

105 IDEAS
FOR SUMMER

Sunset

LIVING IN THE WEST

The Travel Issue!

**25 SECRET
CAMPING
SPOTS**

**INSIDER'S
GUIDE TO:**
MAUI, YOSEMITE,
THE SAN JUANS ...

**SEATTLE SPECIAL
SECTION: BEST
OF PIKE PLACE,
4 STAR BRUNCHES**

REVEALED!
THE MOST
DELICIOUS
BURRITOS IN
THE WEST p. 88

**UNDER THE
RADAR**
5 COOL TOWNS
YOU'VE NEVER
HEARD OF

Oregon's Hoodview
Campground

MAY 2010

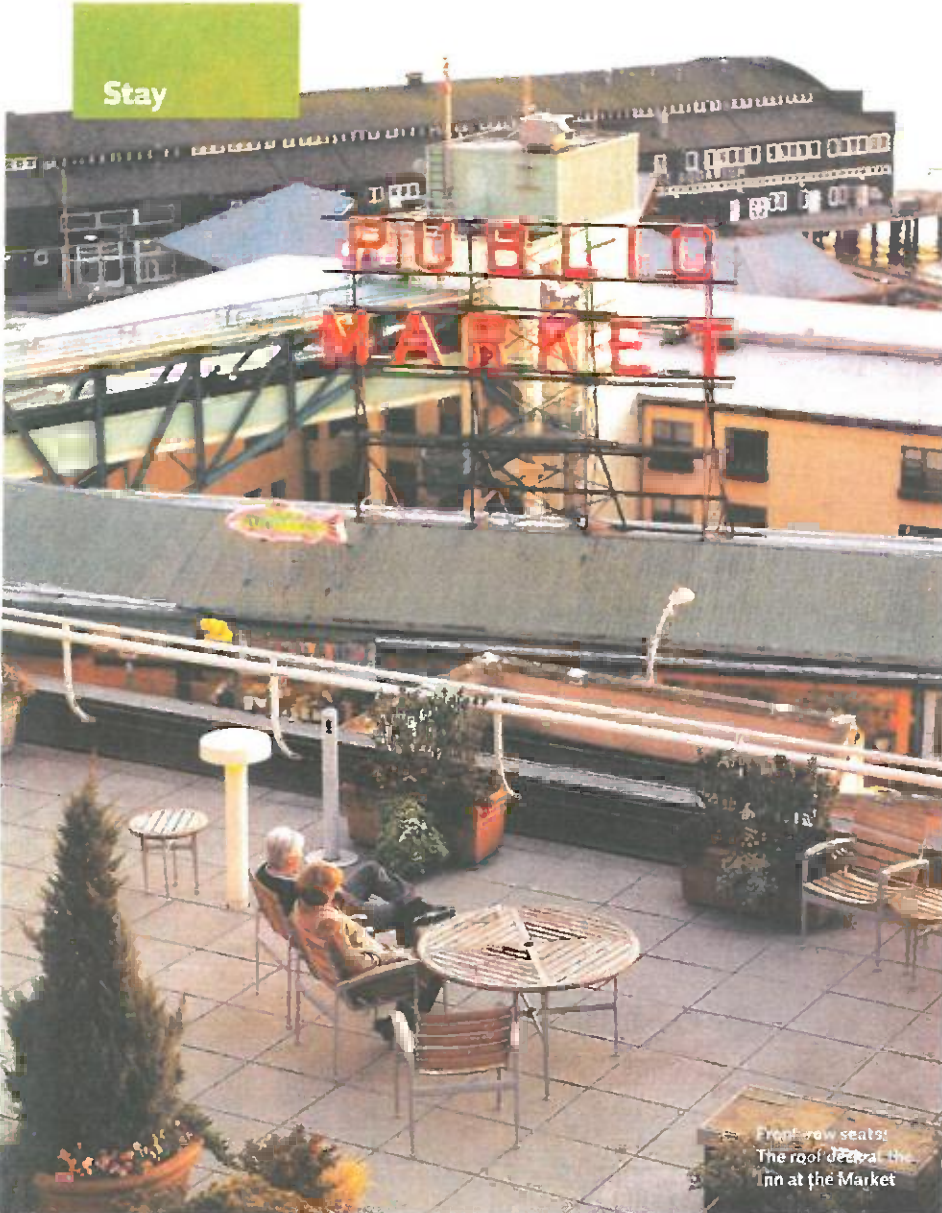
\$4.99US \$6.50CAN



Sunset.com

MAIN-DISH SALADS DINNER NEVER TASTED SO FRESH

Stay



Front-row seats:
The roof deck at the
Inn at the Market

Market watch

Step 1 to getting the most out of Pike Place Market?
Book a room overhead **BY PETER FISH | PHOTOGRAPHS BY JOHN CLARK**

IT HAS MORE THAN 500 shops and restaurants and farmers and craftspeople; its 103-year-old buildings stretch over eight city blocks; and 10 million people visit it each year. With winter a distant memory, and spring finally (finally!) here, May kicks off prime Pike Place Market time—when the produce tastes perfect, literally tons of wild salmon are tossed, and many of those millions descend upon Seattle’s beloved landmark. Even locals could use a little expert guidance.

