



PIKE PLACE MARKET NEWS

FREE!
Volume 32, Issue #4
April, 2006

OUR NATION'S OLDEST
FARMERS' MARKET
SEATTLE, WA, USA

MARKET MAP AND DIRECTORY ON BACK PAGE



North Arcade Artist John Strongbow's "Ellie: The Elliott Bay Monster" envisions the arrival of Nessie's serpent sister, also possible relation of Ogoopogo.

Writer Marie Ary takes us to Thornfield Farms for preserved local produce

As spring awakens the Market, family-farm gourmet foods and gentle artisan humor await in the Arcades.

Enjoy April showers (that bring May flowers and other produce) while staying dry inside the Main and North Arcades where 287 farmers and craftspeople bring to Market their unique and hand crafted products seven days a week.

The Market's 99-year-old tradition of "Meet the Producer" means direct sales daily to customers by farmers such as the Genson family's, Thornfield Acres Farm, Rochester, Wash.

The Genson family grows and produces nearly 60 gourmet preserved foods and many more fresh, in-season crops on their five-acre Thornfield Acres Farm in Rochester, Wash. These preserved goods are a meantime farm alternative as we anticipate the arrival of local produce.

Developed from Genson family recipes, their distinctive line of jams and jellies, herb vinegars, pickles and relishes, sauces and teas are Market exclusives.

"Stop by and see us in the Main Arcade at stall number eight



Kate and Nettie Genson proudly display two of their family's line of gourmet preserved food products. Jams and jellies, herb vinegars and pickles, relishes, sauces and teas, all developed from family recipes.

[special rules highstall] or, starting in May, we'll be outside at our daystall [lowstall] on Pike Place. You'll always be waited on by one of us Gensons," said husband Steve Genson, Thornfield Acres Farm, Rochester, Wash. "Inside or outside, you'll only be waited on by one of us Gensons."

Like most small family farms, the Gensons must look for ways to compete with large agri-businesses that farm on thousands of acres throughout the U.S. The Gensons value and choose unique, highly nutritious and colorful fruits and vegetables as their way to remain competitive.

"For us to be successful means niche farming and marketing,"

said wife Missy Genson. "We are a family farm and our entire family, including daughters Katy and Nettie, continually researches, grows, processes and markets our delicious and nutritious foods."

All 27 varieties of Thornfield Acres Farm jams and jellies are European-style jellies, many based on a single variety of edible flower or combinations of edible flowers such as rose petal, lavender, marigold, cornflower and pansy, melissa (lemon balm) and mint jelly.

Europeans, particularly the English, used a lot of edible flowers in their salads and in their baking and cooking, explained Missy Genson. Special flowers and fruits grown on the farm add to authenticity and

uniqueness, such as the Victorian crabapple jelly made with organic raw sugar."

Thornfield Acres' main crop is the English gooseberry, for sweet English gooseberry jam using organic raw sugar. There are about 400 English gooseberry bushes, taking up about two acres of the farm. Other favorite jams (made with organic raw sugar) include wild blackberry, strawberry and raspberry.

Are you looking for jam with a little kick?

"Our pepper jam comes in two speeds, pretty hot and really, really hot," said Missy. "Currently, we offer one chutney, red onion chutney with Scarborough fair herbs of parsley, sage, rosemary and thyme."

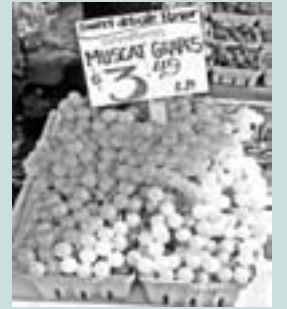
The Genson family did thorough research before producing a line of 11 gourmet herb vinegars based on its farm-grown herbs. For example: They researched extensively before selecting a French champagne vinegar they get directly from the U.S. importer in Boston. Their line of herbal vinegars, all based on herbs grown on the farm, has three herb-blend vinegars: Napa Valley, Herbs de Provence and Scarborough Fair. Their seven single herb vinegars are Italian basil, chive, leek, melissa (lemon balm), rosemary.

Missy recommends the flavorful Guajillo pepper, which isn't too hot, and Chile de Arbol, a hot pepper vinegar.

Thornfield Acres Farm gourmet products include seven kinds of cucumber pickles and pickled vegetables: Old fashioned bread-

THORNFIELD continued page 5

FRESH THIS MONTH



Let 'em Eat Grapes
Muscat Grapes are just one of many delicious varieties of grapes available

HERE'S HOW TO FIND IT!

Market Information Booth located between First and Pike, just east of the Market Clock. Ask about discount show tickets and helpful visitor information.

ATM MACHINES Six Market locations- end of Information Booth; inside of South Arcade by Pike Place Brewery; north end of Market inside hall by Emmett Watson's and the Souk; Down Under on level 4; inside Rotary Grocery; across street from Info Booth, and inside Pike Place Grocery & Deli.

RESTROOMS One flight of steps down from the Market Clock or down ramp at north end near City Fish.

PDA OFFICE One level below Pike Place down the stairs south of Pike Place Fish and Best Flowers.

SECURITY-682-2253 Office located two flights below Pike Place inside by Alibi Room, below the Lasalle Apartments.

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Around the Market:

King Gets His Day

From now until eternity, April 11 will officially be Sol Amon Day, throughout Seattle. Amon, celebrating 50 years as owner of the Pure Food and Fish, also the 2006 King of the Market, is commemorating Pure Food & Fish's golden anniversary with ceremonious cake and balloons, at high noon, on April 11. The public is invited.

To mark this special day, Amon (a.k.a. "The Cod Father") is generously donating the day's proceeds to the Market Foundation, to fund the Market's Clinic, Senior Center, Food Bank and Preschool. Marlys Erickson, Foundation executive director, says Amon is as much of an icon in the Market and the Market is an icon of Seattle. His dad, Jack Amon, came to the Market in 1911 and 'Solly' has been here ever since. (Fish is so much a part of him his name is similar to salmon.)

Nearly 25 years ago, Amon became the first Market merchant to support the Foundation's efforts to fund the Market's services for low-income people and he's been and loyal a generous supporter ever since. Recognizing his commitment to the community the Seattle City Council proclaim the day officially his, a motion spearheaded by Erickson.

Today, Sol holds the distinction of being the Market's longest-tenured merchant. Thanks to those loyal customers, technology, and the jet-age, Sol Amon sells more fish today than his father ever dreamed was possible. Pure Food Fish can be sent anywhere in the world within 24 hours.

The pragmatic Amon can be found in the Market most days. Modestly, he says, "our job is pretty simple. We sell fish 7 days a week, and it's the best and freshest you can find anywhere."

Stop by the shop, between Ullis and the Athenian, for fish, for cake or to learn more.

A Box of Toys

April Fools calls for tricks and toys, and the Market is a great place to find them.

The Great Wind-Up, in the Economy Atrium, between Tenzing Momo and DeLaurenti's, is Seattle premier source for antique and replica wind-up toys, as well as the latest and greatest. Owner Alan Dounhour buys small, but smart.

Currently, his bacon stuff is a sizzling seller. Check out bacon-scented air fresheners (also available in corn dog and T-bone scent), band aids that look like strips of bacon (or the bacon and eggs assortment) or actual-size gummy bacon strips, in strawberry flavor. Or, there are always the classic chattering teeth, available in two sizes: Small with feet or the traditional denture-size.

Dragon's Toy Box, 1525 First Avenue, sells educational and heirloom toys and games. Their unique, family-owned collection includes something for all ages: Puzzles, activity books, art supplies, science kits, children's musical interments, construction kits, kites, wooden trains, infant & Toddler toys, 'arts & crafts' kits, dress-up, learning aids, new and vintage Breyer Horses (and Brenda Breyer), puppets, marionettes and loads more.

Within the catacombs of the DownUnder fun enthusiasts can find about anything. Golden Age Collectables, first floor DownUnder, offers a litany of entrainment inspired toys. The Standees out front pulls shoppers into a lair of collectible, fun and exigent stuff to impress anyone. Simpson's lunch boxes, Hollywood memorabilia, action figures, post cards. It is all here.

The Market Magic Shop, first floor DownUnder, has a magic selection of interesting implements. Everything from exploding cigarettes, to card tricks, to magician starter kits, to books and advice, to necessary April staples such as whoopee cushions and fake poop.

'Tis the Season for Tables

The PDA approved overflow farm selling spaces on Pike Place between Pine Street and the end of the North Arcade, beginning April 1. Some parking spots will be displaced

during this time but it makes way for more farm tables. These spaces should be available through December 31.

Crafters too are expanding, beginning April 1, permission is granted for 33 temporary craft selling spaces on the sidewalk and in the street at Pike Place and Virginia Street. Nine temporary craft selling space will be available in the North Pergola area.

Arts Stall Gallery

Spring is nature's wake-up call and this month the ASG, in the Economy Arcade, showcases "Art Stall Bloomers." The east wall exhibit is a collection of works by ASG co-op's award winning artists. Each is hanging their favorite bloomer, from a single poesy to a sumptuous floral bouquet, the bloomers are uplifting.

Share in Market Share

The Pike Market Senior Center and Unexpected Productions, at the Market Theater, on Post Alley, are partnering for a Senior Center fund-raiser.

The show "Market Share" is an improvised look at life in and around the Market, bringing moments of that unique life to the stage. Market Share is a sort of 'Marketeer showcase.' A person is interviewed about their life and improvisational actors act out scenes based on those experiences.

Everyone involved is excited about this honest, fun, unexpected, heartwarming and always illuminating production. Just like the Market it's self, this special show proves truth is more interesting than fiction.

