



World photo/Mike Bonnicksen

MAKING PYBUS WORK

Pybus: By the numbers

25,000 Square feet of interior space, not including site of farmers market on the building's west terrace, patio dining spaces on the east side or planned a public plaza on the south end.

\$800 Average cost per vendor space per month. Vendors pay a flat monthly fee; Pybus charges no additional percentage of sales.

416 Estimated number of events hosted by Pybus from May 2013 to May 2015.

121 Number of employees working for all merchants at Pybus Market.

67 Age in years of the Pybus building

19 Number of merchants

5 Number of members on the market's board of directors

3.64 Size in acres of the Pybus property

3.5 Number of Pybus Market full-time employees, supplemented by dozens of volunteers

A look at the market on its second birthday

A lot's happened since Pybus Public Market opened May 11, 2013. The retail-and-restaurant hub has brought a new verve to the south end of the Wenatchee waterfront. The Wenatchee Valley Farmers Market has at last found a home where it can thrive. And specialty stores and restaurants — all with an upscale edge — have found flocks of fans for gelato, crepes, spiced teas, quail eggs and herb-infused olive oils. Who knew?

In just 24 months, the rehabbed steel fabrication plant has also evolved into the go-to venue for local events, including holiday celebrations, fun runs, arts and craft fairs, music and theater performances, Seahawk rallies and much more. Developers have called Pybus “the new soul of Wenatchee” and few might argue that point.

Pybus' founders and builders express

excitement — and maybe a bit of surprise — at the market's bounding success, which will be celebrated at 2 p.m. June 20. “From its very start, this has been a big experiment,” said Executive Director Steve Robinson. “On the one hand, we hope our merchants make money and have great success. On the other, this whole wonderful thing works because the community has embraced it with an energy we never would have predicted.”

— Mike Irwin, World staff



World photo/Mike Irwin
Statue of E.T. Pybus, carved and cast in bronze by artist Lance Dooley



Spending

◆ \$370,000 — Annual budget (mostly for salaries, janitorial, landscaping, general maintenance)

Where the money comes from:

- ◆ Merchant rentals \$230,000 (62 percent)
- ◆ Events center rentals \$53,000 (14 percent)
- ◆ Sponsorships \$27,000 (projected 7 percent)
- ◆ Day-table kiosks \$17,000 (5 percent)
- ◆ Concourse events rental \$16,650 (4.5 percent)
- ◆ Kitchen rental \$14,000 (4 percent)
- ◆ Miscellaneous \$12,400 (3.5 percent)

“Pybus is a safe, fun place to take the kids. It pleases me to see multi-generational families strolling through, having coffee or gelato, and just enjoying the place.”

M I K E W A L K E R
He and his wife JoAnn donated \$5.5 million of Pybus' \$10 million startup costs

Pybus: Vendors, new and old

The 19 year-round tenants currently occupying spaces at Pybus are:

- | | | |
|-----------------------------------|-------------------------------|----------------------------|
| Wenatchee Valley Farmers Market* | Cafe Columbia | The Cheesemonger Shop* |
| Hot Rodzz at the Airstream South* | Pybus Bistro* | Jones of Washington Wines* |
| Ice* | Arlbergs* | Full Bloom Flowers* |
| Fire* | Mikes Meats* | Cha’* |
| Almond Blossom Roasted Nuts* | Royal Produce* | D’Olive* |
| | Washington Tractor | Deb Strahm personal chef* |
| | Beer pub and brewery (coming) | * Original tenants |

Merchants who left since it opened in 2013:

- Anjou Bakery in the Airstream
- Wenatchee Valley Farmers Market's Country Store
- Ruby Marz Bakery
- The Sweet Spot
- Auvil Fruit
- LA Market
- Mission Ridge (now a seasonal, pop-up store in the concourse)