Food is an essential part of our culture. From harvest to how and where we eat, it’s so much of who we are. We are what we eat, as they say. For the past nine months I’ve had the great privilege of serving on the advisory committee for MOHAI’s Edible City exhibit. I have had a great view of all the hard work the team at MOHAI has put into presenting the history of Seattle as seen through the lens of food. MOHAI assembled a great group of committee members with a remarkable wealth of local food knowledge.

Thinking about the role of food in Seattle’s history got me thinking about its role in my life. When I was younger I never imagined I’d make my living in the food business. My earliest introduction to food came, of course, from my mom. She is the nicest person in the world. However, preparing a Christmas dinner for 20 was always fraught with lots of stress. I have teased her for years about her holiday ham. Studded with exactly 64 cloves and doused with rum, the massive haunch would slowly get carved at the table. And, like a true Christmas gift, the leftovers lasted for days. Our holiday tradition now involves a marvelous prime rib roast from Don & Joe’s.

In my teens, it was all about the pizza. Bravely wandering down The Ave, feeling full of life rubbing shoulders with the mix of hip college students and punk rockers, I wandered into Pagliacci. It was love at first bite. Was there anything more perfect than a slice of cheese, a soda and those cool Italian movie posters? You can see where that little affair led.

Early adulthood led me to Italy. I was amazed at how simple but delicious Italian food was. Bistecca Fiorentina — perfectly grilled steak salted and seasoned with a slight drizzle of olive oil. Cacio e Pepe — fresh-made pasta with house-made butter and black pepper. I came home from Italy with a deep love for food.

When I started dating Michelle, we would often have lunch at Green Village in the International District. If I ever came in under the weather, the owner Wendy would only allow me to order Juicy Beef Soup. It always made me feel better. Nearby was another place we called “The Stinky Fish Place.” The real name is now lost to us, but not the memories. A lovely Japanese woman owned and operated it. Her mother did all the cooking. A compartmental plate held broiled mackerel, perfectly cooked rice, miso soup and Japanese pickles. Michelle and I are now married with four children, so you can see where those meals led.

Our kids are much more adventurous eaters than I ever was. I love seeing them care passionately about the food in their lives. We had the best time on a family outing to try Katsu Burger in Georgetown. My eldest son had heard about it through workmates; he is featured in our crew spotlight as he proudly works in one of our locations. The nori fries and panko-crusted patties were delicious. Just a few weeks ago on Maui for vacation, my youngest son learned how to pick pipipi from his Hawaiian cousin. Pipipi are little snails you find clustered on the rocks between the tide lines. Tossed into a pan of sizzling garlic butter, they make for a delectable Hawaiian treat — one I would never in a thousand years have eaten as a kid but he loved them.

Working on this newsletter has been a blast. Our Facebook post “Restaurants We Miss” garnered over 100 comments. People have strong opinions on food. Its history is both personal and communal. I feel very fortunate to have grown up in a city built around a working farmers market and in a region with so many resources—Dungeness crab, Chinook salmon, Penn Cove mussels, chanterelles, Skagit Valley produce and Walla Walla wine to name just a few. Watching our food culture develop, and being a part of that growth in some small way, has been a rich part of my life. Helping with Edible City added to my excitement for how Seattle’s cuisine continues to develop. Anyone interested in food and in expanding their knowledge of Seattle will enjoy the exhibit. It is on display November 19 - September 10.

One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.” — Luciano Pavarotti

Matt Galvin, Co-Owner
Seattle’s Museum of History & Industry (MOHAI) explores Seattle’s culinary history with Edible City: A Delicious Journey, which is on view November 19, 2016 – September 10, 2017. The exhibit spans nearly two centuries and tells the story of how Seattleites eat, beginning with the waterways and shores that were rich Native American harvesting grounds for all sorts of wild food like butter clams, salmon, blackcap raspberries and watercress to modern glass and steel four-star restaurants.