The show is two Nights only: Friday and Saturday, April 21 and 22, at 8 p.m.. Tickets (\$20) may be purchased online at www.unexpectedproductions.org or at the Senior Center. Contact Zoe at the Senior Center for more information.

Eggs & Chocolate

Brena Gustafson of Roses's Chocolate, 1906 Post Alley, known for fine chocolate for all occasions has something special for Easter. Her handmade eggs, which look alot like Faberge, but edible. Also available are Rose's special Sun Bonnet Rabbits or solid chocolate rabbits in 2lb or 1/2 lb. size or her plethora of other tempting treats.

Vaudeville Returns to Seattle in Style

Chris Snell is elated to present his Vaudeville inspired kitchen and cabaret Can-Can. The club located in the former Patty Summers' Cabaret, in the depths of the Corner Market, is like a New York Cabaret meets nineteenth century Europe. The locale and décor ooze a subterranean sort of David Lynch feeling. Chandeliers, live music, red velvet booths, dancing waitresses in one-of-a-kind Can-Can outfits, good food and kicks.

Snell's goal is to create an intimate setting offering quality food and entertainment, with the predominate conceptual theme being a refined vision of Vaudeville Can-Can. The must-see entertainment, the namesake, makes the club memorable.

The eye catching Can-Can costumes are all made by local designer Jade. Jade custom creates each ensemble in a traditional style: corsets, petticoats, lace, frilly over-skirts. The hot little waitresses, the Contabellas, are the in-house Can-Can troupe. They get up on the stage throughout dinner and dance with the house band trio (every night except Monday).

Snell meeting Jade is just one of the amazing, serendipitous events of opening Can-Can. Both were shopping at Ross and spying each other's purchases. They got to talking and it meshed.

Then, after 10 p.m. Can-Can switches into late-night-mode—with guest entertainers and performers, rock bands, possible opera

and an eclectic cast of characters, similar to what Patti Summers did.

The entire production is a family event. When Snell (and co.) bought the club from Summers they didn't go in with the intention of changing everything. But when they began poking around it became apparent they had to. Over ten tons of stuff was hauled off: Dishes, carpets, tiles, kitchen appliances, TVs, microwaves, smoke-eaters, etc. Snell's father Jim Severo did the construction, and his mother Patty Severo was designer of interiors. Carmen and Jeff Malloy, Snell's sister and brother-in-law, owners of "Carmen" a top Zagat-rated restaurant in North Boston, came in to oversee and create the kitchen. In the process they've eked out a truly unique and charming space.

They are calling the menu "Fritalian," Mediterranean-influenced French/Italian cuisine. Can-Can hopes to include a variety of menu twists, including changing season specials with a few staples. All produce, fish and meats come from Market merchants, quality—though sometimes understated—remains the main objective. Dinner now is the focus, a late-night menu is also available, and within the next month or so Snell hopes to include lunch. Hours are 4:30 to 1 a.m. Sunday through Thursday, and until 2 a.m. on Friday and Saturday nights.

Happy hour is 4:30 to 6:30 p.m. Tasty half-price appetizers, \$2 beers and special on selected wines and wells.

Included in the interior design is original artwork by Market artists. Justin Schmacher painted one of the two life-sized Can-Can girls. Shawn Willeikesen, of Marrakech Leather, painted the other. Artist Jessica, of Rock Bottom, created the semi-precious stone rockery in the entry/hostess area.

Mia, the singing hostess, says it is a dream job. The collective enthusiasm adds to the atmosphere.

Snell, who just spent eight years as a concert producer in Santa Barbara, is excited to be part of the Market community. Follow the red lights and pop down to visit, or check TheCanCan.com for show listings.

Cruise Boat Season Begins

This month marks the beginning of Cruise Boat Season. Love 'em or hate 'em the "Love Boaters" are multiplying each year. Beginning April 22, with the ship *Voledam*. Things really start cruising the weekend of May 5, with five cruise boats. Then eight the following weekend. In the height of the season we can expect nearly a dozen large vessels per week, but no more than four ships in port at once.

The season ends when the ship *Mercury* departs October 13.

To find out more check the Port of Seattle website.

Silver at Lisa Harris

This month the Lisa Harris Gallery, 1922 Pike Place (upstairs), features the art of Seattle artist Lois Silver.

Silver paints the unspoken drama of everyday interactions. Her voyeuristic scenes have a psychological edge created through lushly rendered color, bright light, and a quirky, hazy sense of perspective. Silver's love of cinematic devices and her freelance work as a courtroom artist enable her to see people a little differently, focusing on how a character's body movements reveal their character, and this is reflected in her work.

Her art hangs in private collections around the nation and she's been a featured solo artist at Lisa Harris since 1990.

The exhibition opens Thursday, April 6 and lasts through the end of the month.

The Raven Flys Again

Raven's Nest Treasure, a favorite Market shop for art and collectables, south of Marketspice and Pike Place Fish Co., reopens.

After closing for renovations related the adjacent LaSalle-Creamery Project Mathew and Elizabeth are happy to reopen Raven's Nest. In the process of losing some square footage for the elevator access area they've done a bit of remodeling. The cupboards behind the counter are gone, but they cleverly used the antique molding from the cabinets as display wall sconces to match the remaining bottom portion. The shop looks great and still is filled with amazing Native art, gems (Stienbreuk is a Graduate Gemologist), jewelry and much more. Stop by and visit the reopened *new* shop, in the same place.



Mathew, Elizabeth and Conrad Steinbruek strut and caw March 24, at the grand re-opening of their location. The new wall is in the background. Marketspice and Maximilien's are also affected by LaSalle-Creamery construction project.



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PIKE PLACE MARKET



The Scandalous Scallion

BY MEGAN LEE

Abhhhhh, it is spring. The tulips, the hyacinths, more light, more people and other clues are evidence... and of course the **first fresh halibut of the season.** The increasingly infamous **Chowder Bandit** claims it was he, and his pride of flirtatious fish mongers, who were the first to finagle the fine fresh fish into the Market, **just for the halibut.**

Speaking of the louder chowder power **Pike Place Chowder** is busy on their bisque for this summer's international chowder championship, in Rhode Island. (No word yet on how their **great Geoduck gumbo** goes.) Stop by to taste the magic!

Increasing day light hours and improving weather kept the infinitely interesting cast of characters coming. Folk who make the Market the Sesame Street it is: The Jesus Cowboys, that tall, smooth lookin' guy with the biggest head in Seattle, the WAG-staff, Bridget, the mannequin visible atop the Stewart House deck, the crafters, newscasters, Big Bird, Elmo, Snuffelupagus and reports of an increased number of Texans. And so forth. People congregated near Rachel and under the clock: to meeting up, to chill and to play favorite Market games such as 'Will he fall over'.

The Bear v. Bear potential Jell-o wrestling extravaganza is quashed. **Pike Place Fish's Bear is THE BEAR**, he's been here more than two decades *and* he has a card. (Ask him about his old card.) He also exhibits amazing technique for coaching people to get up on Rachel the Pig... "Come on... you can get a few more on... c'mon. Get up there..." **Sound View Cafe's Bear**, or "*the Night Bear*" (as we are now calling him because he is the Bear most often spotted at night, especially in **Drinker's Alley**) is a recognized Bear, but not *the* alpha.

Speaking of notably notorious Drinker's Alley—that northernmost stretch of Post Alley, between Stewart and Virginia—Kells was *the place to be* St. Patrick's weekend (its isn't just a mere day anymore, especially when it falls on a Friday). Some referred to the day as 'alcohol's birthday,' regardless it is, as **Joe McAleese** mentioned, the only US holiday bearing the name of saint.

Kells, St. P HQ, overflowed with crowds, family, festoon-ments, dancing, Guinness, **jubilant music and much merriment.** (Met by the usual Stewart House dissatisfaction.)

By 2:30 in the afternoon [bar time] the line stretched out Post Alley and up Stewart Street. The crowd ranged from 18 (well 21) to 80. Hooting, hollering and crazy outfits everywhere. By evening the average wait time was over an hour. People still queued. Pre-paid people even waited the place was so packed—even with the latest addition of **Kell's UPSTAIRS.** (Pre-paid tickets sold out *days* before the event.)



Throughout the Market there were interesting interpretations of the color green. The **dancing hat-lady Miss Diamonte** donned the most green, the **guys at City Fish** nominated her "the harbinger of St. Patrick's Day." **Emery "Boot Boy" Carl** styled with a green

hula-hoop. The Chowder Bandit himself tried to get away with teal!

The lively and entertaining **Elliott Bay Pipe Band** toured through the Market, and most of downtown, donning **Graham Mentieth tartans.**

Festivities continued *late* into the night, but **everything remained standing.** The alley just needed a few hose downs.

The **oddsities and Mad Lib Wednesdays** continued 'round the month at the **White Horse Bookstore and Pub**, in Drinker's Alley. The month's oddities included an **unusual fish fry:** A disgruntled, and later 86ed, patron retaliated by slipping snacking goldfish into all the candles. **Beau Brummel bartender Jake** said after a wee scuffle he noticed a burning smell. He checked the candles to **find a tiny school of sacrificial fish crackers smoldering in each.**

The opening of **Chris Snell's Can-Can**—in the former **Patti Summers** space—also lured dancing denizens out, into the night. Seattle's latest and greatest **Vaudeville-inspired cabaret venue is a real kick!** It feels like Prague or Paris or somewhere deep and velvety, and maybe a little covert. The dresses (*and fishnets*) really steal the show. Read more on page 2.