Guidance is here—just across the street at the Inn at the Market, a popular crash pad for marketgoers for 25 years. Not only does a stay here mean you can be first in line for Daily Dozen’s doughnuts, but the inn’s staff knows Pike Place better than anyone. We asked concierge Noelle Donahue, general manager David Watkins, and Daisley Gordon, chef at Campagne restaurant at the inn, for their secrets, strategies, and under-the-radar stalls.



Eating

LE PANIER
Paris overlooking Elliott Bay, its brioche and *tarte poires* pair superbly with a latte. “Always busy,” notes Watkins. Deservedly. 1902 Pike Place; lepanier.com

BEECHER’S HAND-MADE CHEESE
“World’s Best” mac and cheese is Beecher’s claim, and they just might be right. “Incredible!” is Watkins’s judgment. Beecher’s sells cheese and addictive curds too, produced in the glass-fronted kitchen. 1600 Pike Place; beecherscheese.com

CAFE YARMARKA
“For a quick lunch, I love this Russian place,” says Donahue. “Cabbage rolls and handmade pierogi.” \$; 1530 Post Alley, Ste. 3A, 206/521-9054.

PLACE PIGALLE
Tucked at the back of the market, with a killer view of Elliott Bay, it impresses with assured renditions of French classics—bouillabaisse Provençale, rabbit cassoulet. \$\$\$; 81 Pike St.; placepigalle-seattle.com



Shopping

SOSIO'S PRODUCE AND FRANK'S QUALITY PRODUCE Come summer, the market is crowded with seasonal produce vendors, but Gordon is especially fond of these two year-round stalwarts. "Both of them source really well; you always get something good. Sosio's has this summer peach they call the 'Oh My God' peach, because that's what you say when you bite into it." Sosio's: 1527 Pike Place, 206/622-1370. Frank's: 1508 Pike Place; 206/624-5666.

FAY FARM On the crafts tables toward the north end of the market, you'll find goat's-milk lotions and soaps—the cucumber-jasmine body butter is a particular favorite of Donahue's. *Closed Tue–Wed; 85 Pike St.; thefayfarm.com*

PIKE PLACE FISH MARKET Yeah, yeah, the flying fish routine. But, says Watkins, the crab, salmon, and halibut are consistently very high quality. And, really, who can resist a soaring sock-eye? 86 Pike Place (at the main market entrance); pikeplacefish.com

OLD SEATTLE PAPERWORKS "I always send people here," for vintage maps, posters, and prints, says Donahue. 1514 Pike Place; 206/623-2870.

Market essentials

GO EARLY (OR LATE) Some stalls, like Pike Place Fish Market, and restaurants open by 6:30 a.m., and crowds don't build until 11. Most shops close by 6 p.m., but the less-crowded evening is great for dinner or a drink.

KNOW YOUR STALLS If you want to talk like a market insider, use the proper lingo. "Highstalls" are the permanent produce stands. "Daystalls" are the temporary stalls where you'll find seasonal vendors selling fruit, flowers, and crafts.

HEAD DOWN Make sure to go downstairs three levels, then continue to the waterfront, advises Donahue. That's where some of the quirkiest shops "and a lot fewer people" can be found.

EVOLVED, TO PERFECTION

Twist-Lock
HyperFlow™
Drink Cap

100% BPA
& Taste-Free

Ultralight,
Collapsible,
Convenient



The new Platypus **SoftBottle™** makes hydration easy with a twist-lock HyperFlow™ drink cap, and a collapsible, taste- and BPA-free design for the ultimate in on-the-go convenience. Discover the next generation of hydration at platypus.com.

