

NOVEMBER

**YOUR MONTHLY GUIDE
TO DELICIOUS DEALS AND
HAPPENINGS IN OUR STORES**



GUIDO'S
FRESH
EST. 1979
MARKETPLACE

VOLUME 1 / ISSUE 6
NOVEMBER 1 – 27, 2018

It's November - bring on the gravy!

Having to choose our favorite month at Guido's is a little bit like choosing a favorite child. Is it May, with its first local greens? July, with its epic picnics? September, with its rows of caramel apples? It's impossible to pick just one! But if we had to, it would be November, month of cranberries simmering on the stove, family packed around the table, and the best feast of the year. Who can argue with a holiday crafted around food, family, and gratitude? Let's get cooking!

Read on for the best of November in both our stores!

ON THE COVER:

Produce Pick of the Month, **DELICATA SQUASH**

"This sweet and custardy winter squash is one of my favorites. Seed it, cut it into half moons, and roast with olive oil, salt, and a little smoky chili powder at 425°F until golden brown, 20 to 30 minutes. Sweet, smoky, and so so good." -**Matt Masiero**



LOOK for
the **BEET**
on products
throughout
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.**



OUR FAVORITE november RECIPES

Persimmon Cranberry Sauce

The bright flavor of the persimmon, lemon, and ginger makes this ordinary holiday staple extraordinary. If you don't have persimmons, use peeled and diced apple. And if young ginger isn't available, use regular fresh ginger. Just peel it before grating.

Recipe from Great Barrington Produce Team staff member & Dinner Specialist, Rachel Oberg

Makes 3 cups

1 cup water
1 pound fresh or frozen cranberries
2 cups peeled and diced fuyu persimmons (not hachiya)
1 1/2 teaspoons (packed) lemon zest
1 1/2 teaspoons (packed) orange zest
1 1/2 tablespoons finely grated fresh young ginger
1 1/2 teaspoons balsamic vinegar
1/2 cup maple syrup
1/2 teaspoon kosher salt
1 1/2 tablespoons lemon juice
1 1/2 tablespoons fresh orange juice

1. Combine the water, cranberries, persimmon, lemon and orange zest, 1 tablespoon of the ginger, balsamic vinegar, maple syrup, and salt in a large saucepan. Bring to a boil, then reduce to a simmer. Cook partially covered, stirring occasionally, until the berries have all burst, 15 to 20 minutes.
2. Stir in the lemon and orange juice, as well as the remaining ginger. Taste and add more salt or maple syrup if needed.

Brussels Sprouts with Bacon and Chestnuts

A gorgeous medley of fall flavors comes together in this perfect holiday side dish.

Recipe from local chef James Gop, founder of Heirloom Fire

Serves: 8

3 pounds Brussels sprouts, halved lengthwise
6 slices (about 6 ounces) thick-cut bacon, cut to 1/4-inch dice
4 tablespoons unsalted butter
1 14.8-ounce jar peeled, roasted

chestnuts, thinly sliced
Salt
Freshly ground pepper
1/2 cup turkey or chicken stock

Recipe continues, next page...



Brussels Sprouts with Bacon and Chestnuts, cont.

1. Fill a large pot with about two inches of water and bring to a simmer. Place a steamer basket in the pot and add Brussels sprouts to the basket. Steam until just tender, about 7 minutes.
2. Meanwhile, cook the bacon over moderate heat in a large, deep skillet until crisp, about 5 minutes. Add the butter. When foam subsides, add the steamed Brussels sprouts and cook over moderate heat, stirring occasionally, until the sprouts are lightly browned, about 5 minutes. Add the chestnuts and season with salt and pepper. Add the stock and simmer until heated through.

OUR NOVEMBER PICK FROM



Brining makes it better! Keep it simple with a handy brining bag.

TURKEY BRINING BAGS
\$ 9.99





FOR THE BIG DAY

Stonewood Farm Fresh Vermont Turkey

natural free range (12-28 lb.) **\$3.99 lb.**

Plainville Fresh Turkey Breast

natural free range **\$6.49 lb.**

Mazzeo's Own Stuffings

Italian Sausage / Cornbread Andouille Cherry /

Apple Honey Almond **\$6.99 lb.**

Turkey Gravy **\$3.99 lb.**

BLACK ANGUS PRIME

Boneless NY STRIP STEAK \$16.99 lb.

Boneless SIRLOIN SPOON ROAST \$9.99 lb.

Boneless SIRLOIN STEAK \$9.99 lb.

SEAFOOD

Mazzeo's Own Extra-Large Cocktail Shrimp

13/15 ct **\$19.99 lb.**

Scottish farm raised

Fresh Steel Head Trout \$14.99 lb.

**Order your
Thanksgiving Turkeys!**

PITTSFIELD: 413-442-2222 GREAT BARRINGTON 413-528-4488

NOVEMBER 1 to NOVEMBER 27, 2018

Natural Foods Great **8** for November

There are over **700 products** on sale in our stores in November, and we've picked our very favorites. Don't forget to look for the **BEET** all month long!



