

SEPTEMBER 2022

BIANCHINI'S MARKET

LOVE ♥ LOCAL

Born in the Bay Area



**WHAT'S  
INSIDE**

- Letter from Kevin Bianchini
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- The Art of the Sandwich
- The Local Pantry
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## DEAR NEIGHBORS AND FRIENDS,

A year ago I wrote to you about how the preceding 18 months in the grocery business were unprecedented in terms of stress and the unknown. I was sure that this year, as we salute and appreciate everything local, that the Covid Pandemic would be squarely in our rear view mirror. I'm not happy to say that I was wrong. Combined with unforeseen inflation, global instability and spikes in Covid-19 cases that just won't quit, 2022 has been in many ways more challenging than 2021. What hasn't changed, and is never a challenge, is how our local community - YOU - have stuck with us and had our back the whole time as we have endeavored to have yours.

### I LOVE LOCAL MORE THAN EVER NOW.

I love seeing friends and neighbors reunite in our stores. I love the pleasure I see when we are able to give you the finest, best tasting local produce, and I love how only an independent grocer can meet the needs of your family completely. We take pride in our work, and seeing you happy makes me love local even more.

So cheers to you. Thank you for another year of support and love.

*Kevin Bianchini*

Kevin Bianchini  
President

#### PORTOLA VALLEY

Jason Omana, Store Manager  
3130 Alpine Rd, Portola Valley, CA 94028 / (650) 851-4391

#### SAN CARLOS

Miles Fernandez, Store Manager  
810 Laurel St, San Carlos, CA 94070 / (650) 592-4701

**BIANCHINISMART.COM**



# Think local. Shop local. Stay local. LOVE LOCAL!

## Why Local? (and what the heck does it mean, anyway?)

At Bianchini's local is more than geography. It's not defined by a mile radius or a place on a map. Local is a lifestyle. It's an attitude. It's supporting our neighbors and embracing our community – both personally and in business. It's how we roll and it always will be.



## ★ 10 REASONS TO SHOP LOCAL ★

1

### YOU KEEP DOLLARS IN OUR ECONOMY

For every \$100 you spend at a locally owned business, \$68 will stay in the community. What happens when you spend the same \$100 at a national chain? \$57 goes to corporate headquarters instead.



2

### YOU EMBRACE WHAT MAKES OUR COMMUNITY UNIQUE

You wouldn't want your house to look like everyone else's in the U.S., so why would you want your community to look that way?

3

### YOU CREATE LOCAL JOBS

Local businesses are better at creating higher paying jobs for our neighbors.



4

### YOU HELP THE ENVIRONMENT

Buying from a local business conserves energy and resources in the form of less fuel for transportation, less packaging, and products that you know are safe and well made, because we stand behind them.

5

### YOU NUTURE COMMUNITY

We know you, and you know us. Studies have shown that local businesses donate to community causes at more than twice the rate of chains.



6

### YOU CONSERVE YOUR TAX DOLLARS

Shopping in a local business district means less infrastructure, less maintenance, and more money available to beautify our



9

### YOU INVEST IN ENTREPRENEURSHIP

Creativity and entrepreneurship are what the American economy is founded upon. Nurturing local business ensures a strong community.

7

### YOU CREATE MORE CHOICE

We pick the products we sell based on what we know you like and want. Local businesses carry a wider variety of unique products because we buy for our own individual market. Try asking a big chain to stock a specialty item that you love!

8

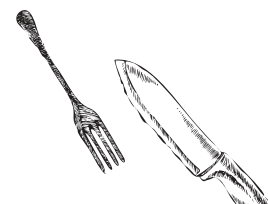
### YOU TAKE ADVANTAGE OF OUR EXPERTISE

You are our friends and neighbors, and we have a vested interest in knowing how to serve you. We're passionate about what we do. Why not take advantage of it?

10

### YOU TAKE HOME THE BEST FOOD IN THE WORLD

The terroir of the Bay area – climate, soil, creativity and artisanship produce the finest combination of wines, bread, cheese, meat, fruits and vegetables of any area in the world. Who wouldn't want to brag about that?



