John, Amish Market Manager

00:51	Talks about family business and the chain of farmers markets they have
1:46	"We start fresh at the beginning of the week and go to the end." (only a 3 day a week market)
2:08 2:14	Personalize your experience as a customer with each vendor "I want that steak but I want it cut a bit thinner."
2:36	Customer service is our number one priority
2:39	"People want their local farm. There are local tomatoes. That's what we cater to."
3:44	Talks about organics throughout the market
4:12	Discusses organic franchise that is coming to the market
6:20	Talks about relationship with farmers
7:00	Talks about elite bakery
8:26	"We observe what customers look for."
9:03	"I went out and started knocking on doors. On farmers' doors."
9:07	talks about relationship with farmers, door delivery, if it's picked at 5, it's delivered at 7
9:40	Farmers deliver produce themselves
10:26	Reality of the situation—full line of produce 52 weeks a year, produce is imported
11:05	personally goes to Philly docks at 2:00 am on Wednesdays to inspect every box he buys, no broker involved
11:43	can explain to customer where the food comes from
11:50	Chain stores use brokers
12:34	"We see what we buy."
12:50	don't advertise organic produce if it's not—seen many places
13:19	it's deceiving to the customers to say it's organic when it's not
13:22	can tell customers where it comes from if organic
14:08	the market is a one stop shop, unlike roadside stands—meat, produce, etc. convenience

14:52	where tomatoes come from in relation to customer inquiry
15:25	not Jersey produce but it's high quality
15:36	accountability—ex. bad strawberries, can bring back for a refund, replacement, or something else
16:15	never let a person have a bad experience
16:42	buying watermelon—tastes before he buys, there may be one bad watermelon the customer receives
17:46	meat guy knows where his meat comes from
Meat Manager	
00:22	all natural-guaranteed to never have hormones
00:44	all natural beef, grass fed beef