



The City of Seattle

Pike Place Market Historical Commission

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MINUTES

MHC 48/08

Wednesday, April 9, 2008

4:30 p.m.

PDA Meeting Room, 85 Pike Street, Room 500

COMMISSIONERS

Howard Aller, Vice Chair

Valerie Bystrom

Joanne Herron

Spencer Howard

Susan Lane

Karin Link, Chair

Sara Patton

Alex Rolluda

Susan Zuege

STAFF

Heather McAuliffe

Melinda Bloom

ABSENT

Marilyn Bierman

Sharron Shinbo

Allyn Stellmacher

4:37 p.m. A quorum was present and the meeting was called to order by Karin Link, Chair.

040908.1 APPLICATIONS FOR CERTIFICATES OF USE APPROVAL *

040908.11 PDA –proposed Capital Renovations Office in Corner Market
Terry Plumb

Change of use for 94 Pike St. #31 (currently Gehl Design) for a PDA Capital Renovations staff office.

Application withdrawn by the PDA.

040908.2 APPLICATIONS FOR CERTIFICATES OF USE/DESIGN APPROVAL

040908.21 Creminelli Fine Meats, LLC
93 Pike Street #2, Economy Arcade (currently vacant)
Jared Lynch

USE: Application: Establish use for a retail business specializing in the sale of Creminelli Italian salami and sausage. Business also requests to sell ready-to-eat sausage sandwiches, Milanese sandwiches, gourmet stove ready sausage-based entrees, and drinks.

Staff Report: Heather McAuliffe provided relevant background and said the business is located in Zone 2, street level, Food a-e uses permitted. The 105 square foot space is currently vacant; most recent uses included Market Foundation Centennial sales (temp. use), bakery goods, and soul food. She said new use would be Food c and f. The proposed ownership structure is an LLC with five owners:

- J. Chris Bowler 42.50%
- Jared Lynch 34.77%
- M. Kenneth Bowler 7.58%
- Morgan M. Lynch 7.58%
- Lago Di Como, LLC 7.58%

Ms. McAuliffe said none of the owners has a financial affiliation with any business with a retail location. Lago Di Como, LLC owns residential rental property, and is owned 100% by the Lynch Family Dynasty Trust. The Trust was established by Morgan I. Lynch, Jared Lynch's brother. She provided the roles of the owners in the operation of the business:

- J. Chris Bowler: marketing, vendors and PR
- Jared Lynch: onsite daily operating the store
- M. Kenneth Bowler: silent partner
- Lago Di Como, LLC: silent partner

Ms. McAuliffe said the business leases a production facility in Springville, Utah; all of the sausage and salami is made at this facility. Creminelli products are currently sold to small specialty food stores and restaurants and at the Salt Lake City open market during the summer. The business currently has no retail locations of its own. She said the sales are expected to be 70% salami and sausage and 30% sandwiches. The sausage will be cooked onsite and sandwiches will be made onsite. Drinks will include cans and bottles of soda.

Exhibits reviewed were the site plan, City of Seattle business license application, supplemental written information from the applicant, product information and a list of menu items.

The relevant guidelines were 2.1, 2.4, 2.5, 2.6 and 2.7

URC Report: Ms. McAuliffe said the Use Review Committee determined that the application conformed overall to Guidelines 2.1.2, 2.1.4, 2.5.1 c, 2.5.1 f, 2.6 and 2.7 but recommended further discussion about its conformance to 2.6.6, 2.6.8, 2.7.1 and 2.7.2 b, c and d.

Ms. Patton arrived at 4:40 pm.

Applicant/Landlord Comment:

Jared Lynch, one of the owners, explained Creminelli's mission to provide artisan style high quality meat products especially of an Italian nature with focus mainly on fresh products such as sausage and cured products which are salami products. He said they use the highest quality pork products and don't use antibiotics or growth hormones; the products are processed fresh with organic spices. He said they plan to open the retail store to sell the products they produce at their production facility in Utah. He said they have no retail locations and have only been in production since June. He said he feels there is a demand for their products.

