

# Homestead Notes

Pat Erway, Editor



The Roy Martin's . . .

## Roadside Market Stand Provides Work and Pleasure For Family

"WELCOME FRIENDS" is the sign over Martin's Market in Mastersonville and Mrs. Roy B. (Esther) Martin is always on hand to greet you when the buzzer rings.

Martins grow about 95 percent of the things they sell with sweet corn and cantaloupes being their specialties. They grow an early yellow hybrid, White Jewel and Silver Queen sweet corn to the tune of 15 acres. They grow five acres of cantaloupes. In addition they grow about five acres of other garden vegetables. Starting with asparagus in May their market stand is open from then until about Thanksgiving.

"Martin's Market in Mastersonville" is located on their 46 acre farm. Their farm is the first farm beyond the Mastersonville Fire House on Meadow Road. It can also be reached by going five or six miles north on route 72 from Manheim and going west on Cider Press Road about three miles to Meadow Road. Their market stand is open in the summer from about 9 a.m. till dark.

Martins have their vegetables ready earlier than the rank and file of home gardeners because they start many of them in their 12 by 30 foot greenhouse in March. They started over 12000 vegetable and melon plants in kykubes and a lot of the vegetables in flats. Mrs. Martin does the transplanting and Roy keeps the fires burning in the greenhouse. She fills the greenhouse, then sells the plants she doesn't need.

Martin's Market always features all vegetables that are in season. Right now they have Zucchini, Buttercup, Acorn, Patty Pan, Blue Hubbard, Golden Hubbard and Yellow Summer squash, sweet corn, Cobblers and Kennebec potatoes, cucumbers, large sweet, little stuffing and Italian sweet peppers, onions, yellow and green string beans, eggplants, large and cherry tomatoes, celery and lima beans. Earlier they had asparagus,

### Farm

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By  
Mrs. Charles  
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strawberries, sugar peas, lettuce, peas and spring onions. Next week they will have cantaloupes and Cherry Red watermelons. By the last of August their seedless Top Yield watermelons will be ready. Their neck and Halloween pumpkins will be ready around September 1 and Yellow Jersey sweet potatoes will be ready in September. They also have some cabbage, cauliflower and broccoli. They sell nearly all their vegetables on the stand, wholesaling some sweet corn, cantaloupes and spring onions.

Mrs. Martin grows a lot of annual flowers such as snapdragons, asters, zinnias, marigolds, petunias and makes flower arrangements to sell. She bought most of her flower plants at a greenhouse because she didn't have room to raise them in their greenhouse. She sells potted coleus, oriental pepper plants, hanging baskets and other large containers of flowers that she pots. She also handles flowers planted in pieces of lava rock, arranged by Oberholtz's Greenhouse in Brickerville. In the fall Martins have gourds and Indian corn to sell. All these not only sell well but enhance the beauty of their stand.

Martins sell fresh eggs which they get from a neighbor. Mrs. Martin makes mint iced tea and home-made root beer which they sell by the gallon or by the cup. She also makes 14-day whole pickles, pickle slices and strips and home-made jams to sell. Sandra Bauman, who works for Martins, makes home-made baked products such as white and brown bread, two kinds of sugar cookies and whoopie pies. In the fall they have pumpkin cake for sale. They sell baked goods every day except Monday.

Martins attract the children by selling kittens. Another line of interest for the home or for gifts is ceramics made by Mrs. Harold Witmer. They have a very large variety of ceramic pieces to sell. Mrs. Witmer also works part time for Martins.

Martins have four sons. Mrs. Martin says "I think boys need work. However, I think they need free time too." So the boys help with the work and they have four part time helpers. Besides Sandra Bauman and Mrs. Witmer, Rosie Metzler and Ruth Weiler help part time. Mrs.

Martin says "We all share in picking, irrigation and everything. We work as a family and our help works as the family and eats here." They work together when they make pickles or tend the stand. Martins make a lot of jelly, dress some chickens and freeze them and freeze a lot of vegetables for their own use. The extra help and the boys all help.