Zoe
OLIVE OIL
1 liter
\$12.99



Scarpetta
PASTA SAUCES
all varieties
\$4.99



Jelina
CHOCOLATE BARS
all varieties
\$3.29



Let's Do Organic
COCONUT PRODUCTS
all varieties
2/\$5



High Lawn
ICE CREAM
all pints
\$4.99



Wholesome
SUGAR
24oz select varieties
\$3.99



Morton & Bassett
HERBS AND SPICES
all varieties
\$.50 off



Pacific
ORGANIC BROTHS
32oz select varieties
\$2/\$7

COME SIP, SAMPLE &
SHOP AT THE EARLY BIRD

holiday PARTY

15%
OFF*
ALL BELLA FLORA
HOLIDAY
INVENTORY



THURSDAY
NOV 8
5-7 pm

*Some restrictions apply.

BELLA FLORA

GUIDO'S RESIDENT FULL-SERVICE FLORIST

PITTSFIELD GUIDO'S ONLY: ROUTE 7, 1020 SOUTH ST., 413-496-8242

Remember last holiday season, when you said

**NEXT YEAR, I WILL NOT
WAIT UNTIL THE LAST MOMENT?**

We'll ease you into the holiday season calmly, in good cheer,
and totally prepared.

See you at the party! 413-496-8242

Discount taken at register. Some restrictions may apply. See in store for details.

BELLAFLOLABERKSHIRES.COM



NOVEMBER **JUICY DEALS**

From Italy:

Gorgonzola Dolce \$15.99/lb (you save \$4/lb)

Taleggio \$9.99/lb (you save \$3/lb)

From Spain:

Queso Curado-Black Label \$15.99/lb (you save \$2/lb)

Queso Gran Reserva-Silver Label \$17.99/lb (you save \$2/lb)

PITTSFIELD CAFÉ NOVEMBER DRINK OF THE MONTH

Our new **Sweet November** Juice is like a fall day in a cup. With beets, cranberries, apple, orange, ginger, cinnamon, and cardamom, it's warming, spicy, nurturing, and filled with gorgeous fall color.

\$1 off /12oz or 20oz

**ONLY IN
PITTSFIELD**



Holiday Wellness Focus:

Urban Moonshine Digestive Bitters

How do you keep your digestive system happy through all the rich meals of the holidays? Bring digestive bitters into your routine! Take a drop-ful undiluted or in a little bit of water 10 to 15 minutes before a big meal. The bitter herbs will kick start your digestive system to ready it for all that turkey and mashed potatoes. We especially love this woman-owned company out of Burlington, VT, and their products are on **Juicy Deal** through the month of November.

From urbanmoonshine.com:

Bitter engages and excites the digestive system. Bitter challenges the body, alerting it through taste that a complex food is being ingested, more complex than heavily processed food. It is very important for the body to have enough challenge—challenge keeps us strong, on our toes, ready for action! Bitters are like the gym for the digestive system, they help to keep it toned.



NOVEMBER FEATURED ITEM from
THE MARKETPLACE SPECIALTY FOODS



ONLY IN GREAT BARRINGTON

15% OFF Fall **Effie's Cookies**

GUIDO'S KITCHEN NOVEMBER PICKS



Our own Mac & Cheese \$3.99/lb You Save \$2/lb

Homemade Italian Ricotta Cookies \$1.99/pk You Save \$1/pk

Pretzel Rolls \$.89 ea You Save \$.36 ea

ONLY IN PITTSFIELD



HAPPY THANKSGIVING!

What's better than a cozy house full of family and friends at this time of year?

A well-stocked kitchen to keep everyone happy, of course!

The culinary possibilities are endless...

Whether you are cooking, or looking for exceptional prepared foods to bring home, we've got you covered. Nothing is better than good food shared in good company.

We give thanks for that!

Come in and see what the Guido's Family of Businesses has in store for you this holiday.

**CHECK OUT OUR THANKSGIVING MENUS & ORDER
FORMS INSERTED IN THIS NEWSLETTER**



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](https://www.instagram.com/guidosfreshmarketplace) [#guidosfresh](https://www.facebook.com/guidosfresh)



NOVEMBER **VINE & DINE** SELECTIONS

IN PITTSFIELD:



Thanksgiving Wines

**Bousquet Sparkling
Brute Rose
Organic \$12.99**

**Villa Monsignore
Barbera D'Asti 2/\$20**



IN GB:

**EDMEADES ZINFANDEL Mendocino County, CA
\$14.99 Save \$2.00 per bottle!**



The wine begins with warm and intense aromas of cinnamon and cloves, giving way to brambly aromas of blackberries, raspberries, currants, and sage. This wine is best with robust fare, especially lamb, pork, cassoulet, Roquefort, and other blue-veined cheeses. *It's also the quintessential Thanksgiving wine, perfect with cranberry sauce, stuffing, and roasted turkey.*

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

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