

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



VOLUME 4 / ISSUE 7  
DECEMBER 1-31, 2021

# DEC EM BER



### Special Holiday Hours

Monday, December 20 8am-7pm  
Tuesday, December 21 8am-7pm  
Wednesday, December 22 8am-7pm  
Thursday, December 23 8am-7pm  
Friday, December 24 8am-5pm  
Saturday, December 25 CLOSED  
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Friday, December 31 9am-5pm  
Saturday, January 1, 2022 CLOSED

Please note that the Senior Discount will not be available 12/20, 12/21, 12/22, 12/27, 12/28, and 12/29.

## PREORDER

### MEAT AND SEAFOOD:

Mazzeo's Meat & Seafood has a wide variety of roasts, hams, and holiday poultry.  
In Great Barrington: 413-528-4488  
In Pittsfield: 413-442-2222

### PREPARED FOOD:

Head to our website to checkout all of our holiday prepared food menus.  
Guido's Kitchen in Pittsfield:  
413-442-9912 x1172

The Marketplace Specialty Foods in Great Barrington: 413-528-5775

### BELLA FLORA:

Fresh floral arrangements, holiday greenery, & gift baskets.

Bella Flora offers local delivery.

Visit [Bellafloraberkshires.com](http://Bellafloraberkshires.com) or call 413-496-8242

## 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 for local food insecurity.

## About a week before Thanksgiving,

the folks at Bella Flora spent a day building displays of holiday greenery outside of the Pittsfield store. It was a crisp day, and customers came in and out of the store in hats and coats, shopping lists in hand, with everything from lunch to that night's dinner to their Thanksgiving shopping on their mind. But over and over you could see people stop, even close their eyes for a moment, and breathe in.

Time seems to be passing extra quickly these days. Maybe it's the continued extra layer of the pandemic, or the non-stop pace of news in the world. But we hear again and again (and often speak it ourselves): *How can it be the holidays already? It seems like it was only just summer!* Holidays have still not returned to normal for most, and we continue to navigate questions of safety and comfort as we gather with family and loved ones. Here we are again, different this year, but not quite back to normal.

And still, the greenery has arrived, so often evoking memories and feelings of light and celebration. It's remarkable how the holiday can live in the senses, even when it takes us unaware. The scent of oil heating for latkes. A certain Christmas spice cookie that releases a burst of cinnamon just before it's ready to come out of the oven. And fresh greenery, tied to doors, arching over hallways, bringing the outside in as we celebrate the return of the light with the winter solstice.

However your senses are yearning to be delighted this season, we have the ingredients. The smells, the tastes, even the glitter (our holiday candy selection is full of sparkle!). Most of all, we wish you a safe and joyful holiday, from our family to yours.

**Read on for the best of December in our stores!**

## EGGNOG PANETTONE BREAD PUDDING

That's right, put two perfect foods together to make something even more perfect! This stunning holiday breakfast requires very few ingredients or work from you, so you can spend the whole morning enjoying the holiday. If you have the time, tear the Panettone the night before and let it dry out overnight. Serves 8.

### INGREDIENTS

Butter  
8 to 9 cups torn Panettone (from 1 loaf)  
4 cups eggnog  
2 large eggs  
1/4 teaspoon salt

- Grease a 9x13-inch baking dish with butter. Pile the torn Panettone into the dish.
- Whisk together the eggnog, eggs, and salt. Pour the eggnog mixture over the Panettone, and let it sit while the oven preheats.
- 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.



## Grocery Great 8 for December

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



# HERE'S THE SET UP

Imagine someone gifts you a \$50 Guido's Gift Card for the holiday with one rule: you can't use it for your ordinary groceries. We asked Guido's staff to share all their holiday gift card dreams....

A new plant from  
Bella Flora, and then  
lots of goodies from  
the wellness aisle!

Jaime Weyers, Pittsfield  
Front End Manager



I would pass the gift card  
on to a veteran family.

Cheryl Dodge, GB Produce team

All the crucial ingredients  
for the Mother of all  
Charcuterie Boards!

Steve Russo, Mazzeo's Meat and Seafood



Italian wine and  
chocolate panettone  
for the holiday.

Debora Berger, Coffee Buyer

Coffee and something  
sweet to enjoy over  
conversation with my mom.

Kenneth Sour, GB Produce team



I'd make a  
gorgeous veggie  
board with  
Riad's hummus  
and dips!

Anna Masiero, Second Generation  
Leadership

Flowers, candles, and ingredients for my favorite Costa Rican soup.

