HOLIDAY FOOD & GIFT GUIDE
2015

With hundreds of unique shops, artists, craftspeople, and farmers, Pike Place Market has all the best in holiday foods and gifts. We hope this guide will inspire you to shop the Market for all your holiday food and gift needs.

Be a #MarketExplorer
Discover the Best in Holiday Flavor!

The Market’s many specialty grocers, delis, produce stalls, fish and meat markets, bakeries, take-out spots, and other shops have much to offer for holiday parties and dinners. Whether you’re looking for hard-to-find ingredients, the best in freshly prepared entrees and desserts, or a unique gift or two, you’re bound to find everything you need at Pike Place Market. This guide offers just a sampling of what you’ll find in the Market this holiday season.

Happy shopping and happy holidays!

Baked Goods & Sweets – Made in the Market

Buche de Noel is a traditional holiday treat from Le Panier Very French Bakery. It’s a rolled genoise cake layered with chocolate mousse and wrapped in ganache, then decorated with dark chocolate pieces and petite meringues. Order 24 hours in advance at 206-441-3669. Serves 8-12, or stop by for a slice. Macarons from Le Panier are a year-round favorite. Try the seasonal flavors of Candy Cane and Peppermint Chocolate. At $2 each, they’re perfect for a sweet snack while shopping, or fill a box with a mix of colors and their other delicious flavors. At the corner of Pike Place and Stewart.

Pumpkin pie muffins and pumpkin cookies are a seasonal favorite at Cinnamon Works. The cookies are offered with and without frosting, and gluten-free cookies are available. In fact, Cinnamon Works has a nice selection of baked goods that are gluten and dairy free. Other gluten-free choices include zucchini muffins, macaroons, brownies with walnuts, and cinnamon rolls. Gluten-free and vegan choices include chocolate chip and oatmeal raisin cookies, applesauce bread, and lemon blueberry scones. Chocolate chip and oatmeal raisin cookies are available either vegan or sugar free. They also make white or wheat sticky buns and a choice of cinnamon rolls (plain, raisin, and frosted). On Pike Place south of Pine Street.

Mochaccino, raspberry white chocolate, triple berry, and pumpkin are a few of the cheesecake flavors at The Confectional. Their mini cheesecakes are offered in 14 gourmet flavors plus a few seasonal specialties, in case you want to discover them all! They also have cheesecake truffles—cheesecake rolled into balls and dipped in dark chocolate. Yum! The Confectional is on Pike Place between Pike and Pine.

You’ll find many savory and sweet piroshkies at Piroshky Piroshky—there’s potato and mushroom on the savory side and cinnamon cardamom braid for the sweet tooth. It’s accented with raisins and orange peel, making this a delicious and fragrant treat. The apple cinnamon roll is their most popular item. On Pike Place between Stewart and Virginia.

Stop by the Crumpet Shop for freshly made crumpets (great with jam or many other topping choices) and buttery buttermilk scones. To order a package of crumpets or a round of scones—great to serve at a holiday brunch—call 206-682-1598. On First Avenue north of Pike Street.

Stop by Cinnamon Works for regular or gluten-free pumpkin cookies.
**Baked Goods & Sweets – Imported Favorites**

Panettone, a sweet bread with a tall domed shape, is the dessert of Italy during the holidays. DeLaurenti carries a number of brands, but buyer Nate Plutko says the Rustichella d’Abruzzo cherry panettone is his favorite. Or try Antonio Mattei’s classic biscotti, which has been made for over 100 years and is considered the best biscotti in Tuscany and Italy. On First Avenue, just south of Pike Street.

**Bavarian Meats** has a selection of imported stollen, a sweet bread from Germany. Choose from fillings like poppy seed, baked apples and cinnamon, hazelnuts and walnuts, and marzipan. Located on Pike Place between Stewart and Virginia.