Cecilia Hall from the PDA said they are excited to have them as a tenant and they will occupy only 105 square feet. She said she recognizes that a couple adjacent businesses, DeLaurenti's and Uli's both sell sausage. She said she didn't think the small space will be a serious impact on the larger business and pointed out that the product is an Italian sausage and Uli's sausage is a German sausage which she has been told are two completely different flavor profiles and representing different parts of the world. She said it will be a nice addition to the Market.

Public Comment:

Patrick McCarthy, one of the owners of DeLaurenti's, said DeLaurenti's has been a 62 year tenant in the market. He said DeLaurenti's doesn't have an exclusive on cured meats or sausage and said they sat back when the deli went in across the hall and a pasta guy went in down the street and pizza was sold during the BBQ Festival. He said he is sure Creminelli's products are probably wonderful but he thinks it is incumbent on the Commission to not so much respect but to acknowledge the history of DeLaurenti's and the fact that they have established the opportunity for such a retailer to go in twenty feet from their store. He said his guess that wouldn't be a viable option down under or down the street because DeLaurenti's is gathering all those people. He said he thought it short-sighted to disregard 62 years of tradition and history and building a business to the point where it actually makes sense for someone to come from out of town and put a business there. He said it is disingenuous to say it is only 105 square feet because the customer area is unlimited; it is all public area as opposed to DeLaurenti's or some other retailers in the Market where all their customers have to fit within

their leasable square footage. He said they also pay for the common area to an extent. He said they sell cured meats and have done so for a long time and they sell local cured meats as well, sausage, sausage sandwiches; this is a competing business.

Ms. McAuliffe reminded the Commission that Guideline 2.2.2 prohibits the Commission from denying an application solely because of possible competition with an existing merchant. She explained that the Commission can't turn it down on that basis alone.

Commission Discussion:

Mr. Aller asked the applicant to explain their involvement in a Salt Lake City open market during the summer.

Mr. Lynch said is a place for local vendors; they don't have their own booth there but sell their products through other vendors.

Ms. Link asked if it was like a farmer's market.

Mr. Lynch said it is; it is a one-block square space where local vendors sell their products every Saturday, May through October. One of the local specialty stores carries their product and they often do samplings.

Ms. Link said they typically have not had problem with approving applications for businesses that already sell at local markets and outdoor summer markets.

Mr. Aller said he thought they had their own booth, which would be a retail outlet.

Ms. Link if they had a booth at a summer farmer's market it wouldn't count; other people have done that.

Ms. Zuege said it sounds like they are a wholesaler that already sells to specialty markets; she asked if they have a retail location anywhere in the world.

Mr. Lynch replied there is not.

Ms. Zuege confirmed that they are selling to other stores. She said she wondered what the Guidelines would say in terms of a business coming in when they are part of another business; that this is not their only business if they are also a wholesaler and do production.

Ms. McAuliffe said since she has been on staff the Commission has considered a wholesale business not to be like a retail outlet.

Ms. Herron cited 2.6.6 which states “an independent start up enterprise is strongly preferred over expansion of an existing business”. She felt that “enterprise” was sufficient enough for her to vote in favor of this because even though it is part of another business it is in here as being retail.

Ms. Link stated that 2.6.6 is the most important guideline to govern and if it didn't meet that it would be a problem; she said she doesn't see a problem.

Ms. Zuege cited 2.7.1 b which addresses concentration of similar uses in the District and expressed concern that the business is too similar to DeLaurenti's, which is just across the hall.

Ms. Patton said “undesirable” modifies both the word “mix” and “concentration” so it needs to be an “undesirable concentration”.

Ms. McAuliffe stated this has come up in the past and recalls the way the Commission interpreted the guideline in the past is that it refers to the District as opposed to right in the area.

Ms. Zuege said she understood that but said when you take it on a street by street basis and try to expand it to the District it gets difficult to try to do that because if you have several businesses in one block that are doing the same thing there may not be something six blocks away and that could be a much better location.

