

Pike Place Market Preservation & Development Authority (PDA)

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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 right. Center: Pike Place Market PDA. All photos taken on Pike Place.

SEATTLE – Pike Place Market will launch a new farmers 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 Pike Place. The new farmers market will be held on Wednesdays, starting June 1 from 5 to 8 p.m.

"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 a dozen 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.

Neighboring businesses such as the new butcher shop, Sea Breeze Farm from Vashon Island, 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

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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.

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

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.