

YOUR GUIDE TO TEXAS

# Farmers Markets

## WHAT'S IN SEASON?

For many, warm spring weather brings thoughts of festivals, planting gardens, outdoor gatherings, and farmers markets. But did you know that many farmers markets in Texas are open year-round?

According to the [Texas Department of Agriculture](#), Texas is one of the largest producers of fruits and vegetables in the U.S. At all times of the year, you'll find something to enjoy.

Spring produce often includes a variety of herbs, greens, lettuce, and broccoli. Buyers can find fresh blackberries and blueberries as early as April through mid-summer. Looking for local varieties of potatoes or tomatoes? You can find those, too, beginning in April!

## WHERE SHOULD YOU GO?

There are dozens of farmers markets located throughout the Lone Star State. AgriLife, a resource that is part of the Texas A&M University System, has an extensive [list](#) available that will allow you to find a nearby market in nearly every county.

*Here are a few of our favorites:*

### AUSTIN

[TEXAS FARMERS MARKET](#) can be found in two locations in the Austin area: Lakeline Mall and Mueller. In addition to fresh fruits, vegetables, eggs, and honey, you can also find farm-raised meats, wines, oils, and prepared meal kits. Pick up fresh-popped popcorn or even a cheesecake to round out your meal.

When you're looking for the freshest food and produce, there's no better stop than a farmers market. In Texas, we are lucky to have food growers delivering their products year-round to local markets where they can meet their buyers and discuss the growing process.

Wherever you're located in Texas, chances are good that farm-fresh produce isn't far from home. With Patten Title's guide to Texas farmers markets, you'll be prepared to find the best local and in-season produce available, whether traveling or close to home.

The [BARTON CREEK FARMERS MARKET](#) runs on Saturdays at the back of the Barton Creek Mall. Customers can find fresh fruits, vegetables, meats, and prepared foods like cookies, wines, gumbo, and fresh Kombucha. Artisans set up shops to sell jewelry, body care products and even knife sharpening services.

[SUSTAINABLE FOOD CENTER](#) runs two markets weekly, one downtown and one in South Austin. Both are Saturday staples, operating rain or shine and featuring live music and fresh goods. Lone Star SNAP and WIC are always accepted at both markets.

[LONE STAR FARMERS MARKET](#) can be found at Hill Country Galleria on Sundays. More than 40 vendors arrive each week, selling fresh produce and artisan foods.

The [PFARMERS MARKET](#) in Pflugerville is open from mid-March through mid-December. Vendors bring a variety of fruits and vegetables as well as plants, baked goods, pickles and jams.

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## HOUSTON

The [HOUSTON FARMERS MARKET](#) is open every Tuesday and Saturday year-round. It is the city's oldest and largest farmers market, celebrating the area's diversity of producers and produce.

[URBAN HARVEST FARMERS MARKET](#) runs every Saturday and includes produce and meats from vendors within 180 miles of Houston. Urban Harvest also operates a [mobile market](#) to provide fresh food to areas without regular access.

[RICE VILLAGE FARMERS MARKET](#) operates on the first and third Sundays of each month, serving the university community.

## WHAT TO DO WITH ALL THIS PRODUCE?

With the abundance of produce you can find at Texas farmers markets, it can be hard to know what to do with it all! Here are a few ideas for how to use Texas' most iconic fruits and veggies.

Texas is one of the country's largest producers of watermelon. In-season watermelon is delicious on its own, but you can also make [cool watermelon sorbet](#) or even a savory-sweet [salad with feta](#).

If you're looking for something unique, prickly pear is a cactus fruit [native to Texas](#) that can be found ripe at many farmers markets from August to September. When prickly pear is [prepared properly](#), it tastes like something between watermelon and bubblegum.

It's recommended that you use gloves to handle prickly pears when removing the barbs, but once peeled and cut, you can eat the fruit and seeds. Prickly pear juice is also tasty in lemonade, or can be frozen into [paletas](#) to beat the summer heat.

## INSPIRATION FOR YOUR HOME

If you're feeling inspired by the variety and abundance found at Texas Farmers Markets, you might consider creating a garden in your own backyard. Some of the best [beginner vegetables](#) for a gardener to grow are lettuce, cucumbers, cherry tomatoes, and green beans. Before seeking out your

favorite plants, remember to check which produce [grows best at each time of year](#) in your neck of the woods.

Whether you're a beginner to gardening or a seasoned planter, local botanical gardens are likely to have programs for you. The [Zilker Botanical Garden](#) in Austin is home to an [AAGC Garden Club](#), and the [Houston Botanical Garden](#) hosts regular events for amateur gardeners.

Once you've selected your plants and gathered all the tools you need, you can get started with your own Texas garden, inspired by the state's top-notch farmers markets.



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