Ms. Link added that there is the other guideline (cited earlier by staff) which says that we cannot prevent any business from entering the Market solely because of competition. The undesirable mix can be something other than monetary property; it could be something that is causing a hazard of some sort.

Ms. Patton said she thought that part of the policy behind that was an era in which it looked like there would be nothing but crafts.

Ms. McAuliffe explained that there were many ethnic goods stores moving into particularly the Down Under and the Commission said “enough”.

Ms. Zuege said in terms of the viability of the Market as a whole, she said the guidelines talk about “adding to the desirable mix” with “mix” being the operative word.

Ms. Herron said it is in relationship to DeLaurenti's which is an outlet that has many products and that the applicant that has just one product, so she didn't feel there was that much conflict.

Mr. Aller asked the applicant what their bread source will be and if the source would be local.

Mr. Lynch said they are meeting with some bakers tomorrow and confirmed they are all local.

Ms. Bystrom said that sometimes a concentration is desirable and loves that there are four flower vendors in a row, and that there are so many vegetable vendors in a row, that it is not necessarily bad to have vendors selling the same things right next to one another.

Mr. Rolluda agreed and said where there is proximity of similar products it breeds competition and competition brings price reduction. He referred to Guideline 2.1.2, which states products should be for the low and moderate income people of the community; the applicant's pricing scheme hasn't been discussed but he said he hoped it would be affordable.

Mr. Lynch said sandwiches would be between \$5.00 and \$7.00; the salami would fall into the same price range as DeLaurenti's.

Ms. Zuege agreed with Ms. Bystrom in terms of the flowers and fruits and vegetable vendors but said in terms of specialty shops, she didn't want the concentration of use.

Ms. McAuliffe suggested the Commission discuss the application as it conformed to Guideline 2.7.2. She explained that this guideline applied to the takeaway aspect of the business. She said the Use Committee had recommended discussion on 2.7.2 b, c and d.

Ms. Link read through the guidelines and asked what the current occupant is.

Ms. McAuliffe said the space is currently vacant; prior to that the Market Foundation had a temporary booth and before that a bakery was located there.

Ms. Link said the use will not significantly alter the character of the immediate area because the subject area is relatively small and removed from major pedestrian ways. She said that none of the food vendors will be exactly alike although with DeLaurenti's there will be some sense of competition – she asked if they sold sandwiches.

Ms. Hall confirmed that DeLaurenti's sells sandwiches, though not sausage sandwiches.

Ms. McAuliffe advised the Commission to be clear about under which of the guidelines this application could be approved because it is a non-permitted use.

Ms. Patton clarified that the zoning for the Economy Arcade is Food a – e.

Ms. McAuliffe confirmed that was correct and that the part being discussed is sandwiches to go or fast food, a Food (f) use.

Mr. Aller asked if salami would be sold by the slice and in sandwiches.

Mr. Lynch said the salami will be sold whole by weight.

Mr. Aller made a motion to adopt a resolution approving this portion of the application as presented.

MM/SC/HA/AR 7:2:0 Motion carried. Mr. Aller and Ms. Zuege opposed.

DESIGN: Application: Remodeling and installation of business signage.

Staff Report: Ms. McAuliffe explained the request for design changes to the stall and provided relevant information. She said the new counter and cabinets will be made of plywood; countertop for sink will be stainless steel. There will be no new lighting and the front counter will be the same height as existing countertop.

Exhibits reviewed included photos, rendering, elevation, drawing, color samples, catalog cuts. Items to be reviewed were demolition of existing counters, shelves, cabinets and track lights; installation of new cabinets, sink/countertop, front counters; paint new cabinets and front counter; installation of equipment; installation of two overhead signs and menu sign.

The relevant guidelines were 3.1, 3.4 and 3.6.

DRC Report: Ms. McAuliffe reported that the Design Review Committee reviewed this application. The Committee recommended approval citing 3.1, 3.4.2 a, c & e; 3.4.3 b; 3.4.3 d; 3.6.1, 3.6.2, 3.6.3. The Committee requested more information about the height of the partition and recommended discussion of the curing cell because it would block part of the view out the window.

