

Welcome to New Golden Village Market



Pan-Asian Grocery: Everything on the grocery list for Vietnamese, Cambodian, Lao, Thai and Samoan cooking. Featuring fresh and specialty fruits, vegetables, herbs, meats, fish, noodles, wraps, tofu, chrouk (pickled veggies), tea, spices, grains, rice, soup and sauce pastes, canned goods, cookware, and other household staples.



NEW GOLDEN VILLAGE MARKET

9810 14th Avenue SW
(206) 854-4639

OPEN:
Daily: 8am-8pm

Cash; Credit; Food Stamps/EBT

Good Food for Lifelong Health

“I don’t worry much about money, just health,” says Dara Chhun. “Health is the Number One thing that matters.” New Golden Village Market is an Asian grocery and paradise of ingredients for Southeast Asian cooking. Naturally, Dara stocks lots of fresh, nutritious produce.

What specialties are found at New Golden Village Market? “All Asian,” says Dara with a nod, “Vietnamese, Cambodian, Lao, Samoan, Thai, especially vegetables and ingredients for soup and stir-fry.” His healthy produce goes way beyond bok choy: shoppers can choose from favorite Asian cabbages, greens, edible flowers, and herbs including gai choy, yu choy, om choy, Thai basil (and other aromatic basil), cilantro (coriander), and parsley. Taro root and purple yams are two of many tasty tubers. Colorful fruits include citrus, apples, and favorites from Southeast Asia like durian and lychees. Sweet melons (for snacking) and bitter melons (for stuffing) can both be found here. “And onions,” adds Dara, “everyone wants onions to give their food flavor. Without onions, your dish has nothing.” He carries several onion varieties, spicy green Chinese shallots among them.

New Golden Village Market has a huge selection of chrouk (homemade pickled veggies): pak sien (splinter caparid), sadao flower, bamboo shoots, lotus stock, tamarind leaves, young green jackfruit, rattan shoot, ginger, lemon, galangal tip, dok kae, leeks, and shallots. Refrigerators near the produce section hold noodles, wraps, tofu, quick-prep foods, and fresh meats including pork, beef, chicken (and chicken feet), and fish. Clams, snails, eels, tilapia, mackerel, and quail are found in the freezer. The center of the market is filled with staples like rice, beans, rice noodles, canned goods, spices, soups, and pastes (curry, shrimp, and others). Cookware, flatware, teapots and more can be found at the back of the shop. On the far side are more freezers and an excellent stock of herbal tea choices, jasmine tea among them. Fresh Seattle-baked breads tempt customers at checkout.

Dara’s healthy life philosophy is reflected by his optimistic attitude. He’s been in White Center since 1982, working, teaching, and trying new things when he is ready for a change. “I like to be self-employed,” says Dara with a smile and a glance across the market, “there’s no boss around.”

WHAT’S HEALTHY AND EASY TO PREPARE?

Health is Dara’s top priority. So how do he and his wife Vina-Siv keep their family of four sons healthy? “We give them something fresh,” explains Dara, “like Chinese broccoli.” Ask Dara about his favorite fresh produce and he’ll need a moment or two to decide. “I like fried ginger... in vegetable soup,” he muses hungrily. “I also like apples and longans.” Discover fresh, easy-to-love foods at New Golden Village Market in Seattle’s White Center neighborhood.



White Center

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GLOBALLY DELICIOUS PRODUCE



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King County FOOD & FITNESS Initiative