Curated by James Beard Award-winning food writer Rebekah Denn, Edible City uncovers the secret history of Seattle’s favorite foods. You’ll learn the origins of the Rainier cherry, see treasures from the long history of Pike Place Market, get acquainted with the man behind the city’s first sushi bar, and peruse some of Seattle’s signature dishes. Displays include items close to the city’s heart, from Seattle’s first espresso cart to the tools of the former Sagamiya bakery.

“For nearly two centuries, Seattle has been a region whose culinary traditions, like its people, are distinguished by the confluence of cultures, the wise use of natural resources, and the willingness (and oftentimes necessity) to try something new,” said Leonard Garfield, MOHAI’s Executive Director. “Edible City: A Delicious Journey celebrates that rich heritage, saluting the roots of a unique food culture while heralding the new faces and new techniques that are forever reinventing our city. We are thrilled to bring this important exhibition to Seattle.”

“As for dining out, there have been eateries in Seattle just about as long as there have been workers here to support them,” said Denn. “The cedar-plank Yesler’s Cookhouse, built in 1853, is credited as the original Seattle restaurant — as well as its first civic center, courthouse, general hangout and jail.”

What and how we eat has changed as Seattle has grown. Technological revolutions in transportation and food storage along with the continuing influx of new people and cultures guarantee our city will continue to evolve. Edible City tells a human story of how our present day food culture came into existence.

“We’ve come to see that our city’s foods are both local and global, as exuberant as a public market, and as intimate as a garden patch,” said Denn. “We’re as contemporary as a vegan food truck and as timelessly elegant as a plate of vermouth-poached prawns. From the view of Mount Rainier to the huckleberries foraged on its sunny slopes, from savory pho to sweet fair-trade chocolate, the food we eat is an integral part of the city we love.”

Visit www.mohai.org for more information.

Seattle has a distinctive food culture heavily influenced by geography and intersecting cultures.
Cascioppo Meats Purveyor Spotlight

In the restaurant world vendor relations are provisional and rarely last decades, but sometimes a special partnership develops that defies the norm. That’s what happened with Pagliacci Pizza and Cascioppo Brothers Meats.

“My father sold his sausage at DeLaurenti’s and that’s how Dorene Centoli-McTigue came to try it,” Cascioppo owner Tony Cascioppo said, speaking of Pagliacci’s founder. “She really loved our Italian sausage so we tweaked the recipe a little for her and she started using it on pizza at the original University pizzeria.”

Back then, in 1979, Cascioppo’s operated out of the back of a small market called Ballard Locks Grocery & Deli. “We were the only Italian joint in the primarily Norwegian neighborhood of Ballard,” Tony says. Founder Sam Cascioppo and his three sons started the business just six years earlier.

Dorene remembers them delivering to Pagliacci, “I didn’t know Sam, just the boys. They always wore fresh, white butcher coats. We used their sausage from the very first day. It was part of the Brooklyn Bridge, always a big seller. And their sausage is the star of the South Philly.”

For Sam, Cascioppo’s was the culmination of 50 years of hard work. Orphaned at age five, Sam was raised by eight older brothers and sisters in Escondido, California, where they ran the family butcher shop, making sausage and Italian food. Sam met Solveig Havdahl in the Pike Place Market while on leave from the Navy in 1945. They married in 1947 and settled in Ballard.

To provide for his growing family in hard times, Sam cooked his way to and from Alaska on a fishing boat. During the good times, Sam immersed himself in Seattle’s Italian community, building lifelong friendships with Louie DeLaurenti, John Croce of PFI, Victor Rosellini and others. Sam would hold court over a big pot of sugo, a traditional Italian tomato sauce made with pork bones, garlic and spices. He’d entertain the hungry Italian salesmen from Gal’s Bakery, Oberto’s and anybody who was hungry or thirsty for what he called cicchetti, small plates washed down with little glasses of red wine. It was a good way to while away the afternoon while still working, sort of.