Ms. McAuliffe said the partition is 91” tall.

Applicant/Landlord Comment:

Mr. Lynch said the purpose of the space is to create a workable open space that seems open as possible, which is why the deli case will have a glass front. They proposed to remove back counter that currently runs the full width of the space and will install a stainless steel sink, countertop, supply cabinet and curing cell. The curing cell creates an environment where the salami maintains temperature control and humidity over time which keeps it fresh. He said it is an attractive piece that is

all stainless steel with glass doors on the front.; it is functional yet allows customers to see the salamis hanging in the curing cell.

Mr. Lynch said toward the front of the space will be a curved glass euro-style deli case where fresh product will be displayed and a counter to the left of that will have a cash register. The deli case is 50” tall which enables staff to speak with customers over the top. He said it is a small space but well laid out to function well.

Ms. Hall from the PDA said she supports the design application and said it is an attractive design and given the space limitations it gives them what they need to operate comfortably.

Public Comment: There was no public comment.

Commission Discussion:

Ms. Link asked the applicant if the menu sign that was crossed out was included in the application.

Mr. Lynch explained that originally they were going to put a menu on the top of the deli case but it limits access and closes space off so they moved it overhead.

Mr. Aller cited 3.4.3 d, which states that display structures along the arcade shall not interfere with views of the Market. He said all the booths have glass walls so it is a primary view onto the main plaza; the curing cell is 7’ tall and 5’ wide, right in front of the glass, so it will block the window. He said others in the area with refrigerators have turned them sideways to minimize blocking the view.

Mr. Lynch said the curing cell can be turned to make it more conforming but looking at the design and its effectiveness from the consumer standpoint, it is an attractive unit that they want people to view versus a cooler that is strictly for supplies.

Mr. Aller said the applicant wants to show salami and the Commission wants to show Market.

Ms. Lane asked if the unit could be constructed with glass on both sides.

Mr. Lynch said it probably can be; they had it specifically made with glass on the front; the units are \$10,000 each and imported.

Ms. Hall said unfortunately with the spaces being so small, if you walk along everyone has stuff against the windows.

Mr. Aller reiterated he is trying to minimize it rather than give up half the space.

Ms. McAuliffe asked if there was a spec sheet on the unit.

Mr. Lynch said information was provided on the drawing.

Mr. Howard said on either side of the stall are wood sash relites on the west side that run between the column and the windows at the back; he pointed to a spot on the rendering that showed the cooling unit slipped back behind the relite.

Mr. Lynch said it was the partition that the Design Committee had questions about. It will remain; it is 91” tall and the unit is 83” tall. He said there is a slight overlap and that the partition is a glass window itself but does not go all the way back to the Market window that Mr. Aller had referred to earlier.

There was discussion about the plausibility of rotating the curing cell so it would block less window space. Making the rotation might solve one problem but it creates different ones such as visibility and views through the partition.

Ms. Bystrom asked if the applicant could investigate a glass front and back on the curing cell.

Mr. Lynch said he would as it is an integral part of their business.

Mr. Aller said if they did that then they would, in effect, be hanging salamis in the view and he questioned whether it would be better to just turn the unit.

Mr. Lynch said putting glass on the back would create a structural integrity issue due to the refrigeration unit being on top. He said if they have to turn the unit it would change the type of unit they would get as well because now it doesn’t matter what color it is because it is just there for storage rather than something that is a showpiece that is attractive and show consumer how product is made, that it is hand cured by artisans in curing cells.

Mr. Rolluda said the Commission needs to look at Guidelines 3.4.3 a, b, and c together. He said looking at 3.4.3 a, it says the goods themselves should be the dominant element with minimization of shelving, cases and displays; looking at 3.4.3 b it talks about not diminishing open feel of the Market, pedestrian ways and open feel of the Market; and, 3.4.3 c says that mechanized equipment are not desirable unless they are essential to the operation of the business and enable the public to view work underway to view the end product. He said viewing curing salami is not exciting but it is a part of the process just like watching the Beecher’s Cheese process. The Guidelines inform to do one thing but also say to do another, which is to show the product. He said that though over 50% of the window is being blocked, the product is being shown.

