

SEPTEMBER 2023

BIANCHINI'S MARKET

LOVE ♥ LOCAL

Born in the Bay Area

WHAT'S
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DEAR FRIENDS AND NEIGHBORS,

Here we are more than halfway through 2023, and I see that our community's love of all things local is stronger than ever. From our local sports teams to the abundance of locally grown fruits and vegetables, no community embraces local like the Bay Area. One of the key aspects of loving local is embracing family. After all, our community really is like a big family. We are diverse and always stronger together. Like all families, we have a few nuts, but we are defined by love. The Bianchini family has deep roots in the Bay Area. My dad started his first grocery store in San Carlos in the 1950's, and today my mom, brother, niece and nephew are all involved in the ongoing evolution that is Bianchini's Market. We love food, we love each other and we truly love and appreciate you, our loyal customer who allows us to nourish you and your family.

Cheers to you and your family for the rest of 2023 and beyond.

Kevin Bianchini

Kevin Bianchini
President



Kevin Bianchini

Chris, Kevin and Joyce Bianchini

Brian Westover, General Manager

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

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

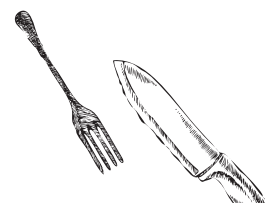
YOU TAKE ADVANTAGE OF OUR EXPERTISE

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?





LAKESIDE'S GRILLED ARTICHOKE WITH LEMON DILL AIOLI

Ingredients:

Artichokes

2 large artichokes, trimmed and cut in half stem to tip

½ cup olive oil

2 tablespoons garlic, finely minced

2 teaspoons black pepper

Lemon Dill Aioli

½ cup mayonnaise

3 tablespoons lemon juice, freshly squeezed

1½ teaspoons dried dill
(or 2 tablespoons Lakeside's fresh dill)

Directions:

Prepare the Artichokes:

To steam the artichokes, start a large pot, filled about 2 inches full of salted water, to boil. Heat BBQ to medium heat

Trim the stem. Cut the artichokes in half stem to tip, and clean out the fuzzy artichoke center.

Steam, covered, in lightly salted water for about 30 minutes, cut side down, in a steamer basket.

Remove any remaining fuzzy choke center with a spoon

Mix olive oil, garlic, and pepper together in a small bowl. Remove artichokes from the pot and drain.

Coat all over with olive oil mixture. Grill for about cut side down about 4 to 5 minutes or until lightly browned. Turn and cook an additional 3 to 5 minutes. Do not overcook. If the artichokes are done you will be able to easily pierce the stem. Indoor option: These artichokes can also be cooked indoor on a grill pan.

Lemon Dill Aioli:

Combine mayonnaise, lemon juice, and dill in a small serving bowl and mix well. Add more to taste, if desired. Set aside until ready to serve.

Tip: Aioli sauce can be made up to 3 days in advance and refrigerated.

Serving: Remove artichokes from the grill and place on a plate or shallow serving dish, together with the lemon dill aioli and serve. Can be served hot or at room temperature. Cut in quarters for appetizers.

4 servings

Recipe inspired by Jayne Harter - The Art of Food and Wine.

LOCAL FIELDS



FARM TO TABLE FRESH

Lakeside Organic Gardens Artichokes

Artichokes are one of the many jewels in the crown of California agriculture. Lakeside Organic Gardens, which has been growing and shipping organic vegetables for more than 25 years, has added organic artichokes to its product mix.

"We are super happy to be growing artichokes in the Lakeside label along the Central California coast," said Sales Manager Brian Peixoto. "Our volume and quality are fantastic as artichokes thrive in this California coastal climate."

Lakeside growers Dick and Juan walk the artichoke fields every day ensuring that optimal quality and flavor standards are met. The artichokes are grown in the cool CA coastal summer climate with prime well-drained soil conditions and are hand harvested for intense flavor and superb quality. Lakeside organic artichokes do not have sharp leaves on the tops of their artichoke leaves so no need to remove them. Artichokes are a good source of folic acid and other B-vitamins, antioxidants, and minerals.

The Peixoto family began farming in the Pajaro Valley, near Watsonville, CA, more than a century ago. Joseph Peixoto immigrated to California from the Azore Islands of Portugal in the late 1800s, with his descendants concentrating on conventional crops for the first 100 years of U.S. farming. Dick Peixoto, one of his grandsons, fell in love with agriculture at an early age in the 1970s and started growing his own crops while in high school. In the 1990s, he began converting land to certified organic and launched the Lakeside Organic Gardens label in 1996. Today, the company claims to be the "largest family-owned and operated solely organic vegetable grower-shipper in the USA."

