



Late last month,

we adjusted our COVID policies to reflect those of the state of MA and the CDC. As of May 29, all vaccinated staff and customers are able to go without a mask in our stores. We're still requiring all unvaccinated staff and customers to mask up for the time being.

This is a complicated moment. For over a year, masks have held a lot of power in our lives. What started as alien quickly became commonplace and even comfortable for so many. We've become wired to grab a mask before leaving the house, to intuit people's smiles as we pass them on the street, and to maintain a six-foot bubble as we move through the world.

If you are unvaccinated or not fully vaccinated yet, we ask that you remain masked at all times in the stores. Will we be asking for cards or checking up on people? No. But we trust you to follow the rules that will continue to keep the community safe. And we ask that everyone, vaccinated or unvaccinated, masked or unmasked, remember to be kind and patient as we all navigate through this transition. It's been a rough year, but we're heading in the right direction. Let's all head there together.

Read on for the best of June in our stores.



Gleison Pena-Ariel,
Front End Supervisor in Pittsfield

If you've shopped in the Pittsfield store, you already know Gleison. His smiles and laughter radiate through the whole front end department, even over the last year when they've been hidden behind a mask. What keeps him so happy? "I like to be positive about everything," he shared. "I like to talk to everyone, know their names, share good energy, keep everybody laughing. That's me."

Gleison has always been drawn to working with people, both here and in his native Brazil. He arrived in the Berkshires about 2 years ago, and has been with Guido's almost as long. When he's not spreading good vibes in the store, Gleison loves to play Pokemon, to ski in the winter, and to hang out with his friends. "I don't have one hobby. I just don't stop. I just love being around people."

OUR JUNE RECIPE: Ramen with Bok Choy & Seitan

Over the last year, we've had more practice in making the foods we usually love to order in restaurants. Even as we venture out, let's hold on to a few new additions to the dinner roster! This easy weeknight dinner uses some of our favorite new products in the store to create a restaurant-worthy bowl of noodles. Seitan is a popular meat substitute made of wheat gluten. If you're not familiar with it, this is a great way to try it! The texture of Blackbird seitan is particularly perfect in this dish. Serves 2

2 eggs

1 **Sun Noodle Spicy Sesame** or **Miso Ramen kit** (look for it in the fresh pasta section in Pittsfield, or in the freezer section in Great Barrington)

1 pound baby bok choy, heads sliced into 1-inch pieces

1 teaspoon neutral oil such as sunflower or grapeseed

1 box **Blackbird seitan** (chili lime, rosemary garlic, or original)

2 scallions (whites and light green parts), thinly sliced into rounds

Optional, for topping: pea shoots, bean sprouts, fresh herbs, Japanese Shichimi Togarashi spice

1. Bring a small pot of water to a boil. Add the eggs, reduce the heat to medium high, and cook for about 8 minutes. Drain the eggs, run them under cold water for a moment, and set aside.
2. Meanwhile, bring a large pot of water to a boil. Add the noodles and bok choy and cook until the noodles are firm and cooked



through, about 2 minutes (or 2 1/2 minutes if the noodles are frozen). Drain in a colander and divide the noodle mixture between 2 large soup bowls.

3. Heat the oil in a small frying pan. Add the seitan and fry until browned, 3 to 4 minutes. Layer the seitan over the noodles, dividing it equally between the bowls.
4. Peel the eggs and cut each in half, nestling two egg halves into each of the bowls.
5. Bring a kettle of water to a boil. Combine 2 1/4 cups boiling water with the contents of the two broth packets in a bowl or large measuring cup, whisking to combine. Pour the broth over the noodles, dividing it equally between bowls. Top with scallions, as well as sprouts, herbs, or Togarashi, if using.



Each month, we'll be sharing a new company we love. Look for the special display in the stores, too.

June's featured company:



This local black and woman-owned company makes one of the most popular barbecue sauces on our shelves, 92nd Sauce. From 92ndsauce.com:

In 1973, with an abandoned building located on 92nd Ave in Oakland California, a dream, some ingenuity, a \$700 loan and a week's worth of credit from her suppliers, our grandmother, Dorothy Turner-Everett started the first Everett & Jones Barbeque restaurant. For over 40 years, Everett & Jones Barbeque restaurants have served and delighted hungry Bay-area residents and is known for its award winning sauces that have just the right blend of smoke, sweet and heat. From across the country, it is our pleasure to continue in our grandmother's footsteps and introduce 92nd Sauce to the Bay State and the rest of the country.

Smokey Diva Lorraine Jones runs the business along with several other family members who have all taken up the mantle of the strong barbecue lineage that runs in their blood. Check out their Pittsfield restaurant and grab a few jars of their stellar sauce to stay stocked for all your summer feasts!

All Smokey Diva's Sauces are 20% off in June

Natural Foods Great 8 for June

There are over **300 products** on sale in our stores in June*, and each month we choose our favorites. Don't forget to look for the **BEET** all month long!

- Dolcezza GELATO PINTS** all varieties **\$5.99**
- Lundberg ORGANIC BULK RICE** selected varieties **20% off**
- Hosta Hill SAUERKRAUTS** all 16 oz varieties **\$6.99**
- Bola GRANOLA** original 16 oz variety only **\$5.99**
- Woodstock LUMP HARDWOOD CHARCOAL** 8.8 lb bags **\$7.99**
- Smokey Diva's BARBECUE SAUCE** all 18 oz varieties **\$4.79**
- Repurpose COMPOSTABLE TABLEWARE** selected varieties **25% off**
- Fever Tree DRINK MIXERS** all 8-packs of 5 oz cans **\$5.49**

*Sales effective June 1 - 28th

HAVE YOU TRIED



guido's to G
ONLINE SHOPPING & CURBSIDE PICKUP

GUIDO'S TO GO?