Ms. Patton said the elements of 3.4.3 are not “or” they are “and”; they all apply and one cannot be chosen over the others: the display of goods is good, the mechanized process is OK, and we don’t want to spoil the view.

Ms. Link said the design is not entirely ideal because it diminishes the open feel of the Market but the open view into the space is greater than if it were turned sideways.

Ms. Herron asked if the menu sign covering the view bothered other members as that bothered her more than the curing cell.

Mr. Lynch said it was more an issue of function; it can be put on top of the deli case. The sign is easier to move than the curing cell.

Mr. Aller discussed the function of the curing cell further and confirmed that he thought it used as a display rather than a piece of mechanical equipment necessary to the business.

Ms. Link said that the product is actually aging in the unit.

Mr. Lynch agreed and said legally when the product is put in there it has to be safe to eat but it is not at its best presentable state yet and will age over time.

Ms. Link said she thought it was a small point for what the Commission has to do.

It was determined that a straw poll would be taken with the application as –is.

Ms. Link asked Commissioners who are in favor of the application as presented, in particular the curing cell the way it is shown in the elevations: 6:3:0, Mr. Aller, Ms. Patton, Ms. Zuege opposed.

Ms. Link took a straw poll on the menu sign as presented: 0:9:0, unanimously opposed.

Mr. Lynch indicated that he was amenable to moving the menu sign.

Ms. McAuliffe asked the applicant about his plans to relocate the menu sign. She explained that if the Commission doesn't understand how the sign will relate to its location because there is no drawing showing it then it could be a problem unless he wanted to choose a location that is shown on the rendering.

Mr. Lynch said he is OK with the original location of the sign, on the right hand side of the deli case.

Ms. Link asked the Commission if everyone was clear on the location of the sign.

Mr. Lynch said the sign would be attached to the top of the deli case and would be moveable.

Ms. Link said if they decided to move it he would have to come in and present it again.

Mr. Lynch said he understood that.

Ms. Link asked the Commission if they were ready to make a motion on the overall design as modified.

Ms. Herron made a motion to adopt a resolution approving this portion of the application as presented with the elimination of the hanged sign replaced by the amendment by hand.

MM/SC/JH/SL 6:3:0 Motion carried. Ms. Patton, Mr. Aller, Ms. Zuege opposed.

040908.3 APPLICATIONS FOR CERTIFICATES OF DESIGN APPROVAL

040908.31 Inn at the Market
86 Pine Street
Annie Delucchi

Application: Replace existing exterior window and door frame assemblies in courtyard at street level.

Staff Report: Ms. McAuliffe explained that the proposal included replacements at the street level in the courtyard and some windows facing Stewart and Pine. The color is changing from white to powder coated black and there will be no change in material (frames are currently metal). She said the existing frames are 23 years old and are rusting. The glazing is being replaced. The doors will now open out instead of in to meet current code requirements. Exhibits reviewed included a site plan, color sample, photos and drawings and specifications. The relevant guidelines were 3.1 and 3.4.

DRC Report: Ms. McAuliffe said the Committee cited Guidelines 3.1, 3.4.1 b & c. The Committee recommended approval.

Applicant/Landlord Comment:

Annie Delucchi from Inn at the Market said it made sense at this time to replace the whole system. She provided a site plan which identified affected window frames. The window frames will be metal, energy efficient with UV protection.

Commission Discussion:

Mr. Aller asked why only some of the windows on Pine Street and not all of them, specifically Campagne's other window and the shop's other window.

Ms. DeLucchi explained that the shop's (Fini's) window was included; they didn't look at Campagne's other window as they haven't had a water infiltration issue with it.

Commissioners concurred that they had enough information to make a decision on the application.

Ms. Patton made a motion to adopt a resolution approving the application as presented.

MM/SC/SP/VB 9:0:0 Motion carried.

040908.32 PDA – First & Pine Building
Joe Paar

Application: Paint exterior of building.

