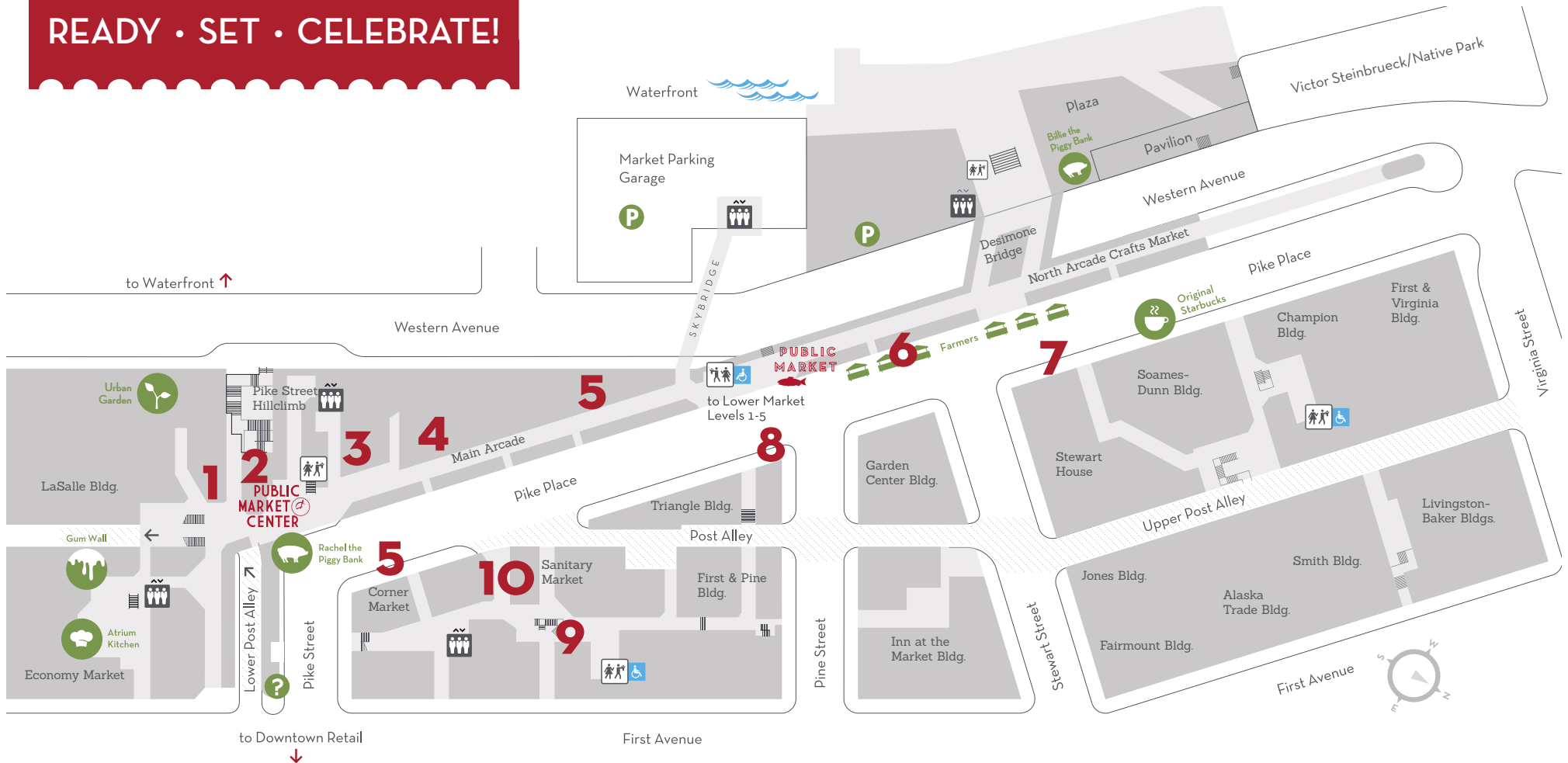


READY • SET • CELEBRATE!



