Do consumers not buy their preferred produce because it's too expensive or is it other reasons like insufficient quality? Does a consumer not buy their favorite item of sweet corn because of poor quality or the price is too high? The Packer's 1994 Fresh Trends survey asked consumers this question. The percentage of respondents that didn't purchase their preferred fruits were for the following reasons: 59% too expensive; 8% disliked appearance; 7% underripe; 5% shelf life too short; and 3% inconsistent quality. Vegetables showed a similar pattern with: 51% too expensive; 14% disliked appearance; 8% inconsistent quality; 4% shelf life too short; and 1% underripe. Thus, price appears to be a main reason why mainstream consumers sometimes don't buy their preferred commodities. How should one price? Although there is no black and white answer, this section discusses issues related to pricing.

Sizing up the Competition

Sizing up the competition starts at assessing the supply and demand for the specific products you are selling. If you had a bed and breakfast with a view of the Grand Canyon, your product would be unique from other bed and breakfasts near the rim. Just like beach front property is different from property a few blocks away from the beach. Product uniqueness allows you to be more of a price setter rather than just a price taker. How unique is your product compared to competing products? If you are selling seedless watermelons at the farmers’ market next to four other vendors selling seedless watermelons, your price will need to be right at the going rate. Even if you try to get a price that is just 1% to 2% more, virtually all consumers will opt for the cheaper melons. But if you are selling a melon that is more exotic and unique, many consumers will pay a 50% to 100% premium over what regular watermelons are selling for.

Freshness is a unique characteristic for products that are very perishable like sweet corn, blackberries, raspberries, and strawberries. But products like carrots, potatoes, and apples that store well, need to be priced competitively with supermarket prices. If you’re selling storable products you might possibly use exotic varieties, distinguish your growing methods, or provide rural recreation opportunities for developing product uniqueness. Defining a unique market niche is critical for having any ability to set price rather than being a pure price taker.

When Domino's pizza recently gave up the motto of “delivery within 30 minutes or your pizza is free,” many franchise owners were disappointed. Franchise owners recognized the litigation scrutiny and pressure that prompted Dominos to give up the guarantee, but many also voiced that this guarantee was important because it set Dominos apart from the competition. The guarantee of delivery within 30 minutes or your pizza was free made Dominos pizza unique from other pizza delivery services. What makes your product(s) unique?

Pricing for Maximum Profit

Pricing for maximum profit requires that you can assess consumer demand and
variable costs of production for your product. Costs of production are commonly broken down into fixed and variable costs of production. Fixed or ownership costs are defined as those costs that don’t change with an increase or decrease in output — they are fixed once resources are committed to production. Land payments, property taxes, capital allocations, and your own management skills are generally referred to as fixed costs. Costs that vary with production like labor, fertilizer, gas, fuel, and water usually refer to variable costs of production. But once fertilizer has been applied, the cost becomes sunk or fixed in that you can’t go out and retrieve 300 lbs. of nitrogen that you applied yesterday. Conversely, if you haven’t yet invested any capital or resources into a direct farm marketing or tourism operation, all costs are variable. No resources have been committed to the production process.

Ideally, one would like to receive a price that covers all fixed, variable, and opportunity costs of production. It is important to include any opportunity costs or foregone alternatives. For example, if you could earn $75/acre for renting your land to a neighbor, this is a foregone opportunity. Your land cost would be the greater of your actual costs or the $75/acre foregone in land rental fees. Owner wages are often foregone opportunities that need to be accounted for as well. If you add up all fixed, variable, and foregone costs of production and divide by an estimated yield you will obtain your break-even price. Since yields will vary from one year to the next, calculate a break-even price using a five year average yield and then 25% above and below the five year average.

Maximum profit for the “short-run” is where the additional revenue from selling one more unit (marginal revenue) barely exceeds or meets the additional cost of selling another unit (marginal cost). In economic jargon this is referred to as marginal pricing. The additional revenue received needs to exceed the added costs from making a sale. Figuring out the additional revenue received or marginal revenue requires that you can assess consumer demand - which is related to your competition, on the cost side, if you have hauled perishable sweet corn to the farmers’ market and the market is to close down in 5 minutes, your marginal cost is close to zero. Almost all costs are sunk (i.e., growing and trucking costs) and the perishable nature of the product implies that you have little opportunity for selling at the next farmers’ market. At this point, any moneys that you receive from a sale will help cover some of your sunk costs. Some money is better than throwing the corn away. But all costs are variable or must be covered in the long haul so you don’t like to get into a situation where you’re “forced” to take rock-bottom prices.

Trial and error is often involved with feeling out consumer demand and adjusting prices appropriately. If you are forced to take a rock-bottom price at the end of a day at the farmers’ market, your price was probably too high earlier in the day. Lots of lookers, low sales per customer, and complaints are other signs that your price is too high. But if your product is moving so that you run out of product before you run out of buyers, your price is too low. Even if you are covering all your costs of production and realizing a good return you should raise your price. An exception might be when your buyer has agreed to pay a price below the market when prices are high but above the market when prices are low. But this type of an agreement needs the trust and commitment of a long-lasting relationship. If you are working on this kind of a relationship, your break-even price is appropriate provided that you have included a reasonable return for your wages, management, and capital.