Staff Report: Ms. McAuliffe said the paint type would be an elastomeric coating (breathable silicon). She distributed photos and a color sample. The relevant guideline was 3.2.

DRC Report: Ms. McAuliffe said the Committee cited guidelines 3.2.1 and 3.2.13. The Committee recommended approval of the applicant's alternative color choice, "Khaki", because the color choice originally submitted was too dark, they thought.

Applicant/Landlord Comment:

Joe Paar said it is a much nicer color.

Public Comment: There was no public comment.

Commission discussion:

Mr. Aller asked about the window trim and the lettering on the building.

Mr. Paar said the building would be painted entirely one color and the "First and Pine" lettering will remain exactly the same; they would paint around it.

Ms. Lane made a motion to adopt a resolution approving the application as presented.

MM/SC/SL/SH 9:0:0 Motion carried.

040908.4 APPROVAL OF MINUTES:

Commissioners reviewed minutes for March 12, 2008.

7:0:1 Ms. Zuege abstained. Mr. Rolluda was out of the room.

040908.5 REPORT OF THE CHAIR: There was no report.

040908.6 REPORT OF STANDING COMMITTEES: There were no reports.

040908.7 STAFF REPORT: There were no items to report.

040908.8 NEW BUSINESS:

040908.81 PDA Briefing
Terry Plumb, Pike Place Market PDA

Briefing proposed capital renovations: changes to Pike Hillclimb and Fairley/Leland windows.

Terry Plumb informed the Commission that the windows would not be addressed at this time. He introduced Rhoda Lawrence from BOLA Architecture + Planning. He explained that she would present the briefing.

Ms. Lawrence said she is a principal with BOLA and also served on the MHC for six years. She wanted to share the concepts for the Hillclimb area and said there is a need in the Market for systems upgrades and improvements including new electrical transformers, switchgears, mechanical piping, and elements to improve the energy efficiency of the Market ventilation system. She said this combination of elements will take about 2,000 square feet and the challenge has been to find a place to put it within the Market; she said dividing this into three more manageable sections, stacking them together and then inserting them into the hillside would provide a central area location.

Ms. Lawrence said as part of this process they have looked at the history of the Market and what it has been as well as where it is going and what the elements are that have been part of the Hillclimb for many years. She provided historical photos over time which showed there has been constant change, some constant similarities and there is a “sliver” zone that punctuates Western Avenue. She said there is a strong attempt to retain that and to also provide and retain pedestrian access that has always been part of the Hillclimb.

Ms. Lawrence said there are retentions of historical elements plus introductions of new ones. One of the primary goals of improvements is to provide or enhance some of the pedestrian ways to allow greater access to/from the waterfront as well as views. She said now there is an inability to access all the levels of the Market; this new development begins to address that. They propose a series of cascading stairs

and elements that brings one in a north-south direction rather an east-west direction and provides the ability to get off at each of the landings, and an elevator is proposed.

Ms. Lawrence said the current proposal for which they are requesting Commission input is to retain the sliver but make it an accessible, interesting and attractive space but one that won't compete with the current Market entry. They haven't determined finishes yet as they are still developing the concept. They seek a connection from the Market to the waterfront and mentioned the Harbor Steps access which also incorporates a small pocket park. They want to recapture some of the character of Victor Steinbrueck sketch. She said they are also looking to increase the views from the top levels and to provide platforms that would extend out further. She said they are focusing on the MHC Guidelines and specifically mentioned 2.3, 2.3.1, 3.1.2, 3.8.1, 3.8.7, 3.8.8 and 4. She believes this is a good solution for providing the central plant to improve the Market systems and circulation. She said the proposed elevator would come up in Flower Row; it is proposed to be glass and steel so it would be very open and would be understated in its presence in the sliver area but will be visible and accessible for pedestrians. The double set of stairs at Western would be removed; in their place would be a small elevator that would hold 10 – 15 people; entry to the elevator would be from the east side of the elevator.

Ms. Bystrom asked where on the plan is the central plant.

