

## For Immediate Release

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### Pike Place Market Adds New Evening Market for Locals

*Weekly summer farmers markets now include Wednesday after-hours market on Pike Place*



*Photo credit: Mike Kane Photography, left and Sarah Johnston, right.*

**SEATTLE** – [Pike Place Market](#) will launch a new Wednesday Evening Market to provide downtown families, residents and workers the opportunity to support local farmers and source fresh, local produce while enjoying the long summer evenings on Wednesday, June 1 from 5 to 8 p.m. The kickoff event will feature KEXP DJ Darek Mazzone of Wo-Pop and the first 100 shoppers will receive a signature Pike Place Market apron.

“The Market was created for and is sustained by those who live and work nearby, a community we deeply value and appreciate,” said Ben Franz-Knight, Executive Director of the Pike Place Market Preservation and Development Authority (PDA). “Our new evening market will give locals the opportunity to shop from our farmers after work, before heading home to cook or to a neighbor’s barbeque.”

The Wednesday Evening Market will feature more than 20 local produce farmers with tents set up in a double row on Pike Place. The market will host special events, such as live music and cooking classes, as well as family friendly activities held on the second Wednesday of each month.

Throughout the evening market season, Pike Place Market’s Atrium Kitchen will feature [At The Table](#), a series of culinary classes and demonstrations that bring together fresh, local and seasonal ingredients with top chefs and rising culinary stars. The series kicks with a *Summer Mixology with Anu Apte of Rob Roy* on Wednesday, June 1. Additional classes include pan seared ling cod provincial with Skillet Diner’s Nick Novello, pasta making with Michela Tartaglia of Cucina Casalinga and more. Tickets are \$27 and are available at [brownpapertickets.com](#).

Neighboring businesses such as [Rachel’s Ginger Beer](#), [Beecher’s Handmade Cheese](#) and Local Color coffee shop are a few of many businesses offering additional locally made products for shoppers after 5 p.m.

In addition, Pike Place Market operates three weekly farmers markets beyond Pike Place during the summer months: City Hall Plaza (Tuesdays), South Lake Union (Thursdays) and First Hill (Fridays). They are open on a weekly basis from May 31 through October, giving downtown shoppers the opportunity to purchase fresh fruits and vegetables, value-added products such as hazelnuts, honey, jams and preserves, artisan foods such as [Honest Biscuits](#) and [Ellenos Yogurt](#) and bountiful bouquets from Washington farmers.

All Pike Place Market farmers markets accept EBT, and WIC/Senior FMNP benefits, and provide EBT matching through the City of Seattle's Fresh Bucks program.

Each market operates under Washington State Farmers Market Association (WSFMA) guidelines.

### **Hours and locations of Pike Place Market Farmers Markets**

#### **Pike Place Evening Farmers Market**

June 1-October 12  
Wednesdays 5-8 p.m.  
Pike Place at Pine Street

#### **City Hall Plaza Express Market**

May 31- October 11  
Tuesdays, 10 a.m.-2 p.m.  
600 4th Ave

#### **South Lake Union Express Market**

June 2 – October 13  
Thursdays, 10 a.m.-2 p.m.  
410 Terry Ave. N

#### **First Hill Express Market**

June 3 – October 14  
Fridays, 10 a.m.-2 p.m.  
9th Avenue and University Street

For more farmers markets information, go to: [www.pikeplacemarket.org/farmers-market](http://www.pikeplacemarket.org/farmers-market).

**Pike Place Market** is Seattle's original farmers market, founded in 1907, and is one of the oldest continuously operating public markets in the U.S. The market operates within a nine-acre historic district and is a bustling neighborhood of hundreds of vendors, residents and businesses, including farmers, craftspeople, independent shops, buskers, and residents, many of whom are low-income seniors, and five social service agencies. [www.pikeplacemarket.org](http://www.pikeplacemarket.org)

**The Pike Place Market Preservation & Development Authority (PDA)** is a not-for-profit, public corporation chartered by the City of Seattle in 1973 to manage the properties in the nine-acre Market Historic District. The PDA is required to preserve, rehabilitate and protect the Market's buildings, increase opportunities for farm and food retailing in the Market, incubate and support small and marginal businesses, and provide services and affordable housing for low-income people.

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