



Monthly



Woodside • Portola Valley

August 2019

From Our Meat Department

First Light 100% Grass-Fed  
Boneless Ribeye  
&  
Boneless New York Strip  
\$24.98 lb.

Reg. \$27.98 lb.

SINCE 1889  
**ROBERTS**  
MARKET

# Late July Mini Cheddar Crackers



**\$3.59**  
Reg. \$4.99



August 1-31

## **R** Grocery

blue diamond artisan multiseed nut thins

Regularly \$4.19 ..... \$3.59

ripple plant based milk unsweetened

Also, Original / Regularly \$5.99 ..... \$5.09

inca crops original corn nuts

Also, Chili Picante / Regularly \$2.29 ..... \$1.89

new! lono life bone chicken broth k-cups

Regularly \$7.29 ..... \$6.29

quest protein bars

Assorted Varieties / Regularly \$3.19 ..... \$2.69

gt kombucha

Assorted Varieties / Regularly \$3.69 ..... \$3.19

annie's family size macaroni & cheese

Assorted varieties / Regularly \$4.59 ..... \$3.59

lillabbe's vegan brownie thins

Regularly \$6.29 ..... \$5.39

rj's soft black eating licorice

Regularly \$4.69 ..... \$3.99

mrs. meyers lavender fabric softener

Regularly 11.99 ..... \$10.29

rebel green laundry detergent

Regularly \$16.99 ..... \$14.99

# North Coast Org Apple Cider Vinegar



**\$4.79**  
Reg. \$5.99

# Justin's Almond Butter



**\$12.49**  
Reg. 15.49



For tips or ideas on wine & fresh cooking, visit our website!

**R** Natural & Organic

- canyon bake house heritage breads  
Gluten Free / Regularly \$8.99 ..... \$7.49
- kalona organic 4% cottage cheese  
Regularly \$6.79 ... \$5.99
- lakewood organic super veggie juice  
Regularly \$5.49 .....\$4.79
- honest juice pouches  
Assorted Varieties / Regularly \$5.49 ..... \$4.69
- siete cassava & coconut tortillas  
Also, Almond flour / Regularly \$11.99 ..... \$10.49
- purely elizabeth ancient grains granola  
Assorted Varieties / Regularly \$8.49 ..... \$6.99
- xomi chocolate covered strawberry bites  
Also, Banana / Regularly \$5.29 ..... \$4.59
- manuvo harvest organic dried mango  
Also, Papaya & Coconut / Regularly \$3.99..... \$3.19
- happy tots stage 4 blends  
Regularly \$1.99 ..... \$1.59
- new! clio chocolate covered greek yogurt bars  
Regularly \$1.79 .....\$1.49
- biokleen auto dish pods free & clear 20pk  
Regularly \$8.29 ..... \$6.99

# Farmwise Veggie Rings



**\$4.49**

Reg. \$5.69

# Califia Almond Milks



# Tucson Tamale Black Bean & Cheese



**\$6.49**

Reg. \$7.99

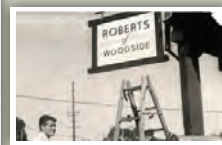
# Gochujang Ribs Recipe

Baby back ribs  
 1 teaspoon gochugaru  
 1 tablespoon ground ginger  
 1 tablespoon garlic powder  
 1 whole rack baby back ribs (about 2 pounds)  
 Salt and pepper, to taste

Gochujang BBQ sauce  
 1/3 cup gochujang  
 1/4 cup rice vinegar  
 2 tablespoons soy sauce  
 1 tablespoon sesame oil  
 1 tablespoon honey  
 1 tablespoon sugar  
 1 1/2 teaspoons minced garlic  
 1 teaspoon minced ginger



1. Preheat oven to 250°F. In a small bowl, combine the gochugaru, ground ginger, and garlic powder and mix well.
2. Remove the membrane from the underside of the ribs if it hasn't already been removed. Place the ribs on a piece of aluminum foil, and salt and pepper both sides generously. Sprinkle the dry rub all over, rubbing in with hands to distribute evenly.
3. Wrap ribs up in the foil so the seam is on top. Place on a baking sheet and bake in the oven for 1 1/2 hours.
4. Meanwhile, mix together all of the sauce ingredients in a small bowl.
5. Remove ribs from oven and open up the foil. Pour sauce all over the ribs, spreading to cover the whole top and sides. Rewrap and place back in oven for 30 more minutes.
6. Remove ribs and preheat the broiler. Open up the foil, and spoon residual sauce over the ribs to coat. Broil for about 5 to 10 minutes until well-charred. Cut into individual ribs and serve.



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.