Ms. Lawrence stated the elements are hidden; they are all underneath.

Ms. Bystrom said she didn't see any trees and asked if the extent of the planting is the two small trees off to the right.

Ms. Lawrence said this is concept only at this point. Details, including landscape, would come later.

Ms. Bystrom asked if there would be a soil over the central plant or if it would require ventilation.

Ms. Lawrence said they are working on those details now. She said it would be something that won't need a lot of attention, that it would be self sustaining whether it is vines or distinct specimen trees that would allow changes. She pointed to an element with a landing that is designated to be plantings.

Ms. Patton asked how one would get into the central plant area.

Mr. Plumb said they are trying to compose the doors in such way so they don't show; they have a concept where entry would be around the side so not visible.

Mr. Aller said the cascading stairway ends one level below the main Market.

Mr. Plumb said the attempt is to re-engage the landing that is already there at the mezzanine level. They looked at how to engage the top; they felt the stair that is there comes to the arcade level in the best way possible and works well. They want to re-engage the landing in a way that is more generous.

Ms. McAuliffe asked if they had a picture of the Hillclimb as it exists for reference because the one on the display board only showed it at an angle. Ms. Lawrence didn't have one.

Mr. Aller asked for clarification on the stairway location.

Mr. Plumb said it is up against the Leland Hotel, next to the Bakery in Flower Row.

Ms. Link stated she likes the outside stair but has concern with the elevator being in Flower Row and with losing some of the view from Flower Row. She asked if the elevator could be pushed back a bit.

Ms. Lawrence said those are things they can look at; the intention was to make it as small as possible and still be functional using a design that is open and glazed.

Ms. Link asked how much space is left and what the size of the cab is.

Ms. Lawrence said about 8' and said that it does extend a bit further up at the Flower Row level. One would be able to get around it and be able to get a view without it chopping up the space.

Ms. Lane expressed appreciation for the concept of putting the equipment in the hillside.

Mr. Howard asked if restoration of the historic light would be included in this project since it figures as a nice beacon on the hillside.

Mr. Plumb said it is budgeted in the project and they hope to restore it to its original condition.

Duncan Thieme from SRG said he is hoping to restore it and found out through research that it is married to the light in Pioneer Square; the bathrooms in Pioneer Square and the Pergola were built at the same time as these bathrooms for the Alaska-Yukon exposition.

Ms. McAuliffe said if this is part of the project, they would need to make sure the Design Review Committee reviews the restoration details. She advised them to add it to the application when they come back with finish details and landscape plans.

Ms. Lawrence said this is an iterative process so they want to move forward in a direction that is appropriate.

Ms. McAuliffe asked if the applicant had any exhibits that showed the proposed design as it impacted the interior of Flower Row.

Mr. Plumb said they would bring that when they come back.

Ms. McAuliffe asked if they would come back for another briefing.

Mr. Plumb said they would come back for another briefing when the application is more complete.

Mr. Howard requested a view perspective from in front of the Market in Pike Place so the Commission can understand the relationship of the elevator penthouse.

Mr. Thieme stated that none of the iconic views would be impacted.

Ms. Link asked about the pedestrian bridge over Western that attaches to the Market.

Ms. Lawrence said there is a proposal to remove the existing pedestrian bridge.

Ms. Link said the bridge is not historical at this point but there has always been a connection and she saw drawings that showed there used to be a ramp that ran all the way through Pier 59 which, she understands, can't be replaced but she thought the connection was important.

Ms. Lawrence disagreed about the bridge but said trying to strengthen the connection is an alternative that should be looked at. The bridge is not historic but was built at an earlier time and connects to area not the Market but owned by the City.

Ms. Link stated that it takes one down to the lower Hillclimb in a nice way.

Ms. Lawrence said they have been talking about what kinds of activities/retailers to put on the ends if there is no bridge there.

Mr. Aller made a motion to adjourn the meeting; Mr. Rolluda seconded. 9:0:0

6:22 p.m. The meeting was adjourned.

Heather McAuliffe
Commission Coordinator