Spring is definitely a time of change, we say goodbye to a few folk: **Colleen**, manager of LaSalle (*there is a lot of speculation going on about the BIG move, all those stockpilers having to shift years of stockpiling*), **Stephanie Cirkovich** says goodbye, **Bruce Wood**, director of the Senior Center, is gone and a few others...

Dish D'Lish bid ado. In their supped up space, between **Chicken Valley** and **Pike Place Bakery** we will welcome **Zabb, featuring Taiwanese food.** Our lady **Janice** also will be helping **Miss Casey** in her food studio. Check

SCALLION continued page 14

DOCTOR, DOCTOR

The sermon this month is about our fragmented national health care system and its big impact locally. It is bad news for the food centered shops in the Pike Place Market as America spends more on health care than it does on food. Indeed,

Starbucks spends

more on health

care than

it does

on coffee.

This should

not surprise

us. You will

recall voters

passed an

advisory

ballot measure in 2005

calling for health care for everyone. Similar votes have been taken all around the country. There is a growing awareness of the need for change.

Efforts were made to create a universal health care system for Americans as part of FDR's New Deal and repeatedly during Harry Truman's presidency. Lyndon Johnson's Great Society included guaranteed government health care insurance for the elderly (Medicare) and poor (Medicaid). The US Senate tried to expand care to all in the 1970's. Early in Bill Clinton's first term his comprehensive health care proposals were opposed and rejected by the medical industrial insurance consortium.

It has been 15 years since America's under-performing and expensive health care system has received sustained exposure to debate and analysis. Historically American health care exists via employer based programs. Such as were offered in WWII as an employee benefit to attract workers when wages were frozen. It became a bargained for and necessary employee benefit in the healthy post war economy. However, that employer based system has been steadily declining over the last few decades.

As business seeks ways to cut costs, health care benefits are lost. General Motors adds \$1500 for worker health care costs to each car it produces in the US over the cost of the same car produced in Canada which has a universal, single payer, health care system.

President George W. Bush lauds Health Savings Accounts, which give the illusion of coverage, but are more a tax shelter for the wealthy than any serious effort to deliver health care. Such programs further erode the employer based health care delivery system. With the result that more workers move into the growing Medicaid system.

Keep in mind the 80 - 20 Rule: 80% of America's health care expense gets consumed by 20% of the population. That ratio leads to the adverse selection defenses insurers apply to avoid offering policies or coverage to the 20%. That avoidance effort produces administrative costs of 13% of premium revenue for private insurers. Compare that to the 2% administrative costs for Medicare, which screens its insured only for age.

Much of the industrialized world does

better. The United States spends more per capita for health care (\$5,267) and gives up a higher percentage of its Gross National Product (14.6%). The US has a lower life expectancy (average 77 years) and a higher infant mortality rate (6.8%) than France, Germany, Japan, Canada, Sweden or Australia. All those countries receive some form of universal health care as a right of citizenship or residency. Canada's is a single payer private health system. It is not socialized medicine. The US Veteran's Administration practices integrated vertical health care with government employed providers, which matches most definitions of socialized medicine.

We are half way into a government payer for national health services. Forty-six percent of all US medical expenses come from federal or state treasuries via Medicare and Medicaid, and assorted government services such as active military and veterans providers, and industrial compensation programs. Popular and professional support currently exists for a better medical delivery system. Forty percent of physicians now support a single payer system and a majority of Americans want government guaranteed universal health insurance.

There is growing business support for a publicly financed but privately run health-care. It would be less in taxes than the toll extracted by the current health insurance system. American business could save up to \$40 billion annually in workman's compensation payments. We all would benefit by lower auto and accident insurance premiums. Medicine and health care should be a public service like schools, roads, water and sewer systems, not a profit center for business.

Locally the Pike Market Clinic, which accepts rent and cash subsidies from the PDA and its Foundation, would benefit from a clientele fully covered by a universal system of health care. All of Seattle's community clinics and Harborview Hospital would be able to get off the dole, so to speak. The PDA, which never takes political positions unless it chooses to, could reduce its expense budget by tens of thousands with universal health care. The benefits to tenants and their employees would be enormous. Those who pay for employee health care now would have capital freed up for reinvestment or profits. Those who do not provide any health care benefits would be relieved of concern.

However, if this discussion advances toward realistic political action in the US look for Harry and Louise to come back, riding up the River of Deceitfulness on a Swift Boat, spreading fear and confusion. The medical-industrial complex has too big a stake in jobs and profits to surrender to a better idea.

Speak up about your right to health care. Support politicians who will advance the single payer plan for United States Health Care.

We could be more like Canada, eh. It couldn't hurt.

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PIKE PLACE MARKET NEWS

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ADVERTISING:
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WEB PAGE AND TECHNICAL CONSULTING
John Livingston, ELECTROSCRIBE SERVICES

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PRODUCTION:
Megan Lee

MARKET NEWS CLOCK AND CARTOON:
At Random

The Market News is published monthly by the Pike Place Market Merchants Association, 93 Pike St. #312, Seattle, WA 98101. Copyright ©2006 All Rights Reserved

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Opinions expressed in these pages are not necessarily those of the publisher. Letters to the editor are edited for length and content. Editorial office: (206) 587-0351; e-mail ppmnews@qwest.net visit us at WWW.pikeplacemarketnews.com

The Pike Place Market News is owned and operated by merchant members of the Pike Place Merchants Association, a not-for-profit corporation

Pike Place Market Street Talk INTERVIEWS AND PHOTOGRAPHS COMPILED BY RICK RUTABEGA

*What is the funniest thing you've seen here
in the Market?*



Mike Smith
Sound View Café

"I think it is when those guys over at Pike Place Fish pull on the string to move the Monkfish around. And it scares everyone. It's *great!*"



Michelle Trulson
Pike Place Chowder

"Post Alley is a show everyday. Outside here [Busker Pitch #2 and the tables outside Mr. D's] is defiantly a one-of-a-kind place... a show of its own. The other day we had to kick out a guy who was talking to these girls, saying he only spoke Italian. Then when we came out there he learned English real fast."



Farrell "Twister" Thomas
Balloon Bender

"Well... some say I am under the category of amusing. But I like the way the kids enjoy the balloons, then it is comical when I they are explaining to their parents what the balloon shapes are."



Kerry "the Shaman" Canoy
Ofner Jewelers

"Do you remember Steve Jones, the photographer? One time a lady came up to his booth in the North Arcade and proceeded to change her baby's diapers right there, on top of one of his photographs. He didn't like it. She got screamed at, Steve was known for his yelling."



Ric Garcia
Food Bank Volunteer

"I didn't actually see the funniest thing, but I saw it on tape. A tow truck driver was blocking a car, on Pike Place, apparently hoping to threaten the driver and get a pay off. There was no ticket so security was watching skeptically. Market people started to gather around and get involved. In all the commotion the driver eventually showed up and drove off. Everyone else continued on..."



Phil Ginsberg
Former Craftsperson &
Market Resident

"I'd have to say the weirdest thing I ever saw was the Barnum & Bailey Circus people running around down here a few years ago. Or all the crazy weddings I've seen down here. Or maybe it was when I saw Danny DeVito come around Mr. D.'s corner..."

THORNFIELD continued from cover

and-butter, Cajun, curry, dill, summer squash, sweet and Southern sour pickles.

Pickled vegetables include baby beets, Brussels sprouts, grape leaves, green tomatoes, kale, radishes and rapini."

But wait, there's more...

Seven relishes: Coney Island, dill, German cabbage, green tomato, radish and red onion, sweet mustard with zucchini and summer squash, and combination carrot, red and pepper—and 12 sauces.

Beginning this month, Thornfield Acres offers 16 new tomato-based sauces, eight barbeque sauces, three hot sauces, one steak sauce, two seafood marinades, a sweet-and-sour sauce and a ginger sauce. Four dried herb tea specialty blends round out their preserved gourmet foods.

"Our fir tip and herb tea blend is quite good," she said. "Legend says local native tribes used spring fir tips and needles as tea."

The other tea blends are Brambleberry leaf and melissa (lemon balm), mint and melissa herb and soothing herb.

Besides the preserved the fresh is coming... Beginning about May 1, look for fresh specialties of mesclun and exotic greens, heirloom and exotic beans and cucumbers, northern Italian herbs and vegetables and heirloom tomatoes. They specialize in mesclun mixtures of exotic baby greens, herbs and edible flowers for salads or braising, European peasant greens, American heirloom mixes and Seed Savers™ heirloom lettuce mixes such as red devil's tongue, red deer tongue, speckled trout back and freckles.

"We always have traditional garden vegetables in season: peas, lots of beefsteak tomatoes, root crops, garden beans, squash, head lettuce, cabbage, various herbs and more," said Missy. "But, for example, we'll also have unusual and colorful Asian greens new this year to the U.S. market."

In late July, look for seven heirloom and exotic bean varieties: Dragon's tongue, Romano, Italian curled shrimp, black valentine, cranberry, purple and a rare Seed Savers™ bean, called the 'Cherokee Trail of

Tears. This was given to Seed Savers™ by a descendent of a Trail survivor."

The Genson family encourages questions. They were beginners, too, and love customers who are learning to cook and have questions. Missy suggests a tiny dab of relish atop ordinary meat or pasta, or using a little artisan sauce to create simple and very delicious, very gourmet dinner.

In 1998, the Gensons found their way to farming through unusual fruits like aronias, gomis, and Russian seaberries and fruit trees like newly planted rubina mountain ash.

A Chicago native and graduate of University of Illinois at Champaign, Steve found his way to Washington State and eventually became Washington State Department of Fish and Wildlife budget director. A Shenandoah Valley, Virginia, native Missy moved West, completed her undergraduate degree at The Evergreen State College, to become first a CPA, then a Certified Internal Auditor.