To honor the long-standing relationship, Pagliacci recently hired local photographer Jim Henkens to take a portrait of Tony for the walls of a new location. Tony told him to drop by his house. When Jim arrived, Tony was in the backyard working a Weber grill. A few friends dropped by and cracked open cans of Olympia beer. “I felt like I was on a movie set,” Jim says. “There was an old Corvette in the background. One guy sat on his bike. Tony was holding court, telling stories, making all this great food, and just having a good time.” That’s the way they roll at Cascioppo’s.

We've left some of our favorites off this list — Le Gourmand, The Globe Café, Lampreia, Le Tastevin, The Other Place, Marco’s Supperclub and many more. Any list like this is sure to be incomplete.

Last Exit on Brooklyn

A legend of Seattle’s café culture. Opened by Irv Cisski in 1967. It became famous for cheap food, folk music and bohemian conversation. There was nothing better than a peanut butter and jelly sandwich and open mic night here.

The Dog House

Run for most of its years by Laurie Gormansen, a waitress when the restaurant opened in 1934 and the owner when it closed in 1994. We fondly remember it as the place you ended up after a night of dancing at the Vogue or the Oxford. “All roads lead to the Dog House!”

Twin Teepees

It looked just like it sounds it would. Opened in 1937, the restaurant was acquired in 1942 by Walter Clark, who went on to build a regional chain of 22 restaurants. Rumor has it that Clark employed Ben Affleck’s war buddy, Col. Harland Sanders, who worked on his famous “Kentucky fried chicken” recipe in the Teepees kitchen before establishing his own fast food empire. The restaurant was part of a vanishing generation of roadside establishments that beckoned drivers with unusual architecture.

Green Village

When Green Village Restaurant first opened in 1979, it was a small place on the second floor of an old building at 721 S. King St. It served Chinese food among a sea of Chinatown’s Cantonese restaurants, including the amazing Sichuan Bon Bon Chicken. After a fire it moved to Sixth Avenue South. The personal touch of Wendy, the owner, usually out front greeting customers, separated it from the competition as much as its flavorful sauces.

Cloud Room

Opened in 1947, the Cloud Room was a famous nightclub, attracting big name talents such as Elvis Presley and Frank Sinatra. The Seattle landmark was an institution that always felt right out of the ‘50s. Teal chairs. Aged red and green floral-pattern carpet. Jet black old piano complete with a wraparound drink counter and chairs. Michelle Pfiffer sang and whirled on this piano in The Fabulous Baker Boys.

Labuznik

Peter Cipra opened the Czech restaurant in 1970 in Pioneer Square under the name The Prague. He rechristened it Labuznik upon relocating to 1924 First Avenue, where he demonstrated a knowledge of fine food unbeknownst to Seattle at the time. Today’s greats like Tom Douglas and Scott Carsberg formerly of Lampreia credit him as an early inspiration.

Raison D’etre

Jeff Ament and Andrew Wood worked here as baristas. They went on to form Mother Love Bone. After Wood’s death, Eddie Vedder joined the band which changed its name to Pearl Jam. The most delicious chilled blueberry soup was served here.
The Crew — Favorite Eats

Josh Frost
General Manager - Mercer Island
Favorite spot: Hana, Capitol Hill.
Josh has an affinity for Japanese food that dates back to before he was in cooking school.

Nico Galvin
Cook - Mercer Island
Favorite spot: home-cooked meal.
Nico loves Italian food, especially when mom is cooking. His last meal would be Arancini, stuffed cheesy rice balls coated with bread crumbs and fried to a golden crisp served over marinara sauce. Buon Appetito! #NeverLeavingHome

Markleigh Murdoch
Marketing Assistant - Support Central
Favorite spot: family member.
Markleigh’s affinity for Japanese food has him indulging in a bowl of French onion soup and salmon more often than he’d like to admit! Fortunately, Gourmet is right around the corner from home. If it’s happy hour, she’ll go early for a champagne cocktail. Santé!

