



Pike Place Market Preservation & Development Authority (PDA)

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OVERVIEW

Pike Place Market is Seattle's iconic public market, with more than 15 million visitors exploring the nine-acre historic district annually. Founded in August 1907, the Market operates one of the longest running farmers markets in the U.S. and continues to advocate for the preservation of regional farmland. The bustling year-round market is an urban village of more than 500 small independent businesses, including farmers, craftspeople, butchers, fish markets, shops, bakeries, restaurants and specialty food stores. There are more than 450 low-income residents who live in the Market, many in apartments above popular storefronts. Social services in the Market help support these residents, many of whom are seniors.

PIKE PLACE MARKET CHARTER

Pike Place Market is part of a nine-acre Market Historic District created in 1971 by the City of Seattle to protect and preserve the neighborhood's character and buildings. In 1974, the City chartered the Pike Place Market Preservation and Development Authority (PDA), a nonprofit public corporation, to preserve, rehabilitate and protect buildings

within the Market, increase the opportunities for farm and food retailing, support small and marginal businesses, and provide services for low-income individuals.

FARMERS MARKET

Pike Place Market is home to Seattle’s first farmers market. Founded in 1907 to provide a place for farmers and customers to meet directly, the Market continues the “Meet the Producer” tradition with farmers selling their produce and products at Market farm stalls seven days a week, 363 days a year. Today, more than 70 Washington farmers sell at the Market, offering Seattle residents and visitors the freshest and highest quality seasonal abundance from their fields.

Downtown Farmers Markets (June-October): During the peak summer growing season, Pike Place Market operates several weekday farmers markets around downtown Seattle and a Saturday farmers market on Pike Place. The markets bring fresh, local produce to Seattle residents and workers via “pop-up” markets one day a week. All of the markets operate as members of the Washington State Farmers Market Association.



MARKETFRONT EXPANSION

In June 2017, Pike Place Market expanded for the first time in 40 years with the opening of its new “MarketFront.” A site built for Market producers in the early 20th century, the \$74 million expansion reclaims the site for farmers and producers, and provides new table spaces for farmers, craftspeople and artisan purveyors, retail space, 40 low-income housing units, a neighborhood center, 300 additional covered parking spaces and 33 bicycle spaces.

Public Plaza: The Public Plaza features 30,000 square feet of open public spaces with spectacular views of Mount Rainier, Puget Sound and the Olympic Mountains.

The Pavilion: The Pavilion offers retail space for 47 farm and craft vendors, and features roll-down doors allowing for year-round shopping and protection from the elements.

Producers Hall: The Producers Hall showcases on-site production for the Market’s four newest food and drink purveyors—Old Stove Brewing Co., Honest Biscuits and indi chocolate.

Market Commons: A new neighborhood center offering expanded social services for the Market community, including wellness, educational, art and social activities hosted by a variety of community groups and partners.

Western Avenue Senior Housing: The Western Avenue Senior Housing features 40 studio apartments rented to low-income persons 55 years of age or older, with incomes 50% and 30% below area median income. Seven of the apartments on the west public plaza are intended for artists and craftspeople.

Public Art: The MarketFront includes three public art installations: “Western Tapestry” by local artist John Fleming, “Northwest Microcosm” by longtime Market artist and Vashon Island resident Clare Dohna, and “Billie the Piggy Bank” designed and sculpted by Whidbey Island resident Georgia Gerber.

The MarketFront project, driven by the future replacement of the Alaskan Way Viaduct, was designed by The Miller Hull Partnership. Project partners for the MarketFront include: The Pike Place Market Preservation and Development Authority (PDA) who led the project with support from the City of Seattle, oversight from the Market Historical Commission, and input from the Market community; SOJ, a Seattle-based project management firm; Sellen Construction who was general contractor and construction manager; and The Pike Place Market Foundation who led the capital fundraising campaign.



