

YOUR MONTHLY GUIDE TO DELICIOUS DEALS AND HAPPENINGS IN OUR STORES



When we started the Art Feeds Us program five years ago, it was a response to a nationwide slashing of arts budgets that was happening at the time. Often art can be looked at as a luxury—a nice thing we can do with our spare time if time or money allows. But the program was created in the spirit of a different way to relate to the arts. Those three words “Art Feeds Us” speak to the essential role that art plays in our lives and in our community. Of course the arts are a major driver of the Berkshire economy in that they create jobs for so many people through the arts organizations and tourism that results from them. But the wide variety of cultural organizations in the county are one of the elements that make the Berkshires an amazing place to live. In a single weekend we might have the opportunity to see a theater production that makes us question an idea we’ve always held on to, to hear Yo-Yo Ma play a piece that moved us to tears, to stand before a painting that shows us colors we’ve never imagined, and to connect with the history of the place we call home.

This year’s Art Feeds Us partners are just a small segment of the outstanding organizations that do their work in the Berkshires, but we’re excited to share their work and experience it ourselves as the season comes into full swing. The Art Feeds Us program is twofold: We have a big party in the beginning of the summer (read on for more details) where customers have the opportunity to win memberships and tickets from all of our Art Feeds Us partners. But behind the scenes, Guido’s employees also get access to tickets and passes from all of our partners. It’s an added benefit to working in the stores, and it means that days off in the summer often include a trip to MASSMoCA or a show at Barrington Stage. Art really does feed us, and we hope you’ll join us in supporting this year’s partners.

Read on for the best of June in our stores!

MATT'S PRODUCE PICK: LOCAL STRAWBERRIES

Local strawberries are really the first taste of summer. We carry strawberries year round, but these bright red berries in their open pints are an entirely different experience—deep, sweet, and tasting of sun. There are plenty of recipes to make with them, but they rarely make it through the car ride home from the store.

Celebrate Dad! Father's Day is June 18

Looking for ways to show him you care? We’ve got great meats and tools for the grill, flowers for the garden, special gifts from Bella Flora, and all of his favorite foods.



Join us for our Summer Launch Party!

We’re celebrating the season and the return of our **Art Feeds Us** program.

- With pizza, pulled pork sliders, burritos, and more
- Live music from Aldo Lavaggi
- And a pick-a-prize raffle with chances to win memberships and tickets to:

- Barrington Stage Company
- Berkshire Theatre Group
- Bidwell House Museum
- Clark Art Institute
- Great Barrington Public Theater
- Mahaiwe Performing Arts Center
- MASS MoCA
- The Mount, Edith Wharton's Home
- Norman Rockwell Museum
- Shakespeare & Company
- TurnPark Art Space
- WAM Theatre

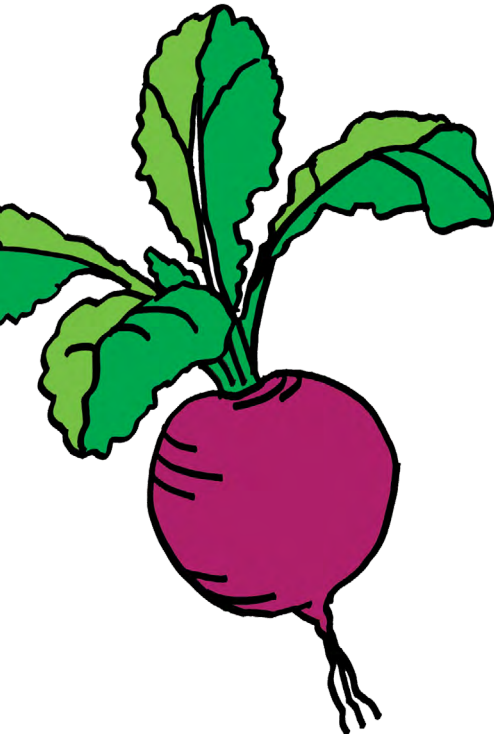
artfeedsus

at Guido's Great Barrington
Thursday, June 8
from 5-7pm
FREE! FREE! FREE!



GROCERY GREAT 8 for June

There are over **300 products** on sale in our stores in June, and each month we choose our favorites.



Pricklee CACTUS WATER
2 for \$5



Grown As* Foods VEGAN MAC N' CHEESE
\$4.49



Dr. Squatch SHAMPOO
\$11.99



Mr. Bing CHILI CRISP
\$8.99



Black River JUICES
\$5.99



Back Roads ORGANIC BULK GRANOLA
\$9.99/lb



Cabot POPCORN
\$3.99



Woodstock ORGANIC KETCHUP
\$3.99

EVERY DAY IS A GUIDO'S DAY

Where are you going for lunch? Guido's, of course!
We've got what you're craving every day of the week.



SUSHI SUNDAY

On your way back from a hike? Getting ready to dig in the garden? Swing by the store to pick up a few containers of sushi, rolled fresh throughout the day. Everyone has their favorite, but we're partial to the spicy tuna, cucumber and avocado, and rice-paper-wrapped veggie spring rolls.

MEATLESS MONDAY

There are three new vegan signature sandwiches at Guido's Kitchen! Our 413 Báhn Mi can now be made with roasted tofu. The new Rainbow Wrap is as gorgeous as it is delicious, packed with fresh veggies, falafel, and hummus. And the Curry Temptation (with our famous curry tempeh and tons of veggies) will get you through Monday in the best possible way. These all join the old favorite, The Garden of Vegan! However you decide to do it, we have a plant-packed sandwich for every taste profile.