"We met 20 years ago and married in less than four months," recalls Missy. "We blended children from my previous marriage with our daughters Katy and Nettie."

Farming resulted after they attended a Centralia College small farm conference that introduced them to exotic and unusual crops. Then, in June 2001, after a maze of regulations, they opened a dual-purpose kitchen that doubles as our restaurant kitchen and farm processing kitchen.

During winter months, the Gensons operate their reservation-only Candlelight & Wine Restaurant where patrons savor a three-hour, all-inclusive dinner. Starting with cocktails and canapés through eight leisurely courses, the family does it all.

Genson's Candlelight & Wine Restaurant operates January through April 1 at 9900 Highway 12 Southwest, Rochester, Wash. Call (360) 273-6357 for reservations and information.

Savor gourmet and unusual foods grown with love and intelligence year round. Stop by Main Arcade high stall number eight, or May through the first frost, at the Genson's outside lowstall, on Pike Place.

SPECIAL DOUBLE WIDE EDITION OF

**Larry
Fosberg's
Joke Corner**



If April showers bring May flowers what did the May flower bring?
-Pilgrims

What did the flower say to the little bee?
-Buzz off

What do bees wear on rainy days?
-Yellow jackets

What did the bee say to the flower?
-"Hey bud, when do you open?"

What is a parrot's favorite game?
-Hide & Squeak

What does a duck says when the waitress brings the check?
-Just put it on my bill

What do call a scared Tyrannosaurs?
-A nervous Rex

What animals are featured on legal documents?
-Seals

Where do tadpoles change?
-In the Croak-Room

When is the best time to buy Parakeets?
-When they are going cheap

What kind of hair to oceans have?
-Wavy

How can you pick a Robin Redbreast out of a crowd?
-It is the bird that steals

STOP TO SEE LARRY, HE LOVES EXCHANGING JOKES, MONDAY-FRIDAY AT HIS PERCH DOWN THE STEPS FROM THE BAR & GRILL, IN THE CORNER MARKET.

Arts 'n Tees Humor Delights Young and Young-at-Heart

The Craft Line



BY MARIE ARY

Seattle artist Ruth Munko, Northwest Arts 'n Tees, lovingly creates original handcrafted dolls that grew into a product line of personalized children's items and ceramic tiles that display her gentle humor.

Joined by her son John Munko, they continue the Market's 99-year-old tradition of "Meet the Producer" at their North Arcade day stall, with direct sales to customers seven days a week.

"The key to our whole product line is gentle humor," said Ruth Munko. "A saying has to make me chuckle before I use it."

A Market craftswoman for 25 years, Munko began selling her original A-dough-able™ dolls, which are like clay dolls. Gradually creating a product line that now includes her No Sew Dough™ dolls, children's tee-shirts, aprons and totes and two sizes of ceramic tiles. All can be personalized at Northwest Arts 'n Tees day stall.

The A-dough-able™ dolls are larger than the No Sew Dough™ dolls, and are born holding little signs with sayings.

Then, when she became a grandparent for the first time 14 years ago, she branched into the idea of tee-shirts for children. Humorous sayings keyed to age and family relationship are silk-screened on blue or white tee-shirts available in children sizes infant through 10/12.

"We have tried to describe kids at various ages, such as 'I'm 5...I'm a big kid' and 'I'm 2...there's nothing to do about it,'" Ruth Munko said. "We have kid sayings that are especially appealing to grandparents and aunts and uncles about family relationships. One of our most popular tee-shirts is: 'If Mommy won't, Daddy might, but Nana will.'"

Her customers like sayings about Nana or Papa and their grandchildren. The words 'Nana' and 'Papa' tend to be very popular, but she says her customers can't always find them. Every 'Nana' and 'Papa' can



Market craftswoman Ruth Munko, Northwest Arts 'n Tees, lovingly creates original dolls and children's tee-shirts, aprons and totes that display her gentle humor, all available for purchase seven days a week at her North Arcade day stall.

have their grandchild's tee-shirt, apron or tote personalized by hand at the day stall while they watch.

She handcrafts her children's school-style aprons with pockets and totes.

"Our aprons and totes are totally crafted by us," said Munko. "I buy the fabric, do the cutting and sewing, turn them over to my son who silk screens on my original designs which I hand finish with paints

and inks."

Apron and tote designs are a silk-screened face of either a friendly bear or domestic cat, a positive phrase and an artistically placed heart. Using three-dimensional non-toxic craft paints, she hand paints eyes, nose and cheeks on each face, plus a ladybug that proclaims 'Don't bug me.' The brown bear face is always accompanied by the phrase '...Beary good helper' and the white cat face by the phrase 'Purrity fine helper.'

She specially personalizes each by hand, painting the child's name with permanent paint pens inside the heart positioned just below the word 'Seattle,' to make a memorable keepsake souvenir.

Her original dolls catch the eyes of passersby.

"My No Sew Dough™ dolls are all happy, eight-inch-high smiling dolls that sit upright," said Munko. "Heads and bodies are crafted of baker's clay and each holds a

cute saying hand printed on a little sign."

She painstakingly details by hand each doll's face and hair, clothing and accessories. For hair, she use Excelsior™ packing material for blonde dolls, and Spanish moss for all the other dolls. She hand draws eyes on with crafters pens, eyelashes and mouths with permanent ink pens and the color on the face with lipstick.

Every No Sew Dough™ doll wears a colorful dress and apron, accessorized by Munko's signature button at the neck.

"I choose a lot of different bright and colorful fabrics in coordinating colors for dresses. Then, I detail with scraps from our aprons and totes," said Munko. "Each dress is made from a 12-inch by four-inch rectangular piece of fabric that I hot glue to the body. Each apron is made from a two-inch by two-inch square piece of fabric. All No Sew Dough™ dolls wear a button I place at the neck, like a little brooch. Two sizes of hand painted ceramic tiles complete the product line: four-inch by four-inch with original three-dimensional clay faces and two-inch by two-inch magnets with Seattle scenes. I designed the original cast clay faces on which I hand draw eyes and cheeks in three-dimensional craft paints. We secure a rope hanger on each tile so customers can hang tiles either on walls or doorknobs and, of course, we customize on the spot each tile with any saying a customer wants."

The two-inch by two-inch ceramic tile magnets are basically little souvenirs hand decorated with the words "Pike Place Market" or "Seattle" and with fruits, flowers or funny little animals. These, too, can be customized.

Ruth Munko has deep ties to the Market through George Munko, her husband of 41 years. George and his family came here from Czechoslovakia when he was an infant.

"Shopping at the Market once a week was a ritual for his mother and by those weekly visits, he came to know the Market well," she said.

Munko holds a Washington State University fine arts degree.

"When the couple lived in Helena, Mont., she oil painted on leather and wood," said Munko. "I was a member of the Montana Institute of the Arts, began doing art shows and then we moved back to Seattle."

She gradually transitioned into crafts. Growing up on a Wenatchee apple farm laid a foundation for the piecemeal aspect of craft.

"When I craft, I'm able to visualize the whole outcome and I work really well in three dimensions. The warehouse where you packed up and were paid for a box of apples is like piecemeal. For me, craft is play, it never seems like work."

She joined the Market family with her A-dough-ables™ dolls, in 1981. With

MUNKO continued page 14

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Donna Rae Davidson's "We're the Children of the Market"

BY MEGAN LEE

Multi-talented Market maven Donna Rae Davidson—a well-known animated agent in the North Arcade—is in the studio making a music video for the song "We're the Children of the Market." The anthemic song, reminiscent of "We Are the World," is a clever, insightful and sweet exploration into what its like to grow up in the Pike Place Market.

Davidson wrote the song with her friend and collaborator Robert Jones. She writes the lyrics, he writes the music. This particular song is part of the play "North Arcade" Jones and Davidson have been working on for a decade. They both love the charming song and decided to finance and produce the production. The producers are Mark Sparks and his wife Kelly Tyson-Sparks. He is an actor and a businessman, and she is a videographer with her own production company called Visual Media Group. Where production began March 25.

The music video, intended to help publicize and promote the play, will include top of the line musicians, the overdubbing will include mandolins, violas, violins, bass, acoustic and electric guitar, and a clever collection of nine singing Market kids. After the audio portion is completed in the studio they will work on the visual production right here in the Market. The children will be dressed as miniature interpretations of craftspeople. (Davidson is inviting crafters to donate props and accoutrements if they can.)

The finished DVDs, which will include the music video and a variety of relative footage and multigenerational interviews, will first be available at a yet unnamed coffee hotspot.

Davidson and Jones plan to donate



PHOTO: MARIE ARY

The cast of last summer's performance: Back row: Billie Wildrick, Sean Patrick Taylor, David Wingert, Jana Szabo, Rob Smith. Third row from front: Jayne Muirhead, Donna Rae Davidson, Theresa Alexander, Mark Sparks, Kristie Ann Foss. Second row from front: Teague Thomas, Katy Hamill, Danielle Abounader, Lisa Feilds, Rob Jones. Front Row: Angus Hamill, Eddie Wallace, Selena Abounader, Grace Hamill.

10% of the proceeds to the Market Foundation for the Market Pre-

School and Daycare.

The song(s) and play are Davidson's longtime project, she and Jones retooled and rewrote the song for a reading at two of last summer's Sunset Thursdays. She is also in the process of producing "The North Arcade," a full length musical in two acts. They hope to have another reading in June, with a production celebrating the centennial, in 2007. No date is set yet but things

are happening. (Watch your *Pike Place Market News* for updates!)