**La Buona Tavola**, the Truffle Café, features owner Rei Hanscomb’s highly curated Italian specialty items. Try the Pistachio Nut Cream or Oro di Manna Cream, a fabulous blend of honey, almonds, hazelnuts, and Sicilian ash tree sap. These are delicious served atop panettone, warmed and drizzled over ice cream or fruit, or served with Italian cookies or your favorite pastry. Stop in for a sample of these and other great additions to your holiday dessert table. On Pike Place between Pike and Pine.

**Fruit, Candy & Baking Supplies**

You’ll find dried fruit at **Simply the Best**: dried sour cherries, pineapple, figs, and crystallized ginger are tasty ingredients for your homemade cookies, fruitcakes, and other desserts. Under the clock and across from Pike Place Fish.

If you’re a baker or candy maker, travel to DeLaurenti’s second floor. At the top of the stairs, turn left and head to the shelves of nuts, dried fruit, and chocolate. There’s unsweetened chocolate chips as well as white, milk and dark chocolate, unsweetened coconut, pine nuts, almonds (raw, blanched, and sliced), almond meal, and other nuts. For fruitcakes and other specialty baking, choose from green candied cherries, candied orange and lemon peel, candied citron, and Australian glazed apricots and pears. They also have dried cranberries and currants. On First Avenue, just south of Pike Street.

**Chukar Cherries**, located inside the Main Arcade, specializes in chocolate covered berries and cherries, great for gift giving or to serve at holiday parties. The Bridge Mix is a delicious blend of almonds, dried cherries, and dried blueberries, covered in milk, dark, and white chocolate, while the Cherry Quartet features two dark chocolate and two milk chocolate dried cherry varieties.

**Dairy & Cheese**

**Quality Cheese** carries cheese from local and international cheesemakers. Wensleydale with Cranberries is a beautiful cheese to serve. It’s a hard English aged cheese that’s slightly salty, with cranberries that offer a nice taste contrast. The Sage Derby from England is a creamy cow milk cheese that’s perfect for a savory cheese plate. Finally, try the Raclette from Switzerland. This rich cheese is meant to be grilled on a raclette grill and served with cornichons, potatoes, and pearl onions. Raclette is an easy dinner for two and special enough for a small dinner party. Inside the Corner Market Building, next to Frank’s Quality Produce.

The **Pike Place Market Creamery** has butters for baking or serving, including organic and international brands. Choose from Kerrygold from Ireland, Lurpak from Denmark, and President or Payson Breton from France—and goat butter for those with allergies to butter made from cow’s milk. They carry heavy whipping cream, crème fraîche, and clotted cream. Owner Nancy Nipples recommends the Madagascar Vanilla crème fraîche as a spread for banana or pumpkin bread. Choose from farm fresh eggs (white, brown, and green); tiny spotted quail eggs; and duck and turkey eggs. Inside the Sanitary Market Building.

Stop by **Ellenos Real Greek Yogurt** at the corner of Pike Place and Pike Street, and try a sample of their delicious Greek yogurt. Purchase it in a to-go cup or a pint or quart to take home. The pumpkin pie flavor is seasonal; year-round flavors like lemon curd and natural unsweetened are delicious on their own or served with fruit or cookies. Or try their newest flavor, ginger raspberry.
Beverages

*MarketSpice* is known for their fragrant and flavorful Cinnamon-Orange tea, offered in tea bags and as loose tea. Stop by the store for a sample and check out their bulk products of the week: one tea, one coffee, and one spice is specially priced each week! Under the Public Market Center sign and clock and south of Pike Place Fish.

*indi chocolate* and *MarketSpice* have joined forces to create a Chocolate Chai Tea. You’ll find tins of this loose tea at *indi chocolate’s* Lower Level shop.

Warm up when you’re out shopping. Stop by *The Confectional* for a cup of their Columbian drinking chocolate. It’s super thick—and super good! On Pike Place between Pike and Pine.

The *Pike Place Market Creamery* has locally made eggnog from Alpenrose, Twin Brook Creamery, and Smith Brothers Dairy. In the Sanitary Market Building.

*Tiny’s Organic*, one of the farmers under tents on Pike Place, offers apple cider by the cup in a variety of flavors: traditional, apple peach, apple cherry, cranberry spice, and butter rum. Enjoy hot or cold.