platypus

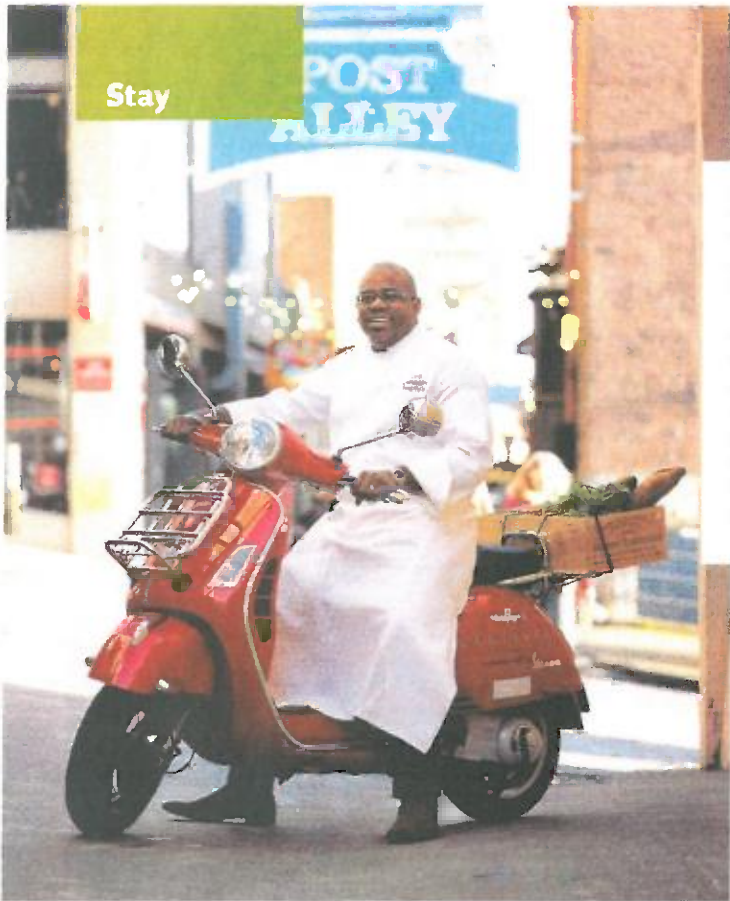


CLEAN TASTE
GUARANTEE

BPA FREE
SANS BPA

MADE IN
USA

Stay



Dining (and drinking)

« **CAMPAGNE AND CAFÉ CAMPAGNE** Executive Chef Gordon's restaurants take full advantage of produce from the market across the street. Especially this month, when he turns the first asparagus of the season

into *asperges tempura*. Restaurant: \$\$\$; closed Mon; 206/728-2800. Cafe: \$\$; 206/728-2233. 86 Pine St.

♥ **THE ALIBI ROOM** A local's hangout, says Donahue, thanks to the slightly out-of-the-way location down Post Alley. The dimly lit, brick-walled room has incognito glamour and potent

cocktails. \$\$; 85 Pike St. (down Post Alley); 206/623-3180.

THE PINK DOOR It's an Italian restaurant, but Donahue goes for the cabaret shows: Trapeze artists perform overhead, and on Saturday nights, burlesque. \$\$\$; 1919 Post Alley; 206/443-3241.



High design meets high efficiency in an environmentally conscientious collection of surprisingly affordable, fully customizable storage solutions.



With a module of one millimeter and the best high-tech software and machinery available, our solutions are completely customized to meet your needs – and that doesn't mean more costly.

CUSTOM CABINETRY & STORAGE SOLUTIONS

ready to assemble or installed by our solutioneers

Kitchen ■ Bath ■ Loft ■ Garage ■ Closet ■ Office ■ Entertainment ■ Mud Room ■ Laundry



abodian.com | 206.329.1080





Sleeping

« Unless you're planning on camping out in the stalls, you can't get any closer to the market than, well, the INN AT THE MARKET. Celebrating its 25th birthday this year, the inn has simple, stylish rooms and a sunny rooftop deck with sweeping views of the Seattle skyline and sparkling Elliott Bay.

3 perks to staying steps away

1. Book the "Catch and Relax" package and they'll arrange for the guys at Pike Place Fish Market to toss you the fish of your choice; then hand you a gift card for \$100 worth of smoked salmon, crab, or whatever you want to have shipped home on ice.

2. When the Crummet Shop (5; 1503 First Ave.; 206/682-1598) opens at 7 a.m., shuffle over for just-baked goods that will make a crummet convert out of anyone. Slippers welcome.

3. The inn's rooftop deck is for guests only—and makes the perfect place to picnic with all the good stuff you picked up at the market.

"Catch and Relax" package from \$339; rooms from \$245; innatthemarket.com or 800/446-4484.



Love Good Food. Love Warmth. Love one for a Lifetime.

Anyone who owns one will tell you, an AGA is not just an appliance, it's a way of life. For over eighty years, the legendary AGA cooker has been the choice of serious cooks, celebrities and even royalty in Europe. Now, it is the heart of the most beautiful kitchens in North America.



Seattle
206-524-1242
www.almvigs.com



Ballard
206-783-9115
www.sutterhearth.com

Woodinville
425-486-9286

105 IDEAS
FOR SUMMER

Sunset

LIVING IN THE WEST

The Travel Issue!

**25 SECRET
CAMPING
SPOTS**

**INSIDER'S
GUIDE TO:**
MAUI, YOSEMITE,
THE SAN JUANS ...

**SEATTLE SPECIAL
SECTION: BEST
OF PIKE PLACE,
4-STAR BRUNCHES**

REVEALED!
THE MOST
DELICIOUS
BURRITOS IN
THE WEST p. 88

**UNDER THE
RADAR**
5 COOL TOWNS
YOU'VE NEVER
HEARD OF

Oregon's Hoodview
Campground

MAY 2010



Sunset.com

MAIN-DISH SALADS DINNER NEVER TASTED SO FRESH