VOTED BEST PRODUCE!





VOTED BEST PLACE
TO BUY MEAT!



FROM LAND AND SEA

Best Place to Buy Meat

Here at Bianchini's, we take our fresh meat and seafood seriously. Very Seriously! We grind all of our own beef every single day. We make our own sausages, we sell only free range chicken and there is always a knowledgeable butcher to answer your questions, offer cooking tips and take care of your special requests. Our founder Al Bianchini built his reputation on the meat department and we honor this commitment today.

WWW

BIANCHINI'S PARTNERS WITH PITMAN FARMS MARY'S CHICKEN TO PROVIDE OUR CUSTOMERS WITH THE BEST POULTRY

Mary Pitman seeks to provide only the best nutrition for you and your family. She has studied nutrition for over 20 years and today reads the ingredients of every food product that she buys.

Mary realized the importance of finding foods that contain only natural ingredients when she became aware of her own body's adverse reaction to foods containing sugars, preservatives and food additives. Mary's name is on these chickens because they are raised the old fashioned way. Healthy for the chickens and for the people who eat them!

Mary's Free-Range Chickens are produced by a family owned business that has been raising poultry for three generations. Don Pitman began raising free-range turkeys and chickens in 1954. His son, Rick, continued to raise turkeys and named them after his wife, Mary. Their son, David, continued the family tradition of raising chickens.

BROWN SUGAR CHICKEN

Ingredients:

- 4 cloves garlic, minced
- 3 teaspoons olive oil
- 4 chicken breasts, boneless and skinless
- salt, to taste
- pepper, to taste
- 4 tablespoons brown sugar

Ingredients:

Preheat the oven to 500 degrees F. Coat a casserole dish with cooking spray.

Sauté the minced garlic in the olive oil over medium heat until translucent but not browned, about 2 minutes.

Set the garlic and olive oil aside. Place the chicken breasts in the casserole dish.

Sprinkle the chicken with salt and pepper on both sides. Mix the brown sugar into the sautéed garlic. Spread the garlic/brown sugar mixture evenly over the chicken breasts.

Bake until the chicken is cooked through at 165 degrees F internally, about 15 to 30 minutes. Serve with you favorite side dish.

4 servings

FROM THE SEA Hog Island Oysters

The Bay Area constitutes one of the most abundant coasts in the world and has a long heritage of great fisheries. Seafood and shellfish can be one of the great expressions of the spirit of a local area. Hog Island is world renowned as the Bay Area's premier oyster producer, and the 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 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. Bianchini's is proud to feature Hog Island Sweetwater Oysters and are happy to shuck your oysters for you.



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

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

AS LOCAL AS IT GETS

Wineries Literally in our Backyard!



BLUMENKRANZ PINOT NOIR

Mark and Recia Blumenkranz hand planted their first vineyard in 1995. Blumenkranz Vineyards are located in the coastal oak foothills of Portola Valley, between Stanford University and the sea. This area has a rich history of wine-making dating back almost two hundred years to the beginning of the 19th century, when it was first planted in quantities by missionaries. Historically, the area has been recognized for its wide variety of micro-climates produced by the unique interaction of ocean breezes, coastal fog, and broad sunlight and temperature variations on both slopes of the Santa Cruz mountains. The varied soil composition includes decomposed rock, clay, loam and limestone as well as abundant minerals. The combination of cooler and moister climate on the upper hills of both slopes combined with abundant sunlight are well-suited for the growing of Pinot Noir grapes in their vineyards. These elements make the region conducive to the production of craft-elegant artisanal wines of high quality, expressing the character of our unique terroir.



RAGAVINO CABERNET SAUVIGNON

Nilima and Vivek Ragavan, the founders and owners of Valencia Wineries are the producers of the Ragavino Cabernet Sauvignon wine collection. For several years after establishing the vineyard in 2001, the Ragavans have shared the unique Ragavino wine with friends and family but soon were inundated with requests by these very same friends to purchase additional bottles and sometimes whole crates of wine. Due to the continuing plentiful harvests and prolific production of the delicious Ragavino wine through the year Nilima and Vivek decided and to enter the wine business. Thus was born Valencia Wineries, named after the Portola Valley Street in which the vineyard is located. Nilima and Vivek now enjoy the vineyard and its garden, with its changing colors and its maturing grapes under the canopy of California blue oaks and the shadow of the surrounding hills.



