



Pike Place Market Preservation & Development Authority (PDA)

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**PIKE PLACE MARKET ANNOUNCES “AT THE TABLE”
CULINARY PROGRAM IN THE MARKET ATRIUM KITCHEN**
*Year-long Culinary Program to Offer Chef Demonstrations, Cooking Classes,
Cookbook Signings and Readings, and More*

SEATTLE – (September 23, 2014) – As the city’s nexus of fresh produce, artisan purveyors, specialty foods, and restaurants, [Pike Place Market](#) is celebrating all things culinary with a feast of new programming in the Market Atrium Kitchen, located on the ground floor of the Economy Market building at 1433 First Avenue at Pike Street.

Located just steps away from the bustle of the Market, **At The Table** attendees will be inspired by hands-on cooking classes, cooking demonstrations by top chefs, extraordinary tastings and cookbook signings and readings. Students will experience the excitement of procuring the freshest, locally sourced ingredients from artisans, farmers, producers and merchants throughout Seattle’s original farmers market and public market.

Culinary programming will continue year-round with eclectic offerings for children, families, home cooks, gourmards and all those who value and appreciate fresh food.

At The Table events will kick off on October 4 with two events: a chef demonstration from the Market’s own Uli Lengenber of Uli’s Famous Sausage at 11 a.m. and “Of Vine & Sea: The Best Northwest Seafood Meets Washington’s Wine Country,” led by Seattle chef Traci Post of Seductive Specialty Foods at 5 p.m.

Calendar highlights include:

October 9 – Book Signing and Pie Making with award-winning baker and writer Kate Lebo, author of the new release, “Pie School: Lessons in Fruit, Flour, and Butter”

October 11 – “German Feast: Oktoberfest” featuring “Butterbrot” German food blogger Christina Stein

October 16 – Seasons of Seafood Dinner Series featuring Westward Chef Zoi Antonitsas

November 3 – Book Reading with Slow Food Seattle: Talking Mushrooms with Becky Selengut & Langdon Cook

November 15 – Hands On Cooking Class with Michela Tartaglia: Gluten-Free Farfalle with Chestnut Flour

The Market's culinary celebration is highlighted by book signing with DeLaurenti Food & Wine's Pat McCarthy and Matt Snyder for the release of their "DeLaurenti Cookbook" on October 25 from 2-3 p.m. Chef Garrett Abel will be on site to prepare selected recipes. Filled with more than 50 favorite DeLaurenti recipes, tips and recommendations on meats, cheeses, pasta, wine, the kitchen, and more, the cookbook features recipes that are delicious yet simple, and often showcase ingredients home cooks and culinary enthusiasts alike will find fresh at Pike Place Market. Recipes include the gamut from Braised Short Ribs with Polenta, homemade Gnocchi and Snyder's favorite, Stabbed Chicken with Greek Oregano. The "DeLaurenti Cookbook" is available at DeLaurenti Food & Wine in Pike Place Market, regional bookstores and online at www.del Laurenti.com.

A series of free hour-long cooking skills classes, "From Farmers to Families and Friends," shows participants how to cook easy and nutritious recipes with fresh seasonal produce. Classes will be offered on Thursdays, beginning November 6 and continuing through December as part of the Market's initiative to provide access to and education about cooking with fresh produce and seasonal ingredients.

A full list of demonstrations and classes is listed on the Pike Place Market website at www.pikeplacemarket.org/market-events. New events are added weekly.

Easy parking for all **At The Table** culinary offerings is available at the Public Market Parking Garage at 1531 Western Ave. Access to the Market is provided by a sky bridge. Parking validation will be available for selected ticketed events.

***The Pike Place Market Atrium Kitchen** is a state-of-the-art commercial kitchen located on the ground level of the Economy Building at 1433 First Avenue at Pike Street in the heart of Pike Place Market. Designed to be a community resource, the kitchen is available for rent by community groups, individuals, local chefs, Market vendors or others interested in hosting a culinary event.*

<http://www.pikeplacemarket.org/atrium-kitchen>

***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." 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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