

# NOVEMBER



How many times have Chris and Matt Masiero helped you get ready for Thanksgiving? Maybe Chris suggested his favorite salad recipe, or Matt lovingly directed you into the quickest checkout line. One of them might have explained the virtues of various potatoes for mashing, or helped carry your holiday grocery haul out to your car. Thanksgiving really is the most Guido's-y celebration of the year, and Matt and Chris have always led the charge with enthusiasm, skill, and kindness.

At the end of December, Matt and Chris will hand Guido's over to three of their children, Luke, Nick, and Anna. With every beginning comes an ending, and this Thanksgiving will be the last under Matt and Chris's leadership. As we head into the next exciting moment of all that Guido's is and will be, we'd love to invite you to share your memories of the store, of Matt and Chris, and of any other way that Guido's has touched your life. (Read on for more details on how to join in!) And in this month of gratitude as we head into the holidays, we want to thank you for inviting us into your homes and your kitchens. Your trust means the world to us, and we are grateful for YOU.

Read on for the best of November in our stores!

### Special Holiday Hours

Monday 11/20 8am-7pm  
Tuesday 11/21 8am-7pm  
Wednesday 11/22 8am-7pm  
Thursday 11/23 BOTH STORES  
ARE CLOSED FOR THE HOLIDAY

Please note that the Senior Discount will not be available on Monday 11/20, Tuesday 11/21, or Wednesday 11/22

## Join us in celebrating 45 years of Matt & Chris!

It's hard to believe, but on December 31, 2023, Matt and Chris Masiero will be passing the cabbage on to three of their children, Luke, Nick, and Anna. All of our lives have been deeply touched by what Matt and Chris have built over the decades, and we know that's true for so many of you as well!

**Do you have a Matt and Chris memory or gratitude you'd like to share?**  
Over the month of November, we invite you to join in the celebration! We'll be collecting stories all month long, and then we'll use them to make Matt and Chris's last month packed with love!

Want to participate? Scan the QR code to share a story, photo, or video. You can also sign up to be interviewed on camera!



## Give with Guido's

This holiday season, please join us as we work to fight food insecurity in the Berkshires!

All Round Up at Checkout contributions in November & December will be going to these local food distribution programs:

- Price Memorial AME Zion, Pittsfield
- Construct, Great Barrington
- The Dream Center, Pittsfield
- South Congregational Church, Pittsfield
- St. Stephens Episcopal Church, Pittsfield
- First United Methodist Church, Pittsfield
- The People's Pantry, Great Barrington



Guido's will be making a lead donation of \$3,000. We invite you to join us and say "Round Me Up!" at checkout. 100% of your donation will go directly towards these essential organizations that help to feed your friends, your neighbors, and your greater community.

### Get ready for our annual COOKBOOK SALE!

All cookbooks are 20% off  
November 24 - December 15

## GROCERY GREAT 8 for November

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



ALL GREAT 8 SALES RUN 11/1-11/28

Morton & Basset  
SPICES IN GLASS JARS  
\$1.50 off

Lake Champlain  
ORGANIC HOT CHOCOLATE  
select varieties  
\$8.99

Aneto  
BROTHS  
select varieties  
\$5.99

Feridies  
PEANUTS  
\$5.99

Fine Cheese  
CRACKERS  
2 for \$9

PopZup  
POPCORN  
\$5.99

Fillo's  
SEASONED BEANS  
2 for \$7

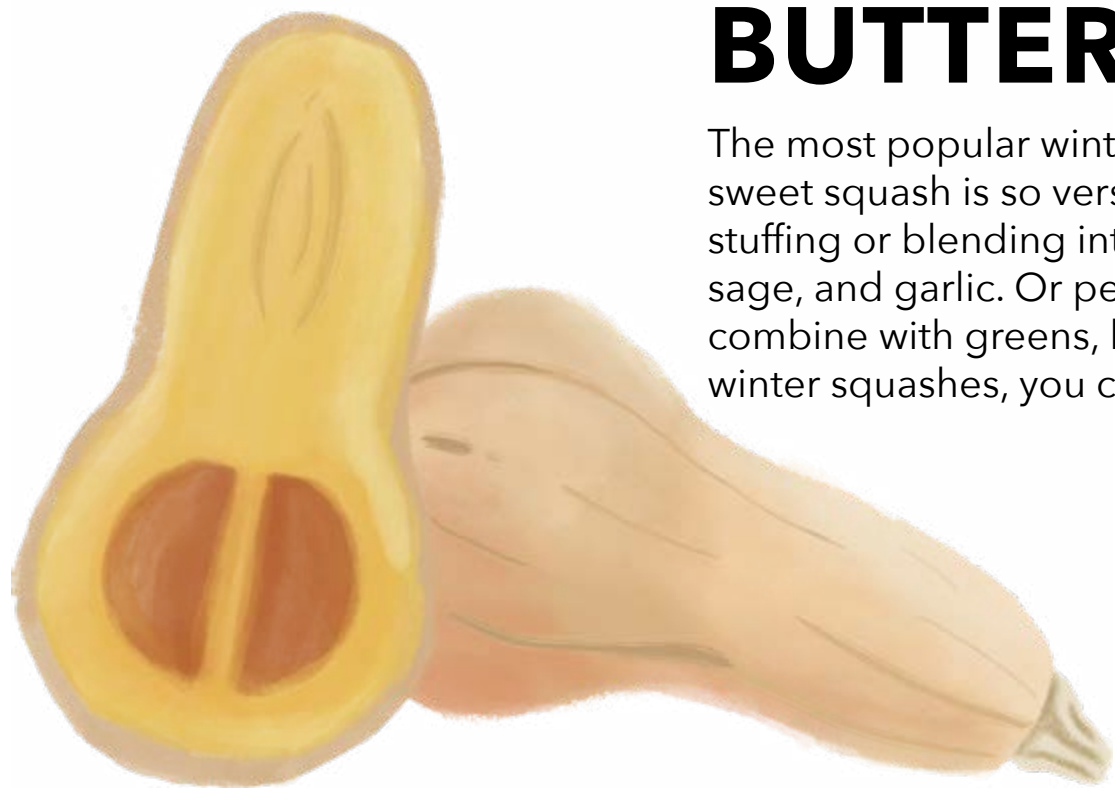
Vermont Coffee  
COFFEE  
select varieties  
\$12.99



