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Pike Place Market Preservation & Development Authority (PDA)

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### For Immediate Release

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## PIKE PLACE MARKET INTRODUCES TASTE OF THE MARKET CULINARY SERIES

*Presented in partnership with the Museum of History & Industry (MOHAI)*



SEATTLE (January 10, 2017) – [Museum of History & Industry](#) and [Pike Place Market](#) present [Taste of the Market](#), a series of intimate culinary experiences where history has a place at the table alongside fresh ingredients sourced from Market vendors, on Wednesday, January 25, February 22 and March 29, 2017.

“Pike Place Market is excited for the opportunity to partner with MOHAI,” said Ben Franz-Knight, Executive Director of the Pike Place Market Preservation and Development Authority (PDA). “This culinary series will give people the chance to discover new skills while learning the historical context of the unique ingredients and dishes the Pacific Northwest has to offer.”

The three night culinary series will weave together cooking and history, giving diners a taste of the story behind each dish. The series celebrates [MOHAI’s Edible City exhibit](#), a journey through two centuries of

Seattle's culinary adventures, and the founding of Pike Place Market, which will commemorate its 110<sup>th</sup> anniversary in August.

As part of MOHAI's public programming for the *Edible City* exhibit, they will provide the historical context in the way of images and educational artifacts for each event.

The series will kick off on Wednesday, January 25, 2017, from 6:30 to 8:30 p.m. with the first class, [Cooking Fresh from the P-Patch](#). In this course, Michela Tartaglia of Cucina Casalinga will lead a hands-on course teaching attendees how to make cicatielli, a common pasta from his home city of Irpinia, Italy, cooked with rapini, a Northwest vegetable.

The second event in the series, [Celebrating Northwest Sustainable Seafood](#), on Wednesday, February 22, 2017, from 6:30 to 8 p.m. features award-winning Chef Zoi Antonitsas and JarrBar founder, Bryan Jarr. Learn about the history and diversity of Northwest sustainable seafood and enjoy a preview of their next restaurant, [Jarr & Co.](#), to open at the Pike Place [MarketFront](#) in 2017.

The last of the series will be [The Chinese Art of Hand-Pulled Noodles](#) on Wednesday, March 29, 2017 from 6:30 to 8 p.m. Award-winning food writer Nancy Leson and Chef Cheng Biao Yang of Country Dough will demonstrate how to create skeins of slender hand-pulled noodles from a lump of dough. Attendees will get to enjoy a spectacular stir-fry afterwards.

## Event Details

**WHAT:** Taste of the Market Culinary Series

**WHEN:** Wednesday, January 25, 2017 from 6:30 to 8:30 p.m.  
Wednesday, February 22, 2017 from 6:30 to 8 p.m.  
Wednesday, March 29, 2017 from 6:30 to 8 p.m.

**WHERE:** Pike Place Market Atrium Kitchen  
Economy Market Building  
1433 First Ave

**TICKETS:** \$35 / \$30 for MOHAI Members  
Tickets are available online at [pikeplacemarket.org/tasteofthemarket](http://pikeplacemarket.org/tasteofthemarket).

**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's charter is 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.

**MOHAI** is dedicated to enriching lives through preserving, sharing, and teaching the diverse history of Seattle, the Puget Sound region, and the nation. As the largest private heritage organization in the State of Washington; the museum engages communities through interactive exhibits, online resources, and award-winning public and youth education programs. For more information about MOHAI, please visit [www.mohai.org](http://www.mohai.org) or call (206) 324-1126.

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