CRAFTS MARKET

The Pike Place Market crafts market began more than 40 years ago and now represents 150 local and regional craftspeople. Since its beginnings in the late 60s, this dynamic and diverse group has become an integral part of the Pike Place Market community. Located in the North Arcade, the daily crafts market provides the opportunity to discover a wide variety of unique, local and handcrafted items, including fiber and fashion accessories and apparel, pottery, glass and metal sculptures, objects of tiles and stone, paintings, jewelry, leather goods, toys, natural herbal products, musical instruments, kitchenware and more. The Pike Place Market crafts market is one of the largest and most diverse in the U.S.



SHOPPING

Pike Place Market is home to more than 220 owner-operated specialty shops, each providing a distinctly unique product mix. Many businesses have been operated by the same family for generations while others, like Starbucks and Sur la Table, continue to expand beyond the Market across the country.

In a world dominated by global brands and franchises, the predominance of small, independent stores creates a unique retail experience at the Market. One can find comics and collectibles, antiques and fine art, clothing and accessories, gifts, kitchen products and more. Also defying current consolidation trends, the Market is home to five independent book stores that trade in new or used volumes.



SPECIALTY FOODS

Produce: The Market's year-round produce stands, called highstalls, sell fresh fruits, vegetables, herbs, locally foraged mushrooms, and other seasonal favorites from around the world and local growers. The highstalls are named for their elaborate displays of sumptuous fruits and vegetables that were traditionally built higher up from the floor than the metal tables used by farmers. Highstalls offer the highest quality produce available, and produce sellers set up their displays daily and often hand out samples of fruit.

Fresh Fish, Meat & Dairy: The Market's four fish markets offer an array of fish and seafood, including fresh and smoked salmon, Alaskan halibut, swordfish and tuna, as well as scallops and squid. Crab, shrimp, lobster and shellfish such as oysters, clams and mussels are delivered to the Market daily. For out of town visitors, most seafood can be packed for travel or shipped overnight across the country.

Our meat counter, Don & Joe's Meats, offers a variety of high-quality meats beyond what can be found in traditional grocery stores. Sourced from small-scale ranches, our butchers pride themselves on providing the freshest poultry and meat, including fresh chicken delivered daily, and sausage, jerky and ground beef made in-house. Hard-to-find chef cuts such as sweetbreads, tongue, liver and game birds are also available. Don & Joe's also provides pre-orders, cooking recommendations and portion and planning assistance.

At the Pike Place Market Creamery, a wide selection of milk and dairy products are available, including raw goat milk and heavy cream sold in glass bottles. The Creamery also offers a variety of cheeses, eggs from free-running hens, turkey, goose and quail, butter, sour cream and yogurts, as well as seasonal specialties like eggnog. Other Market vendors make and sell artisan cheeses, addictively delicious yogurts, ice creams and gelatos.

Artisan + Imported: Artisan products include handmade biscuits, preserves, pickles, ginger beer, chocolate and blended teas. Locally grown herb blends, flavored olive oils and vinegars, chocolate covered cherries

and even ghost pepper hot sauce are made and sold by vendors in the North Arcade and shops throughout the Market.

Shoppers will discover specialty foods, wine, spices and oils imported from Italy, Germany, Portugal, Spain, Mexico, the Caribbean, the Middle East and many other parts of the world. International grocery stores and other specialty shops offer ingredients for holiday meals, special occasions, ethnic dishes and adventuresome home cooking.



WHERE TO EAT

Pike Place Market has long been the heart of Seattle’s vibrant food scene. Within the historic district, locavores, epicureans, professional chefs, home cooks and those who simply love food can enjoy a feast from more than 70 eateries, including bakeries, cafes, intimate bistros, casual and fine dining restaurants, and take out counters. Some of the Market’s restaurants date back to the early 1900s, while new, innovative concepts are continually being introduced. Many establishments have received numerous accolades and awards. However, every Market restaurant shares the same enduring values – a dedication to serving authentically prepared dishes made from fresh, quality ingredients, often sourced from the Market itself.