Enjoy this helpful get-ready-for-Thanksgiving guide to Pike Place Market!

Welcome to Seattle's epicenter of fresh produce, specialty foods and independent businesses, where you shop directly from our butchers, bakers, farmers and other specialty food producers. Follow this guide and let Market merchants help you prepare for fabulous holiday meals and easy-to-host parties. You'll find everything you need for a holiday menu, from fresh fruit and freshly baked pies to organic turkeys and mushrooms for stuffing.

PIKE PLACE MARKET POCKET GUIDE: THANKSGIVING MADE EASY



1 MARKET SPICE

Stock up on spices for holiday baking and cooking. Buy just what you need starting at 1/2 ounce—your spices will be fresh and ultra affordable! Most popular are pumpkin pie spice, ground ginger, cinnamon, sage, and poultry seasoning. Mulling spices for apple cider, too.

2 DON & JOE'S MEATS

Right next door, Don & Joe's has two natural turkey options (including free-range zero antibiotic fresh turkeys from Shelton) in sizes from 10 - 25 pounds. Stop by or call 206-682-7670 to reserve the size you need. Other menu ideas: turkey breast, pheasant, or quail.

3 PIKE PLACE BAKERY

Walk past Pike Place Fish and order a pumpkin pie, fruit pie (apple, cherry, peach and blueberry), dinner rolls and other baked goods for your holiday menu.

4 ULI'S FAMOUS SAUSAGE

Keep walking down the Main Arcade and find Uli's freshly made sausage and bratwurst. Seasonal flavors include pork apple sausage and pumpkin ale bratwurst, which is made with local ale, pork shoulder and pumpkin puree.

5 MARKET HIGHTALLS

The Market's highstalls (found in the Main Arcade and along Pike Place) have an array of colorful fall produce, such as Red Crimson pears, pomegranates, persimmons, and heirloom tomatoes. Sosio's Produce is known for their wide selection of mushrooms, including Chanterelle, Lobster, Oyster, Abalone, Hedgehog and more—perfect to prepare as a side dish or add to your stuffing.



6 FARM TABLES

Look for farmers under tents on the street with locally grown potatoes, onions, apples and pears. On weekends, we expect two local growers on inside farm tables with their own wine. Pick up a bouquet of locally grown flowers for your Thanksgiving table centerpiece.

7 MICHOU DELI

Cross the cobblestones of Pike Place and head to Michou. For an effortless but oh-so-delicious meal, pre-order your sides Michou a week in advance. Choices include mashed potatoes, classic sage stuffing, green bean almondine, yam and cranberry, cheesy cauliflower, brussel sprouts, corn pudding, cranberry sauce and turkey gravy. Some of these prepared dishes will also be available in Michou's case for takeout—when they haven't been gobbled up!

8 CINNAMON WORKS

Head south down Pike Place and find gluten free, sugar free and vegan baked treats at Cinnamon Works. There's gluten free banana and pumpkin bread, vegan cinnamon rolls, and pumpkin cookies with and without frosting. Cookies galore to fill your dessert platter!

9 KITCHEN BASICS

Walk inside the Sanitary Market Building and pick up an indispensable item for your own kitchen or a practical hostess gift: maybe a new turkey baster, potato peeler or rolling pin? Or choose from 20 types of whisks! Unique cooking and serving utensils, colorful Fiesta ware, aprons and more fill this chef's-delight shop.

10 PIKE PLACE MARKET CREAMERY

Shop the Creamery for a baking bonanza: eggs from free running hens, European-style and organic butter, milk in glass bottles, heavy cream and cream cheese. Also pure unsweetened cranberry juice (great for dressings or cocktails) from the Long Beach peninsula.



This is just a sampling of the delicious and helpful holiday options you'll find in Pike Place Market.
More info at pikeplacemarket.org/plan-your-visit