



Pike Place Market Preservation & Development Authority (PDA)

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For Immediate Release

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Pike Place Market's Copacabana Cafe Celebrates 50th Anniversary



From left: Founders of Copacabana Café, Hortensia Peláez and "Don" Ramón Peláez (1967)

SEATTLE (June 12, 2014) – Tucked away behind a patio adorned with a rainbow of colorful umbrellas overlooking the Market is Copacabana Café, a small Bolivian restaurant located in the Market's Triangle building. A longtime favorite with locals and visitors, the café, famous for its stunning view of Pike Place Market, the Puget Sound and its traditional Latin American food, celebrates its 50th anniversary this month. In honor of their golden anniversary, the restaurant will serve complimentary tastes of their most well-known and loved dishes on the street of Pike Place on June 19 from noon to 2 p.m.

In addition, Copacabana will host a week-long celebration from June 16-21 with food and drink specials at the restaurant, as well as complimentary appetizers, including paella, soup, salteñas and more.

Restaurant owner Martha Peláez Morrow, took over the restaurant after her parents' passing in the early 1970s and is organizing the anniversary, which celebrates the enduring legacy of her father's idea to create a little bit of Latin America in the heart of Seattle.

Copacabana Café was founded in June 1964 by Morrow's father, a former radio station owner named "Don" Ramón Peláez, after he and his wife fled political upheaval from his native country and immigrated to Seattle. Named after the "Our Lady of Copacabana" shrine in La Paz, Peláez opened Copacabana to provide a place his new friends could gather and talk "Latin-American style" with dishes created with his wife's recipes.

Frequent friends and diners included architect Victor Steinbrueck, journalist and columnist Emmett Watson and many members and friends of the Market, who routinely met at the café to organize the effort to defend the Market from the wrecking ball.

Today, Morrow, along with the fourth generation of the family, continues to operate Copacabana with traditions her family brought before her, including original recipes used in Copacabana's traditional picante de pollo, Bolivian fritanga, beef stew, paella and *tres leches* dessert.

For more information about Pike Place Market, visit 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 for low-income people. www.pikeplacemarket.org

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