## CAPRESE SALAD WITH BALSAMIC REDUCTION

### Ingredients:

- 1 cup balsamic vinegar
- ¼ cup honey
- 3 large Phil Foster beefsteak tomatoes, cut into 1/2-inch slices
- 16 ounce fresh mozzarella cheese, cut into 1/4-inch slices
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- ½ cup fresh basil leaves
- ¼ cup extra-virgin olive oil

### Directions:

Stir balsamic vinegar and honey together in a small saucepan and place over high heat. Bring to a boil, reduce heat to low, and simmer until mixture has reduced to 1/3 cup, about 10 minutes. Set aside to cool.

Arrange alternating slices of tomato and mozzarella decoratively on a serving platter. Sprinkle with salt and black pepper, tuck basil leaves around slices, and drizzle with olive oil and the balsamic reduction.



# LOCAL FIELDS



## FARM TO TABLE FRESH

### Phil Foster Ranch | Pinnacle Organic Phil Foster Organic Beefsteak Tomatoes



Phil and Katherine Foster farm 295 acres of certified organically grown fruits and vegetables on their two ranches near San Juan Bautista and Hollister. They are a family operation and share our commitment to local and the environment. You'll find their wonderful produce at farmers markets and some quality driven local markets like Bianchini's, but you won't find it in the big chain stores. Bianchini's is very proud to partner year round with Phil Foster farms and are excited to bring you Organic Beefsteak Tomatoes grown locally in moderate warm climate just the way tomato plants like it. The tomatoes are gently hand picked just before full red color so that when they arrive at the store they are deep red and at full flavor!



**CCOF  
CERTIFIED**

**VOTED BEST PRODUCE!**





**VOTED BEST PLACE TO BUY MEAT!**

## FROM THE SEA

### Sustainable Seafood from our Local Coast

The Bay Area constitutes one of the most abundant coasts in the world and has a long heritage of great fisheries. Seafood can be one of the great expressions of the spirit of a local area. As wild creatures, fish have clear-cut, seasonal cycles of breeding, roaming and spawning that dictate where and when they are harvestable. We commit to finding sustainable seafood that is strictly fresh.

#### HOG ISLAND OYSTERS

World renowned as the Bay Area's premier oyster producer, Hog Island oysters are sought after by locals and tourists alike. They began oyster farming in 1983 with the goal of raising the best quality, sustainable shellfish in a beautiful location. They started their farm with a five-acre shellfish lease in Tomales Bay, raising the Pacific oyster (*Crassostrea gigas*), called the Hog Island® Sweetwater. Today, they farm on 160 acres of intertidal lands in Tomales Bay where they raise all five edible oyster varieties found in the Northern Hemisphere.



**"THE FLAVOR OF AN OYSTER IS ONE OF THE PUREST TASTES OF PLACE."**

**John Finger, co-founder,  
Hog Island Oyster Co.**

Few foods carry the flavor of "place" quite like an oyster. Tomales Bay has the cool, clean water rich in plankton that oysters feed on to grow plump and sweet, and the flavor of the bay is evident in every delicious mouthful. Oyster lovers call this merroir; we call it delicious.

**WE ARE HAPPY TO SHUCK YOUR OYSTERS FOR YOU!**

#### Hog Island Sweetwaters

**\$15** Half Dozen **\$28** Dozen

Supplies may be limited!

#### OYSTERS ROCKEFELLER

##### Ingredients:

4 tbsps unsalted butter  
1/3 cup bread crumbs or Panko  
2 shallots, minced  
2 cups fresh spinach, chopped  
2 tbsps Pernod  
1/8 cup heavy cream or half & half  
Dash of red pepper flakes  
Salt and pepper, to taste  
2 dozen Hog Island Sweetwater Oysters  
Rock salt and Lemon wedges, for serving



##### Directions:

Melt butter in a skillet. Place the Panko or breadcrumbs in a mixing bowl and add half the melted butter, mix and set aside. With the remaining butter in the skillet add shallots and spinach, cook for 3 minutes until the spinach wilts. Deglaze the pan with Pernod and season with salt, pepper, and a dash of red pepper flake. Add cream and allow mixture to cook down 2 minutes. The Rockefeller sauce can be made up to two days in advance, keep refrigerated.

Place oven rack on second to top rung. Preheat oven to 400°. Line a rimmed baking pan with rock salt (1/4-1/2 inch deep) and place in oven to preheat the salt as the oven comes to temp (10 min). Rinse oysters in the shell; discard any open shelled oysters. Shuck oysters, remove top shell and loosen muscle from bottom shell. Keep oyster meat and liquor in the bottom shell and set aside on a clean baking sheet or plate. Remove baking sheet with salt from the oven and place on a heatproof surface.

