For Immediate Release
Press Contact:
Emily Crawford, Communications and Marketing Director
Tel: 206.774.5278
emily.crawford@pikeplacemarket.org

*CALENDAR ALERT*

MAGIC IN THE MARKET RETURNS AT PIKE PLACE MARKET
Annual holiday celebration to include Santa, tree lighting, live music, shopping and more

SEATTLE (October 30, 2017) – It’s beginning to look a lot like the holidays as Pike Place Market prepares for the 22nd annual Magic in the Market celebration, Saturday, November 25, 2017 from 11 a.m. to 6 p.m.

Guests will have the chance to meet and take their own complimentary pictures with Santa from 11 a.m. to 5 p.m. under the Market’s iconic clock. From 12 to 2 p.m. in the Atrium, children 12 and under are welcome to decorate cookies made by Chef Traci Calderon, chef and owner of Atrium Kitchen at Pike Place Market. Join Mr. Claus at 5 p.m., as he leads a countdown to the lighting ceremony of the Market’s giant holiday tree and lights illuminating Pike Place. Sway to the sounds of live performances from ukulele band, STRUM, and other local musicians on Pike Place and in the Atrium.

New for this year’s festivities at the Market is the “Stockings and Stuffers” shopping event in the MarketFront Pavilion. “Stockings and Stuffers” will feature more than 15 Market craftspeople and artists, selling specially made holiday stockings and small gifts to stuff them with. In addition to shopping for holiday gifts, Market craftsperson Gina Karaba will be demonstrating live glassblowing in the Pavilion.

Local farmers and Market merchants will feature holiday items such as hot cocoa, fresh cider and other beverages to sip while shopping the Market for seasonal foods and locally made gifts. Shoppers are encouraged to pick out wreaths, garlands and their perfect holiday tree from Growing Washington’s evergreen tree selection, available for sale on Pike Place.
Additionally, on the first three Saturdays in December from 1 to 2:30 p.m., local high school jazz combos will spread holiday cheer with live music in the Atrium.


**EVENT DETAILS**

**WHAT:** 22nd Annual Magic in the Market

**WHEN:**
Saturday, November 25, 2017
11 a.m. to 6 p.m.
Cookie decorating for children 12 and under from 12 to 2 p.m.
Complimentary photos with Santa from 11 a.m. to 5 p.m.
Festive live musical performances from 1 to 5:30 p.m.
Holiday tree and Market lighting at 5 p.m.

**WHERE:**
In front of the Public Market Center clock and sign (Pike Street and Pike Place)
Cookie decorating in the Market Atrium Kitchen (1433 First Avenue)
“Stocking and Stuffers” on the MarketFront (1901 Western Avenue)

**COST:** Free

**EVENT DETAILS**

**WHAT:** Saturdays in December: Live Jazz Combos

**WHEN:** The following dates from 1 to 2:30 p.m.:
Saturday, December 2, 2017
Saturday, December 9, 2017
Saturday, December 16, 2017

**WHERE:**
Pike Place Market Atrium (1433 First Avenue)

Parking is available in the Public Market Parking Garage at 1531 Western Avenue and the MarketFront Parking Garage at 1901 Western Avenue, with direct elevator access to the MarketFront and Desimone Bridge entrance to the Market. The rate is $4 per hour up to four hours.

_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](http://www.pikeplacemarket.org)

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**Media Contacts:** Sam Schwartz / Jason Hamilton  
Richmond Public Relations / (206) 682-6979  
[sams@richmondpr.com](mailto:sams@richmondpr.com) / [jasonh@richmondpr.com](mailto:jasonh@richmondpr.com)