# GUIDE TO SQUASH

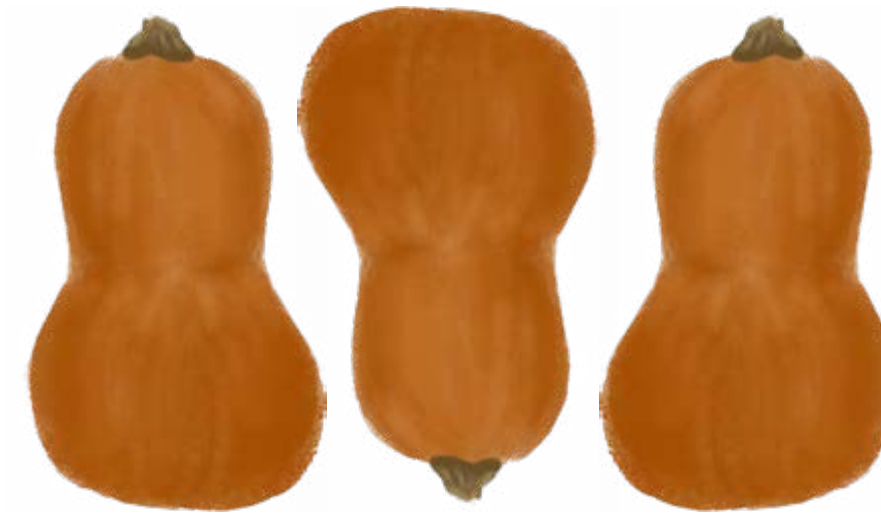
## BUTTERNUT

The most popular winter squash for a reason! This curvy and sweet squash is so versatile. Halve, seed, and roast before stuffing or blending into a classic fall soup with chicken stock, sage, and garlic. Or peel, chop, and braise or steam and combine with greens, beans, or grains. And like with most winter squashes, you can save and roast the seeds!



## HONEYNUT

This beautiful little squash is like butternut-but intensified. The flesh is sweeter and deeply flavorful, and when roasted has a custardy texture. Halve, seed, and roast before filling the cavity with a mixture of grains like quinoa, millet or farro; sauteed apple, leeks, and bacon or sausage. Add a bit of cheese and give the halves a moment under the broiler for one of our favorite fall dinners.



## RED KURI

This yellow-fleshed squash is nutty and sweet, with firm flesh that can hold up well in stews, soups and curries. It also works as a substitute for sweet potatoes in most recipes. Halve, seed, and slice into wedges and roast for a variation on the sweet potato fry, or top roasted wedges with tahini and fresh herbs.



## SPAGHETTI

A great alternative to the pasta of the same name! Halve, seed, and roast with olive oil before using a fork to scrape and fluff the strands out of the skin. Top with the pasta sauce of your choice and start twirling.



## ACORN

This cute little squash gets its name from its likeness to the nut of the oak tree, making it an iconic fall treat. Cut in half, seed, and add butter and maple syrup to the seeded cavity before roasting. The finished product is half side dish and half desert, especially popular with kiddos who might not claim to be squash fans.



## CARNIVAL

Tender-skinned like delicata, this special squash is a feast for the eyes. Halve, seed, roast, and stuff, or slice into wedges to toss with your favorite spice blends.



## DELICATA

This tender skinned squash has less storage time than other winter squashes, so best to use it sooner in the season. It makes wonderful chips! Cut lengthwise, seed, and slice each half into ½-inch slices. Toss with olive oil, salt, and chili powder and roast on a parchment-lined baking sheet until golden and crispy.



## KABOCHA

This deep green squash has a chalky and satisfying texture that holds up especially well to steaming and braising. Roughly peel before halving and seeding, leaving stripes of the tender and edible green for a great texture and visual treat.