Michael Darioli
Associate Manager - Madison
Favorite spot: The Tin Table, Capitol Hill.
Michael’s favorite meal varies but never the venue. He loves a good BBQ pork chop with corn pudding and collard greens followed by dancing the Lindy Hop next door at Century Ballroom. The beautiful space looks like a set from an old movie, offering all kinds of dancing to work off dinner!

Sasha Notomovas
Driver Manager
Favorite spot: Oh! India, Crossroads.
Sasha likes it saucy and he can’t pass up a goat and lamb dish. Oh! India stole his heart because they serve fresh naan and dosas. His last meal would include a sampling of every sauce at the buffet, fresh naan, butter chicken and tandoori chicken.

Nicholas Ortolani
Associate Manager - Phoeni Center
Favorite spot: Ristorante Maccaroni, Capitol Hill.
Nicholas knows what he likes in a no-nonsense kind of way. A sample plate of creamy balsamic filettes alfredo and a piece of fried calamari brings his world go round, time and time again.

Remember When...

Ivar’s “Dances with Clams” was Pulled from TV?
The hilarious and irreverent ad was pulled from the air after Orion Pictures threatened a lawsuit. Even Kevin Costner reportedly loved the spoof.

Canlis Servers Wore Kimonos?
Until the mid-nineties, Seattle’s iconic fine dining destination had kimon clad waitresses. Founder Peter Canlis’ influences tended to lean eastward, hence the kimonos.

A Concorde Loaded with Beaujolais Nouveau Landed in Seattle?
In 1984, Seattle restaurateur Mick McHugh chartered the first visit of the supersonic plane to the Jet City as a promotional stunt.

The Bite of Seattle Was at Green Lake?
Suffering from the recession of 1982, a group of restauranteurs led by Alan Silverman started The Bite of Seattle. A half-lobster sold for $3.50. 75,000 people showed up. Four years later it moved to Seattle Center.

Seasonal Pies

Chanterelle Prosciutto Primo — When the summer harvest passes, our thoughts turn to autumn mushrooms. Golden chanterelles pop up in the forests like spots of hidden sunshine. Foraged & Found Edibles brings us baskets of the earthy delicacies and we complement them with La Quercia’s prize-winning prosciutto. Creamy mozzarella on an olive oil and garlic base completes the ensemble. This autumn classic is available in November.

Pear Primo — Pears are the quintessential late fall fruit. We use sweet, delicately tart Washington pears and dress them up with creamy, piquant gorgonzola cheese. The luxurious combination of salty and sweet is exquisite. To round the pizza off we add mushrooms, red onions, parsley, mozzarella and kasseri cheese. The touch of heat and you’ve got an antidote to the winter blues.

Rosemary Potato Primo — The smell of potatoes roasting in the oven is a great way to warm long wintry nights. Especially with a little olive oil and fresh rosemary. Add our tender marinated chicken, slightly sweet with a touch of heat, and you’ve got an antidote to the winter blues. Red onions, parsley, mozzarella and fontina over an olive oil base. Treat yourself to one of these delicacies this December.

Frequent Pier®

October — Get a small or large Sicilian Chicken Salad for half price with whole pie purchase.

Christmas Eve & Christmas Day — Closed.

New Year’s Day — Delivery begins at 2 p.m.

Holidays Hours

Thanksgiving — Closed.

December 6th — Closing at 9 p.m. for our crew holiday party.

Holiday Hours

October — $2 off a calzone with $10 minimum order.

November — Buy a pint of gelato, get the second for half price with whole pie order.

December — Half price Centioli with $10 minimum order.

January — Get a small or large Sicilian Chicken Salad for half price with whole pie purchase.

Our offers are subject to availability and change. Please visit pagliacci.com/menu for the current offer. Redeem offer online in the coupon section of the payment page.

We Deliver!

Pagliacci.com
206.726.1717 425.453.1717

Follow us on Facebook, Instagram & Twitter!