Alejandra Brokaw, GB Natural Foods Team

I'd love to try a few of the new natural wines that John in the GB wine department has brought in!

Sam Reggio, GB Guido's To Go and Produce

I'd fill a basket with beautiful holiday candy for my family.

Emily Tozzo, GB Buyer

I'd definitely splurge on champagne and expensive caviar!

Suzanne Allen, GB Buyer

I'd buy flowers for my son and daughter in-law's Christmas table.

Lin Bredenfoerder, Accounting Team

My favorite Honey Girl face cream and a rack of lamb for Christmas dinner.

Erica Heinlein, Pittsfield Natural Foods Manager

I would divide my card into smaller cards and give them to strangers in need.

Alicia Aldam, Human Resources Manager

I'd buy everything I need to make my favorite vegan lasagna!

Marcela Parcja, Pittsfield Buyer



Buy \$100 worth of  
Guido's Gift Cards and get a

**\$10  
GUIDO'S  
gift card**

Available at checkout. In store only. While supplies last.  
Cannot be used with other special offers. Offer ends 12/24/21



## 'TIS THE SEASON FOR HOLIDAY ROASTS!

"KUROBUTA" NATURAL BERKSHIRE PORK BONELESS LOIN ROAST  
\$9.99/lb

FRENCHED PORK RIB ROAST  
\$12.99/lb

APPLEWOOD SMOKED BONE-IN HAM  
\$10.99/lb

Certified Black Angus NY Strip (available as a roast or steaks)

Whole Roast Cut to Order  
1lb avg, feeds 10-14.

Whole Cut to Order Beef Tenderloin  
5lb avg, feeds 8-10

Stonewood Fresh Vermont Turkeys  
Fresh Duck and Duck Breasts

### NIMAN RANCH GRASS FED BEEF:

Bone-In and Boneless Beef Rib Roast  
Boneless NY Strip Roasts  
Boneless Sirloin Spoon Roast  
Boneless Chuck Pot Roast  
Whole Beef Brisket

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# BELLA FLORA

CALL TO ORDER YOUR HOLIDAY BASKETS!  
413-496-8242



Looking for the perfect gift? How about everything wonderful, all in one basket? The creative Bella Flora team fills their gift baskets with local treats, legendary Guido's peak fruit, savory snacks, and so much more.

\* This basket retails for \$100 plus shipping and any other related costs



Select Le Creuset, perfect for gifting & at an amazing price!



8 quart enamel on steel stockpots Sale price: \$79.99

1.25 quart enamel on steel whistling tea kettles  
Sale price: \$55.99

3.5 quart cast iron sauteuse Sale price: \$179.99

9.5-inch cast iron grill Sale price: \$99.99

Sale limited to on-hand items only. Not all colors are in-stock. Prior sales excluded.  
While supplies last.

# GUIDO'S kitchen

### DECEMBER JUICY DEALS

Chocolate Screwball Cake \$13.99, you save \$2

Check out [Guidosfreshmarketplace.com](http://Guidosfreshmarketplace.com) for all of our holiday menus. And don't forget our delicious Italian Ricotta Cookies for Christmas!

ONLY IN PITTSFIELD



BELLA FLORA

## What's cooking in the kitchen this holiday season?



Did you know that many of the herbs and spices we use most during the holiday can have healing benefits as well?

**THYME:** This powerhouse herb has antioxidant, anti-viral, and anti-fungal properties.

**ANISE:** This licorice-scented seed can help ease constipation and help with digestion.

**ROSEMARY:** Its pungent needles boost memory and brain function, and can act as a digestive bitter.

**NUTMEG:** This nutty spice is a sedative, and can help with sleep issues.

**CINNAMON:** A spicy bark with stabilizing blood sugar benefits. It can also promote circulation, and act as a carminative.

**CLOVES:** A spice that not only makes your house smell like Christmas--it aids in digestion and acts as an anti-inflammatory.

**CORIANDER:** This seed has blood sugar balancing qualities, supports digestion, and can help with anxiety and sleep.

**GINGER:** This root is an analgesic with anti-microbial and anti-inflammatory benefits.

**CARDAMOM:** Acts as an antiseptic, an antioxidant, and helps to keep food from stagnating in the digestive tract.

# la grotta

### DECEMBER JUICY DEALS

This month we're highlighting some of our favorite European cheeses!