NEELY VINEYARDS

Estate-grown, crafted, and bottled in Portola Valley at the northern boundary of the oak- and redwood-forested Santa Cruz Mountains. Their Spring Ridge Vineyard runs from the floor of Portola Valley up the ridge toward Windy Hill. In 1995 the Neely family began stewarding the property, reimagining the commitment to viticulture and wine. By the early 2000s Pinot Noir plantings—Hidden, Upper Picnic, and Picnic Blocks—completed the foundation for one of the most renowned vineyards in the Santa Cruz Mountains appellation. From the very beginning viticulture at Spring Ridge has been careful and ecologically sensitive. Spring Ridge Vineyard and Neely Wine are proud to be the home of a unique, terroir-driven project.



LA HONDA WINERY

Their name hails from the mountain town of La Honda, up over Skyline from Woodside, where their first ever vineyard grows Pinot Noir among the stunning redwood groves and Pacific-facing meadows. La Honda's untainted beauty and community are all increasingly precious vestiges of 'old California' within the Bay Area. Within the Santa Cruz Mountains wine region, La Honda Winery is blessed with a uniquely wide spread of ideal varietal-specific vine locations. Between La Honda Pinot Noir vineyards that are perfectly cooled by Pacific fog and Los Gatos Cabernet vineyards that love to bake in the sun, our vines enjoy a huge difference in soils, elevation, sun exposure and day/night temperatures.

BREW LOCAL

ORIGINAL PATTERN BREWING COMPANY

Original Pattern Brewing Company is an award-winning employee-owned brewery in Oakland, California. They love all styles of beer and always have a diverse selection ranging from IPAs (Hazy and clear) to Lagers and Sours and everything in between. Original Pattern was named one of the Top 10 Best New Breweries in the U.S. by USA Today Magazine! They won a Gold Medal at the 2022 Great American Beer Festival in the Session IPA category and at the 2019 California Craft Brewer's Cup in the American Wild Ale (Sour) category.

BAREBOTTLE BREWING CO.

Barebottle Brewing Company was co-founded by Lester Koga, Michael Seitz, and Ben Sterling, three friends and former classmates at Cornell Business School in Ithaca, NY. After moving from Ithaca to the Bay Area in 2007, the three began homebrewing, became certified beer judges, and began winning medals at home-brewing competitions. Barebottle brews innovative beers inspired by the San Francisco Bay Area using local ingredients wherever possible, and partners with local homebrewing groups to develop new beers using a competitive method.

DEVIL'S CANYON BREWING CO.

San Carlos' very own Devil's Canyon Brewing Company is a family-owned and operated brewery that crafts sustainably handcrafted beers using only the finest ingredients available. Operating out of a former Tesla R&D facility, Devil's Canyon refurbished and expanded the building to accommodate for on-site brewing. Sustainability is such a fundamental value of Devil's Canyon Brewing Co. that 80% of their facility's infrastructure to be made with repurposed, rebuilt or recycled materials. Their commitment to sustainability and giving back extends to the San Carlos community. Devil's Canyon regularly sponsors the San Carlos Education Foundation.



SAY CHEESE!



We look for the best locally sourced and family produced cheese and bring it right to you. Stop by our specialty cheese department and have a taste!

A fresh take on Oysters Rockefeller, top HOG Island Sweetwater oysters with Cypress Grove Humboldt Fog® and broil until brown, bubbly, and impossible to resist.

OYSTERS FOGFELLER

Ingredients:

- 1 oz Humboldt Fog® Cheese
- 6 Hog Island Sweetwater oysters
- ½ cup cooked spinach
- 2 oz cooked pancetta
- 2 tbs heavy cream
- ¼ tsp chopped garlic
- Pinch black pepper

Directions:

Preheat broiler.

Shuck oysters and loosen from the shell. Make sure to clean any shell material from oyster.

Cook spinach with pancetta, garlic, pepper, and cream.

Place 1 teaspoon of spinach mixture on top of oyster. Top with Humboldt Fog.

Broil until brown and bubbly. Serve with hot sauce.

