

Revival Market

Q>Produce: Are the vegetables and fruits fresh locally grown, canned, or frozen? Are they organic? If you try to use local produce, how successful are you in finding good sources, about what percent is local and/or organic? Do you use any canned fruits and vegetables?

A>We use local produce when ever possible. We also have non local year round staples that we think are necessary for a neighborhood market. We do not use or buy any pre prepared canned goods, but we do can many local veggies our self.

Q>Fats & Oils: I know that you sell olive oil, lard, and beef tallow in the market. What do you use for cooking? for salad dressings? Do you use butter? Margarine? Do you deep fry any foods? If so, what fat do you use?

A>We use Texas olive oil, canola oil, lard and butter to cook with. We deep fry chicerones which we make from our own animals, we use canola oil to fry

Q>Meats: Is the meat local, grassfed, pastured? Do you cut and/or grind the meat yourself or do you buy it already cut/ground? Do you prepare your own sausage? Does it contain nitrites for preserving?

A>All of our meat is local, hormone and antibiotic free. We raise our own pigs in Yoakum, Texas. Chicken is pasture raised. Rabbit, Duck and lamb all pastured. Antelope and Venison are wild. All our beef is grass fed and barley finished. We do not grind our own beef, we use Windy Bar Ranch out of Johnson City, Texas for ground beef. We do make our sausages, we do use nitrates.

Q>Drinks: Do you offer glass-bottled water such as Perrier? Organic and or Herbal teas? Decaf? Unsweetened?

A>We offer no bottled water in plastic, we do have Topo Chico in glass, we have tea, unsweetened, decaf and herbal

Q>Sweeteners: Do you offer unsweetened choices for desserts, such as fresh fruit? Do you offer desserts sweetened with traditional sweeteners such as local raw honey, organic maple syrup, or raw unprocessed cane sugar.

A>Our pastries are made by Fluff Bake Bar, they do use processed sugar as well as honey and molasses is some of the items. We do sell many varieties of fruit in our produce section

Q>Eggs: If you use eggs, are they from pastured chickens at local farms? Are they organic?

A>We use Burr Farm eggs from Wharton, Texas. They are ungraded, not certified organic and pasture raised

Q>MSG: Do you add MSG to any foods? Do you use any of these additives: seasoning mixes that include hydrolyzed protein, citric acid, unspecified 'spices,' or 'natural flavors,' and texturized vegetable protein or caseinate?

A>We do not use any of the aforementioned products.

Q>Salt: What type of salt is used for cooking? For finishing?

A>We use kosher salt and Jurassic salt from Galveston

Q>Bread: Is the bread used whole grain, sourdough, sprouted grain, local?

A>Our bread is made by Slow Dough Bread Company. There are many varieties including whole grain, sour dough, whole grain. They do not use local flour.