Working quickly, spoon 1 heaping teaspoon of the spinach mixture on each oyster followed by a sprinkle of the breadcrumb mixture. When all oysters are topped return the pan to the oven. Bake for 5 minutes until the sauce begins to bubble. Finish under the broiler for 1 minute, just to brown breadcrumbs. Serve on a platter over warm rock salt with a lemon wedge garnish and oyster forks or toothpicks for eating.

**Serves 8-10**



## UNCORK & UNWIND

### VARNER WINE

Varner Wine Twins Jim and Bob Varner are local winemakers. Jim lives in Ladera and Bob resides in El Granada. They helped out during the 1980s at Thomas Fogarty Winery where they learned the business. Since their first wine was released in 1996, Bob has handled the winemaking and Jim directs the sales and marketing. They have expanded production to include world class grapes purchased down the central coast, as far south as Santa Barbara. They also produce a second label Foxglove, which provides reliably high scoring wines at reasonable prices every year.

#### VARNER CHARDONNAY El Camino Vineyard

Made in a clean, unoaked style The Varner family make this chardonnay from a cool Los Alamos vineyard site. It's taken on a golden hue, with flavors of apple and toasted lees. It's a quiet stunner, for roast chicken. 91 Points, Wine & Spirits.



#### VARNER PINOT NOIR Los Alamos Vineyard

Los Alamos Vineyard The Pinot Noir Los Alamos Vineyard has a pale garnet color and a classic nose of wood smoke, cranberries, Bing cherries, tree bark, dried citrus peel, pipe tobacco and dusty earth. It's light-bodied and delicate with finely grained tannins and juicy freshness.



## BREW LOCAL

### BAREBOTTLE BREWING CO.

Founded by three friends who graduated from Cornell. Their philosophy and process to craft great beer is pretty simple:

1. Use the things that inspire us every day from the Bay Area as the foundation for each new beer they make.
2. Inspire their merry band of super-talented brewing comrades (head brewer, the founders, and the Bay Areas best homebrewers) to create new beers.
3. Just like in regular competitions, they pilot brew a select group of beer finalists and ask the public to vote for their favorite. May the best beer always win.

Their beers rotate regularly, but look for their Pilsner, Lager, IPA and Double IPA here at Bianchini's.

### 21ST AMENDMENT BREWING

In 2000, Nico Freccia and Shaun O'Sullivan founded the 21st Amendment Brewery in San Francisco's historic South Park neighborhood. The popular brewpub is now at the heart of the new city center, just south of the financial district and only two blocks from the San Francisco Giants baseball park. Bianchini's stocks a variety of their delicious brews based on seasonality and availability.

### FORT POINT BEER CO.

Fort Point is an independent San Francisco beer company made up of people who believe the simple things in life can be a whole lot better. You know what? They are right. They only make a handful of different beers which show incredible balance, are easily approachable and distinctive in a way that is never boring and always leaves you wanting one more sip. Assorted varieties available at Bianchini's.





## MEET LAURIE!

**Bianchini's  
Cheesemonger**

I look for the best locally-sourced, family-produced cheese and bring it right to you. What types of cheese do you like – Salty? Tangy? Earthy? Strong? Creamy? We've got it all!

### LAURA CHENEL'S MAC N' CHÈVRE

#### Ingredients:

- 8 ounces Laura Chenel Original Log
- 2 ounces grated cheddar or jack cheese
- 2 cups cream
- 1 sprig of fresh rosemary
- 1 or 2 cloves garlic, smashed
- 12 ounces shell pasta (or other shape of your choice)
- 1 1/2 cups cooked chicken, cut into 1/4-inch chunks or shredded
- 1 1/2 cups peeled and diced tomatoes
- 1 1/2 cups corn (fresh and cut off the cob or frozen)
- Salt and black pepper
- Minced chives or chopped parsley for garnish

#### Directions:

Preheat oven to 350°F. In a medium sauce pan, add the rosemary sprig and smashed garlic cloves to the cream and bring to a simmer over medium heat. Simmer until the cream has been reduced by one half. Remove the rosemary and garlic and discard.

Whisk 6 ounces of the fresh goat cheese into the cream until melted. Add salt and black pepper to taste. Keep warm.

