



Monthly



Woodside • Portola Valley

October 2019

From Our Meat Department

Beyond Burgers

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

Beyond Sausages

Hot Italian & Brat Original

\$8.98 lb. Reg. \$9.98 lb.

SINCE 1889
ROBERTS
MARKET

Farmer's Market Organic Pumpkin



\$2.49
Reg. \$2.99

GT Kombucha



\$3.19
Reg. \$3.69

Justin's Almond Butter

\$12.49
Reg. \$15.49



Also, Maple



Oct. 1-31

R Grocery

perfect bars

Assorted Varieties / Regularly \$3.29 \$2.89

grainberry whole grain bran flakes

Regularly \$5.99 \$5.09

daily crave lentil chips himalayan salt

Also, Gouda / Regularly \$4.09 \$3.49

dang coconut chips 3 oz.

Regularly \$4.99 \$4.29

annie's organic cheddar bunnies 11 oz.

Regularly \$5.99 \$4.79

sabra hummus

Assorted Varieties / Regularly \$3.69 \$3.19

philz coffee whole bean bags

Assorted Varieties / Regularly \$14.99 \$13.49

tuscon tamales green chili & pork 2 pk.

Also, Blk Bean & Cheese / Regularly \$7.99 \$6.79

sweet earth burritos

Assorted Varieties / Regularly \$4.19 \$3.39

sambazon acai smoothie packs

Assorted Varieties / Regularly \$8.49 \$6.99

lakewood pomegranate juice blend 32 oz.

Regularly \$5.19 \$4.49



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

R Natural & Organic

- shady maple organic stroopwafels
Regularly \$6.49 \$5.49
- north coast organic apple sauce pouches
12 pack / Regularly \$10.99 ... \$9.49
- canyon bakehouse gluten free breads
Regularly \$7.29\$6.29
- capello's gluten free cheese pizza
Also, ItIn Sausage & Red Pepper / Reg. \$11.99 \$10.49
- napa valley naturals organic canola oil
25 oz.. / Regularly \$9.99 \$8.49
- new! ripple plant based sour cream
Regularly \$5.19 \$4.49
- iconic protein shakes 11.5 oz.
Chocolate & vanilla / Regularly \$3.99 \$3.19
- made in nature organic dried fruits
Regularly \$5.99..... \$4.79
- applegate farms uncured pork mini pepperoni
Also, Turkey / Regularly \$5.29 \$4.79
- true story organic sliced roasted turkey breast
Regularly \$7.49\$6.69
- biokleen bac-out foaming spray
Regularly \$9.99 \$8.49

Chobani Less Sugar Yogurt



\$1.79

Reg. \$2.19

Farmwise Veggie Rings



\$4.49

Clif z bars



\$5.29

Reg. \$6.49

Arugula, Pear and Goat Cheese Salad with Pomegranate Vinaigrette

Vinaigrette

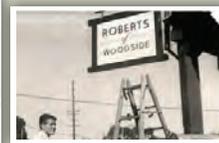
1 large shallot, halved and thinly sliced
1 tablespoon pomegranate molasses
2 tablespoons sherry or apple cider vinegar
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
1/3 cup extra virgin olive oil

For the salad

4 cups arugula, lightly packed
4 cups romaine, torn into bite-sized pieces
2 ripe pears, cored and cut into 1/2" cubes
1/3 cup pomegranate seeds
3 ounces fresh goat cheese or feta, crumbled
1/4 cup pistachios, toasted and coarsely chopped



1. In a small bowl combine the shallot, pomegranate molasses, vinegar, salt and pepper and whisk until the salt is dissolved.
2. Whisk in the olive oil and let vinaigrette stand at room temperature until salad is assembled.
3. Combine the arugula, romaine, pears and half of the pomegranate seeds in a large bowl.
4. Crumble half of the goat cheese over the ingredients in the bowl (this works best if the cheese is very cold).
5. Whisk the vinaigrette until uniform and add all but 2 tablespoons of it to the bowl.
6. Gently toss the salad with your hands or salad tongs, coating the ingredients well with the vinaigrette. If the salad seems dry, add the vinaigrette in small increments until it is dressed to your liking.
7. Crumble the remaining cheese over the salad and sprinkle the remaining pomegranate seeds and the pistachios over the top. Serve immediately.



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.