



PIKE PLACE MARKET NEWS

FREE!
Volume 31, Issue #12
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OUR NATION'S OLDEST
FARMERS' MARKET
SEATTLE, WA, USA

MARKET MAP AND DIRECTORY ON BACK PAGE



Larry Fosberg, holding an exotic Parrot Fish from Pike Place Fish Co., wishes you a joyous holiday season.

MERRY FISHMAS FROM US TO YOU!

“Say Cheese” Writer Marie Ary takes us into the world of Sammish Cheese

Celebrate the spirit of this holiday season with 287 farmers and craftspeople inside the Main and North Arcades where festive displays of their gourmet and unique products await resident and visitor alike. The Market's 98-year-old tradition of "Meet the Producer" means direct sales daily to customers by

farmers such as Suzanne and Roger Wechsler, Samish Bay Cheese of Skagit County and artists such as Graig Anderson of Seattle whose art surrounds Market Arcade support columns and is found on Market holiday buttons. Featured this year in the Seattle Times newspaper and on KING-TV's Evening Magazine program, Suzanne and Roger Wechsler, "We are farmstead cheese makers, which means we make cheese on our 150 acre farm," he said. "We are also artisan cheese makers, which means our cheese receives the hands-on detailed attention that only a quality-conscious, small scale operator can provide. Samish Bay

Cheese, sell their certified organic artisan cheeses and organic eggs on weekends at the Market. "During the holiday season, we have Gouda cheese with chili, chive and onion which is a really attractive red-and-green Christmas-y theme looking Wechsler reminds readers it takes one gallon of milk to produce one pound of cheese. "We make cheese out of all our milk," he said. "The milk is always fresh and we know we can count on its quality." By making cheese year-round in their 200-pound vat, "you can taste the seasonal variations in the cheese," said Wechsler. Gouda, a traditional Dutch cheese,

"aged a minimum of two months, is mild and creamy when young," said Wechsler. "Our aged Gouda develops a nice sharp flavor, becoming drier and crumbly over time and we also have flavored Goudas which include Caraway, Cumin, Nettle and Herb which contains parsley, chive and garlic." Mont Blanchard, "a cheddar style cheese named after our local mountain, is available mild, medium, sharp and extra sharp," he said. "Montasio, a traditional cheese of Friuli-Venezia Giulia, in northeastern Italy, is a fine, full flavored, hard cheese that grates well, especially when aged."

(CHEESE cont. on page 9)

FRESH THIS MONTH



Satsumas, Kumquats and citrus fruits add extra Vitamin C during Winter.

HERE'S HOW TO FIND IT!

Market Information Booth located between First and Pike, just east of the Market Clock. Ask about discount show tickets and helpful visitor information.

ATM MACHINES Six Market locations- end of Information Booth; inside of South Arcade by Pike Place Brewery; north end of Market inside hall by Emmett Watson's and the Souk; Down Under on level 4; inside Rotary Grocery; across street from Info Booth, and inside Pike Place Grocery & Deli.

RESTROOMS one flight of steps down from the Market Clock or down ramp at north end near City Fish.

PDA OFFICE One level below Pike Place down the stairs south of Pike Place Fish and Best Flowers.

SECURITY-682-2253 Office located two flights below Pike Place inside by Alibi Room, below the Lasalle Apartments.

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Cafe Yarmarka turns 10. Story page 10

January will be our **MARKET BESTS & FAVORITES ISSUE**. Surveys are available around the Market or go to **PikePlaceMarketNews.com** to print yours out.