So far the song has been performed publicly three times, each to standing ovation.

Here it is:
WE'VE BEEN BREAST FED IN THE STREETS.
WHILE OUR MOMS WROTE OUT RECEIPTS.
BANANA BOXES HELD OUR NAPS
WE'VE KNOWN MANY LAPS

STRANGERS DO NOT FRIGHTEN US.
THREE YEARS OLD AND WE CAN CUSS.
MAKING CHANGE WHEN WE ARE FIVE
YES, WE SURVIVE.

EVERYONE HAS YELLED AT US,
EVERYONE HAS DRIED OUR TEARS
EVERYONE HAS HELD US.
WATCHED US GROW AND SOOTHED OUR FEARS
COMBED OUR HAIR, FIXED OUR CUTS
KISSED OUR NOSES, SEEN OUR BUTTS.
AND ALL THIS LOVE CAN DRIVE YA NUTS.
WE'RE THE CHILDREN OF THE MARKET

WE'RE THE CHILDREN OF THE MARKET
WE'RE THE CHILDREN OF THE MARKET
WE'RE THE CHILDREN, WE'RE THE CHILDREN OF THE MARKET

TRIP A TOURIST, FEED A BIRD
OFTEN SEEN AND ALWAYS HEARD
WE'LL FETCH YOU A LATE FOR A BUCK
ADD A HUG JUST FOR LUCK

PISS YOU OFF, GET IN THE WAY
MAKE IT THROUGH ANOTHER DAY
WE'RE HAPPY JUST TO BE ALIVE
YES WE SURVIVE

EVERYONE HAS BURPED US.
EVERYONE HAS TOLD US NO.
EVERYONE A TIME OR TWO HAS CALLED US A LITTLE SO AND SO.
COMBED OUR HAIR, FIXED OUR CUTS
KISSED OUR NOSES, SEEN OUR BUTTS.
AND ALL THIS LOVE CAN DRIVE YA NUTS.
WE'RE THE CHILDREN OF THE MARKET

WE'RE THE CHILDREN OF THE MARKET
WE'RE THE CHILDREN OF THE MARKET

-D.R.D.

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Is it Lowstall or Highstall Produce?

The Pike Place Market essentially has two types of produce vendors: highstalls and lowstalls.

The lowstalls, or farm tables, are the shifting spaces along the Arcade where farmers and agents set-up and sell farm products they have grown themselves. Lowstallers include Canterbury Farms, Sammish Cheese, Snoqualmie Valley Honey Farm, Alm Hill Garden, Josie (since 1947), Jonkheer, Moon Valley Honey, the Hmong family farmers, Clarita Santos and many more. These farmers truck in their produce, just as local farmers have been doing since August 17, 1907. they grow everything they sell.

Organic Farmers are also considered lowstallers.

The lowstall farmers tend to set up on wet-side—the eastside of the Market arcade—of the Arcade, and craftspeople on the dry-side. So the farmers can fill the buckets and water produce.

The highstalls are farmers and produce retailers. Highstalls—such as Sosio's, Manzo Brothers, Stilnovich Corner

Produce and Frank's—have a lease arrangement that allows them to supplement their locally grown produce with other assorted options. The highstalls were born in 1911, as the city's attempt to get year-round revenue source for the Market buildings. The highstalls make fresh produce available in the Market year-round.

Just ask what they grow.

Market girl **Ritzy Ryciak** bestows some insight on the importance of farm fresh produce:

In Middle School I earned the nickname "Grapefruit Girl" because the grapefruits that I brought to class, from the Pike Place Market, were the largest anyone had ever seen. I am not ashamed to say that my teachers, as well as my peers were in awe of the size of my fruit!

During first period—math unfortunately—I would peel my softball size grapefruit, and eat the juicy pink slices just like an orange. The sweet citrus scent lifted the morale of that early-morning-math class and the fruit sustained me until lunch. Truth be



PHOTO MEGAN LEE

Frankie Genzale and Mike Squires pictured doing the morning unload of their select produce, and shining it up for their alluring displays.

told: I owe my healthy constitution and my scholastic achievements to one man, Mr. Frank Genzale.

"Every day we pick out the best produce that we can find," said Frank, of Frank's Quality Produce, a 4th generation family-run high stall. "We build our customers that way—one at a time."

When I was a kid getting fresh fruits and vegetables for my school lunch was a big

affair. I came down to Pike Place with my dad (Market doctor Esteban Ryciak) every morning before school. In winter, it was apples, oranges and of course grapefruits. In the summer, berries and fresh figs. No matter what goodies I came away with, friends and family were always impressed with the quality.

"Our customer base is built on the idea of

GRAPEFRUIT GIRL continued page 14

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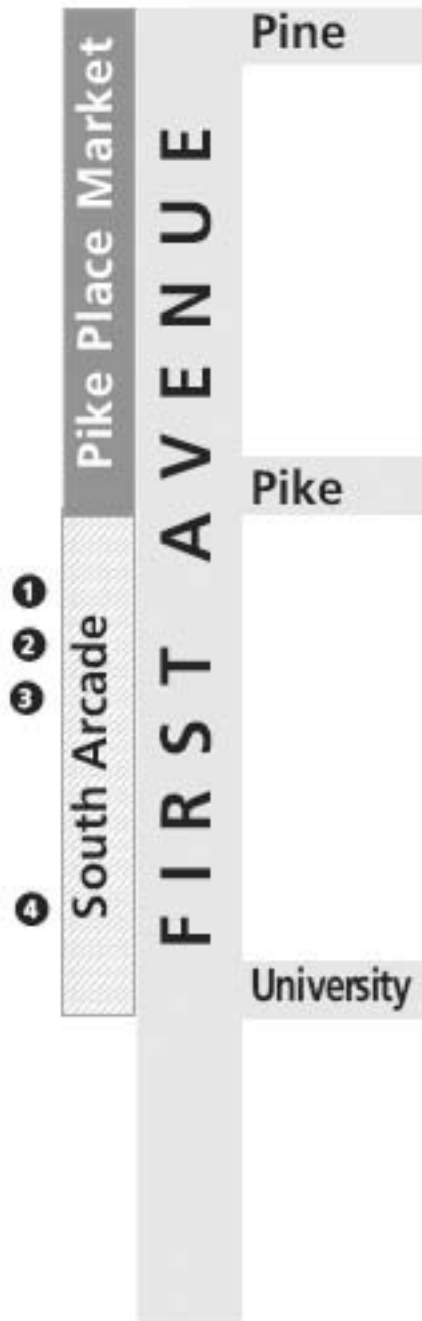
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Time for Spring Cleaning with "Dr." Ruthie



BY
RUTH
NESBITT

Spring is finally come to Seattle, and with the reappearance of the sun we are all thinking about spring cleaning and how we are going to look when we put on a bathing suit. To help get into the spirit of new beginnings and shed unwanted pounds, the best thing for the body and mind is a period of cleansing and fasting.

For most people, this is a scary. If you have never tried to fast and cleanse it can be daunting task. But don't worry; Dr. Ruthie is on the case with an easy cleanse to purify the entire body.

To begin a cleanse, select a week long period of time relatively free from stress and allow yourself extra time to rest, paying close attention to your body.

The week before you begin your cleanse eliminate processed foods, drugs and alcohol, to prepare your body. Keep track of what you eat in a food journal and drink at least 64 oz. of water each day to give your body a head start on flushing toxins from the body. This will also get you in the habit of drinking adequate amounts of water, which is essential for your cleanse to be truly successful. The day before you start to cleanse you will need to get the following list of herbs and supplements, available at Tenzing Momo, here in the Pike Place Market.

- 1oz. of Cayenne capsules
- 1 oz. of Goldenseal capsules
- 1 oz. Spirulina capsules or powder
- 2 oz. of Detox Tea (you can make this tea yourself using the recipe included below.)
- 1 dozen fresh lemons
- 1 oz. Bentonite clay
- 1 oz. Psyllium husk power
- 1 lb. Dead Sea Salt

Next go through your cupboards and

refrigerator, dispose of *all* tempting foods, such as junk foods, coffee and alcohol. This will help to keep you on track; it is a lot easier to have willpower when there aren't evil jelly doughnuts calling. Next stock up on fresh fruit and vegetable juices and herbal teas, make sure that there are no added sugars in your juices, and no caffeine or sugars in your teas. Now that you have everything and your house is free from temptation: You are ready to begin.

Day One: Today you will start your cleanse by drinking Detox Tea four times a day, with each meal and at bedtime. To make the tea take equal parts Red Clover, Dandelion root, Pau D' Arco, Senna Pods, Burdock, Sassafras, Comfrey Leaf, Gentian and Elecampagne. This tea is available pre-made if you don't have the herbs to make it yourself.

Use 1 tsp. of the tea per cup of hot water, cover and steep for twenty minutes and drink with a glass of water to help your body eliminate toxins. Today eat regular meals, taking special care to eat lots of fruits and vegetables and avoid junk foods. With each meal take two capsules of Goldenseal and one capsule of Cayenne pepper. If you experience any digestive discomfort you can reduce the cayenne to one or two capsules for the day. (Remember to drink 64 oz of water throughout the day.)

At night, with your Detox tea, take a hot bath and add a cup of Dead Sea Salt. This helps eliminate toxins through the skin and is relaxing way to end your day and renew your energy.

Day Two: Today drink the Detox tea four times, but replace each meal with an extra 8 oz. glass of water and two Spirulina capsules. This is the hardest part for most people, but stick with it!

