



# PIKE PLACE MARKET NEWS

## FREE!

Volume 34, Issue 7  
July 2008

Our Nation's Oldest  
Farmer's Market  
Seattle, WA 98101

### MARKET MAP & DIRECTORY ON BACK PAGE



## Six Semi-Secret Spots IN THE MARKET

### Fresh This Month

#### BERRIES

Blueberries, Raspberries,  
Marionberries, Strawberries...  
The list goes on. MORE ON PAGE 14!

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### Next Month

#### THE '101 Issue'

This place is FULL of nooks,  
crannies and all sorts of history.  
Next month look for more on our  
101 year celebration!

### Heres's How To Find It!

The Market Information Booth  
is located on First and Pike, just  
east of the Market Clock.  
Ask about discount show tickets  
& insightful visitor information

### ATM Machines

1. West end of Information Booth;
2. Inside South Arcade past  
World Class Chili, by Brewery;
3. North Market, inside by Emmett  
Watson's and The Souk
4. Down Under Level 4, by  
Sunshine Jewelry;
5. Inside Rotary Grocery, past  
Bakery under Clock;
6. Inside Pike Place Grocery/Deli,  
next to Taxi Dog
7. Inside Local Color, on Pike Place
8. Inside Pike Place Bar & Grill

### Rest Rooms

One flight down from Clock, or  
down ramp near City Fish (see map).

### PDA Office 682-7453

Down stairs, one level below Main  
Arcade, just south of Best Flowers  
and Pike Place Fish.

### Security 682-2253

Two flights below Pike Place, be-  
low LaSalle Apts. and PDA Office.  
SEE SECURITY FOR LOST & FOUND

## Gotta love Olives: From Hors d'Oeuvres to Enchiladas

*A rainbow of delectable olive choices*

BY JEANNE TOWNE

Olives abound in a rainbow of guises in the Pike Place Market. For Hors D'Oeuvres, snacks, summer salads, enchiladas, pizza, gyros or cocktail condiments, it is the rare palate that will not be pleased by at least one of the available varieties.

The Spanish Table, [now] at 1426 Western Avenue, has an estimated sixty styles of olives, mostly Spanish and Moroccan.

There are Castilian olives, which are green olives preserved with red peppers and herbs. There are pitted and unpitted Kalamata (Greek) olives, black Tunisian olives and Moroccan-style olives persevered with cinnamon and cloves.

You will also find green olives stuffed with almonds, anchovies, Blue or feta cheese, lemon, orange

OLIVES continued on page 10>

## Farmer Season Continues at the Market Wed, Fri & Sun

BY MEGAN LEE

As the weather improves so does produce selection. Some crops are behind schedule due to wetter-than-usual weather, but moisture tends to plump things up.

This month look for delicious root crops, such as potatoes, beets and peanuts, local leafy greens, like spinach, arugala and lettuces, and of course all the wonderful Northwest berries (and cherries).

To get the best selection, farmers recommend getting there early. The best produce sells first, plus during warm weather things tend to wilt a wee bit.

The Pike Place Market is home turf for nearly 100 permitted farmers. They can only sell what they grow themselves, plus value-added products (items made from ingredients grown or cultivated by the farmer) like honeys, jams, cheeses, syrups, nuts, jerky, dried fruits.

For more farm fodder see the "Interview with a Farmer," featuring Maika and Paja Xiongong, on page 12.

FARMERS continued on page 2