Atrium Kitchen at Pike Place Market: The Atrium Kitchen is a state-of-the-art commercial kitchen located on the ground level of the Economy Building on First Avenue and Pike Street in the heart of Pike Place Market. Designed to be a community resource, the kitchen is managed by Chef Traci Calderon, owner of Succulent Catering. Dedicated to giving back to the community, every month, Chef Traci prepares and serves more than 200 people in the Market community at “Nourishing Neighborhood Community Meals,” a free, nutrient-rich lunch made with fresh and local ingredients. In addition, she offers fun and unique cooking classes and seminars to the public, and also rents out the Atrium Kitchen space for private parties and events.

Bakery + Café: Seattle’s legendary coffee scene took root early at Pike Place Market, long before the arrival of the original Starbucks, which opened on Pike Place in 1971. In the 1920s, Manning’s Cafeteria (where Lowell’s Restaurant is today) built a reputation on fresh roasted coffee and eventually turned into a small chain of local lunch counters. The neighboring café, the Athenian, offered 10 cent cups of coffee through the 1980s. Today, the Market remains a prime location to taste the newest blends created by local roasters.

Restaurants: With more than 30 sit-down restaurants, Pike Place Market offers an array of delectable options. Many Market restaurants are multi-generational family enterprises—in some cases, the founders’ descendants are behind the counter or in the kitchen. Taste the best of the Northwest as well as cuisine from around the world, prepared by the city’s top chefs. Each year, Pike Place Market restaurants are honored on the city’s “Best Of” lists. Rising and established chefs often start or continue their careers at

the Market, where they consistently source the freshest, locally grown, regionally sourced and produced food for seasonal menus.



COMMUNITY

One of the most unique aspects of the Pike Place Market is the combination of retail space and an active residential community. High-end condominiums, affordable market-rate flats and low-income senior housing units are interspersed throughout the Historic District, adding diversity and vitality and making this a true neighborhood.

Residential: The Pike Place Market PDA manages 400 residential units in eight buildings within the Historic District. Four of the properties are designated for low-income seniors and others eligible for federal subsidies, providing a valuable safety net for the community's most vulnerable. The Market also has affordable market rate studio, one-bedroom, and two-bedroom apartments, as well as single resident occupancy apartments with a kitchenette and shared bathroom. Some buildings have sun and patio decks and many offer spectacular and stunning views of Puget Sound.

THE PIKE PLACE MARKET FOUNDATION

Established in 1982, The Market Foundation has granted more than \$21 million to support housing, healthcare, food, childcare and a community of support to our most vulnerable neighbors. The Market Foundation has contributed to a neighborhood model that allows a diverse community to live and thrive at Pike Place Market. Learn more at www.pikeplacemarketfoundation.org.

SOCIAL SERVICES

Pike Market Food Bank: Individuals and families can receive free groceries weekly at Pike Market Food Bank. The Food Bank also opens a clothing bank on the 3rd Wednesday of every month and provides baby supplies and hygiene products upon request.

Pike Market Senior Center: The Pike Market Senior Center serves older adults who live in the Pike Place Market and throughout Seattle. Many members of the Senior Center are struggling with poverty and face hunger, poor health, and social isolation. All seniors age 55 and older are welcome to visit the Pike Market Senior Center for nutritious meals, exercise classes, activities, and socializing in the bright, welcoming dining room overlooking Elliott Bay. Social workers are available to connect seniors with employment, housing, health care and other resources.

Neighborcare Health – Pike Market Medical Clinic: Neighborcare Health – Pike Market Medical Clinic provides a range of health services, from primary care to mental health counseling, for adults on a sliding scale regardless of income or insurance status.

Pike Market Child Care & Preschool: Founded in 1982 on the principle that all children deserve access to high quality early education, the preschool was one of the first programs in downtown Seattle to make child care available to families earning a low income. Annually, the preschool serves 90-100 families with children ages 18 months to 5 years, with 70 percent receiving tuition assistance.

Pike Market Heritage House: Heritage House at the Market is an assisted living facility in the heart of the Market community, offering private apartments, nursing services and a rich quality of life to seniors in a vibrant urban environment.

