



# Foodie Souvenirs

SEATTLE TAKE-AWAYS

Every great vacation deserves an equally amazing souvenir as a token of memories made. For food lovers, this can prove especially difficult. For obvious reasons, packing a slice of Dahlia Bakery's famous Triple Coconut Cream Pie in your suitcase is not a viable option.

Luckily, many of Seattle's most beloved foodie institutions make it easy to keep the Seattle vibe going long after your getaway has ended—and without getting cream filling all over your luggage.

You've watched the fishmongers at Pike Place Market toss whole salmon back and forth at their market stall. Now take one home to enjoy for dinner. **Pike Place Fish Market** ([pikeplacefish.com](http://pikeplacefish.com), 86 Pike Pl., 800.542.7732) packs and sells fresh salmon at their stall, and even ships them overnight to anywhere in the U.S. Choices include several varieties of salmon, halibut, Dungeness crab and more.

If you didn't get enough chocolate samples at **Theo's** factory tour ([theo-chocolate.com](http://theo-chocolate.com), 3400 Phinney Ave. N, 206.632.5100) make sure you grab a few bars at its attached flagship shop to take home. This Fremont neighborhood mainstay offers organic and fair-trade certified chocolate in the form of bars, clusters, truffles—and even a rich drinking chocolate mix.

Of course, a trip to Seattle isn't complete without a visit to **Starbucks'** original 1st and Pike store ([starbucks.com/coffeehouse/store-design/1st-and-pike](http://starbucks.com/coffeehouse/store-design/1st-and-pike)), but a bag of beans from one of Seattle's lesser-known coffee roasteries is more likely to impress your friends back home. Downtown's **Seattle Coffee Works** ([seattlecoffeeworks.com](http://seattlecoffeeworks.com), 107 Pike St., 206.340.8867) and its sister cafes in Ballard, Capitol Hill and the Cascade neighborhoods offer a range of single-origin beans from Africa, Central America and South America. And if you want coffee as dark and rich as it comes, seek out **Fundamental Coffee Co.** for veteran bean roaster Scott McMartin's "second pop" Humbucker Blend. Taste it at **Mabel** ([mabelcoffee.com](http://mabelcoffee.com), 7001 24th Ave NW, 206.535.8842), **Miller's Guild** ([www.millersguild.com](http://www.millersguild.com), 612 Stewart St., 206.443.3663) or **Metropolitan Market** cafes ([metropolitan-market.com](http://metropolitan-market.com)). His one-man roastery is too tiny for visitors, but he's happy to ship ([funcoffeeco.com](http://funcoffeeco.com)).

If you simply must take home something from Seattle restaurant king Tom Douglas and you've decided against his cream pie, pick up a tub of his **Rub with Love** seasonings for grilling salmon, chicken, ribs or vegetables. Choose from more than a dozen blends—or grab a three-pack. Have a taste on a sandwich, then stock up, at Douglas' Rub With Love Shack at Pike Place Market ([rubwithloveshack.com](http://rubwithloveshack.com), 2014 Western Ave., 206.454.7925). —Sheila Cain



Rub With Love



Rub With Love



Seattle Coffee Works



Pike Place Fish Market

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