Remember that Spirulina contains all essential amino acids, vitamins and minerals that your body needs to function. Drink as much fresh fruit and/or vegetable juice as you want, but eat no solid foods. This eliminates undigested food and built up fecal matter from your digestive tract and prepares your body for the next phase.

At each "meal" of Spirulina also take two Goldenseal capsules and one Cayenne

capsule. As usual don't forget to drink your 64 oz. of water, but now add one or two fresh lemon wedges to each 8 oz. serving of water. Lemons supply energy to the body and are also beneficial for clearing out the intestines. Take your Dead Sea Salt bath at the end of the day.

Day Three: Follow the exact same instructions as Day Two. If you feel a drop in energy or headache increase the amount of water with lemons and fresh juices. Keep it up, you are almost half way there!

Day Four: Today begins the most powerful phase of the cleanse. Follow the same instructions from days two and three, but now with each meal you will drink a Psyllium shake.

To make a Psyllium shake: put 1 tbsp. of Psyllium powder and 1 tsp of Bentonite clay into a dry cup and mix thoroughly. Add 8 oz. of room temperature water and stir briskly. Drink immediately after mixing, it begins to thicken quickly. The Psyllium powder is a bulking agent that expands with water. This acts as a "broom" sweeping through the intestines and scraping off fecal matter and toxins. The Bentonite clay acts like a magnet, pulling toxins and waste material out of the digestive tract. It bonds to the Psyllium powder as it passes through your body.

Some people find that they experience slight nausea and cramping on the first day of taking the Psyllium shakes. This may be uncomfortable, but it is a sign that the cleanse is working. Reactions are a natural. Before bedtime take another Psyllium shake with your Detox tea. You may feel like drinking more than just 64 oz. of water with lemon at this phase of the cleanse, which is just fine. Drink as much water as you possibly can because this will aid in elimination and give you energy

Days Five and Six: Follow the exact same instructions as day four. Hang in there, you are almost done!

Day Seven: The last day of your cleanse! You may have gone through some interesting and uncomfortable reactions, but you notice your skin is radiant, you feel great and you have abundant energy even though you haven't been eating.

Follow the same instructions of days four-six, but double the amount of water. You need to drink at least 128 oz. of water today. This is essential to the success of the cleanse, it provides a way for toxins to travel out of your body. Unless you drink enough water the toxins can't to pass out of your body and simply settle back into your liver and intestines, defeating the purpose of the cleansing.

After Day Seven, you have successfully made it through a period of cleansing and fasting that will leave you feeling radiant, energetic and proud of your ability to follow through with your goals. Congratulate yourself, but keep the good feelings with healthy eating and drinking 64 oz. of water a day. Eat, but be careful to slowly introduce food back into your body and stick with fresh fruits and veggies for a couple of days.

If you wish, you can continue to take the Detox tea if you still have some left. Share your success with your friends and family, and give yourself a high five: *You did it!*

The above is only a suggestion.

Always consult a doctor or health professional when beginning a new program or if you have health issues and/or questions. Every body is different.

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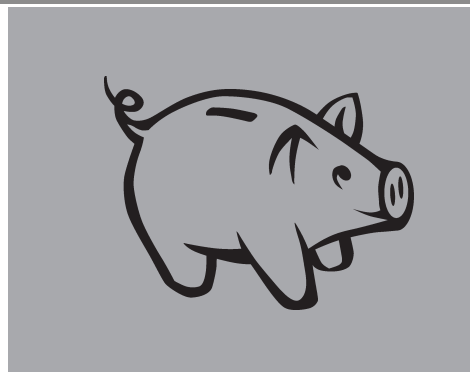
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The Amazing Uli and his Famous Sausages

BY RENA LANGILLE

Eight-year-old Uli Lengenber is outside behind his parents small Inn, in the Siegerland region of Germany. Somewhere in the vast back yard that borders on forest he's built a small cooking fire. Over the fire he's placed a small pan. He makes himself a small lunch of sausages and potatoes, so he can stay outdoors and not have to go back home to eat.

This is a good life.

Nearby is a small lake where villagers swim in summer and ice skate in winter. All around is countryside and good clean air.

Besides being outside Uli is never far from a kitchen. His parents owned and ran a small inn and restaurant in their village. Licensed hunters were the main clientele. When they brought in game, Uli's family would help dress the meat and share in its abundance. His mother was known for her venison stew, which includes a can of pineapple chunks and a can of dark cherries, for a bit of sweetness. His grandmother was a Master Housewife, and taught apprentices the domestic arts. It was a good background for Uli. Who was frequently sent to the kitchen where, he authoritatively states, "I learned to eat!" He grew into a tall, strong man, topping out at 6'6".



Uli, pictured here towering above his display case, is a character as well as a sausage maker. No one can say his are 'the weakest links.'

During his school years he always had a summer job. He worked in a plant that manufactured linoleum and, because of his size, was often called to lift the heavy rolls when they fell over.

He also did heavy lifting to win beer bets.

"Want to bet I can push this 1000cc motorcycle to the top of a hill? "Want to bet I can lift these timbers?"

Uli *always* won. After graduating from school, he was apprenticed to a Master Chef, but after a year, he decided instead to become a butcher. The work he learned included buying livestock, slaughtering, de-boning the meat, smoking, curing, making cold cuts, hams, and all kinds of sausage. The sausage making stuck. They've been his specialty for 29 years now.

In 1988 he went to Taiwan where he started a catering business. He sausages immediately become popular. Soon the Mexican Trade Office Director came and asked him to make Mexican Chorizo picante for *Cinco de Mayo*. Some Americans asked for Cajun Andouille with garlic. The business grew, and part of it he called "Rustic Home Style Catering," which means, he says, "shut up and eat!"

One day a small, red haired Englishman walked into the shop. He and Uli started talking. The man turned out to be the conductor for the Siegerland orchestra, in the village where Uli was born. It's a small world.

Later, in Seattle, he ran into some workmen putting up a stainless steel toilet near Victor Steinbrueck Park. The company owner is from his home town and also the father of one of Uli's classmates when he was growing up. Now, he says, they are both famous!

While living in Taiwan, he met his future wife Jean, a special education teacher at the Taipei American School. Eventually, the

two decided to back to the United States. They purchased five acres in Poulsbo where Uli built a large log home. Soon after, by accident, the couple met the tenant of their current space in the Pike Place Market. The tenant was ready to move on. Uli jumped at the chance to take over the lease.

The space is barely 607 square feet, divided into two rooms. One room is the sausage factory. The South wall is painted white and lined by a row of coolers. On the opposite side is the partitioned sink. In the center are two steel tables, a grinder that holds 200 pounds of meat, a link machine, and shelves holding dozens of jars full of spices. This is where the sausage magic happens.

Uli towers over his five workers, but he is a gentle man who uses praise as an incentive to keep his workers motivated to learn and put out quality products. When putting together the sausage mixes, Uli tells his employees to watch the ingredients carefully.

"You can always put [ingredients] in, but it's very difficult to get out," is a mantra he repeats.

He handles the links carefully as they come out of the link machine, making certain they are of uniform size and thickness.

(They say there are two things one never wants to see being made: Laws and sausages. The sausages are actually quite

ULI'S continued page 12

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Busker Beats: Jim Hinde and The Tallboys

BY GREG SPENCE WOLF



Jim Hinde's CD "Shout Down the Wind" is an insightful collection of his original protest songs.

"Frank, Dennis and Me" is about Hinde's tour of duty in Vietnam and his return home. He describes himself as "too young to vote, hoping too young to die."

The song "Kill Me Down the Road" describes how Jesus and MLK, "...told the power brokers, you must step down from on high. It's your greed that seeds the suffering here below... and, so they killed him down the road."

In my opinion, Page's best song is "Raise Your Glass," in which he harmonizes with Bob Crosby. This song was also on his previous release "HindeSight," but this time Hinde quickly wrote a shadow song of "Raise Your Glass" called "Raise Your Ass, Raise Your Bail." This humorous self-parody is in your face political commentary. Crosby's sings it in a style reminiscent of 1930s.

The closing waltz on the CD is appropriately titled "The Dance" and features Scott Law's mandolin accompanying Hinde's signature rhythm guitar. Hinde uses 'dancing' as a metaphor for doing as one is told and simplistically "following" authority. And the metaphor works. I have never heard Jim sing this song before hearing the CD, but will be sure to request it the next time I see him at the Market.

"Sam the Alligator" is a catchy country ditty that tells the story of a family who lose their kids to alligators in the Bayou. They move to the city and then lose their son to Uncle Sam, the 'alligator' in Vietnam.

Hinde, in addition to being a favorite Market busker, regularly plays at Seattle's Folk Life and Bumbershoot festivals, as well as having made appearances on the ABC Evening News and the TV show Northern Exposure.

He is a leader and always returns to his roots, at the Pike Place Market to earn his living, to see his friends and to make his music. Sometimes he plays with Crosby and other local musicians. His performances collect a crowd.



The Tallboys' CD release "Yeah Buddy" features 15 traditional Folk songs, that I might never have gotten to hear if we weren't listening to the Tallboys. It starts off with a good olde foot stomper called "Cumberland Gap" which sets the pace for much of the album.

My favorite cut on the album is "Henry Lee," which features sweet harmonies, a baseline by John Hurd that feels like a pulsating heartbeat, and Rob Adesso's guitar plays a dreamy, danceable waltz. This song makes me stop what I am doing and pay attention to this its story of love, loss and death.

Another of the album's gems is the much more upbeat, "Quit Kickin' My Dog." It's got a campfire sing-a-long melody and features a real-live dog howl.

