

Family businesses are the historic core of the Market

FATHERS, continued from page 10

artistically displayed fruits and vegetables are often photographed.

"We don't just wait on customers to sell them the best produce available," he said. "We serve them, we know them."

The Market customers they serve are a mix of restaurant chefs and people who love to cook at home.

"Here, you build relationships with people who like food and cooking, eating and eating right," Genzale said. "We serve those people - from the chefs in Seattle's finest restaurants to the customer who buys one piece of fruit, and that's why we're still in business."

Custom orders are welcomed. Shop at the high stall or call 206 624-5666 or 877 844-1758.

Food with a view

Last month, Sound View Café, in the Main Arcade mezzanine level just below the Market clock, proudly re-introduced dinner featuring six starters, eight entrees and three desserts.

Open daily from 7 a.m. to 9 a.m., "We now offer dinner with the same health-conscious approach that we offer breakfast and lunch," said owner John Amon. "We serve no red

meat, do not deep-fat fry anything and offer an extensive menu for vegetarians."

Among the eight dinner entrees, "The potato crusted halibut is popular," he said. "It features halibut baked under a Dijon mustard-bread crumb mix, vine-ripened tomatoes and herbs, served with fresh vegetables and fish fumet. People also order a lot of our seafood with pasta, a combination of mussels, prawn, and salmon pan sautéed and served over pasta of the day."

The six starters and gourmet dinner sandwiches are also available during the day. Vegetarians will enjoy the wild mushroom ravioli and vegetarian pasta entrees.

"On a daily basis we buy fresh produce from vendors in the Market and emphasize fresh," said son Alex Amon. "We slice and dice it ourselves to our own recipes in our kitchen."

That emphasis on fresh includes preparing every day, from scratch, two vegetarian soups, clam chowder plus a chowder-of-the-day and a different chef's salad. "All in addition to our extensive salad bar," Alex said.

Breakfast favorites include three different seafood platters of frittatas made with tomatoes, onion, bell pepper and mushrooms, then topped with either a filet of king salmon, grilled tiger prawns or a mix of seafood items.

Owner John Amon takes pride in his 62-

seat restaurant's sweeping views.

"We have a better degree of view than any other location because we are built out over the street by several feet," he said. "The

restaurant is available for special events such as wedding receptions, office and Christmas parties." For more information call 206 623-5700.



Fero's Meat Market is another family-owned Market business where Semsy Fero and his son Gani work side by side. Photo/Bradley Enghaus

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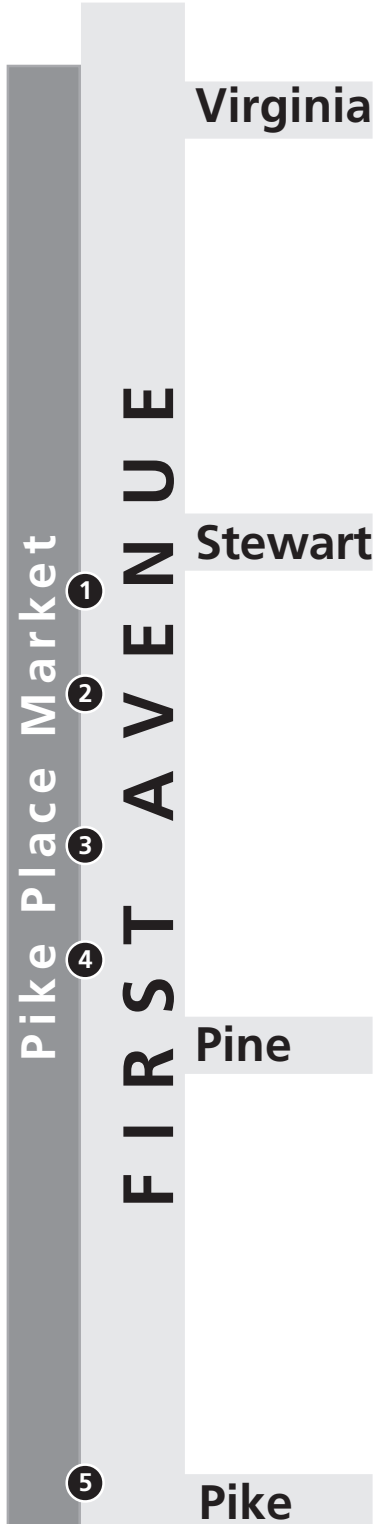
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