Serves 3

POINT REYES FARMSTEAD QUINTA CHEESE

Topped with CA Bay Laurel leaves, Quinta is a soft-ripened, bloomy rind cheese, inspired by the very famous, seasonally-made Vacherin Mont d'Or from the Jura mountain region along the French-Swiss border. The interior texture is silky-smooth and the rind is fluffy, yet slightly firm with a Bay leaf embedded on the top. Handcrafted at our Petaluma creamery from the highest quality pasteurized cows' milk, each wheel is wrapped in Spruce bark that has been infused with the essence of CA Bay Laurel, which is indigenous to the region and ever-present on our farm in Point Reyes. Quinta is meant to be enjoyed at room temperature in a single sitting by removing a portion of the top rind and digging in with a small spoon or cheese spreader.



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 mean a lot of milk, so Mary tried her hand at making cheese. The results were astounding. Some of our favorites are Humboldt Fog and Aged Goat Milk Cheddar.



LAURA CHENEL CHEVRE

In 1979, Laura Chenel began crafting her own farmstead goat cheese in Sonoma. 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. Try new Mango Habanero Goat Cheese, A spicy-sweet log inspired by the rich bounty and culinary influences of Sonoma. Fresh, creamy goat cheese is mixed with ripe mango and habanero pepper for the perfect balance of sweet, creaminess & heat.



MARIN CHEESE CO.

In 1979, Laura Chenel began crafting her own farmstead goat Marin French Cheese Co. was founded in 1865, which makes them the oldest cheese company in the United States. They are proud to use the same cheesemaking techniques first used by their founders, and to carry on their traditions at their beautiful creamery in West Marin. They have been making their flagship Petite Breakfast Brie at Marin French Cheese Co. since the beginning. Sold fresh and young, it has a tangy flavor and a slightly springy texture, reminiscent of creamy cheese curds.





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.

BIANCHINI'S DELI 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. Choose from our signature sandwich menu. Want to build your own? No problem. Like one of our premade choices? There's a reason that we have been chosen as the Almanac Readers Choice Best Sandwiches for 4 consecutive years - they ARE the best. Pair your sandwich with one of our signature salads!

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 and place your order. It's easy!



BAKED BY THE BAY

AS KNEADED BAKERY

This local bakery was founded by Iliana Berkowitz who was inspired by the sourdough bread culture of the Bay Area and the rich traditions of breads of her Jewish heritage. Iliana has spent years honing the craft of sourdough bread baking and was designated one of the top 100 bakeries in the United States by Food and Wine magazine.



THE MIDWIFE AND BAKER

Discover our latest delicious bakery addition, organic, whole grain, naturally leavened and freshly milled artisan bread from The Midwife and The Baker. Husband duo Mac and Jaime proudly mill their own flour inside their bakery and use it fresh for every loaf. The two work hard to stay local, sourcing a majority of grains from California farmers, including, rye, wheat, spelt and Kamut. Together they put their passion for working with their hands into each loaf of bread and love sharing the fruits of their labor with everyone.



WOODSIDE BAKERY

Woodside Bakery products are handmade from scratch every day under the guidance of head pastry chef Jesus Mendoza. Local Woodside bakery has been serving the Bay Area for over 40 years and continue to supply us with their award winning European style delectable pies and breads.



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!

OLIVE TRUCK OLIVE OIL FROM SAN FRANCISCO

Here’s a fascinating fact, olive oil is technically a fruit juice! Olives are characterized as a drupe, a variety fruit with a fleshy outside and a single hard seed inside, like cherries and peaches. Just like many other fruit juices, olive oil is rich with antioxidants and other key nutrients. But the time from harvest to pressing can significantly affect the taste, quality and nutrient content of the olive oil. The typical turnaround from field to factory mill for an olive is 12-24 hours. Olive Truck, a mobile olive oil pressing factory and vendor, has cut that time down to around one hour with their state-of-the-art facility. Their mobile facility is able to press up to 500 kilograms of olives in an hour, delivering the freshest olive oil and capturing the true essence of the olive’s flavor while preserving all of the inherent nutrients. Each bottle Olive Truck’s Extra Virgin Olive Oil is certified by the California Olive Oil Council, which holds the highest standards in the world for extra virgin olive oil.