The reviews are in!

"We picked up our first Guido's to Go order yesterday. It was amazingly easy and we are 100% going to do it again."

"Loving this new service, especially how I can see everything in the stores! Thank you, Guido's!"

"I've been shopping the site on my lunch hour, and then I pick up my groceries on the way home. It's a HUGE timesaver."

"Very satisfied. 5 stars!"

Ready to place an order?

Head to Guidostogo.com
or download the Guido's app.



BELLA FLORA



Support local agriculture!

Shop our local plants and cut flowers to fill your home and garden with Berkshire beauty.

bellafloraberks.com

Mitch Feldmester from Left Field Farm & Chris Whalen of Bella Flora

#artfeedsus

Organization of the Month



Barrington Stage Company

Barrington Stage Company kicks off its 2021 summer season in June with a great lineup of indoor and outdoor events. We're especially excited about *Who Could Ask For Anything More: The Songs of George Gershwin*, opening on June 10 outdoors at the BSC Production Center.

Head to barringtonstageco.org to check out the full summer schedule & snag your tickets!

GUIDO'S kitchen

IT'S SUMMER AT GUIDO'S KITCHEN!



Grab one of our warm weather favorites for tonight's dinner:

- Lobster Roll
- Guido's Own Gazpacho
- Rib Dinner

Our June Juicy Deals:

Illy Coffee Buy 2, get 1 free
Esselon Coffee \$8.99

ONLY IN PITTSFIELD

OUR JUNE JUICY DEAL

Esselon Coffee
Small batch hand roasted locally in Hadley, MA
\$8.99/12oz bag



SAVE! JUNE Mazzeo's SPECIALS

SEAFOOD:

LOCAL HUDSON FRESH WHOLE STEELHEAD TROUT (2 lb average)
\$10.99/lb

NEW ENGLAND FRESH WILD CAUGHT SKATE WING
\$13.99/lb

MEAT:

FRESHLY-GROUND FREE RANGE GROUND CHICKEN (thigh meat)
\$4.99/lb

BEEF SHOULDER FILET

Also known as "bistro filet," this great cut tastes similar to Filet Mignon, yet looks more like pork tenderloin. Bistro Filet is super tender, easy to cook, and half the cost of its more famous cousin. Use as a steak, kabobs, or stir fry.
\$16.99/lb

MAZZEO'S OWN FROZEN BREAKFAST SAUSAGE
PORK \$4.99/lb, TURKEY \$5.99/lb

JUNE 1 - 30, 2021

la grotta

OUR JUNE CHEESE OF THE MONTH:

Midnight Moon

This matured, gouda-style cheese is produced in the Netherlands and sold under the Cypress Grove label. Made from pasteurized goat's milk, Midnight Moon is aged for six or more months to produce a dense and smooth ivory-colored paste that develops a slightly granular mouth feel as it ages. Flavors are of lovely brown butter with intense caramel undertones. \$29.99/lb



OUR JUNE JUICY DEALS

6-month Spanish Manchego
\$16.99/lb, you save \$2/lb

Murcia al Vino
\$17.99/lb, you save \$2/lb

ONLY IN PITTSFIELD

CELEBRATE DAD!



Father's Day is Sunday, June 20th



Creamy, local Berle Farm yogurt is back! Want to use less plastic? Bring your glass yogurt jars back to the store. We'll return them to the farm for reuse.



JUNE HIGHLIGHT: BADGER REEF SAFE SUNSCREENS!

Why is it important to choose a reef safe sunscreen? Between 6,000 and 14,000 tons of sunscreen

washes off swimmers, scuba divers, and snorkelers into coral reef environments each year. Even more sunscreen pollution can reach coastal areas via wastewater discharges. Up to 10% of the world's coral reefs may be threatened by certain chemicals found in most sunscreens.

Several commonly used ingredients in conventional sunscreens have been shown to damage coral, including Oxybenzone, Butylparaben, Octinoxate, and 4-methylbenzylidene camphor.

Badger's sunscreens use only zinc oxide as their active ingredient and are all reef safe.



Keep it fresh with the Pittsfield Café's drink of the month! Our

PEPPERMINT MATCHA LATTE

features Harney & Sons matcha, organic peppermint syrup, and steamed Highlawn Farm milk. It's great hot or iced!

JUICY DEAL: 50¢ OFF!

ONLY IN PITTSFIELD



We're celebrating the Tour De France with a sale on all things French and cycling-themed! Check out our new line of DuBuyer cookware, as well as Opinel French cutlery and tools, and cycling-themed coffee mugs, water bottles, and linens.

10% OFF ALL FRENCH AND CYCLING-THEMED MERCHANDISE

WINE DEPARTMENT VINE & DINE SELECTION:

Allan Scott Malborough Sauvignon Blanc

New Zealand

\$10.99

This wine is fresh, zesty, and full -- a fruit-driven new world style wine that has everything people love about Malborough Sauvignon Blanc. It's supple and succulent, offering a generous and juicy mix of passion fruit, key lime, and ruby grapefruit flavors. Expressive and strong on the finish, with touches of freshly grated ginger and green tea. A perfect wine for right now, sensational with seafood.

