

Welcome to White Center Market



Fresh Food & Friendly Service:
Family-owned grocery store specializing in ingredients for Southeast Asian and Latin American cooking. Excellent variety of fresh fruits and vegetables, specialty meats and deli, and a large assortment of imported Asian and Latin pantry staples and house wares.



WHITE CENTER MARKET

9660 16th Ave SW
Seattle, WA, 98106
(206) 434-1054

OPEN:
Daily: 8:30am-8:30pm

Cash; Credit; Food Stamps/EBT

PREPARE TO PARTY

Shop at White Center Market for Asian gifts and decorations to illuminate your next celebration. Cookware and flatware help you serve big parties of people, while lanterns, candles, and incense help you set the atmosphere. Pick up a couple blankets for fireworks, star-gazing, and all-purpose cuddling, and find your favorite fruit chips or New Year's candy in the center of the shop. Remember to bring your grocery list to White Center Market so you can take home all the fresh ingredients for your favorite meals.



Get to Know Your Grocer

"I like meeting people," says Jhia Thach with a wave to a shopper. "I like helping them out, then seeing them leave with a smile on their face." Jhia and his family are the new owners at White Center Market. He greets every customer with a friendly, "Hello, how are you today?"

White Center Market specializes in fresh ingredients and imported dry goods for Cambodian, Vietnamese, Mexican, and other Southeast Asian and Latin American cooking. Customers choose from a healthy variety of fresh vegetables for savory cooking like ginger, garlic, shallots, lemon grass, jicama, taro root, daikon radish, carrots, celery, mushrooms, bean sprouts, green beans, and snap peas. Cabbages and greens include broccoli, cauliflower, bok choy, lettuce, spinach, cilantro, basil, mint, and green perilla. Popular fresh fruits are citrus, apples, peaches, coconuts, mangoes, tamarind, bananas, chayotes, sweet peppers, jalapeño chilies, tomatoes, and tomatillos. Watermelon, cucumber, zucchini, bitter melon, and Chinese eggplant can all be found at White Center Market. What is Jhia's favorite fruit? "Durian," he says with a smile of pleasure, "fresh!"

Also fresh at White Center Market are meats and prepared deli items. Choices include tofu, noodles, guisado bagoong (shrimp paste), bagoong alamang (salted sautéed shrimp), duck eggs, kimchee base, lemon grass powder, and pickled sour mustard. Freezers hold fish, seafood, and vegetables like banana leaves and cha om. Fresh meat selections include whole chickens and stew hens, chicken feet, duck, jelly fish, tilapia, beef steak, beef tongue, honeycomb beef tripe, Chinese sausage, unique cuts of pork (ground, ribs, side, picnic, butt, belly, organ meats, skin, ears), and cooked pork blood. "Slice up the pork blood and eat it with congee, a rice soup," suggests Jhia, "if you haven't had that, oh you're missing out!"

Familiar customers linger and chat at checkout. After they say thank you and pick up their bag to leave, a few notice something tasty on their way out (like sweet pineapple or winter squash) and come back for more. The Thachs are always happy to help. "I grew up in White Center, and I shopped here," explains Jhia, "it's a nice place. It's home."

