



Monthly



Woodside • Portola Valley

Septmeber 2019

From Our Meat Department

Marinated Pork tenderloins

Chipotle, Rosemary Garlic, Hot & Spicy

\$7.98 lb. Reg. \$ 9.98 lb.

Marinated Chicken Breasts

Tangy Dijon, Teriyaki, Lemon

\$7.98 lb. Reg. \$6.98 lb.

SINCE 1889
ROBERTS
MARKET

Blue Diamond Nut Thins



\$2.99
Reg. \$3.69

Kevita Probiotic Drinks



\$2.99
Reg. \$3.69

Justin's Peanut Butter



\$5.29
Reg. \$6.49



Sept. 1-30

R Grocery

gomacro bars

Assorted Varieties / Regularly \$3.19 \$2.79

maya kaimal indian simmer sauces

Assorted Varieties / Regularly \$5.99 \$5.09

daily crave quinoa chips himalayan salt

Also, Gouda / Regularly \$4.09 \$3.29

lillie q's smoky bbq sauce

Also, Hot Smoky / Regularly \$8.99 \$7.29

indian life tamarind chutney

Also, Mango & Cilantro Mint / Regularly \$6.99 \$4.69

new! zuppa rustica

Assorted Varieties / Regularly \$6.49 \$5.49

wow gluten free chocolate chip cookies

Also, Peanut Butter / Regularly \$6.99 \$5.99

essential baking organic 10" pizza crust

Also, Thin / Regularly \$5.99 \$5.29

five mountain teas

Assorted Varieties / Regularly \$9.99 \$7.49

mrs. meyers liquid hand soaps

Also Dish Soaps / Regularly \$5.29 \$4.59

new! rebel green tree free toile tissue 4pk.

Regularly \$5.49 \$4.49



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

R Natural & Organic

- shady maple organic dark maple syrup
16 oz. / Regularly \$17.99 \$14.99
- north coast organic apple sauce pouches
12 pack / Regularly \$10.79 ... \$9.49
- cooks pantry organic red mild enchilada sauce
Regularly \$8.49 \$5.99
- wildbrine raw green kraut
Also, Arame & Ginger / Regularly \$7.79 \$6.49
- yamasa organic tamari dispenser
Regularly \$5.19 \$4.19
- new primal beef jerky sea salt pepper
Also, Honey Cayanne / Regularly \$7.49 \$5.99
- happy baby superfood puffs strawberry beet
Also, Apple Broccoli / Regularly \$3.99 \$3.19
- real foods organic corn thins
Also, Sesame / Regularly \$3.19 \$2.69
- blue moose organic lemon turmeric hummus
Also, Original / Regularly \$4.79 \$4.09
- enzo organic evoo 16.9 oz.
Regularly \$18.99 \$15.99
- biokleen sports liquid laundry detergent
64 oz. / Regularly \$12.99 \$10.99

Chobani Yogurt



\$1.59

Reg. \$1.89

Don Antonio Pasta Sauces



\$5.49

Reg. \$6.99

Asst
Varieties

Flackers Toasted Seed Crisps



\$5.29

Reg. \$6.49

Crispy Farro and Tomato Salad



For best results, cook the grains like pasta in a pot of heavily salted water to minimize the amount of moisture they retain. They'll crisp better this way, and cook faster, too.

- 1 cup cooked farro (leftover or freshly prepared and fully cooled)
- sea salt, to taste
- 2 tablespoons olive oil, plus more for drizzling
- 1 tablespoon finely chopped parsley (dried well if damp)
- 2 tablespoons finely grated Parmesan, plus more for finishing
- 1 teaspoon finely grated lemon zest, or to taste
- 2 large tomatoes (1 to 1 1/4 pounds), cored and thinly sliced--or use a mix of different colors, shapes, and sizes

1. Heat the broiler with an oven rack about 4 to 5 inches from the heating element. Toss the cooked farro on a sheet pan with the olive oil and a few pinches of salt, then spread into an even layer. Broil for a few minutes, or until you hear a faint sizzle and popping sound. Stir, spread out, and broil for a few minutes longer. Repeat until the farro is lightly toasted and crispy-chewy in texture, about 5 minutes in total. (Better to err on under- vs. over-toasting; broil too long and the farro will get too hard and dry.) Let cool for 5 to 10 minutes.
2. When ready to serve, toss the crispy farro with the parsley, Parmesan, and lemon zest. Arrange the tomatoes on a large platter and season with sea salt. Sprinkle some of the crispy farro over the tomatoes (making sure that the tomatoes aren't hidden), and spoon the rest around the tomatoes. To finish the salad, grate a little Parmesan and drizzle a little more olive oil over the tomatoes, if desired.



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.