Cook the pasta according to package instructions. Drain but do not rinse the pasta. Pour the pasta into a large mixing bowl.

Add the cream mixture, chicken, tomatoes and corn to the pasta. Stir until well combined. Pour pasta mixture into a baking dish. Crumble the remaining 2 ounces of fresh goat cheese on top of the pasta and the 2 ounces of grated cheddar or jack cheese.

Bake until warm and bubbly, about 30 minutes. Garnish with chopped herbs before serving if desired.

**Serves 6**



### LAURA CHENEL CHEVRE - SONOMA

In 1979, Laura Chenel began crafting her own farmstead goat cheese. Using techniques she learned in France and milk from her own goats, she became synonymous with quality and taste. The key to great cheese is the best milk. Laura Chenel only sources from family farms in the U.S.—California, Oregon, Nevada and Idaho. They partner exclusively with their farmers and provide support and technologies for happy goats and delicious milk. Laura Chenel was the first certified LEED Gold creamery in the U.S., fully committed to sustainability, water conservation and solar power.



### SPRINGHILL JERSEY CHEESE

The Petaluma Creamery was established over 100 year ago in Petaluma, California. The creamery is a staple of the agriculture history that built the community, and the support of their cheeses & dairy products helps make sure that this legendary building and history stay alive. The Creamery produces cheese under the Springhill label. Buying and eating Spring Hill Jersey Cheese means you are supporting over 10 local Dairy Farming Families in Northern California. You are allowing them to make a living doing what they love and doing it in sustainable ways.



### CYPRESS GROVE CREAMERY

In search of healthy milk for her children, Mary Keehn noticed a neighbor who had goats for brush control. She asked her neighbor if she could buy two of her goats and the neighbor replied with a grin, "Honey, if you can catch 'em, you can have 'em." So a determined Mary went out with grain each day and eventually lured her first two goats: Esmeralda and Hazel. Those two goats turned to four and pretty soon Mary had, well, more. A lot of goats means a lot of milk, so Mary tried her hand at making cheese. The results were astounding. Some of our favorites are Humboldt Fog, Lamb Chopper and Truffle Tremor.



# SAY CHEESE



**BAKED BY THE BAY**



**AS KNEADED BAKERY**

As Kneaded Bakery is a woman-founded artisan bread bakery owned and operated by Iliana Berkowitz whose sourdough loaves and French baguettes are featured fresh daily at Bianchini's Market. Inspired by the sourdough bread culture of California and the rich tradition of breads of her Jewish heritage, As Kneaded serves loaves that blend cultures and fill bellies. Iliana has spent years honing the craft of bread baking and was designated one of the top 100 bakeries in the United States by Food and Wine magazine. Iliana's mission is to deliver wholesome breads of unparalleled taste, texture, and substance!



# BIANCHINI'S DELI MADE HERE, MADE FRESH

Our salads, sandwich rolls, dips, homemade tortilla chips, cut fruit and vegetables, and entrees are made with local sourced products wherever possible.

## WE CATER TO YOU!

Bianchini's catering services handle everything from party platters to large scale corporate and social events in both San Carlos and Portola Valley. From boxed lunches to four course dinners that go beyond traditional deli catering, our kitchen will create just about any menu you can imagine! And our professional, experienced catering services team will work with you from beginning to end to ensure a perfect event! Find out why organizations like Fenwick & West, Kaiser Permanente, and the County of San Mateo trust Bianchini's Catering!

To discuss Catering for your event,  
call us at (650) 592-4701 and ask for the Catering Department.

**VOTED BEST SANDWICHES!**



## THE ART OF THE SANDWICH

The best sandwiches start with great bread and build from there. We offer 12 different bread choices (including gluten free!) and use only the best and freshest meats, produce and condiments. Want to build your own? No problem. Like one of our premade choices? Choose from about a dozen signature sandwiches. There's a reason that we have been chosen as the Almanac Readers Choice Best Sandwiches for 4 consecutive years - they ARE the best.

Now, it's easy to order online and have your sandwich ready for you when you arrive. Just scan the QR code or navigate to [BianchinisMarkets.com](http://BianchinisMarkets.com) and place your order. It's easy!





# LOCAL PANTRY

The word “pantry” derives from the French word for bread “pain”. When pantries were first used, they were stores for bread. A traditional pantry hundreds of years ago would include a stone shelf which would be used as a larder to keep food cool. Today’s well stocked pantry has all the essentials to prepare breakfast, lunch or dinner!