TACO TUESDAY

Celebrate in both store locations. Our Pittsfield Hot Bar is always a love letter to tacos on Tuesday, and it's the most popular day of the week. In Great Barrington, come check out our Burrito Bar (open every day from 11-5) and choose from tacos, a torta, a burrito, or a burrito bowl, all made with Carne Desembrada (beef), Carnitas (pork), Tinga de Pollo (chicken), or spicy tempeh.

WILDCARD WEDNESDAY

What's on the hot bar? Stop by our Pittsfield store to see what our chefs are cooking up. There is always a mix of meat and veggie mains, lots of fresh veggies, and some always-needed comfort food. Keep your eyes out for the Great Barrington hot bar coming soon!



SMASH BURGER THURSDAY

Our Great Barrington Kitchen makes smash burgers and fries for three precious hours a week, and we hear that folks are driving in from all over the county for their weekly burger. Expect flavorful patties (brisket or black bean), crunchy pickles, secret sauces, and perfectly smooshed brioche buns. (Only available in our Great Barrington store, Thursdays from 11-2.)



PIZZA & SALAD FRIDAY



Grab a slice! We've got classics like cheese and pepperoni ready to go, and there's always an amazing special combo option dreamed up by our pizza cooks as they walk the aisles of the store. We love a good pizza/salad combo—stop by the salad bar to make the bowl of your dreams.

PICNIC SATURDAY

Head to our Grab and Go salad case to create the perfect mix. Sesame noodles? Kale Salad? Curry Chicken Salad? Yes! Swing by the bakery for a baguette and La Grotta for a little wheel of cheese. Add your favorite craft beer, a good blanket, and lunch is ready!



SAVE!

Mazzeo's

monthly specials

BLACK ANGUS BISTRO FILET
\$12.99/lb

BLACK ANGUS TOMAHAWK RIBEYE
\$16.99/lb

MISHIMA ALL AMERICAN
WAGYU BURGERS
\$9.99/package of two 8oz burgers

DAILY'S APPLEWOOD
SLICED BACON
\$7.99/16 oz package

SCOTTISH OCEAN-FARMED
STEELHEAD TROUT FILET
\$16.99/lb

June 1–30, 2023



GUIDO'S
bakery

It's a TRIPLE THREAT!
Feast on a trio of our favorite super-sized, house-made cookies: chocolate chip, double chocolate, and oatmeal raisin.
\$6.49, SAVE \$2.50

GUIDO'S FAVORITE
CHEESES &
PROVISIONS
from near and far

la grotta

JUNE JUICY DEALS

Corsu Vecchiu
\$30.99/lb, save \$4/lb

A tomme-style sheep's-milk delicacy with sparkly acidity and a soft and crumbly melt.

Bethmale Chèvre
\$26.99/lb, save \$3/lb

A tomme-style goat cheese with a sweet, mild flavor profile of hazelnuts and stone fruit.

Cantal
\$13.99/lb, save \$3/lb

One of the oldest cheeses in France! Classic semi-hard cheese with a buttery and sweet flavor.

Fromage de Meaux Rich and luxurious—the ideal crowd-pleasing brie
\$17.99/lb, save \$4/lb



Everything tastes better outside! From picnics to dinners on the grill, stop by The Chef's Shop for everything you need to cook and eat in the great outdoors.

RECIPE: STRAWBERRY FOOL

This is the perfect kind of fruit dessert—simple, easy, and a great way to let the flavor of the berries shine.
Serves 4 to 6

1 pint local strawberries
¼ cup sugar
Zest of ½ lemon
1 cup heavy cream
(we love **High Lawn Farm**)



1. Hull and slice the strawberries. Combine half the strawberries with 2 tablespoons of the sugar and all of the lemon zest in a medium bowl. Let this mixture sit for 5 minutes. Then use a potato masher or fork to mash the strawberry sugar lemon mixture together until you have lots of liquid with some chunks of berry. You can also put this mixture in a blender to create a smooth puree, if you prefer.
2. Combine the cream with the remaining 2 tablespoons of sugar. Whip until the cream has firm peaks. Then gently fold the mashed strawberry mixture along with the remaining sliced strawberries into the whipped cream. Transfer into small bowls or jars and refrigerate for at least an hour before serving.

Dr. Squatch



Just in time for Father's Day, the whole Dr. Squatch line is on sale this month! We love their woodsy scents, clean ingredients, and great products. Here are some of our favorites:

Pine Tar Shampoo: Jojoba and oat protein make hair soft, and pine tar is a major scalp soother.

Wood Barrel Bourbon Soap: This soap has a little bit of grit for exfoliation, and it smells like spice, bourbon, and oak.

Fresh Falls Aluminum Free Deodorant: It really works! We love the fresh waterfall scent—it's a bit citrusy and so clean.

Check out the full Dr. Squatch line on Juicy Deal this month!



WINE DEPARTMENT VINE & DINE SELECTION

NATURA ORGANIC ROSÉ

Central Valley, Chile
\$11.99, save \$4



A wonderfully drinkable rosé with a lovely light pink color and fruity aromas of cherry and black currant. Fresh, fruity, and balanced. Ideal as an aperitif or with sushi, creamy cheeses, or produce-forward dishes.

GUIDO'S
FRESH
MARKETPLACE

BELLA FLORA

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

THE CHEF'S SHOP
in the Berkshires
since 1991