*Martin Family Orchard* also offers hot and cold cider from their farm tent on Pike Place. Their apple cider and pear-apple cider is also available in gallons and half-gallons to take home.

Discover the taste of shrubs, slightly sweet vinegars sometimes known as drinking vinegars.* Woodring Orchards*, located inside the Main Arcade, has their own shrubs that can be used in cocktails or added to sparkling water. Choose from Bing Cherry Bergamot or Black Currant.

You’ll find wine choices all around the Market—from *DeLaurenti* in the south end to *Pike & Western Wine*, the most northern shop on the east side of Pike Place. In between, there’s wine on the *farm tables* from Wildridge Winery and White Heron, and international wines on Western Avenue from *The Spanish Table*.

Fresh Produce

The *Market’s higstalls* (inside the Main Arcade and along the south end of Pike Place) offer a variety of healthy seasonal fruit. Choose from many types of citrus, apples, pears, and much more. Specialty vegetables include broccoli romanesco, purple asparagus, and baby French beans.

*Choice Produce* recommends the sweet Taylor Gold pears and the Opal, Honeycrisp, and Pink Lady apples. On Pike Place at the opening of Post Alley.

*Sosio’s Produce*, located inside the Main Arcade, carries a wide variety of mushrooms, including chanterelles, lobster, black trumpet, hedgehog, fresh truffles, and more. They also have amagaki persimmons, known as chocolate persimmons due to their slightly speckled skin and flesh. These are the sweetest and least known of the persimmons, according to owner Mike Osborne. Enjoy this variety when firm or soft.

Ristras from *Choice Produce* are always a hit. They’ll be offering them through the holiday season, as long as peppers are available. These strings of bright red and green peppers can be used in the kitchen or can be left to dry for décor. Ristras are also available under the farm tents from *Alvarez Farms*. On Pike Place at the opening to Post Alley.

Meat & Seafood

Eastern Washington beef is offered at *Don & Joe’s Meats*, including dry aged rib roast for your prime rib dinners. Order in advance by calling 206-682-7670. Fresh turkey, goose, pheasant, and duck are also available. Located under the clock, south of Pike Place Fish.

Out-of-town guests love our local seafood, which you’ll find at the *Market’s four fish markets*. Choose from a wide selection of fish and shellfish. Dungeness crab from the Washington coast is popular and is an easy menu item, since it’s already cooked for you.

Sam Samson, manager at *Pike Place Fish Market* (located under the Public Market Center clock), recommends a
whole grilled salmon as a perfect centerpiece for holiday meals. It’s usually available fresh; if not, their frozen wild salmon makes a great back-up.

Stop by Uli’s Famous Sausage in the Main Arcade for year-round favorites and a few seasonal specialties. The Duck Apple sausage is a limited edition, small batch offering. It’s a coarsely ground blend of Moulard duck breast, smokey bacon, dried apples, white wine, and savory spices. A holiday tradition at Uli’s is Bratwurst with Cranberries, great in stuffing or served as a side dish. Many other sausage flavors to choose from include Cajun Andouille, Chorizo Picante, and English Bangers.

Bavarian Meats, on Pike Place between Stewart and Virginia, is a festive shop during the holiday season. Stop by for their own smoked pork loin with or without the bone or for German wiener and brochen (imported rolls) for a traditional German Christmas Eve meal that also includes meats, cheese, and potato salad.

Sea Breeze Farm is under tents on Pike Place north of Pine Street most Wednesdays, Thursdays and Fridays and offers a wide range of meat, poultry, and dairy items from their Vashon Island farm. They have fresh cuts of pork, beef, and lamb, as well as duck and goose. They have sausage, alder-smoked bacon, and porchetta—pork stuffed with roasted garlic, fennel, rosemary and lemon. The week of Christmas, they’ll be in Tuesday – Thursday with standing rib roast, Frenched rack of lamb, and stuffed pork loin. Order in advance at 206-245-6576 or email rose@seabreezefarm.net. They also have pork lard (great for pies), beef tallow, meat and bone broth, and poultry stock.