## SÉKA HILLS

### ARBEQUINA EXTRA VIRGIN OLIVE OIL



Séka Hills Olive Trees are grown locally in the Capay Valley by the Yocha Dehe Wintun Nation. The tribe is named for their ancestral village meaning “Home by the Springwater” and with more the 24,000 acres in production, they own one of the most diverse farming operations in Yolo County and are one of the few tribes with expanding agriculture in California. Séka Hills Arbequina is a versatile olive oil that has layers of green and ripe fruit with balanced pepperiness. It is an ideal everyday oil, use for sautéing and baking, in salad dressings, marinades, and for dipping and drizzling.

## CHRIS’ HOMEMADE MEAT SAUCE

As a kid, Chris Bianchini spent a lot of time watching his Italian grandfather make the family recipe meat sauce. His grandfather explained that the “gravy” was a combination of quality meat, San Marzano tomatoes, fresh herbs, love and patience. His mother had a recipe from her side of the family, which Chris also loved. He was at Bianchini’s market one day when he noticed some end pieces of Prosciutto di Parma and had a crazy idea – combine the best parts of his grandfather’s and mother’s meat sauce recipes and add his own spin – fresh ground prosciutto and pancetta. The result was unbelievable, and everyone who tasted it wanted to know how they could get some. Serve it over your favorite pasta with Bianchini’s homemade garlic bread.



## ROXANNE’S BISCOTTI

To truly know local artisan Roxanne Vinciguerra, is to taste her cooking. The consistent ingredient Roxanne uses lavishly in everything she makes is her love of people and her thrill to delight them by carefully preparing fabulous food. Her recipe for biscotti was perfected years ago when she wanted to surprise her grandmother by baking a biscotti she would love. Roxanne continues to bake her perfect biscotti fresh every week in her kitchen in Morgan Hill. All ingredients are sourced locally and her dedication to quality and craft is unmatched. Roxanne’s Biscotti have the perfect texture and taste just right for dunking into coffee, tea or milk and even wine – yes, a glass of wine makes an awesome pairing. Biscotti isn’t just for breakfast anymore!



## M & P GASTRONOMY FRESH TORTILLAS

Mark and Philip (M & P) are passionate about discovering and creating great tasting foods that are made from healthy ingredients. . Their vow is to bring you a product that is truly delicious and that they would regularly serve to their closest friends and family.

Mark and Philip’s local M&P Gastronomy created a tortilla with only four ingredients – flour, avocado oil, water, and salt. There are no preservatives or sugar and therefore are located in the refrigerated section. Non-GMO white winter wheat flour and heart-healthy avocado oil combine forces to create a light, flaky, pliable tortilla. The M & P tortilla is a winner of the 2022 Great Taste Awards!



## BEEKEEPER MIKE HONEY

Beekeeper Mike is a local beekeeper and honey producer who resources rare honey from California beekeeper friends he has met in his forty plus years of beekeeping. Bees are kept locally in the San Francisco Peninsula Area!

Each Beekeepers Mike’s Honey has its own flavor, aroma, color, and texture distinctive to the flowers the bees have visited!





MEET  
SAN FRANCISCO 49ER  
& LOCAL LEGEND

## JERRY RICE

AT BIANCHINI'S!

Jerry will be in store to talk about his G.O.A.T Fuel energy drink! Come on in and purchase some cans of G.O.A.T. fuel for yourself and talk to Jerry while you snap a quick selfie with the him. G.O.A.T. Fuel® ("greatest of all time") was created by Jerry and daughter Jaqui Rice. It is a lifestyle brand focused on bringing health-forward products and a G.O.A.T. mindset to consumers.

Please note: Jerry will only be signing G.O.A.T. fuel cans. No memorabilia will be allowed.



FRIDAY, SEPTEMBER 2,  
3 PM - 4 PM

AT

**BIANCHINI'S!**  
SAN CARLOS

# TASTE LOCAL

We will be celebrating our love for local all month long with special events and tastings. Please join us

## 21ST AMENDMENT BEER

In 2000, Nico Freccia & Shaun O'Sullivan founded the 21st Amendment Brewery in San Francisco's historic South Park neighborhood. The brewery is named after the passage of the 21st amendment repealing prohibition in recognition of the great breweries of the day that produced unique handcrafted beers.

