

Oh December, we are ready to celebrate!

Indeed it seems like every day provides a new excuse to do so, whether it's the first night of Hanukkah, Christmas Eve, or any day in between. December has a talent for keeping that holiday feeling strong all month long, and we could not be more excited to get the party started. Be sure to check out the glittering displays of holiday confections in our stores. Grab one of our imported Panettones for a special breakfast or a perfect hostess gift. Ask our staff for recipe or gifting advice—they're always happy to jump in and help. And most of all, don't forget to slow down and have a little hot mulled cider as you shop. December's pace can be a little dizzying, but it always helps to take a breath and savor the smells, sounds, and good company the month brings.

Read on for the best of December in our stores.



It tells you that the item is a great **VALUE**, helping you make the most of your **BUDGET**. We work hard to deliver real **QUALITY**, **FLAVOR** and **FRESHNESS** at the **RIGHT PRICE!** while supplies last.

MATT'S DECEMBER PRODUCE PICK

"Pomegranates are the perfect December fruit. They're packed with Vitamin C and antioxidants to keep us healthy through the holiday season, and their arils look like beautiful little jewels in salads."

- MATT MASIERO



From Jess Fechtor, Stir: My Broken Brain And The Meals that Brought Me Home

Serves 4

2 leaves dinosaur kale, stripped of their stems and thinly sliced

1/2 head radicchio, thinly sliced

4 radishes, thinly sliced

Seeds from half a large pomegranate (about 1/2 cup)

A handful or two of roasted and salted pistachios, shelled

5 tablespoons extra-virgin olive oil, plus more to taste

2 tablespoons red wine vinegar

1 tablespoon pomegranate molasses

1/2 teaspoon Dijon mustard

Put the dinosaur kale, radicchio, radishes, pomegranate seeds, and pistachios into a bowl. Shake together the olive oil, vinegar, pomegranate molasses, and mustard in a jar. Dress according to how dressed you like your salad. Start with half the dressing, toss, then taste and add more as needed.



OUR STAFF "elves" share their seasonal favorites...









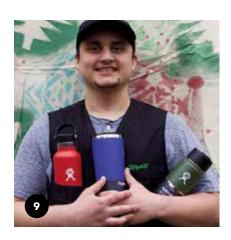
- 1. Nick/Töst Sparkling Beverage 2. Charlie/Chocolates and Sweet Treats
- **3.** Anna/Natural Vitality Natural Calm Magnesium Supplement **4.** Chris/Guido's Own Cider Donuts (try 'em warm!)













5. Erica/Organic Paesano EVOO **6.** Johnny/Uinta Brewing Rise & Pine Hoppy Dark Ale

- 7. Luke/Bellino Panettone 8. Melissa/Bella Flora Scarves 9. Wyatt/Hydroflasks
- 10. Shea/Guido's Own Caramel Apples

BELLAJILORA



Bella Flora's gift baskets are packed with fresh produce, sweet treats, and surprises to delight anyone on your list.
See them all online at bellafloraberkshires.com Local delivery service available.

ORDER TODAY!

413-442-9912 X 148





Holiday magic abounds - gifts galore for everyone on your list, plus all the special things you're looking for to make your home merry and bright.







NATURAL PRIME ANGUS BEEF no antibiotics - no hormones whole (18 lb. avg. 7 rib feeds 16-20)

Natural Prime Rib \$11.99 lb.

Natural Prime Rib Roast \$15.99 lb. Natural Prime Rib Eye Steak \$13.99 lb. Natural Boneless Rib Eye Steak

whole (11 lb. avg. 7 rib feeds 10-14) cut to order

Boneless NY Strip \$9.99 lb.

\$18.99 lb.

Prime NY Strip Roast \$14.99 lb. Boneless Prime NY Strip Steak \$14.99 lb. Prime Sirloin Spoon Roast \$9.99 lb.

STONEWOOD FARM VERMONT TURKEY

fresh, natural free range

Whole Turkeys \$3.99 lb.

ALSO AVAILABLE FRESH DUCK, GOOSE AND CAPON

HAMS

applewood smoked, bone-in

Dartagnan "Kurobuta" Ham
(whole/half) \$8.99 lb.

Niman Ranch Spiral Ham
(9 lb. avg.) \$6.99 lb.

MORE!

Mazzeo's Own Crab Cakes \$16.99 lb.

Egg Rolls 4/\$5

southwest chicken / buffalo style chicken /coconut shrimp / vegetable

pastrami style

Smoked Salmon \$19.99 lb.

NOW TAKING YOUR ORDERS

IN PITTSFIELD: 413-442-2222 IN GB: 413-528-4488

PRICING EFFECTIVE NOVEMBER 28-DECEMBER 31, 2018

Natural Foods Great for December

There are over **800 products** on sale in our stores in December, and we've picked our very favorites. Don' forget to look for the **BEET** all month

long!



