

SIOFFON

Siobhan (shiv-awn) Sloan-Evans is the mastermind behind the baked goods at Sioffon (shi-fon, just like chiffon cake). She calls her business “a mostly plant-based bakery,” because while she generally sticks to vegan ingredients, she leaves herself room to use elements that she can find from local or sustainable sources.

“I get to have the best of both worlds,” she said. “I’m not making something that’s a substitute out of necessity, I’m making something that I think is as good or better than something containing eggs and dairy.”

Siobhan studied environmental toxicology in college, then worked in environmental consulting for five years. During that time, she started volunteering for a small cooking school in Seattle. “I found myself spending Friday nights assisting classes there,” she said. “I thought, I want this to be more than a hobby.”



After going through the culinary and pastry programs at the Seattle Culinary Academy and starting out as a line cook, she found herself working for the Patty Pan Cooperative, a long-time tamale vendor that is well-known in the Seattle farmers market circuit. She loved the community aspect of the market, and enjoyed building relationships with the other vendors. She also liked that Patty Pan sourced high-quality ingredients from farmers at the market.

Early last year, Siobhan started to break out on her own. She began baking cakes for people who were finally able to celebrate major milestones as COVID restrictions loosened up. When Siobhan and her partner moved to Vancouver this year, she saw an opportunity to launch her market business. While renting commissary kitchen space was prohibitively expensive in Seattle, she found a supportive home in Vancouver’s Second Mile Marketplace, a commissary kitchen that many of the VFM vendors use to prepare their food for the market.

Having grown up locally with an appreciation for the bounties of the orchards, Siobhan often begins with fruit as inspiration. She then thinks about which flavors – grains, seeds, and spices – pair well with what is in season.

“Anything I’ve brought to the market, I’ve lulled myself to sleep thinking about,” she said.