Some consumers are willing to pay more than others so how does one differentiate between consumers? Retailers have used various tools to maximize their profits through the years by “price discriminating” among consumers. Coupons are a form of price discrimination. Consumers that are looking for the lowest pos-
sible price have a demand curve that is relatively elastic. This means that the consumers are very price sensitive. Supermarkets offer coupons in order to maximize their profits, not because they like to save the consumer money. They recognize marginal pricing concepts. Coupons are a vehicle for allowing them to price lower for the price sensitive shopper but maintain a higher price for consumers that are less price sensitive (i.e., more inelastic demand) and don’t want to be bothered with coupons.

Terrific Tuesdays or Wednesdays (i.e., discount days) are another vehicle for price discrimination. Video stores commonly have one day a week where they rent videos at half price. These stores do this because they know sales revenues will increase for these price shoppers (i.e., elastic price demand) even though prices are cut in half. Seniors are generally price shoppers so businesses offer discounts to Seniors as a form of price discrimination. Volume discounts reflect a form of price discrimination and/or a different per unit cost of making the sale. If you plan to purchase a large volume you will be a more price sensitive shopper. Again, these discounts are offered in order to maximize profits rather than “give a good deal to the consumer.” Discounts are most appropriate for the direct marketer at the peak of harvest when ample produce is available.

**Pricing Strategies and Tips**

Does $9,999 differ from $10,000? Even though the percentage price difference is essentially zero, retailers commonly price with 9’s to convey a cheaper price image in the consumers mind. If you want to have a product position of being the low price vendor or offer a discount to attract the bargain hunter, price in 9’s. If your regular price is $15.00 a bag, offering a price of $12.99 would be an appropriate use of 9’s. A $3 discount is flashed in consumers minds before they think a $2 discount. Multiple pricing is also a form of price discrimination and pricing 3 for $.99 or $.40/each would be an appropriate use of 9’s to attract the bargain hunter. Nine pricing doesn’t generally fit if you are trying to promote a product image of high quality and solid value.

When dealing primarily with cash sales, prices that are in $.25 increments have an obvious advantage of reducing time at the cash register. If a tax must be added, price items so that they will come out to a $.25 increment. Selling by weight for some items helps consumers compare with supermarket prices, but this also requires more time at the checkout line. Most direct marketers don’t have computerized scales that provide calculations to the ounce in a fraction of a second. Scales also need to be monitored for their accuracy and are subject to the scrutiny of inspectors. If your prices are obviously lower than supermarket prices, unit pricing may be to your advantage. When your prices are near supermarket prices and you’re competing with the same supermarket varieties, sales by weight are generally most appropriate.

With many singles, couples, and small families today a “variety pack” of assorted fruits and vegetables is probably more appropriate to offer as a special than a volume discount. Variety packs get consumers to try new items that they might not otherwise try and reduce the risk of getting too much of one item. A meal with corn, sweet potatoes, and a salad with fresh lettuce, green pepper, celery, carrots and tomatoes is more appealing for most individuals than corn, corn, corn, and more corn. That is, a couple might not be able to consume two dozen ears of corn before their sweetness and freshness is lost.

Loss leader pricing refers to advertising one item at a price below cost, with the intent of getting customers “in-the-door.” After customers have made the decision to stop and buy the loss leader item, the objective is to sell enough items at full-price to cover any losses occurred on the loss leader. Loss leaders are most ef-
ffective for a common good that everyone is purchasing. Turkeys at Thanksgiving are a classic example of a loss leader. Almost everybody serves turkey and all the other goodies that go in and with the turkey cost way more than the turkey, making it a good loss leader item. Pumpkins sold during Halloween are sometimes used as a loss leader item by direct marketers of produce.

**Method of Payment**

Why are retailers all across the US willing to give credit card companies up to 5% of the purchase price of an item to make a credit card sale. Why do retailers not just request cash? First, retailers know that the average consumer will buy more if they take plastic rather than require cash or check. A consumer may plan to spend $50 when they visit your outlet and take $50 in cash. But if after arrival they realize that your produce is a better value than they anticipated, they are constrained to spending $50 or less if you only take cash. You are at risk for not receiving any payment if you accept checks. Credit card companies are a vehicle for insuring payment to the retailer and getting consumers to buy more. Keeping cash out of the cash register also reduces the risk of losing all your sales for the day to a dishonest or disgruntled employee, or armed robbery. The fixed costs of getting connected and set up for credit card purchases may outweigh the perceived benefits for small and isolated outlets. But if your business is growing and you want consumers to walk out buying $75 worth of produce rather than $20, credit card purchases are a must. Most consumers are so accustomed to the convenience of purchasing items with credit cards that they don’t carry significant amounts of cash.

If you are operating a delivery service, an account is generally set up for each client and you send them a bill on regular intervals, commonly every two weeks. Offer a slight discount for early payment from your “regular price” in order to encourage prompt payments. Some farmers’ markets and roadside stands are set up to take food stamps as a form of payment to promote affordability. Food stamps are probably not worth investigating for produce outlets that are isolated and providing a “rural experience” or up-scale in price. But if your outlet is catering to low income consumers with a product image that includes low price, food stamps may be worth pursuing.

Regardless of the method of payment you choose to adopt, records need to be kept. Records that can track how much was received for fresh corn and day old corn on the same day are needed to make keen pricing and ultimately next years planting decisions. Personal observation help, but it is definitely not enough when it comes to going to the bank. User friendly computer programs can be used to enter the sale code and quantity purchased, and within seconds a detailed sales receipt is printed out for your customer. With the price of computers getting more affordable every year, computerized records and receipts are a wise business tool for even small produce outlets. Tracking individual consumer purchases from year to year can be the best key for discovering what items need to be discontinued or emphasized more.

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