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PIKE PLACE MARKET TO OPEN ATRIUM KITCHEN

Iconic Seattle destination unveils new kitchen space, announces lineup of cooking demos



Renderings of the Pike Place Market Atrium Kitchen

SEATTLE – Nov. 4, 2013 – [Pike Place Market](#) announces the opening of its brand new Atrium Kitchen, located on the ground level of the Economy Building on First Avenue and Pike Street. The Atrium Kitchen is scheduled for completion in mid-November and will open with a kickoff Beaujolais Nouveau concert cabaret event sponsored by the Market restaurant [Maximilien](#) on Thursday, Nov. 21.

The 600-square-foot industrial kitchen, designed by SHKS Architects and built by Bayley Construction, provides a demonstration space for Market vendors and local chefs, as well as a rentable space for private use.

“What better place to have a demonstration kitchen than at Pike Place Market, where chefs are literally steps from the freshest produce and seafood in the city,” said Ben Franz-Knight, executive director of the Pike Place Market Preservation and Development Authority (PDA). “The Market serves as a great resource for the Seattle community and our new kitchen not only allows local chefs to use the space for cooking demonstrations, but also allows us to provide educational classes and seminars for community residents.”

The Atrium Kitchen features:

- A 10-burner gas range and oven
- Class 1 hood
- Refrigerator and freezer
- Hand sinks
- Work tables

- Seating for up to 14 people
- Sliding glass doors that open up the Atrium, allowing for expanded space and seating for private events (available after hours)

Additionally, there is a separate entrance to the dishwashing room, as well as a catering support room featuring a work table, additional sinks, ice machine and electrical access for temporary ovens and warmers.

Pike Place Market is featuring the following chefs/restaurants for free cooking demos at the Atrium Kitchen at noon throughout December:

- Dec. 2: Bruce Naftaly, Le Gourmand Cooking School
- Dec. 3: Wilfried Boutillier, Maximilien
- Dec. 4: David Mitchell, Chef in the Hat
- Dec. 5: Sarah Lorenzen, Andaluca
- Dec. 6: Steve Winston, Spanish Table
- Dec. 9: Jim Drohman, Le Pichet
- Dec. 10: Traci Post, Seductive Foods
- Dec. 11: Jaren Witsoe, Le Zinc
- Dec. 12: Audrey Spence, Urbane at Olive 8
- Dec. 13: Khampaeng Panyathong, Manhattan
- Dec. 16: Cormac Mahoney, Madison Park Conservatory
- Dec. 17: Carolyn Peters, Parties that Cook
- Dec. 18: Pat McCarthy, DeLaurenti
- Dec. 20: John Neumark, Sur La Table

Additional classes will be announced and listed on the Market's website.

The Atrium Kitchen is also available for private events and classes, with rental rates starting at \$50 per hour, with a three-hour minimum. For more information, contact Pike Place Market Events Manager, Teri Wheeler, at teri@pikeplacemarket.org.

***The Pike Place Market** is one of the oldest continuously operating public markets in the U.S. It is a Historic District with 250 commercial businesses, 80 farmers, 225 craftspeople, 400 street performers and 500 residents. In addition, there are social services to help downtown's low-income residents. It is often called the "Soul of Seattle."*

***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 for low-income people.*
www.pikeplacemarket.org.

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