

Creations by Ginger

Ginger Davis
503-325-4104
creationsbyginger@charter.net
www.CreationsByGinger.com

Astoria themed embroidered sweatshirts and hats. Dog apparel, collars, harnesses and leashes. Miscellaneous polar fleece items to include socks, hats, ear warmers and gloves.

Designs by Jan Lough

Jan Lough
360-581-8855
jan@janlough.com

Repurposed sweatshirts redesign into cute Women's Jackets. We also make scarfs, hats, and zipper purses. Our other products are hand painted glasses, wind chimes and owls.

Fabulous Fleece

Kari Hall
503-458-6100
Markari3274@yahoo.com
Fabulous leece blankets.

Handwoven Originals

Cynthia Romero
503-791-2964
cynthia_romero@msn.com

Soft hand woven one-of-a-kind and limited edition four season clothing. Unique, flattering and practical – Scarves, shawls, huipils and ruanas.

Purses By Kim

Chae and Gerald Mason
503-455-2621
dagoredmason@gmail.com

Handmade crocheted purses, women's and children's hats, scarves, scrubbers, baby blankets, hand sewn children's wall hangings and wall banners.

Sally's Satchels

Sally Schrage
503-307-8239
Sews4bags@yahoo.com

Tote bags made by Sally! These bags are made from strong mesh with fabric accents. Apples to zebras to choose from. These are machine washable and have long straps that fit well on your shoulders.

Salty Style

Deanna Jannusch
503-957-5908
deanna@SaltyStyle.com
www.SaltyStyle.com

Salty Style sells block printed ocean inspired fashion for kids, adults and home.

Sea Gypsy Gifts

(look for this listing under Odds & Ends)

Shady Grove

Lauren Jacobsen
503-755-2428
ljacobsen@centurytel.net

Shady Grove offers hand knit and felted wool and alpaca hats in several styles for both men and women. Fingerless gloves, slippers, baby boots, heirloom puppets, scarves, bags, accessories and felted decorations and sculptures.

Food Court & Other Ready To Eat or Drink

Berta's Shaved Ice

Elmo Wise
360-749-2348
Elmo@hotmail.com
Flavored shaved ice!

Big O's Wood-Fired Pizza

Owen Morehart
503-547-5638
Owen.morehart@bigospizza.com
www.BigOsPizza.com

New to Astoria Sunday Market! Wood fired pizza prepared on-site.

Café De La Rue

Lisa Raminiak
503-680-0168
mlraminiak@gmail.com

Savory fillings baked inside puff pastry pockets served with our homemade cole slaw. Our pockets are stuffed with Cajun Crab Cake, Ham and Cheese, Dill Salmon, Spinach and Four Cheeses, Southern BBQ and Swedish Meatballs. For dessert try our "Candy Wrappers" – your favorite candy bars baked into puff pastry and hand-dipped in chocolate or our Custard Napoleons.

Canby Asparagus Farm/Casa de Tamales

Brandon Maes
503-209-2051
canbyasparagusfarm@gmail.com
www.CanbyAsparagusFarm.com

Enjoy authentic Mexican food at our stand at Astoria Sunday Market. Asparagus used is grown locally on our own farm.

Country BBQ

Becky & Bernard Williams
503-801-6472
Becky1@centurylink.net

Hamburgers, cheeseburgers, hotdogs and chicken. We also have chicken and pork kabobs.

Crabby Addies

Tamara Hagerup
503-841-9465
tammyhagerup@hotmail.com

Crabby Addies serves a seasonal variety of fish and ships, clam chowder, seafood bisque, crab melts and seafood bisque. We also offer corndogs and Addie's mini cupcakes.

Crepe Neptune

Yuri & Maya Vidal
503-436-9200
crepeneptune@gmail.com
www.CrepeNeptune.com

We offer sweet & savory crepes. Our crepes are spun, flipped and filled right in front of the customers creating a memorable experience. Our batter is handmade and we use the freshest ingredients. Gluten free is available.

Himani Indian Cuisine

Sujay Kumar Nakka
503-325-8171
HimaniIndianCuisine@gmail.com
www.HimaniIndian.com

Himani Indian Cuisine has a wide variety of authentic good quality Indian food. We sell mango and strawberry Lassi and iced Chai tea. A combination of flavor and love serving meat and vegan dishes. We accept credit and debit cards. Our full service restaurant is located nearby at 1044 Marine Drive in Astoria.

Keli's Hawaiian Plate Lunch

Terry Morrisey
503-440-0670
terry@trykelis.com
www.TryKelis.com

New food vendor! Chicken or beef rice bento, yakisoba, eggrolls, potstickers and chicken or beef skewers.

O Falafel

Omri Siklai
503-505-1055
ofalafel@gmail.com

O Falafel are freshly prepared food with Middle Eastern flair. Choice of falafel, lamb, chicken, grilled vegies in a wrap. Come enjoy our Hummus, Tabule, Babaganooch and more.

Smoked Salmon Chowder

Dan & Tina DeLay
503-724-9343
D_delay@msn.com

www.SmokedSalmonChowder.com

Smoked salmon chowder at its best! Come on by and enjoy our smoked salmon chowder with garlic toast made using homemade bread. New this year are whole loaves of our bread and Big Healthy Vegan salads!

Starvation Alley Farms

Debbie Oakes
503-395-4030
Debbie@starvationalley.com
juice@starvationalley.com
www.StarvationAlley.com

100% raw cold pressed cranberry juice. Organic and locally grown in Washington. We are selling frozen organic cranberries and cranberry lemonade.

Sue's Awesome Crab Cakes

Susan Hagerup
360-783-2975

Fresh local Dungeness crab cakes made from scratch and cooked on site with your choice of sauce. Fresh Dungeness crab and or shrimp cocktails (when available). New this year is fresh clams when available to bring home. Bottled water and canned pop.

Wild Thing Foods

Ralph Clarkson
702-809-5473
randr@belizemail.net

Mini donuts and Ribbon French Fries freshly made fresh on-site. We also serve hot coffee and coco.

NWNut

Theresa Jones
360-635-2722
WeRnuts2010@yahoo.com
www.NWNut.com

NWNut serves up glazed almonds and Oregon Hazelnuts slow roasted in a copper kettle with sugar, cinnamon and vanilla. We also have chocolate almonds plus English toffee with roasted nuts.

Steve's Boot Scoot'n Kettle Corn

Caramel and Kettle Corn
Steven Baidenmann
503 680 1506
stevenbfun2@gmail.com
www.steveskettlecorn.com

Did you know that Americans today consume 16 billion quarts of popped popcorn each year? That's a lot of popped corn and we have plenty for you at Astoria Sunday Market! Just close your eyes and smell the popcorn. All your favorites are here from Kettlecorn to Caramel and many fun flavors in-between. Stop by and try a sample!