Local bacon, anyone? These thick slices are from Sea Breeze Farm.

Appetizers & Party Foods

Planning a menu of small plates? Check out Britt’s Pickles for kimchi, pickles, and other fermented foods. They’re delicious and good for you. Their kimchi is on the milder side, while pickles are offered in several flavors (ginger and pepper, spicy, hot and sour, and original). For sauerkraut lovers, serve the curry or caraway kraut. Another healthy offering is pickled brine, good for the gut and good for hangovers. Stop by their shop inside the Corner Market Building for a free sample.

Mee Sum Pastry, on Pike Place between Pike and Pine, has hambows that are warm and filling. Choose from chicken, curry beef, barbeque pork, or vegetable.

Smoked salmon is a tasty appetizer and also a welcome holiday gift. You’ll find smoked salmon at our four fish markets and at Totem Smokehouse (on Pike Place north of Stewart Street).

The Mexican Grocery has Seattle Chips—they’re blue and green, of course! Serve during your favorite football games. Pick up their Signature Red or Green Salsa or their spicy Salsa Quemada, made with chile de arbo and tomatillos. On Pike Place between Stewart and Virginia.

At the DeLaurenti deli counter, select from tasty items from their kitchen like grilled olives, marinated chickpeas, and grilled artichokes. Spreads include hummus and your choice of black olive or green olive tapenade. On First Avenue, just south of Pike Street.

Stocking Stuffers

The Spanish Table (on Western Avenue, south of the Market Hillclimb) carries a number of special Spanish treats that are perfect for stocking stuffers, including truffled figs with chocolate and brandy and candied orange slices.

Foil-wrapped chocolate Santas in a variety of sizes are available at Bavarian Meats. Traditional Advent calendars from Germany are fun for the entire family! They also have boxes of chocolate liqueur candy that’s shaped like tiny bottles. On Pike Place between Stewart and Virginia.

Mick’s Peppouri, located inside the Main Arcade, makes pepper jelly in a range of reds and greens. Choose the mild Pepper Jelly (made with bell peppers), the seasonal Cranberry Pepper Jelly, or for a bit of heat, the extra hot Death Valley. Need more heat? Try the Ghost Pepper!
Totem Smokehouse, also on Pike Place between Stewart and Virginia, has cans of wild King salmon and smoked Albacore tuna, among many other smoked fish choices.

Seedless satsumas, sometimes complete with stems and leaves, can be found at the Market’s highstalls.

Perfect for a stocking (and for carry-on luggage) are the 3-ounce jars of honey at Sunny Honey. Choose from flavors like Spring Blossom, Moses Lake Wildflower, Buckwheat Blossom, and more. Honey sticks are a great gift for kids or to give with a package of tea from MarketSpice. In the Economy Arcade.

At Sweetie’s Candy, you will find everything from chocolate to gummies to saltwater taffy. The peppermint malted milk balls are a crowd favorite. Located in the Lower Levels.

Kitchen Items

The Spanish Table’s Paella Kit includes an 8-serving paella pan, the book Paella, and key ingredients like bomba rice, saffron, and smoked pimenton. Located on Western Avenue south of the Hillclimb.

What home gardener or foodie wouldn’t want their own pickle-ator? Your gift recipient can make their own ferments (pickles, krauts, or any vegetable) with this handy item from Britt’s Pickles. Complete with glass jar, spices, and instructions. Inside the Corner Market Building.

Need new kitchen equipment or something basic like cheesecloth? Stop by Kitchen Basics, where you’ll find bakeware, cookware, pastry cloths, cheesecloths, silicone baking mats, rosette irons, and all you need to get your kitchen and table ready for the holidays. The small but handy herb stripper is a popular item. It has holes for rosemary, thyme, and other herbs. The leaves are stripped off the stem and into a small cup. Easy and cute! Inside the Sanitary Market Building.

