

# Fathers and sons: It's about family and business

By Marie Ary

Fathers and sons who will celebrate Fathers Day working together at the family business in the Market El Gringo Imports day stall, Fero's Meat Market, Frank's Quality Produce high stall and Sound View Café.

## Grandfathered day stall

Peter Schaible, El Gringo Imports, grew up at the Market. In fact, his parents met while operating individual Market businesses.

"My father, David, was selling his sweaters, which he still sells daily at the dogleg (far north end of the North Arcade)," Schaible said. "My mother, Bonnie, was selling her coin jewelry when they met and married. My brothers Jody, my twin Michael and I grew up here and have assisted with the business. I considered the Market my private gymnasium from age two on."

El Gringo Imports, which sells high-quality, handcrafted garments, is built on decades-old relationships cultivated by father David Schaible with people in Ecuador, Peru and Columbia. A "grandfathered" vendor, El Gringo sells goods not made by the craftsperson. Typical of Market families, son Peter also works for other day stall businesses. He also works for the Van Dyke family, owners of North Star Trading Company, which sells high-quality sheepskin hats and slippers for men and women. He considers the Market a second home.

"I like being down here having conversations with customers and owners and employees," Schaible said. "It's always a place where people come to shop and enjoy themselves."

## Organic Halal meats

New Meat Market Market newcomers Sems Fero and his son Gani, Fero's Meat Market, represent third- and fourth-generation meat cutters, respectively.

Last October, Fero's Meat Market opened in the Corner Market Building location that was home to Crystal Meat Market for 30 years.

"We welcome all the Crystal Meat Market customers back," said Sems Fero. "They had really good customers and we're eager to show them that we offer the same quality, customer service and extensive range of product." The Fero family knows meat.

"My grandfather and father, who just retired, were meat cutters and my two brothers and brother-in-law are meat cutters," Fero said. "I started at age seven learning from my grandfather."

In 1992, after Fero moved to Seattle from Izmir, Turkey, he worked in the Bellevue and Kirkland meat departments of Larry's Markets, a regional upscale grocery chain.

"I wanted my own business here at Pike Place because we are a big family, we know each other's names," he said. "Customers bring cookies and flowers to us."

Fero's Meat Market is a Halal meat shop, which means it only buys animals raised and slaughtered in accordance with Moslem regulations.

"We believe the animals give their lives to us, so that we may live," Fero said. "We pray first, thankful God gave us this animal which sustains our life, then quickly and humanely kill it within 30 to 35 seconds." Then the blood is quickly drained. "And this, combined with relaxed, not tensed, muscle tissue, gives a better product, a better taste."

"All our meat is from animals that are all natural, no hormones, no antibiotics, no animal by-product feed." From whole carcasses of beef and beefalo, pork and lamb, the Feros cut their own steaks, roasts and chops and grind their own patties.

"Beefalo, a cross between bison and beef, is the only red meat shown in a university

study published in the [American Medical Association Journal] to help lower LDL cholesterol," Fero said. "It cooks 30 percent faster than beef. For example, a two pound chuck roast cooks to medium rare in only 30 to 35 minutes."

Summertime ready-to-cook items include marinated flank steak for fajitas and for the barbeque grill Fero's shish kebobs, blue cheese burger patties, aged steaks—New York to rib, Spenser to T-bone—plus Turkish burgers, hot or mild. "We recently sold 500 Turkish burger patties for a picnic," he said.

Fero's Meat Market also sells turkey, chicken, duck and rabbits, including ready to cook, stuffed chicken breasts. "We sell free-range organic Rosie brand chickens," Fero said. "Also, we have Muscovy Duck and Duckling Duck and rabbit that have never been frozen."

This summer Fero's will have cooking demonstrations and food tastings Saturdays and Sundays.

"If we're here, we'll serve customers despite the hour," Fero said. "And we welcome custom orders."

Contact Fero's Meats at 206 262-0772.

## Fourth-generation high stall

Frank's Quality Produce, a fourth-generation Genzale family business, sells No. 1 quality produce year round from their high stall facing Pike Place in the Corner Market Building.

Today, great grandson Frank Genzale Jr., namesake of founder Frank Genzale, is

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Peter Schaible works with his father, David, at El Gringo Imports. Photo/Marie Ary

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