am -10:00pm

Rides Open: 1:00pm

Inside Fees include: 10x10 space with 6 ft. table and 2 chairs

Outside Grounds Fee: Vendor/exhibitor must provide their own table and chairs.

Reserving Space: **No space will be reserved.**

Exhibit Space: The booth space reserved must be self-contained. No tables or chairs permitted beyond your assigned space.

NOTHING MAY BE PLACED/AFFIXED TO THE WALLS!

Set up: **You must be set up by TUESDAY.** There will be no one allowed in the building after 8:00pm. The state judging takes place on Wednesday; therefore, no one will be allowed in the building. You will be allowed back in the facility on Wednesday afternoon at 4:30pm. There will be security on the grounds for the duration of the fair.

Access to outdoor exhibit space: Vehicular access for unloading will be permitted on Sunday through Tuesday 8:00am to 5:00pm. Thereafter, no traffic will be allowed until each night after closing. Early departures are not allowed.

Safety and Housekeeping: No explosives, flammables or other dangerous items will be allowed in the display area. Housekeeping is the responsibility of the exhibitor in the assigned space. There is a large dumpster on the ground for your disposal. Please keep your area clean.

Security: Avery A & H Fair will attempt to have uniform officers on duty 24 hours a day and will restrict visitors from commercial areas before or after hours. However, Avery A & H Fair cannot assume any

liability for losses caused by theft, fire, wind, water, accident, nor for any other cause, nor be held responsible for any loss or injury to property or persons, including exhibitors and/or their employees.

Attention Food Vendors

Public Liability: Exhibitors must ascertain that their public liability and employee compensation policies include coverage of the public entering their area and their employees attending the exhibit, for the period that they are either on, entering, or leaving the site.

1. All vendors must have ample supplies to handle their needs for the day
2. We try to avoid food duplication, please submit a full menu with your application as soon as possible. All food will be juried.
3. Food vendors need to arrive by Wednesday, 3:30pm.
4. **No food vendor will be allowed on the grounds after the fair opens at 5:00pm, Wednesday.**
5. Grease and dirty water will be disposed of appropriately. Failure to remove grease and properly clean your space will result in your not being able to participate again. **You are responsible for disposing of your garbage and cooking waste.** There is a dumpster on site where you may put your garbage. Do not use public trash cans.
6. Food utensils and equipment shall be kept in a clean and sanitary condition. Food shall be stored in enclosed containers and at the proper temperature. Food handlers should wear clean, plastic disposable gloves.
7. Cold food should be frozen or stored below 45 degrees. Hot food should be served at 140 degrees or higher.
8. All food vendors must have appropriate license/certifications, and comply with Health Department regulations.

NO FUNNEL CAKES, CANDIED APPLES, POPCORN, NACHOS, PRETZELS or COTTON CANDY MAY BE SOLD!