Are You Planning
A Homemakers Market?

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The Extension Service
The Texas A. & M. College System and
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Steps In Opening a Market

Consider the resources of your county
Consider the market needs of your town
Consult your home demonstration agent
Think About These Things Before You Open a Market

What is your city population?

Where do people in your town get their salaries—Mills, Camps?
Other industries?

What can you produce that these people buy?

Do you know how to plan your production so as to have products available regularly?

Do you know how to prepare your products for market? Do they have "eye appeal"?

Are your products fresh, clean, attractive, bunched, graded?

Will the demand in your town be for good quality farm produce—dressed hens, fryers, fresh eggs, fresh fruits and vegetables, or for a highly specialized product?
Make it Your Business To —

Produce first-quality products
Produce them regularly
Produce in quantities so as to receive a volume of profit

Set a Goal To —

Sell once a week, or twice a week, one or more products.
Sell in season such products as fresh fruits, vegetables, and dressed turkeys on the Thanksgiving and Christmas markets.
Sell special things, such as gifts made or grown at home.

Have a plan to use surplus products —

*Vegetables*
- a. Brine for dill, sweet or sour pickles
- b. Can
- c. Freeze

*Fruits*
- a. Can
- b. Freeze
- c. Pickle, preserve, jell

*Poultry*
- Cull and sell
  - a. Dressed hens
  - b. Can boned, cubed and sandwich meat, livers, gizzards and broth
SOME PRODUCTS THAT MAY BE SOLD

POULTRY—Dressed
Fryers
Hens

PORK
Fresh Sausage
Cured Sausage
Cured Hams
Shoulder
Liver

BEEF—Fresh Frozen
Roasts
Stew

VEGETABLES
Fresh greens (several varieties)
Collards
Beans
Cucumbers
Tomatoes
Potatoes
(“Irish and Sweet”)
Melons

HERBS—For seasoning, flavor and sachets
Anise, mints
Horseradish, thyme
Dill, catnip

CANNED PRODUCTS—All kinds
String beans
Field peas

BRINED PRODUCTS
Pickles—Sweet, sour, and dill

JELLIES AND PRESERVES
Jellies, preserves

BAKED PRODUCTS
Light bread, ice box dough
Boston brown bread
Date loaf

DAIRY
Butter
Milk
Processed Cheese

FLOWERS, SHRUBS AND PLANTS
Bulbs, native and cultivated
Smilax, holly
Pine burs, sweet gum balls
Tomatoes, peppers

FRUITS (Several varieties of each kind)
Strawberries
Dewberries
Peaches
Apples

CAKES
Butter—Layer cakes
Pound cakes
Gingerbread
Chocolate cake
Fruit cake

Sponges—White and Yellow
Angel Food
Cookies of all kinds

MISCELLANEOUS
Pecans, peanuts
Ribbons and strands
Baskets made from Willow,
Honeysuckle and Buck Brush

Honey, sorghum syrup
Home-made toys
Sassafras roots
Pop corn
The Market Producer's Family Check

Is your family eating according to the Texas Food Standard? □

Can your family produce a surplus of two or more products to market? □

Can your family organize its activities to sell regularly? □

Is your home clean and sanitary? □

Can your family get health certificates? □

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