

# Oh July – we have waited for you!

All those cold months are a distant memory, fading further away as the Berkshires puts on her summer dress and kicks off her shoes. Now we can return to our favorite swimming holes and pack the picnic basket full of summer treats. We can head to Tanglewood for a night of Mozart under the stars, to Jacob's Pillow for dance against the backdrop of the hills at sunset, to The Mount to wander through Edith Wharton's textured gardens. We've waited, and now we can live every delicious day to its fullest. Our stores are packed with great local produce, picnic staples, and all you need to do this July right.

Read on for news of delicious deals and happenings in both stores this month.



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 JULY PRODUCE PICK



When these heavenly Orange Flesh Honeydew Melons come in, they're not to be missed. The flesh is firm and sweet, almost like orange sherbet. Look for a melon with sugar veins on the surface. It should be tacky to the touch.

- MATT MASIERO

# OUR JUNE RECIPE:

#### **Orange Flesh Melon with Arugula and Prosciutto**

by Alana Chernila, author of *Eating from the Ground Up* serves 4 to 6

1 tablespoon fresh lemon juice 2 tablespoons EVOO ¼ teaspoon salt 8 ounces arugula, roughly chopped ½ orange flesh melon, peeled, seeded, and cut into ½-inch pieces 2 ounces soft goat cheese 3 ounces thinly sliced prosciutto, torn into thin strips Freshly ground black pepper



Stir together the lemon juice, olive oil, and salt in a large bowl. Add the arugula and melon, and toss gently to coat everything in the dressing. Use your hands or a fork to evenly distribute the goat cheese over the salad. Top with the prosciutto and black pepper.



### **BURGERS**

All our burgers are made with fresh cuts of naturally raised meat, ground and prepared daily!

#### Brisket Burgers (7 oz.) \$8.49 lb.

natural beef, grass fed, grain finished

Natural Colorado Lamb Burgers \$9.99 lb. mint, rosemary, pepper, salt, oregano

#### Turkey Burgers \$6.99 lb.

fresh, free range, local turkey thighs (Plainville, NY) spinach & feta or basil & black pepper

#### NEW! Chicken Burgers \$5.99 lb.

natural, free range sun-dried tomato & basil

#### MAKE YOUR OWN - 5 LB. or MORE Ground Sirloin \$3.99 lb.

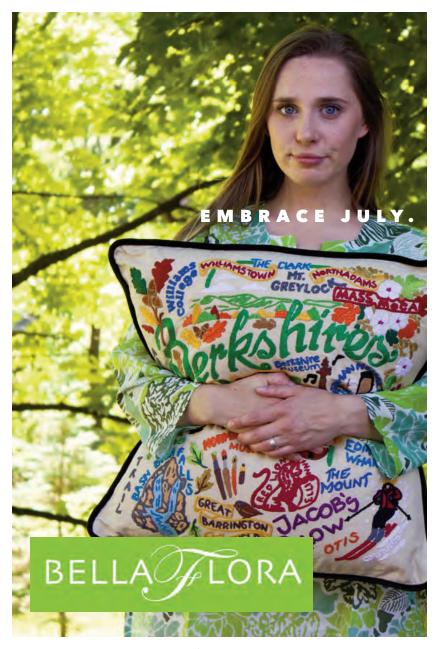
85% lean Ground Turkey \$3.49 lb. 90% lean, free range

### **SEAFOOD**

#### Alabama Wild Raw Shrimp \$14.99 lb.

16/20 ct (shell on)

PITTSFIELD: 413-442-2222 GREAT BARRINGTON 413-528-4488 JULY 5 to JULY 31, 2018



Visit our lovely **floral & gift** shops at Guido's where you will find just about everything you need to celebrate this sweet season. Fun picnic coolers and al fresco accessories, citronella candles, breezy scarves and kaftans, sun hats and lots more!

#### VISIT OUR GARDEN SHOP at LENOX COMMONS 2.2 MILES SOUTH OF PITTSFIELD STORE

# Natural Foods Great 8 for July

There are over **550 products** on sale in our stores in July, and we've picked our very favorites. Don' forget to look for the **BEET** all month long!





### **GUIDO'S KITCHEN JULY PICKS**



ALL HOUSE-MADE SAUCES \$5.99 per container, YOU SAVE \$2 ONLY IN PITTSFIELD

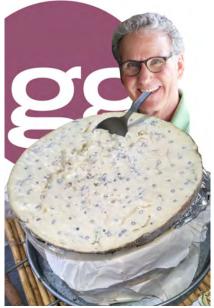
# LA GROTTA JULY JUICY DEAL

Straight from Italy to Guido's. Spoonable, sweet, and endorsed by Chris Masiero himself!

Gorgonzola Dolce Cremificato

> \$15.99/lb. YOU SAVE \$4/lb.

**ONLY IN PITTSFIELD** 



### PITTSFIELD CAFÉ JULY JUICE OF THE MONTH

#### Our GINGER-AID ORGANIC JUICE

**BLEND** is the perfect summer tonic. Whether you need a boost before work or a recharge after an afternoon hike, this is the perfect combination. Ingredients: Carrot, Celery, Ginger, Apple, Lemon

#### **ONLY IN PITTSFIELD**





OUR JULY PICK



These make great poached eggs every timeno vinegar, no tricks, just a perfect poach.

# PoachPod FLOATING EGG CUPS \$9.99

### THE MARKETPLACE SPECIALTY FOODS JULY FEATURE



### 15% off JIM'S ORGANIC COFFEE, all varieties ONLY IN GREAT BARRINGTON

### MEET THE #guidosfamily

Do you know **BETH DELGADO**? She's a leader on our Pittsfield Natural Foods Team and a buyer for the chips, dips, and drinks in the store. She's also mom to two adorable kids and a lover of yoga, the outdoors, warm weather, and sunshine.



### JULY VINE&DINE SELECTIONS



This sustainably farmed, single vineyard white wine is composed of 100% hand harvested grapes from Salta, Argentina. Reunion Torrontes is fresh and lively on the palate with intense flavors of jasmine, orange blossom, peach and rose that lead to a delicate, floral finish.

Pairs well with spicy cuisine like Indian, Thai and Vietnamese. Also works with salads, scallops, crab, chicken or grilled fish. Best with soft or semi-soft cheeses such as Tallegio and Morbier-Comte.

# Organic NATURA ROSÉ Chile

Organic NATURA ROSÉ Chile The perfect summer rosé!



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

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



### **6** As Tanglewood is to music, Guido's Fresh Marketplace is to groceries.

#### Dan Shaw - Rural Intelligence

What better way to take in the beauty of the Berkshires than sharing delicious food in the great outdoors in the company of friends and family? From a simple park-bench lunch for two to elaborate Tanglewood dinners on the lawn, we are the picnic packer's DREAM come true!

### WE'LL SEE YOU IN THE STORES!

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

guidosfreshmarketplace.com @guidosfreshmarketplace #guidosfresh