ED’S HONEY

Ed’s Honey is from the local apiaries of Ed Brinkman. The raw honey is 100% natural and unfiltered with no additives or preservatives. Ed’s Honey Company has an interesting and inspiring journey that began as a hobby, driven by the influence of Ed’s uncle and the presence of orange groves in Orange County. As Ed became more involved in beekeeping, he connected with other beekeepers and discovered opportunities for pollination services. Different crops like Wildflower, Orange, Raspberry, Blackberry, and Mountain (a dark, flavorful honey sourced from the hills over Los Gatos) contributed to the diverse flavors of honey. To achieve this, he strategically placed his bees in various locations in the California Bay Area and Central Valley.



LL’S KITCHEN GRANOLA

LL’s Kitchen, started by Lindsey Mifsud, began as a hobby during the pandemic. Lindsey is a former NCAA softball player and certified Nutrition Coach, born and raised in the Bay Area. LL’s Kitchen granola is refined sugar free + all natural. Made with only the highest quality of ingredients. In all of her products, the only sweetener she uses is a touch of honey. What sets her granola apart from the rest is the use of infused olive oil to add flavor and bring to life its unique, cookie-like, texture. Lindsey likes to call it granola - reimagined. When possible they try to use local ingredient sources.



LADERA PATISSERIE PRESERVES

Ladera Patisserie is an authentic artisan French pastry company in its soul. Chef Fateha Id boubrik, a native of France, who was working in NYC, met her husband Mustapha while visiting her parents in Paris. Soon after she was offered a position to join the pastry team at the Rosewood hotel in the Bay area. A couple of years later, with their long experience in the culinary industry, they decided to start their own company. Ladera Patisserie was founded in 2015 and named after Ladera Community in Portola Valley, California where Chef Fateha & her husband Mustapha used to live. The idea was stemmed from a vision to develop and share the values and authenticity of the French pastry art with the emphasis on flavor and taste.



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. Be sure to try new Chris’ Homemade Marinara Sauce. Serve over your favorite pasta with Bianchini’s homemade garlic bread.



See's CANDIES®

SWEET TREATS

AT
BIANCHINI'S!



See's Candies are made locally in South San Francisco! See's is well known for the high quality of their chocolates and candies. Thanks in no small part to their commitment to making each candy from scratch and using only the finest ingredients. See's Candies began with Mary See and her son Charles See. Using Mary's original candy recipes, they opened the first See's Candies shop in 1921.



Come in and enjoy a FREE lollypop and celebrate LOVE LOCAL with See's!

**SATURDAY
SEPTEMBER 23,
11 AM - 2 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

AS KNEADED BAKERY

Meet Iliana Berkowitz, the founder and owner of local As Kneaded Bakery. Iliana has spent years honing the craft of baking sourdough bread and the bakery was designated one of the top 100 bakeries in the U.S by Food and Wine magazine.

Portola Valley	San Carlos
9/24 11AM - 1PM	9/24 2PM - 4PM

BAREBOTTLE BREWING

Barebottle brewing was founded by three friends who graduated from Cornell. The three began homebrewing and started winning medals at competitions. Barebottle brews innovative beers inspired by the San Francisco Bay Area using local ingredients where possible.

San Carlos
9/26 2PM - 4 PM

BECKMANN PIES

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

Portola Valley	San Carlos
9/4 1PM - 4 PM	9/3 1PM - 4 PM
9/15 2PM - 5 PM	9/9 1PM - 4 PM
9/30 1PM - 4 PM	9/22 2PM - 5 PM

BLUMENKRANZ PINOT NOIR

Blumenkranz Vineyards are located in the coastal foothills of Portola Valley between Stanford University and the sea. Mark and Recia Blumenkranz originally had planted the vineyard in 1995 and continue to produce a Pinot that expresses the terroir of the Portola Valley hills.

San Carlos
9/22 3PM - 6PM

DEVILS CANYON BREWERY

San Carlos' own Devils Canyon Brewery is a family owned and operated brewery that crafts handcrafted beers using only the finest ingredients available. They regularly support San Carlos community and educational organizations.

San Carlos
9/7 3PM - 6PM
9/11 2PM - 5PM
9/20 3PM - 6PM
9/28 3PM - 6PM

HUMPHRY SLOCOMBE ICE CREAM

Humphry Slocombe opened their first ice cream shop in San Francisco in 2008. The name comes from the British comedy "Are you Being Served". Where possible they use local products to produce great tasting ice cream and all inclusions like cookies and fudge are made in house. Humphry Slocombe was named one of the top 5 Ice Creams in America by the food network.