Jumi's Apres Soleil  
\$23.99/lb, you save \$3/lb

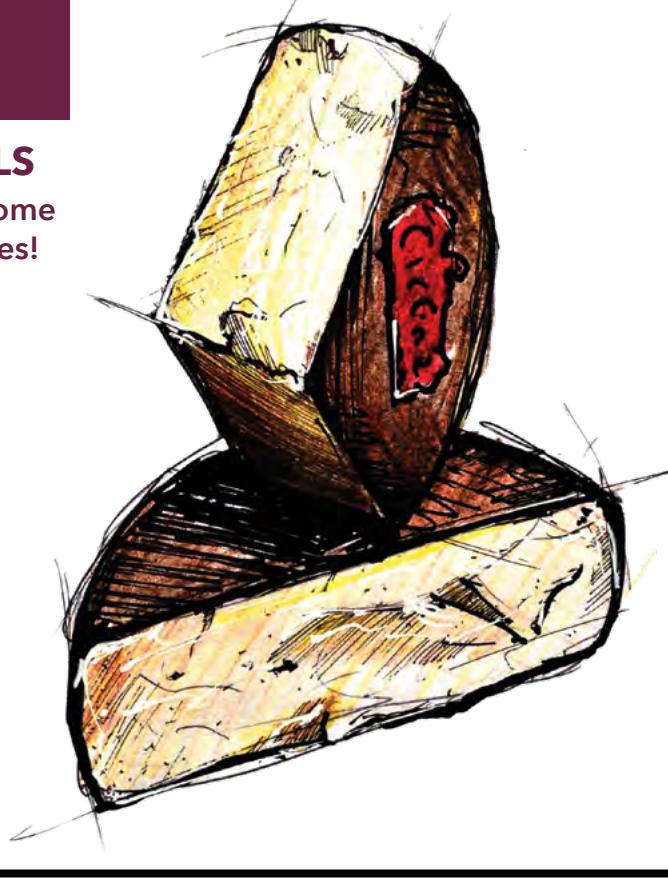
Jumi's Cirone  
\$24.99/lb, you save \$3/lb

Jumi's Emmentaler Alt  
\$21.99/lb, you save \$3/lb

Beppino Occelli's Barolo  
\$26.99/lb, you save \$3/lb

Beppino Occelli's Castagno  
\$28.99/lb, you save \$5/lb

ONLY IN PITTSFIELD



## WINE DEPARTMENT VINE & DINE SELECTION

# Prima Perla PROSECCO Doc Treviso

\$11.99 or 2/\$20

Bring on the bubbles! This zippy and bright Prosecco is full of white peach, Meyer lemon and green apple notes. A great pairing for all of your holiday celebrations.

This month, our cafe is serving up the holiday in a mug.

### EGGNOG LATTE

is made with strong espresso, local High Lawn Farm Eggnog, and a perfect sprinkle of nutmeg.

\$3.75 - YOU SAVE \$.50

ONLY IN PITTSFIELD

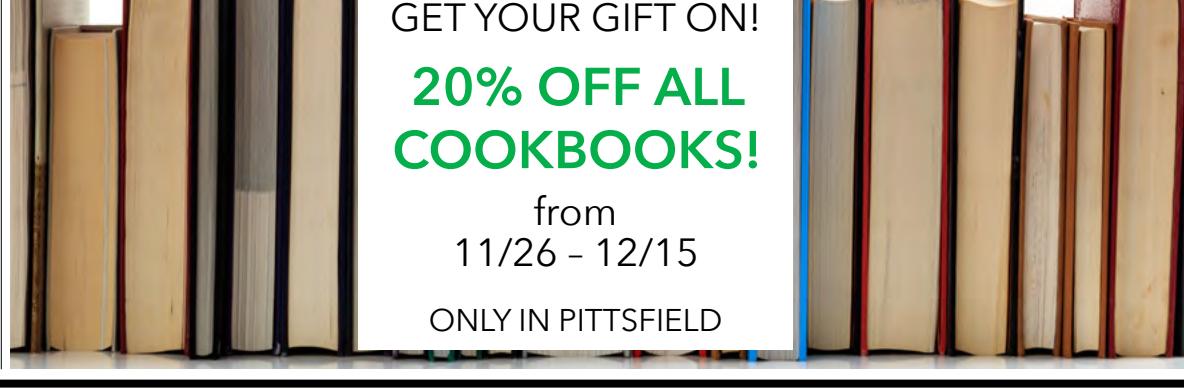


GET YOUR GIFT ON!

**20% OFF ALL COOKBOOKS!**

from  
11/26 - 12/15

ONLY IN PITTSFIELD



**Mazzeo's meat & seafood**  
at Guido's in Pittsfield & Great Barrington, MA