Banjo player Charlie Beck's original song "Ida Mae" is witty ballad that stays true to the Tallboys traditional style. You might catch Beck busking at the Market with Tallboys Fiddler Joe Fulton.

Tallboys' recordings are well rehearsed.

You can feel the fun they have making their music. The Tallboys—Joe Fulton on fiddle, Rob Adesso on guitar, John Hurd on bass, Charlie Beck on banjo and Paul McGowen on mandolin—frequently perform in the Pike Place Market, local music festivals and at the Tractor Tavern, in Ballard.

Greg Spence Wolf is also a busker at the Pike Place Market who's music, writings and artwork can be found at gregspencewolf.com.

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Watch your Pike Place Market News for information on all Market Festivals:
The Cheese Festival in May
The Street Festival in June
The Busker's Festival in September

ATTENTION PIKE PLACE MARKET ARTISTS!

The Pike Market Performers' Guild (PMPG) is actively pursuing an artist to create the graphics for the 2006 5th Annual Buskers' Festival poster and T-shirt.

This year's artwork is, as in the past, being sought out in the Pike Place Market first.

The deadline for entry is April 25, 2006, when the artwork must be IN OUR HANDS.

Please contact us with submissions and/or ideas at:

2006 Buskers' Festival
Pike Market Performers' Guild (PMPG)
1916 Pike Place #12-7
Seattle, 98101
festival@marketbuskers.org
Artis (206) 935-5488

The art chosen by our committee will be used on the poster and the T-shirt. The artist will be given a \$300 honorarium. Previous artists have been Jon Strongbow 2002, Joe Vollum 2003, Melody Bostad 2004, and Sai Porter 2005



Melody Bostad, 2004

Thank you,
Your Pike Market Performers' Guild
And the 2006 Pike Place Market
Buskers' Festival Committee

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Pike Place Market

Pink Invasion: The Pink Door, a favorite Post Alley hotspot, is under construction. The PDA is in the process of fixing the roof deck (you may have noticed the debris chute taking up two parking spaces). According to Steve at the PDA, who is overseeing the project, the entire roof membrane needs to be repaired. He says in the past the area has been used as sort of a dumping ground, there's been wear and tear from metal chairs and cigarette butts. Its turning into a big project, they've found dry rot in the North wall, but they hope to have things put back in order by early April. The plan is to replace both the Pink Door's and the Bob Wagner, the architect's deck "in kind," putting things back as is (or as was).



ULI'S continued from page 10

interesting and passersby are invited to watch through the window on the Main Arcade.)

The second room, with the big black gas range in the back, opens up to the Arcade. This room houses the long glass deli case where the sausages are sold: prepared as ready-to-eat sandwiches or to take home and cook. On display in the case are dozens of sausages filled with a variety of meats and spices.

For Uli the work day starts at 6:10, but his employee Andrew has already opened up and has begun to set up for the day. He has set out shallow bowls and is filling them with a rainbow of red, yellow, brown, green, and white spices according to strictly kept formulas for each of the many kinds of sausages to be prepared. There are 28 to 30 recipes to send the palliate on a culinary adventure around the world. South African Boerewors made with beef and pork fat, lots of vinegar and coriander. They are good in stew and soups with potatoes and vegetables. The South Africans like to grill them and slather them with ketchup.

His sausage line also includes Lamb Sausage, Bratworst with cranberries, Louisiana Hot Link, English Bangers and an assortment of seasonal items. Ask him about his salmon sausage served with Uli's own Tarter Sauce.

For special occasions, Uli will make special orders for over 33 pounds.

Uli's famous sausages are fresh and ready to be cooked. But they are, as Uli says, a multipurpose item: Grilled on a bun, grilled with sauerkraut and mashed potatoes, baked, sautéed, poached. Uli says you cook some one day, then tomorrow dice it for fried rice or noodles; break it down and mince it for taco filling.

They can be fried, roasted, baked, braised, and poached. The links are eaten whole or chopped into eggs, salads, or stews or soups. Every day they offer fresh new sausages.

"Every day, being in the Market is a different exciting thing. You meet a lot of people," said Uli. "Especially in summer."

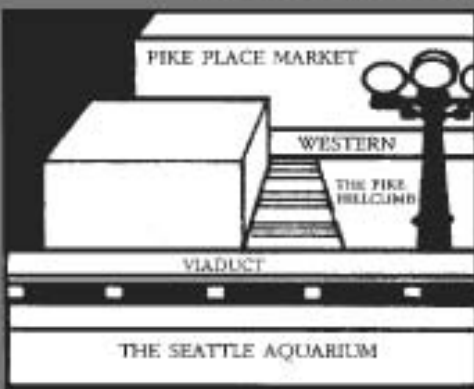
And he has a host of regular customers and many wholesale businesses to whom he delivers.

What about when he isn't linking, grinding or delivering? He loves building things out of logs; He tends to his five acres of rolling hills and cuts wood for the log cabin's stove. His current project is building a ladder to fit snugly up against one side of a fir tree to reach the glider he has built for his two boys. It consists of a long cable between two trees.

"You grab a lead rope and climb the ladder," he explained. "At the top, you pull the lead forward which brings two handles looped around the cable to where you stand. When you are ready, you grab the handles, drop the lead rope and fly along the cable for a hundred feet."

This handyman also does most of the cooking at home, and 80% of the meat he uses comes from his famous SAUSAGES.

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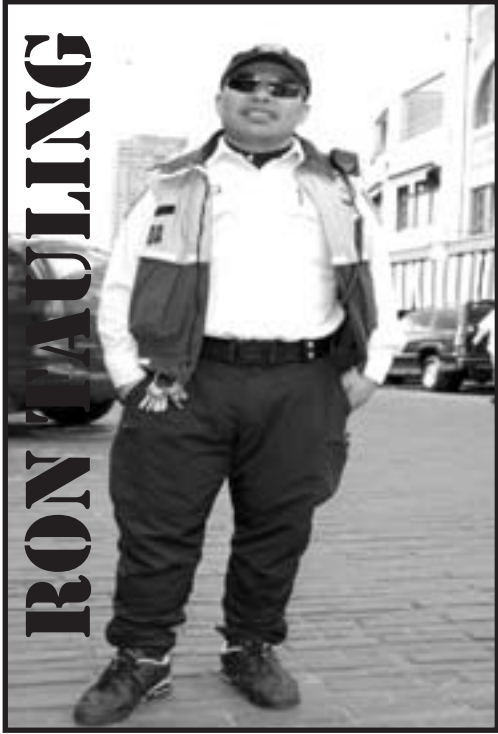
Created by Rick Rutabega



PHOTO MEGAN LEE

Spring means baseball...
Watch the Pike Place Market News for updates on your 2006 Marketeers softball team, managed by the PDA's Marshall Klabo

RON TAULING



Name: Ron Tauling

Position: PDA Security

Star Sign: Scorpio

Arrival Date in Market:

June 2001

Favorite Thing About the Market:

"What else besides the fish..."



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TEAL MILYKO & LIGAYA SMITH

Name: Teal Milyko
& Ligaya Smith

Position: Pepper Jelly Girls

Astrological Sign: Gemini & Virgo

Arrival Date in Market:

October 2005 & August 1996

Favorite Thing About the Market: "The flowers and

veggies and fruits."
"The fun people."



THE BEAR

Name: The Bear

Position: Pike Place Fish Co.

Astrological Sign: Libra

Arrival Date in Market:

Jan 1988

Favorite Thing About the Market:

"Just getting to watch
it all happen."



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SCALLION continued from page 4

out her website.

Forty paces south, past where they throw the fish, in BBQ Corner of the Economy Arcade, things continue to sizzle. Longtime Market favorite **Deluxe BBQ is adding a sushi counter.** Same friendly faces and good food, but with more quick-n-healthy lunchy options. They will be adding a bit of much needed seating.

Soul Food Stop, the Market's #1 source for luscious Louisiana-style BBQ (where Crepe De France was before it moved past DeLaurenti's) is the only other food stall with built in seating. Stop by and hitch up a stool for quick, hot and tasty vittles.

After the success of the recent BBQ/Chili event some restaurateurs are discussing a possible *independent chili event*. The event would involve a **treasure map of participants**, each offering a specially priced chilli-inspired concoction reminiscent of their nosh niche.

Our own Olympic tradition continues, beside just the mountains. Our main-man **Larry "Joke Corner" Fosberg** brought home three in cross-country snow skiing—two silvers and a bronze—and ----- earned a medal of his own. Look for more action in the SOG's this spring.

The **Rainier Hardware** saga continues, as of March 29 **Tay Ha** had collected **over 400 signatures of people pledging support.**

In the clever nicknames file, apparently some people have been referring to our **world famous, first-ever Starbucks as the BUCK.**

Busker Report:

Spurts of sunshine brought out Buskers: a few newbies nipped in, the **silver people**, another card shark, and more. And the standards are gearing up with new moves and acts for another busy summer season. **Levi and the swella fellas of au cappella** kept the beat, **Jason, of Cat World**, had amazing orange cat eyes tattooed on his back and so on, folk are filling forms for **Folk Life...** always something, keep your ear to the ground. **Plans are in motion for this year's Busker Festival, in September.**

The **Pike Market Performers' Guild (PMPG)** is actively pursuing an artist for the **2006 5th Annual Buskers' Festival** poster and T-shirt. The deadline for entry is April 25, contact the PMPG with inquires, at **festival@marketbuskers.org** or call **Artis 935-5488.**

Keep reading the Pike Place Market News to learn more about this and all of the upcoming Market festivals. Including the **2006 Street Fair, June 3 & 4.** (The poster is already set, look for an overview in our May issue.)