Portola Valley	San Carlos
9/17 12PM - 4PM	9/23 3PM - 6PM

LADERA PATISSERIE JAMS

Ladera Patisserie Jams are the creation of local pastry chef Fateha Id boubrik. The jams have won top awards at international food competitions. Where possible local fruit is used to produce the award winning jams.

Portola Valley	San Carlos
9/6 11:30AM - 1:30PM	9/5 11:30AM - 1:30PM
9/13 11:30AM - 1:30PM	9/12 11:30AM - 1:30PM
9/20 11:30AM - 1:30PM	9/19 11:30AM - 1:30PM
9/27 11:30AM - 1:30PM	9/26 11:30AM - 1:30PM

LAKESIDE ORGANIC GARDENS

Got Chokes? Lakeside Organic Gardens is the largest family - owned and operated organic grower in the USA. Learn more about their hand harvested organic artichokes.

Portola Valley **San Carlos**
 9/2 10AM - 1PM 9/2 2PM - 5PM

LL'S KITCHEN GRANOLA

San Mateo's Lindsey Milsud , a former NCAA softball player and certified nutrition coach, created LL's Kitchen granola in 2020. The granola is made with only the highest quality ingredients and where possible products are sourced locally.

Portola Valley **San Carlos**
 9/17 12PM - 3PM 9/15 12PM - 3PM
 9/16 12PM - 3PM

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**
 9/10 11AM - 3PM 9/9 11AM - 3PM
 9/18 12PM - 4PM

NEELY WINES

Neely Wines are estate-grown, crafted, and bottled in Portola Valley at the northern boundary of the Santa Cruz Mountains. The Neely family practices a careful cultivation that results in superior, flavorful grapes, while still protecting the countless fauna and flora that inhabit the land.

San Carlos
 8/31 4PM - 6PM

OLIVE TRUCK OLIVE OIL

Olive Truck presses their olives at the field delivering the freshest olive oil and capturing the true essence of flavor. Each bottle of Olive Truck is certified by the California Olive Council, which hold the highest standards in the world for extra virgin olive oil .

Portola Valley **San Carlos**
 9/14 2PM - 5PM 9/13 2PM - 5PM

RAGAVINO CABERNET

Nilima and Vivek Ragavan vineyards are the producers of Ragavino Cabernet Sauvignon. The vineyard produces a bountiful annual harvest of fruit which is then processed in a winery in the Santa Cruz hills and aged in barrels that confer the complex flavors that make the wine unique.

San Carlos
 9/23 4PM - 7PM

RISE & PUFF QUESADILLAS

Local founders Mark and Phil are dedicated to making healthier eating more accessible. Rise & Puff now features fresh quesadillas made from their thin, flavorful tortillas and premium natural ingredients.

Portola Valley **San Carlos**
 9/1 12PM - 3PM 9/9 12PM - 3PM
 9/15 3PM - 6PM 9/30 12PM - 3PM

SEETI ONE POT INDIAN FROZEN MEAL KITS

Shameela Rizvi and Deepa Bhatnagar , two friends from Portola Valley and San Carlos, created Seeti Frozen Indian Meal Kits to share their love and passion for traditional home cooked Indian meals. Seeti's ingredients are locally sourced and the kits are vacuum sealed to stay fresh in the freezer without preservatives.

Portola Valley **San Carlos**
 9/29 2PM - 5PM 9/30 1PM - 4PM

STRAUS ORGANIC ICE CREAM

Straus Family Creamery was founded in 1994 and is a family owned local business dedicated to making premium organic dairy products. Straus Organic Super Premium Ice Cream is crafted with their own organic milk and cream.

Portola Valley **San Carlos**
 9/21 11AM - 2PM 9/20 11AM - 2PM

TWRL MILK TEA

Meet Twrl Milk Tea founder Olivia Chen! Olivia is a local Palo Alto mom who was inspired by her Chinese and Taiwanese heritage to create Twrl , an award winning delicious café-like Boba Milk tea.

Portola Valley **San Carlos**
 9/15 2PM - 5PM 9/23 11AM - 2PM

VOILA JUICES

Voila Juices were established in Berkeley in 1978 their and continue to be one of the major producers of fresh juices in the Bay Area. The juices are locally pressed and bottled in their Oakland press room.

Portola Valley **San Carlos**
 9/12 2PM - 4PM 9/14 2PM - 4PM

VOTED BEST GROCERY STORE!





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