

A GUIDO'S FAMILY

Chris Masiero

Co-owner

"No contest- it's definitely green beans with crispy onions. If the meal were just that and Pecan Pie, I'd be okay!"



Ben Baptiste

Brand Manager,
2nd Generation leadership

"We make this scalloped corn that I think about all year. It's not Thanksgiving without it."



Anna Masiero

Great Barrington Front End,
2nd Generation leadership

"Gluten free stuffing! Especially with a great salty gluten-free gravy to pour all over it. And I've got to finish it off with Lemon Meringue pie - that's a must."



THANKSGIVING

Yes, turkey is all well and good, but we're all here for the sides and desserts, right? Here are some of the Thanksgiving sides and sweets that make the Guido's family feel extra grateful.



Nick Masiero

Pittsfield Produce,
2nd Generation leadership

"I'm all about the mashed potatoes and gravy.
When they're good - they're SO GOOD."



Luke Masiero

Great Barrington Produce, 2nd Generation leadership

"I can't pick one. I live for the perfect bite: turkey, mashed potatoes, stuffing, gravy, cranberry - all stacked on the fork at once."



Matt Masiero

Co-owner

"Brussels sprouts are my definite favorite.
We do them with pancetta for Thanksgiving
and it's my favorite thing on the table."



NOW TAKING FRESH TURKEY ORDERS!

What makes Stonewood Farm's turkeys so delicious? They say it's plenty of Vermont fresh air, cold nights, good feed, and tender loving care. They never add any preservatives or artificial ingredients, and they have a USDA certified processing plant located at their farm and operated directly by the family. All of this comes together to create the juiciest turkeys, year after year. Give Mazzeo's a call to order your turkey today. *Turkeys are in high demand this year, so we encourage you to order early.*

In Great Barrington: 413-528-4488 In Pittsfield: 413-442-2222

MAZZEO'S HOMEMADE STUFFINGS

ITALIAN SAUSAGE

The original family recipe! Sweet Italian sausage, onions, celery, bread, eggs and parmesan cheese

\$7.99/lb

APPLE HONEY ALMOND

Granny smith apples, herbed croutons, sliced almonds, leeks, ginger, carrots, and honey

\$7.99/lb

CORNBREAD ANDOUILLE CHERRY

Spicy smoked andouille sausage, cornbread, onions, celery and tart cherries

\$7.99/lb

MEAT

BELL & EVANS ORGANIC BONELESS CHICKEN THIGHS

\$7.99/lb

SEAFOOD

LOCH ETIVE SCOTTISH STEELHEAD TROUT

\$15.99/lb

LOCAL MASSACHUSETTS OYSTERS

\$1.50/ea

NOVEMBER 1–30, 2021

BELLA FLORA

Turn your table into a work of art!
Order your Thanksgiving centerpieces
from Bella Flora today.



In Pittsfield: (413) 496-8242
In Great Barrington: (413) 528-1581

Give with Guido's

This holiday season, the Guido's Family of Businesses is making a lead donation of \$10,000 to local food insecurity programs in honor of our customers. Want to pitch in? Ask your cashier to Round Up at Checkout! All Round Up Contributions in November and December will be added to our lead donation to support:

- Price Memorial A.M.E. Zion Church, Pittsfield
- South Congregational Church, Pittsfield
- Construct, Inc., Great Barrington
- St. Stephen's Episcopal Church, Pittsfield
- The Dream Center, Pittsfield
- First United Methodist Church, Pittsfield



SAGE WISDOM

Fresh sage is still thriving in gardens and pots, and this is a great time of year to make use of it. Sage is delicious in your turkey and stuffing, but did you know it's a good-for-you food? Use it fresh, or cut it and dry it in bunches for use all winter long. Add it to dishes in the kitchen, or steep it into a tea.

Here are a few benefits of these wonderful-smelling fuzzy leaves:

Sage is packed with antioxidants: Antioxidants have anti-inflammatory properties and help protect against free radicals.

Sage can help with digestion: It can be an aid for indigestion, and can help stimulate the juices in your upper digestive tract.

Sage can be a skin helper: The antimicrobial properties of sage can help with skin infections and other skin maladies.

Sage is rich in vitamins: Especially Vitamin C, calcium, and potassium

Sage is brain food: Consuming sage may help memory, focus, and other brain functions.

WINE DEPARTMENT VINE & DINE SELECTION

Donnafugata Anthilia Bianco

from Sicily, Italy

\$14.99, save \$4 per bottle



The nose of this straw-colored white presents a fresh and fruity bouquet with notes of white-fleshed fruits (peach) combined with scents of wildflowers. The palate expresses flavors such as lemon, honey, apple and almonds. It finishes with good persistence. A great wine for Thanksgiving! Perfect when paired with poultry, white meats, lightly smoked fish, antipasti and vegetable dishes.

Autumn is here and we have a new smoothie to celebrate it.

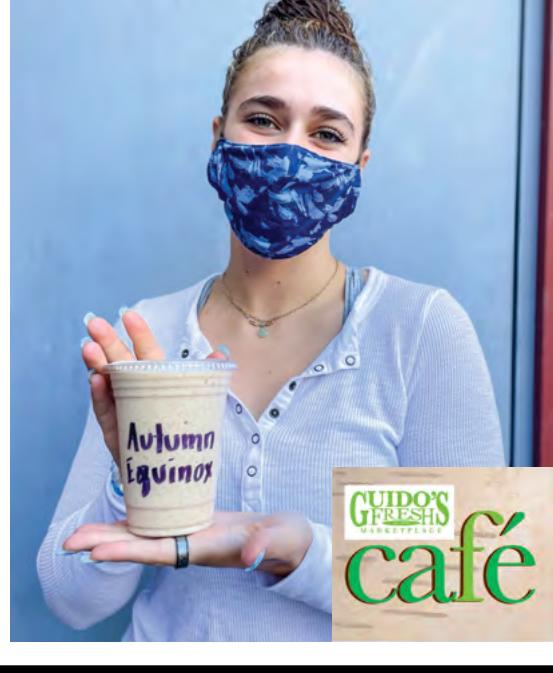
AUTUMN EQUINOX

is a blend of mulled apple cider, house made almond milk, pineapple, banana, cinnamon, and almond butter.

It tastes just like a Guido's apple cider donut!

\$5.95/16oz - YOU SAVE \$1.00

ONLY IN PITTSFIELD



la grotta



We're all about truffles this month. Celebrate the holiday with some very special cheeses from La Grotta.

Gutshofer de Chevre Truffle
\$39.99/lb, you save \$6/lb

Mini Delice Cremier Truffle
\$34.99 ea, you save \$5 ea

Tomme des Croquants Truffle
\$39.99/lb (you save \$5/lb)

Beppino Occelli's Bianco di Langa al Tartufo
\$26.99/lb (you save \$3/lb)

Camembertine Truffle Noire
\$29.99/ea (you save \$10/ea)

Maison de la Truffe's Fromage a la Truffe Noire
\$57.99/lb (you save \$8/lb)

ONLY IN PITTSFIELD



PLEASE JOIN US FOR THANK YOU THURSDAY

10% off the whole store*, handpicked treats, and prizes

November 4, 2021
Pittsfield & Great Barrington, 9am-7pm

*Some restrictions apply. See in store for details.