Mr. and Mrs. Martin have been farming for 15 years. They were on farm between Lititz and Rothsville for 12 years and raised broilers there. They started selling cantaloupes that November, just on a little coffee table. Roy says "It's a lot of work. We started out small." They have been at this farm near Mastersonville (formally Siegrist Cantaloupe Farm) for three years. Roy has a machine to lay plastic for mulching cantaloupes, watermelons, peppers, squash, tomatoes and neck pumpkins.

Roy raises five houses of broilers a year, 38,000 at a time, on contract with Pennfield. Mrs. Martin helps when the chicks are real small. He farms six acres of alfalfa which he feeds his sheep. He has 60 head of Dorset sheep and after he builds his flock to 75 head will sell some for meat purposes. A man from Paradise shears his sheep and buys the wool. Roy has 15 acres of pasture land for his sheep.

Esther, the daughter of the late Mr. and Mrs. Clayton Rohrer who farmed between Strasburg and Georgetown, grew up on the farm. It was a general farm but they also grew tomatoes and sweet corn for canneries and she

helped. She said "I worked out a lot and I enjoy it." She attended school at Paradise. Before marriage she worked in sewing factories at Bareville and at Singing Needles, Leola. Roy also grew up on a general farm and they raised steers.

Martins sons are Dale, Daryl, Duane and Delmar. They all help with the vegetables, help do canning and clean the chicken fountains. They have been entering vegetables at the Manheim fair.

Dale is 13 and will be in ninth grade at Manheim Central Junior High School this fall. He will be enrolled in the Ag department. He was in the art class at school and made a hooked rug. He thinks he wants to be a farmer. He takes an interest in the vegetables. Dale was at a camp and took the Black Forest Trail hike in northern Pennsylvania with a church group. He enjoys taking colored snapshots and puts them in an album.

Daryl, 11, will be in the seventh grade at Manheim Junior High School this fall. His mother says he is a very good vegetable picker. In school and at camps he likes crafts, decoupage, leather crafts and kite making. He also likes to take snapshots and likes carpentering.

Duane, 10, will be in fifth grade at Mastersonville Elementary School this fall. He enjoys nature. He has made terrariums and collects such things as punk, pieces of old decayed wood and driftwood.

Delmar is seven years old and in second grade at Mastersonville School. He likes to drive the

garden tractor to bring in vegetables and cantaloupes from the field.

Martins are members of Gantz Mennonite Church. This is the second year for them to entertain two children from Steelton through City Children's Visitation program of the Mennonite Mission Board.

Mrs. Martin was a room mother last year at Mastersonville Elementary School. She went on trips with the fourth grade and kept children for mothers during PTO meetings.

Mr. and Mrs. Martin painted and wall papered their double living room last winter and the boys removed the old paper from the wall. Mrs. Martin also refinished an antique chair.

Mrs. Martin makes her own dresses and made suits for the boys when they were small. She says "I like flowers. I enjoy working with flowers a lot."

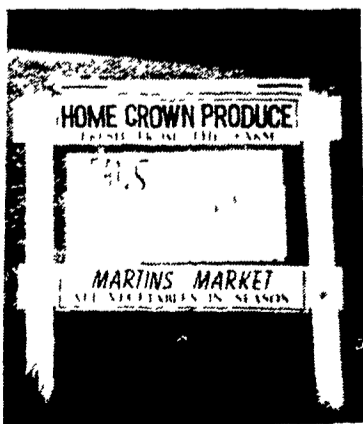
Martins like to take short trips with the family. Last fall they went to Tennessee and they went to Canada one year.

Esther says "I enjoy cooking." Here are some recipes Mrs. Martin uses, some of which she hands out to customers at their market stand. People who buy her canned pickles can vouch for that recipe.

### Baked Chicken Barbecue

- 1 broiler chicken cut up
- 1 stick margarine
- 1 teaspoon salt
- 1 teaspoon poultry seasoning
- 1/2 teaspoon paprika
- 1 cup crushed wheaties

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The sign at Cider Press Road and Meadow Road points to Martin's Market which is nearby.



(Left to right), Sandra Bauman, Daryl and Dale Martin, Rosie Metzler and Mrs. Esther Martin pack jars with their delicious crisp 14-day pickles. Some of their jellies are in the background.