The Zucchini 500, a more insurance friendly version of the legendary soap box derby, is on for the festival. (If you never heard about this ask a Market old timer!) The squashy benefit for the downtown food bank will take place in **Steinbrueck Park**, during the street festival. All supplies are to be provided so donations are being accepted. Contact **FB director John Rockwell** for more information. Rockwell is also working to introduce an afternoon opening time and as always **THE BANK is looking for helpful volunteers. (It's fun!)**

Celebrities too continued to traipse through...

Mr. Jersey Jon Bon Jovi was seen smiling in the North Arcade. Someone saw **Jimmy Carter bounce through in a long, long Lincoln.** Auld Al Gore briefly breezed by. And was the **Julia Roberts** back, again?? **Martha** (none other than the infamous Miss Stewart) was back to **enjoy the lovely Sydne's sweet cappuccino.**

And what about the ravens? No not the football team or the fortune teller... **the birds.** Who else noticed the **bounty of black birds bazaar-ities** 'round the Market? Reports of ravens stalking Market residents, invading residences and following craftspeople and assuming the personalities of people who've spent time down here. Folk feel jilted. Since transmitter crow left it seems to be a **roving raven free for all.** There is one looking at me funny right now!

Tell us what you saw. What warbling whatnots and wicked waltzes were watched? Spill it and send it. Pop an anonymous note under the Merchant's Association door or email **gregariously good gossie** to **ppmnewsdonkey@hotmail.com.**

"Scandalous!"

Correction: Last month the Scallion mentioned losing Brian Koren, of Bugsy's Pizza (1980-1995). The familial relation was reported incorrectly, Lauren Potkin (who restored the Market Cinema, now the Market Theater) is Koren's sister and Lucille is Koren's mother. She wanted to reiterate how import the unique Market community was to him, and what a special place this Market is.

GRAPEFRUIT GIRL continued from page 8

taking care of people," said Frank, whose grandparents started selling produce in the Market in 1928. "We know our customer's families and they know our family."

Maybe that is why he takes such care in the produce that people bring home. When I first started cooking I went to Frank's for ingredients and advice. I was making my first stew and I had no idea what I needed to buy. Frank and I gathered potatoes, celery, turnips, fresh rosemary and carrots. When we finished with produce he sent me to Crystal

Meats, now Fero's (friendly) Meat Market, for the perfect soup bone.

Gathering my ingredients was an adventure and I never felt alone!

"The market is an event," explained Frank. "Not everyone wants the convenience of an Albertson's."

Once, during a love-struck summer, I brought a basket to the Market and filled it for a romantic picnic. I stopped at Frank's and tried my first pluot. (For those who don't know, a pluot is a hybrid cross of plum and apricot. Ask to try one!) I gathered fresh basil and tomatoes, a handful of sun-kissed apricots, blueberries and pluots. While the love fell by the wayside, the memories of my perfect picnic of Pike Place produce still shimmer in mind. Somehow, gathering my goodies at Albertson's just wouldn't have been the same.

Frank's grandparents started in 1928 in Pike Place Market as farmers. They came over from Italy with Frank's father with the intention of farming. Frank is happy to still have customers who bought produce from his grandmother in the 1950's.

While I am not that old, I have known Frank since I was five. Since before life got complicated. I still stop to enjoy looking at the pretty colors at Frank's, to treat myself to a fresh apple.

"In the old days we used to just sell what we grew daily," said Frank. "Our farm was in Burien... now it is under 30 feet of airport runway."

Today, Frank goes to the produce wholesalers and hand picks all of the produce that they sell. Both his sons (suitably named) Frankie and Johnnie—they're Italian—help Frank carry on the family business. The family still has some land and grows a few select crops. Sue Genzale, Frank's wife of 36 years, is the bookkeeper.

Looking at these two, it seems fresh fruits and vegetables hold a key to lasting love.

"We don't bug each other," replied Frank. "We just have fun together." (Okay, maybe, it is fresh

fruits and vegetables and fun hold the key to lasting love.)

Here's what I do know. Frank's Quality Produce is an authentic family-run business that takes pride in the product it offers. The produce is some of the highest quality I have ever encountered and whether you walk away with a bag of oranges, or a head of lettuce, you are guaranteed a kind smile and... you never know, possibly the chance at everlasting love.

-R.R.

MUNKO continued from page 6

three growing sons, the Market was ideal because it was flexible and I had control of my time. It works well. I feel a little like an ambassador for the city because everyone comes to the Market. And I feel a little like a performer, because I personalize the items with my paints while customers wait."

Price points for Northwest Arts 'n Tee are children's tee-shirts each \$9.95, children's aprons and totes each \$13.95, No Sew Dough™ dolls \$12.95, four-inch by four-inch ceramic and clay tiles with rope hanger each \$9.95 and two-inch by two-inch ceramic tiles \$3.95 each or three tiles for \$10.

To purchase personalized, easy-to-ship gifts lovingly infused with gentle humor, stop by weekdays at the Munkos' North Arcade day stall, weekends their Desimone Bridge day stall or e-mail **rmunko@msn.com.**



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A Springtime Check Up on Geriatric Health and Lifestyle

BY JESSICA RONGSTITCH M.D.
PIKE PLACE MARKET CLINIC

For April's column, I thought it was time to check in with my geriatric health and lifestyle consultants: my grandparents, Agnes and Vince.

JR: It's been over a year since I've interviewed you for this column. For the record, how was your year?



Agnes: It's been a good one. We got a great-grandchild. Papa had his 90th birthday and we've been married now for sixty-five years. It has been 65 years,

right, Papa?

Vince: 65 long years. And we've got symptoms. Lots of them. We're just waiting for our granddaughter who's a doctor in Seattle to come home to take care of all our symptoms.

JR: What kind of symptoms?

Vince: You name 'em and I'll have 'em.

JR: What have you found to be your biggest health challenges this year?

Agnes: You can't get in to see your doctor. It takes about four months to get an appointment, and if you need to be seen

sooner you have to go to the emergency. That's all new. In the past, Papa could get in right away. His doctors even made house calls.

JR: Why do you think that's changed?

Agnes: Now I guess doctors are overworked and, well, it's the insurance companies. They control the whole thing--so I'm told.

JR: Has Bush's Medicare Part D affected you?

Agnes: No, we're just staying clear of the whole thing. We're not even going to bother with it at all. We'll just stick with what we've got. Papa's got a whole tray of pills he has to take every day, and it's just too much work. Too confusing.

Vince: Well, Mama doesn't like any kind of pill. She won't take them. She would rather not have anyone telling her what to do, either. She won't even wear her oxygen and she needs it.

Agnes: I don't need it.

Vince: You see...

JR: So what do you do for fun these days?

Vince: Mama watches Judge Judy as a religion. (Judge Judy's) a regular component around here.

Agnes: We don't drive. And there are the hardships of the Minnesota winter. We could move to Florida, but then we wouldn't have our friends. We both walk with a cane--but that's just for moral support, because it does get a little icy. We go to church and to our daughter's for Sunday night suppers. That's a big event in our lives. Our other daughter is a nurse, and she takes care of us. We wouldn't be able to navigate without her. And we just

live in the most wonderful neighborhood no noise, no wild parties.

Vince: There's not a bad apple in the bunch. The kids come over, squat down, and say 'Vince, tell us a story..' so I tell 'em how I won the war.

Agnes: The other day our accountant came by to help us with our taxes. He's a big guy with a briefcase, and, right away, one of our neighbors called to make sure everything was alright. They keep track of us. Another one of our neighbors calls herself the groundskeeper. She comes over and pulls our weeds, and helps us keep the garden up in the summer. So we're pretty well taken care of. We've got the neighbors well-trained

JR: How are your friends your age doing?

Agnes: Oh you mean our peers?

Vince: Well, Ed, he's two years older than me so he's ninety-two. He still drives and he just got into a scuffle over a parking space. Knocked some young fella on his back-end. At least that's the story I got.

Agnes: And Rowena, my sorority sister from college, she's in water aerobics, and she's still driving.

Vince: They had to put new pedals on the car so she could reach them. Watch out.

Agnes: That's about it. We're kind of the last of the Mohicans.

JR: So what adjustments have you had to make to stay married so long?

Vince: We had to get pasteurized milk. I was from the farm and Mama wasn't. When we got married, we decided to have milk delivered, and we've had pasteurized milk ever since. Back home the milk was raw.

JR: What else did you eat on the farm?

Vince: We grew potatoes, carrots, lettuce, radishes, tomatoes. For fruit we'd have fresh apples, maybe an orange at Christmas time. Oh, and lots of peaches and pears. My mother would can them. I remember her canning in the summertime over a cook-stove filled with burning coal or cobs. It'd be hotter than all billy blue blazes in that kitchen. Farm people have a built-in knowledge about what's the best to eat. I never tasted a potato chip. My father wouldn't eat a store-bought canned vegetable, no matter what store had it. He wouldn't touch it, but he sure made good sauerkraut down in the cellar.

Agnes: Not us. My mother bought all our groceries at the grocery store by our house. My mother was one of the first women to be driving back then.

Vince: That's where Agnes gets it.

JR: What are you looking forward to in the year ahead?

Vince: When our granddaughter from Seattle comes home. That's top-shelf. Mama got a new nightgown. I call it 'Fiesta.'

Agnes: Oh it's not like that. It's floor-length.

Vince: Every night, I put her to bed. I help on with her little booties. I put the heating pad under her feet, and help her with her oxygen. Then she has to make the decision about how many blankets. That tears up everything. Then I go and get her water. I call out 'Waterboy' when I'm doing that. After I get her all tucked in, then I get a kiss. It's very very good.

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