

Portland Saturday Market Permanent Home Study

Feedback from Design Workshop

*Note: Items marked with an * were mentioned by multiple participants.
Items marked with an ! were points of disagreement among participants.*

Site A: U&R Blocks

Feedback:

Pro

- *Customer flow in and out of rows
- Visibility
- Improvement for the neighborhood, especially with MAX
- Clustered food booths
- Better neighborhood
- Long aisles are ideal, good length
- People will walk to both sides
- Symmetry of design, equality of booth neighborhoods
- Few political barriers to development (e.g., no displacement, historic buildings)
- Synergy with Pearl retailers
- Synergy with permanent retailers
- Opportunity for a few vendors to expand into permanent retail space and still operate Market booth on weekend
- 10 x 10 booths
- Upscale element to neighborhood
- Self-contained market can help develop PSM's identity
- Good pedestrian flow / retail along Hoyt
- Underground parking / storage
- Stepped site (sight?) lines are very attractive and create visual interest
- Layout easy for visitors to navigate
- Incorporation of green space very complimentary

Con

- *Concern about staying in current site till 2010 (especially if construction begins near Skidmore Building)
- *Concerns that site is unfeasible due to timing of development
- Potential conflict with residential uses upstairs
- Big risk to move so far from current site
- Proximity to shelters
- Concern that homeless may be drawn to area under cover
- Market won't drive development of the site
- Uncertainty whether Saturday Market will be viewed positively by developers
- Retail choice is risky (imports, grocery, restaurant?)
- Bad neighborhood for pedestrians
- Grade along Broadway may be an issue

- Concern about another market locating next door on parking lot

Ideas & Suggestions

- ! More corner spaces created by clusters of 4-6 booths
- Create permeability between permanent retail spaces and markets – roll up doors to market, retail spaces become open air
- Housing may be better suited facing Broadway
- Co-locate food uses
- Ensure light enters booth areas under cover
- Move food out from under cover to prevent smells from being trapped
- Create appropriate separation and transition between food and dry uses
- Freight elevator for underground loading and storage
- Don't create too many gaps between booths (it confuses the customer)