Compagnia San Remo

PASTA

16 oz all varieties

\$3.29



Chocolove CHOCOLATE BARS

3.1-3.2 oz bars all varieties

2/\$4





SPARKLING BEVERAGE

750 ml variety

\$4.99



Brown Cow

YOGURT

5.3 oz all varieties

4/\$3



Terra di Zaccanello

EXTRA VIRGIN OLIVE OIL

500 ml variety

\$14.99



Kitchen Basics

COOKING STOCKS

32oz all varieties

2/\$5



Michael's of Brooklyn

PASTA SAUCES

32oz all varieties

\$6.99



Coconut Bliss

FROZEN COCONUT TREAT

pints all varieties

\$4.99

GUIDO'S KITCHEN DECEMBER PICKS





DECEMBER JUICY DEALS

From Italy:

Parmigiano Reggiano \$24.99/lb You save \$2/lb Fontina val d'aosta \$13.99/lb You save \$2/lb

PITTSFIELD CAFÉ DECEMBER DRINK OF THE MONTH

'Tis the season for a sweet and creamy

EGGNOG LATTÉ! Ours

is made with local eggnog, dark espresso, and the perfect amount of spice.

16 or 20oz

\$.50 off
ONLY IN
PITTSFIELD





These beautiful containers are perfect for holiday potlucks and food storage.
And the lid means no need for plastic wrap!

MEPAL STORAGE CONTAINERS



\$6.49-\$24.99



Nicosia **VULK'A Etna Bianco**

ECTIONS:

Sicily, Italy

\$14.99

Save \$ 2.00

per bottle

A light to medium bodied white, with a soft texture and notes of pear and aromatic herbs. Great as an aperitif or with seafood, sushi, pork, or turkey.

> Nicosia **VULK'A Etna Rosso**

> > Sicily, Italy

\$14.99

Save \$ 2.00

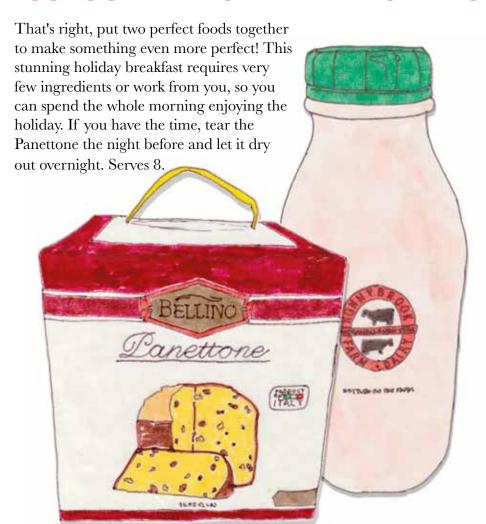
per bottle

A rich, dry red with floral hints and flavorful notes of red berries & spices.

JOIN US IN THE STORES FOR WINE & CHEESE TASTINGS EVERY WEEKEND

IN GB: Friday & Saturday, 1 - 6 pm IN PITTSFIELD: Saturday 1 - 4 pm

EGGNOG PANETTONE BREAD PUDDING



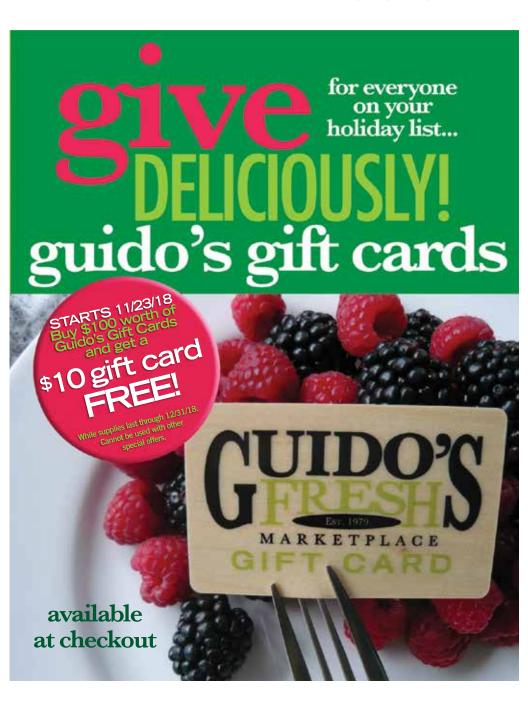
INGREDIENTS

Butter

8 to 9 cups torn Panettone (from 1 loaf)

- 4 cups eggnog
- 2 large eggs
- 1/4 teaspoon salt
- **1.** Grease a 9x13-inch baking dish with butter. Pile the torn Panettone into the dish.
- **2.** Whisk together the eggnog, eggs, and salt. Pour the eggnog mixture over the Panettone, and let it sit while the oven preheats.
- **3.** Preheat the oven to 350°F. When the oven comes to temperature, bake the bread pudding until it doesn't weep when pricked with a knife, 35 to 40 minutes.

GET 'EM WHILE YOU CAN!



'TIS THE SEASON TO

GIVE WITH GUIDO'S

This holiday season, the GUIDO'S FAMILY of BUSINESSES is making a

\$4,000DONATION

of fresh produce to

LOCAL EMERGENCY FOOD PROGRAMS

WANT TO PITCH IN?

Grab a ticket at the registers and give it to your cashier. Together, we'll make the gift even bigger. Thanks so much for all your support this year, and happy holidays from all of us at Guido's!















MARKETPLACE









SPECIAL HOLIDAY HOURS

Open Christmas Eve, December 24 from 8:00 am to 5:00 pm in both stores CLOSED CHRISTMAS DAY, DECEMBER 25

Open New Year's Eve, December 31, Pittsfield store 8:00 am to 6:00 pm, Great Barrington store 9:00 am to 6:00 pm CLOSED NEW YEAR'S DAY, JANUARY 1, 2019

IN PITTSFIELD: 1020 South St. 413-442-9912 IN GB: 760 S. Main St. 413-528-9255

guidosfreshmarketplace.com

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