Edible Gifts

Mike Osborne at Sosio’s Produce (located inside the Main Arcade) recommends a fruit box: either a one layer apple or pear box, or one customized to your liking. They can ship anywhere in the country. Custom fruit baskets are available for local delivery.

Flavored olive oils and vinegars are the specialty at Sotto Voce. The Aceto Liqurese is a lovely combination of white wine vinegar, cranberries, and herbs. It’s great used as a vinaigrette over spinach salad. On Pike Place between Pike and Pine.

Did you know MarketSpice now makes a hot chocolate mix? It’s dairy free, and can be prepared with any type of milk. Choose from vanilla, mint, raspberry, and cinnamon-orange and clove flavors. Under the Public Market Center sign and clock, south of Pike Place Fish.

Sunny Honey is a sweet shop—literally! Filled with honey jars of all sizes and honey products (blocks of beeswax, candles, body balm and more), the shop has the scent of natural honey. An especially lovely gift is their old-fashioned gift jar that’s filled with Cranberry Blossom honey and dipped in beeswax. Offered in three sizes (4 ounce, 8 ounce and 1 pound). In the Economy Arcade.

Honest Biscuits offers thick tasty biscuits (with added ingredients like figs and blue cheese or chunks of Beecher’s cheese) right out of the oven in their Economy Atrium location. Their biscuit mix is ideal for gift giving and is available in regular or gluten-free. A baker’s tip: to help your biscuits rise, keep the mix in the fridge and don’t handle it much when mixing.

For your favorite spirits connoisseur: indi chocolate’s infusion kit. It consists of a glass jar partially filled with cacao nibs and a vanilla bean. Add a favorite spirit and let it steep for two weeks before it’s ready to enjoy, indi chocolate also has four types of chocolate spice rubs (seafood, jalapeno, mole, and barbeque) in small tins. Buy one rub or purchase the set of four. In the Lower Levels.

Dried apple slices from Eastern Washington are a healthy choice from Simply the Best. Honeycrisp with cinnamon tastes like apple pie! Under the Public Market Center sign and clock and across from Pike Place Fish.

La Buona Tavola’s Trio Sampler Set includes black truffle oil, white truffle oil, and 10% concentrate truffle salt. Since the salt is so flavorful, a little sprinkle goes a long way toward seasoning eggs, fries, or other dishes. On Pike Place between Pike and Pine.
Seasonal Greens & Décor

Beautiful handmade wreaths of Northwest greens are offered on the farmtables by Growing Washington. Look for other farmers with wreaths and dried flower bouquets. As you enter the Market at First & Pike, you’ll be greeted by the festive look and fragrance of holiday trees. Choose from Douglas, Grand, and Noble firs, and the beautiful two-tone Nordman variety. They range in size from 2 feet (great for an office or small condo) to 12 feet. Offered by Corner Produce (located across from the trees in the Corner Market Building); local delivery is available.

Pike Place Flowers, also at First & Pike, carries seasonal red, white, and green flowers and greenery, including green spider mums, white lilies, and branches of pretty red Ilex berries. Call 206-682-9797 to order for delivery.

Locally Made Gifts from Pike Place Market Craftspeople

Looking for an extraordinary gift for that special person on your list? Shop from our amazingly creative artists and craftspeople in the Main and North Arcade. They offer unique original art—everything from pottery, glass beads, silver jewelry, colorful photography, sheepskin slippers, wooden spoons, and much more.

Woodworker David Harris is a professional arborist who salvages wood for his woodworking shop, upcycling the wood into beautiful bowls. He uses food-safe finishes and only Northwest hardwood.

Fashion forward knitwear that’s fresh and playful thanks to bold patterns and bright colors is the hallmark of Mia Allen of Blackwood Fiber. Her wool is sourced in the US and she knits hats, scarves, headbands and gloves on vintage knitting machines from the ’60s and ’70s.

Shawn Bettinger of Stickman Leather has been selling his handmade leather goods in the Market for 18 years. Fine craftsmanship goes into each of his one-of-a-kind bags, satchels, wallets, and belts. Thanks to the uniqueness of leather, each item will vary in color and finish.

