

SPRINGS FIREPLACE

FARMERS MARKET SALESPERSON

ABOUT SPRINGS FIREPLACE

Grown by The Hoppy Acre, we are a value-added brand using rare and uncommon peppers to produce our hot sauces and salsas. We originally started growing in Amagansett, and now have fields in East Hampton and grow with partner farms in Upstate NY, Northern NJ, and Shelter Island. All of our sauces are made at East End Food in Southampton. Come join our family! We are a growing brand and have a lot of opportunities on the horizon. If you are interested or have any other questions, please reach out to Greg or Lauren - info@springsfireplace.com We are looking to have our team set by April 15.

JOB OVERVIEW

Springs Fireplace Hot Pepper Company is looking for an outgoing individual to staff our table at the Springs Farmers Market at Ashwagh Hall in East Hampton Saturday mornings beginning in May. The market runs from 9:00am to 1:00pm, and we expect 45 min to set-up and breakdown (plus grab and return the truck), so your hours each week on Saturdays would be 8:15am to 1:45pm. Individuals should be outgoing, organized, be able to lift 40#, and love hot sauce and salsa!

COMPENSATION

We could compensate you in one of two ways:

- 1. Flat \$20 per hour, or \$110 per market*
- 2. \$16 per hour, or \$88 per market + 6% of all of your sales (generally we average about \$1,000 in sales each market)*