**San Carlos**  
9/16 2 PM - 4 PM

## AS KNEADED BAKERY

As Kneaded Bakery is a woman founded local artisan bakery owned by Iliana Berkowitz. Iliana has spent years honing the craft of bread baking and was designated one of the top 100 bakeries in the United States by Food and Wine magazine.

**Portola Valley** **San Carlos**  
9/8 2 PM - 4 PM 9/8 10 AM - 2 PM

## BAREBOTTLE BREWING CO.

Barebottle brewing co. was founded by three friends who graduated from Cornell. After moving from Ithaca to the Bay Area in 2007, the three began homebrewing and began winning medals at homebrewing competitions. Barebottle brews innovative beers inspired by the San Francisco Bay Area using local ingredients wherever possible.

**San Carlos**  
9/8 2 PM - 4 PM

## BECKMANN'S PIES

Beckmann's Old World Bakery was founded in 1985 and continues to operate in Santa Cruz. Beckmann's bakes high quality artisan breads & pies.

**Portola Valley** **San Carlos**  
10/1 2 PM - 4 PM 10/1 11 AM - 1 PM

## BEEKEEPER MIKE HONEY

Beekeeper Mike is a local beekeeper and honey producer. Bees are kept in the Peninsula and the honey is resourced from Mike and his beekeeper friends.

**Portola Valley** **San Carlos**  
9/3 10 AM - 1 PM 9/4 10 AM - 1 PM

## CLOVER SONOMA DAIRY - SMOOTHIES

Clover Sonoma Dairy is family owned and dedicated to producing delicious and wholesome dairy products for your family.

**Portola Valley** **San Carlos**  
9/24 12 PM - 4 PM 9/24 12 PM - 4 PM

## CYPRESS GROVE GOAT CHEESE

Cypress Grove Goat Cheese is produced on the rural coast of Northern California. Founder Mary Keehn had a dream or producing a soft ripened cheese that eventually became an award winning iconic cheese.

**Portola Valley** **San Carlos**  
9/9 3 PM - 7 PM 9/10 11 AM - 2 PM

## DIANE LOVE - LOVE CRISPS

San Francisco's Diane Love created Love Crisps, a delicious combination of sweet and savory in a cracker. Enjoy with wine and cheese or simply coffee or tea.

**Portola Valley** **San Carlos**  
9/3 3 PM - 5 PM 9/3 11 AM - 1 PM

## DROPS OF DOUGH

Erin Aliago is the founder of local Drops of Dough Drops of Dough makes the best quality frozen cookie dough on the market and was awarded the 2021 New Product Winner by the Specialty Food Association!

**Portola Valley** **San Carlos**  
9/16 2:30 PM - 4 PM 9/9 2:30 PM - 4 PM

**FISCALINI CHEESE**

Fiscalini Farmstead started as a dairy farm over 100 years ago. Today the fourth generation owns and operates the business in Modesto. The Fiscalini family is committed to making the best handcrafted cheese in the world!

**Portola Valley**      **San Carlos**  
 9/17 10 AM - 2 PM      9/24 10 AM - 2 PM

**MARGOT'S MORSELS**

Margot's Morsels are made by hand in Marin County using San Francisco sourdough bread and local ingredients.

**Portola Valley**      **San Carlos**  
 9/10 11 AM - 1 PM      9/24 11 AM - 1 PM  
 9/30 11 AM - 1 PM

**MARIANNE'S ICE CREAM**

Marianne's Ice Cream is a Santa Cruz institution that started in 1947 with a humble proposition - make the best ice cream!

**Portola Valley**      **San Carlos**  
 9/13 11 AM - 2 PM      9/14 11 AM - 2 PM

**MARY'S FREE RANGE CHICKEN**

Mary's Free Range Chickens is proud to be family owned and locally operated since 1954. Mary's Chickens are raised the old fashioned way - healthy for the chickens and healthy for you.

**Portola Valley**      **San Carlos**  
 9/3 11 AM - 3 PM      9/4 12 PM - 4 PM  
 9/11 12 PM - 4 PM      9/10 11 AM - 3 PM  
 9/17 11 AM - 3 PM      9/18 12 PM - 4 PM  
 9/25 12 PM - 4 PM      9/24 11 AM - 3 PM

**M & P GASTRONOMY TORTILLAS**

Founders Mark and Phil (M & P) are dedicated to making healthier eating more enjoyable and accessible. Their tortillas are locally made with only four ingredients - flour, avocado oil, waters, & salt to create a light and flaky tortilla.

