



Monthly



Woodside • Portola Valley

July 2019

Get Your Grill On

Marinated Tritip Steaks

Bloody Mary, Finger Lickin and Black Jack

\$12.98 lb. Reg. \$13.98 lb.

Baby Back Ribs

\$4.98 lb. Reg. \$6.98 lb.

SINCE 1889
ROBERTS
MARKET

Sambazon Smoothie Packs



\$6.99

Reg. \$8.49

Say Vay Veri Veri Teriyaki

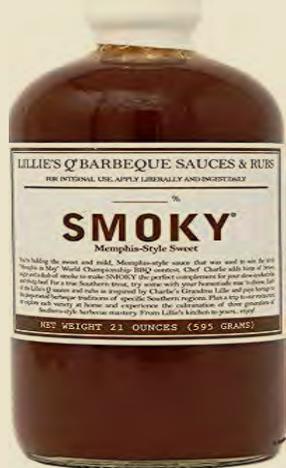


\$5.09

Reg. \$5.99

Also,
Low Sodium

Lillie Q's BBQ Sauces



\$7.29

Reg. \$8.99

Grocery

blue diamond nut thins

Regularly \$3.69 \$3.09

siete grain free taco shells

Regularly \$6.69 \$5.69

kewpie roasted sesame dressing

Regularly \$4.19 \$3.59

dandies vegan marshmallows

Reg & Mini / Regularly \$5.19 \$3.99

olea green olives stuffed with almonds

Also, Re Pepper & Garlic / Regularly \$5.99..... \$5.09

unique pretzel splits

Also, Extra Dark / Regularly \$3.79 \$3.19

mia's bistro marinara

Also, Kale & Nonni's Special / Reg. \$9.99 \$8.19

daily crave lentil chips himalayan salt

Also, Gouda / Regularly \$4.19 \$3.59

good food made simple pancake puffs

Regularly \$3.99..... \$3.19

five mountain teas

Regularly \$9.99 \$7.99

endanger species chocolate bars

Regularly \$3.69 \$3.19



R Natural & Organic

enlightened ice cream bars mint fudge swirl

Also, Pnut Butter Choc / Regularly \$6.19 \$5.19

kalona organic 2% buttermilk

Regularly \$4.19 ... \$3.49

lakewood organic pure black chery juice

Also, Tart Cherry / Regularly \$9.99.....\$8.49

napa valley naturals organic red wine vinegar

Regularly \$4.99 \$4.19

organic valley pepper jack cheese block

Also, Mozzarella / Regularly \$6.19 \$5.29

wildbrine organic raw green kraut

Regularly \$7.79 \$6.49

real foods organic corn thins

Also, Sesame / Regularly \$3.19 \$2.79

ojai cook organic mayonnaise

Regularly \$5.49 \$4.69

shady maple organic grade a maple syrup

8 oz. / Regularly \$11.49 \$9.49

jovial organic tomato paste jar

7 oz. / Regularly \$3.19\$2.69

biokleen bac-out foaming action spray

Regularly \$9.99 \$8.49

Chobani Yogurt



\$1.59

Reg. \$1.89

Asst. Varieties

Beanitos Black Bean Chips



\$2.79

Reg. \$3.49

Dr. Praeger's California Veggie Burger



\$4.79

Reg. \$5.99

Roasted Raspberry Peach Tart

- 1 3/4 cups (from about 14 oz) ginger cookie crumbs (like Anna's Ginger Thins)
- 10 tablespoons unsalted butter, melted
- 1 1/2 pounds peaches, cut into fat slices
- 1 pound raspberries
- 1/4 cup granulated sugar, divided
- pinch sea salt
- 4 tablespoons honey
- whipped cream, for serving



1. Preheat the oven to 350°F. In a medium bowl, mix the cookie crumbs and melted butter to combine. The crumb mixture should hold together well when squeezed between your fingers.
2. Press the crust evenly into a 9 inch tart pan (it works with either a circle or a square pan). Bake the crust for 10-12 minutes, or until it's slightly golden brown and appears set. Cool completely.
3. Raise the oven temperature to 400°F. Place the peaches and raspberries in two separate medium bowls. Sprinkle half the sugar and a little bit of salt over each fruit, and toss gently to combine. Let macerate until the fruit appears juicy, 10-15 minutes.
4. Roast each fruit on their own baking sheet, as they will take different amounts of time. Roast the peaches until tender, 15-20 minutes. Roast the raspberries until just tender, 10-12 minutes.
5. Drizzle 2 tablespoons of honey over each tray of roasted fruit, and give one or two gentle tosses to combine. Let each fruit mixture cool completely on their baking sheet.
6. Arrange the fruit inside the cooled crust. If the fruit is super juicy, you can sort of drain it from the excess juice with a slotted spoon before putting into the crust. If the juice on the baking sheet is more jammy in texture, you can scoop it right into the crust with the fruit.
7. Serve with whipped cream. (The tart should be served relatively soon after assembly. The crust can start to absorb moisture from the fruit after 2-3 hours before becoming soggy.)



1889

Roberts was established as a butcher shop in the San Francisco Tenderloin District in 1889 by W.F. Roberts. It was at this location that the famous Cambridge sausage recipe, that we still use today, was developed. Shortly, Roberts moved to 2817 California St. and was called the Alta Plaza Market. It was still primarily a meat, fish and poultry store, where almost everything was delivered by horse and buggy. The family lived above the market in a small apartment. William F. Roberts Jr. lived and grew up here with his two younger brothers, Percy and Raymond, and his sister, Blanch. All worked in the business. W.F. Roberts even had his own horse, named Mertile, and buggy for deliveries.