## PUMPKIN

You can make your own pumpkin puree! Roast seeded and halved or quartered pumpkins until soft, then scrape the flesh from the skin and blend in a food processor or blender until smooth. Freeze in two cup portions for a great alternative to canned pumpkin.



## BUTTERCUP

A sister to kabocha, this green-skinned squash has a squatter, almost square shape. Use in soups and stews, or blend into a creamy puree.



**SAVE!**  
**Mazzeo's**  
**monthly specials**

**Order your fresh  
Stonewood Farm turkey  
for Thanksgiving today.**

AVAILABLE WHILE SUPPLIES LAST!  
Stop by the Mazzeo's Meat & Seafood counter,  
or call Great Barrington: 413-528-4488  
Pittsfield: 413-442-2222

**CAPE COD SOUTH BAY  
BLONDE OYSTERS**  
\$1.50/ea

**GRASS FED NATURAL  
AUSTRALIAN LAMB:**  
**BONELESS LEG OF LAMB**  
\$7.99/lb

**LAMB SHOULDER**  
\$6.99/lb

**LAMB HIND SHANKS**  
\$6.99/lb

**LEAN GROUND LAMB**  
\$6.99/lb

**FRENCHED LAMB RACKS**  
\$19.99/lb

November 1–30

# Café Rena



Swish through those crunchy  
fallen leaves with our favorite  
late-fall juice in hand!

## THE SWEET NOVEMBER JUICE

is a bright and gorgeously-hued  
blend of cranberries, beets,  
apples, orange, and ginger.

**Save 50¢**

# la grotta

## NOVEMBER JUICY DEALS

Italy's Parmigiano Reggiano Bruna Alpina (Brown Cow)  
\$22.99/lb, save \$5/lb

Swiss Gruyere 6-8 month AOP  
\$20.99/lb, save \$5/lb

Swiss L'Etivaz AOP 5-13 month  
\$25.99/lb, save \$4/lb

Vacherin Fribourgeois AOP  
\$22.99/lb, save \$5/lb



**Been dreaming of a Vitamix?  
Now's your chance!**

**Our favorite Vitamix  
models are on SALE**

E310 Explorian Blender  
\$299.95, save \$50

A2300 Ascent Blender in black  
\$449.95, save \$50

A3500 Ascent Blender in brushed stainless  
\$574.95, save \$75

A3500 Ascent Blender in gold label navy  
\$574.95, save \$125

Immersion Blender  
\$124.95, save \$25

Sale runs from 11/10 - 12/24

## GROSSYPELOSI BOOK SIGNING!

Come meet Dan Pelosi (aka  
GrossyPelosi) and join us to  
celebrate his gorgeous  
New York Times bestselling  
book *Let's Eat: 101 Recipes  
to Fill your Heart and Home*

He'll be signing books,  
so grab a stack for everyone  
on your gift list. See you there!

**Saturday, November 4th  
from 2 to 4pm at Guido's  
Great Barrington Café Rena**



BELLA FLORA



**Do you have all of your  
Thanksgiving essentials?**

- ☒ Turkey
- ☒ Cranberry Sauce
- ☒ Gravy
- ☐ A gorgeous floral centerpiece?  
Order yours from Bella Flora today!

Place your order online at [bellafloraberkschires.com](http://bellafloraberkschires.com), in store, or call!  
Pittsfield: 413-496-8242 Great Barrington: 413-528-1581

## Order your Guido's Kitchen Thanksgiving feast today!

This year, our holiday offerings for preorder focus on the  
essentials: a perfect complete meal, a show stopping turkey,  
and the pies and sweets you love. But don't worry- we'll still  
have plenty of sides stocked and ready to go in the prepared  
food case all week long.

**Place your order online at [guidosfreshmarketplace.com](http://guidosfreshmarketplace.com)  
by 7pm on Friday, November 17.**

Questions? In Pittsfield, call 413-442-9912 x1172  
and in Great Barrington, call 413-528-9255 x1146.

### JUICY DEAL:

**Culatta Emilia Ham \$22.99/lb, save \$2/lb**

### SANDWICH SPECIAL:

**The Day After - \$11.99**

You don't have to wait till the day after Thanksgiving to feast on  
your favorite sandwich! Order it all month long from Guido's  
Kitchen. Made with turkey, mayonnaise, cranberry sauce, gravy,  
and green bean casserole, all piled on country white bread



## WINE DEPARTMENT VINE & DINE SELECTION



**ACROBAT  
PINOT GRIS**  
Oregon  
**\$14.99, save \$2**

Rose petal elements on the nose highlight  
aromas of apple, pear and orange blossom,  
followed by flavors of crisp Fuji apple  
& pear. These mingle on the mid-palate,  
rounding out a medium bodied mouthfeel  
and a bright finish.

**ACROBAT  
PINOT NOIR**  
Oregon  
**\$18.99, save \$2**

The nose has rich, fruit-forward aromas of  
ripe cherries and strawberry, with hints of  
cinnamon, vanilla, and mocha. Continued  
with ripe strawberry and dark chocolate  
flavors, followed by earthy and spicy notes.



BELLA FLORA