**Portola Valley**      **San Carlos**  
 9/15 11 AM - 2 PM      9/16 11 AM - 2 PM

**POINT REYES FARMSTEAD - CHEESE**

Point Reyes Farmstead Cheese Company carries on a family heritage, honoring the land they love so much and celebrating their passion for farm fresh food. Cheese lovers across the country can now experience the incredible flavors created from their small, family-run dairy farm!

**San Carlos**  
 9/25 11 AM - 2 PM

**ROXANNE'S BISCOTTI**

Roxanne's Biscotti is located in Morgan Hill where Roxanne bakes biscotti and granola weekly in small batches to ensure freshness. They source as much of their ingredients locally as possible.

**Portola Valley**      **San Carlos**  
 9/23 12 PM - 4 PM      9/22 12 PM - 4 PM

**SÉKA HILLS - ARBEQUINA EXTRA VIRGIN OLIVE OIL**

Séka Hills Olive Trees are grown locally in the Capay Valley by the Yocha Dehe Tribe. This versatile oil has layers of green and ripe fruit with balanced pepperiness. It is an ideal everyday oil, use for sautéing and baking, in salad dressings, marinades, and for dipping and drizzling.

**Portola Valley**      **San Carlos**  
 9/9 10:30 AM - 2:30 PM      9/10 3 PM - 7 PM

**SINWISE COFFEE & CHAI**

Joshua Chemparathy of San Mateo created Sinwise with a desire to craft the best chai possible using spices from his families farm in India.

**Portola Valley**      **San Carlos**  
 9/30 2 PM - 6 PM      9/23 2 PM - 6 PM  
 10/1 10 AM - 2 PM      9/24 10 AM - 2 PM

**SPRINGHILL CHEESE**

Local Petaluma Creamery is the producer of Spring Hill Jersey Cheese. The cheese is made with the highest quality milk and is produced in ways that are respectful of animals and the land.

**Portola Valley**      **San Carlos**  
 9/21 9:30 AM - 12 PM      9/23 9:30 AM - 12 PM

**STRAUS FAMILY CREAMERY**

Straus Family Creamery was founded in 1994 and is a family owned local business dedicated to making premium organic dairy products. The farm is located in the town of Marshall on the Northern California Coast.

**Portola Valley**      **San Carlos**  
 9/15 12 PM - 2 PM      9/8 12 PM - 2 PM

**TIN POT CREAMERY**

Tin Pot Creamery is based in San Carlos and strives to use the very best ingredients to handcraft their premium ice cream.

**Portola Valley**      **San Carlos**  
 9/10 2 PM - 5 PM      9/3 2 PM - 5 PM

**URBAN REMEDY**

Born in the Bay Area, Urban Remedy believes food is healing to people and the planet. Their founder, Acupuncturist & Herbalist, Neka Pasquale, utilizes the wisdom of Chinese medicine to craft nourishing, certified organic, plant-based food that is always gluten and dairy-free. Made with love locally in Richmond, California.

**Portola Valley**      **San Carlos**  
 9/10 11 AM - 3 PM      9/10 11 AM - 3 PM

**VARNER WINES**

Meet Bob Varner of Varner Wines. The Varners have been a part of the local wine growing scene planting vineyards and making wines since the 1980's.

**San Carlos**  
 9/15 4 PM - 7 PM

**VOTED BEST GROCERY STORE!**





## GET REWARDED - SHOP LOCAL

Join our Market Rewards program by simply entering your cell phone number on our reward keypad next time you shop. Once you enter your phone number you will receive a text to complete your information profile. Once you complete your profile every time you shop just enter your phone number to earn rewards!

### 10 GREAT REASONS TO BECOME A BIANCHINI'S REWARDS MEMBER

1. Bianchini's Fresh News newsletter emailed every Monday
2. Specials emailed to you every Wednesday
3. Cook's Corner recipes every Friday
4. Limited time specials and exclusive offers
5. We love birthdays! Get a special birthday gift every year to help you celebrate
6. More savings with local and national brand coupons
7. Buy 10 sandwiches, get 1 free (maximum \$8.99 value)
8. No card needed – just your phone number
9. Support your community
10. Reward of up to 2% of your purchases mailed to you every six months\*

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