Sheila Mead handweaves beautiful and practical textiles. Her unique and colorful weavings can be worn as a shawl, scarf, or head covering, or used in the home as a runner or wall decoration. Sheila uses quality American cotton and chenille, and some accents of Italian ribbon.

Beautiful and intricate jewelry is handmade by Rhonda Guilford of Cloisonne Art. Colorful necklaces, earrings, and pins feature dogs, owls, mountains, flowers, and other whimsical designs. Each piece of jewelry is made of enameled glass and silver wire fired onto a copper base.

Sustainable giftwrap is a gift unto itself! Screen printing artist Christine Vaughan of C. Vaughan & Sons makes tea towels with a variety of holiday motifs that make wonderful gift wrappers. Combined with a ribbon, the tea towels create a beautiful package and then become a prized kitchen towel. Stop by Christine’s table and ask her about ways to wrap your gift.
PIKE UP!

Personalized Market Charms and Bronze Hoofprints make a unique and memorable gift for everyone on your list and support the new MarketFront expansion. Donate now at PikeUp.org or find the Pike Up! booth on Pike Place during the holiday season.

Be a Market Explorer!

Explore the Lower Levels for unique shops with collectibles of all kinds, new and used books, bulk candy, magic tricks, original art, and much more. Holy Cow Records carries rare and collectable used vinyl. Search for favorites and surprises among all genres, including rock and roll and rhythm and blues. At Cintli, stock up on Mexican folk art (tin crosses, colorful animals, a small nativity scene) and jewelry by owner Beto Yarce. On Western Avenue, Ugly Baby & La Ru has practical and fun DIY kits. Add stitches to a wooden clock (it comes with pre-drilled holes) or a choice of calendars. New items include temporary robot tattoos and toddler shirts with fun designs.

Discover the many shops and restaurants on the east side of Pike Place. Metsker Maps carries globes—floor models, mini globes, and even an inflatable version. They have world maps for travel and for art. Some are already mounted on wood and ready to hang. On First Avenue between Pike and Pine, North on First Avenue, look for the sign for So Much Yarn. They have yarn in every color and supplies and classes for knitting and crocheting. Create your own perfume or lotion scent at The Soap Box, inside the Soames-Dunn Building on the north end of Pike Place. Choose your favorite scent or mix something unique and have it added to bubble bath, shower gel, or other products. Try to choose from among 50 scents of quadruple milled French soap, which owner Dorilea Gaffaney says lasts five times longer than regular soap and is all natural.

Sasquatch Saturdays
FREE cooking demos, live music & family fun!
Economy Building Atrium (1433 First Avenue)

Saturday, December 5
12 p.m. DIY Edible Gifts w/ Erica Strauss (Atrium Kitchen)
12-2 p.m. Sasquatch Photo Booth (Atrium)
1 p.m. Garfield High School Jazz Combo (Atrium)

Saturday, December 12
12 p.m. Theo Chocolate Recipes & Treats (Atrium Kitchen)
12-2 p.m. Sasquatch Photo Booth (Atrium)
2 p.m. Blaine High School Chamber Choir (Atrium)

Saturday, December 19
12 p.m. Chocolate Truffles w/ Laurie Pfalzer (Atrium Kitchen)
12-2 p.m. Sasquatch Photo Booth (Atrium)
1 p.m. Roosevelt High School Jazz Quartet (Atrium)

Our Holiday Gift to You:
One Hour Free Parking at the Public Market Parking Garage

Saturday, Nov. 28 – Thursday, Dec. 24
10 a.m. - 2 p.m.

Drive into the Public Market Parking Garage at 1531 Western Avenue from 10 a.m. - 2 p.m., and you’ll receive a parking validation for one hour of free parking ($3 value)! Offered daily, so stop by to shop, pick up dinner ingredients, or meet friends for lunch throughout the season. Happy holidays!

Visit pikeplacemarket.org for more holiday ideas, our events calendar, and a directory of Market businesses.