OCTO. GUIDO'S MARKETPLACE **VOLUME 7 / ISSUE 5**

What's the best part

about fall hikes in the Berkshires? How

do we even choose? The amazing colors, the smell of leaves on the forest floor, the feeling of cool air in our lungs! And then of course, there are the snacks. We always say that food really does taste better outside, and that just amps up as we head into the fall. Somehow a fall hike brings out the creaminess in the cheese, the salt in the chips, the sweetness in the apple. There's some sort of magical alchemy there, and we are so here for it.

The 926 square miles that make up Berkshire County include so many hikes that it's nearly impossible to catalog them all. We have steep climbs with stunning vistas, lake loops, gentle woods trails, and everything in between. This month we're highlighting some of our favorite hikes and some great snacks to go with them. We hope it will inspire some new adventures (and treats!) for you this fall.

Read on for the best of October in our stores!

OCTOBER 1-31, 2024

November 7, 9 am-7 pm **Pittsfield and Great Barrington** 10% off* the whole store, prizes, and treats!

in the Great Barrington Café Rena

Wine and Cheese Club

Wednesday, October 9, 7-9pm With pairings from Terroir Wines and Maker to Monger Cheeses \$25 per person, get your tickets at events.humanitix.com/october-guido-s-wine-and-cheese-club

After Hours Pop-up Dinner

Sunday, October 20, 6-8pm An Italian-inspired dinner served family style by the After Hours crew \$50 per person, get your tickets at afterhoursgb.com

Cookbook Club

Thursday, October 24, 7-9pm Join us as we cook through Jenny Rosenstrach's The Weekday Vegetarians Get Simple Free! RSVP to achernila@guidosfreshmarketplace.com

Roasted Pears with Lemon and Ginger

The simple act of roasting a pear with a little sugar and lemon transforms it into something fancy. Roasted pears have a deep sweetness and a silky texture. The author Sally Schneider first published this method in *The Atlantic* with vanilla bean, but we've swapped it out for fresh ginger to create a gently scented ginger caramel. Roast up any type of pear, as all varieties will work for this recipe. Recipe from Guido's Marketing & Communications Director Alana Chernila.

Serves 4

Ingredients

The zest of 1 lemon

3 tablespoons sugar

1½ pounds (3 to 4), firm pears, halved through the stem and cored

2 tablespoons fresh lemon juice

2 inches fresh ginger, cut into ½-inch thick coins

¼ cup water

2 tablespoons unsalted butter

Instructions

- 1. Preheat the oven to 375°F. Combine the lemon zest and sugar in a small bowl, rubbing with your fingers to release the oils of the lemon into the sugar.
- 2. Arrange the pears, cut side up, in a baking dish. Drizzle the lemon juice over the pears and sprinkle with the lemon sugar. Pour the water around the pears. Smash the ginger coins with a knife to help release the flavor, and nestle them among the pears in the water. Dab a small bit of butter into the center of each pear.
- 3. Roast the pears until very tender, about 45 minutes, turning them over midway through cooking and basting with the juices every so often. Remove the ginger coins, and discard or chop up and add to the pears if you like. Serve the pears with their caramel-ly sauce with everything from oatmeal to ice cream.

GROCERY GREAT 8 for October

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



Small Town Cultures FERMENTED VEGETABLES 280Z CANNED TOMATOES

\$4.99



SMT

2 for \$7

Farmer Foodie **CASHEW PARM** \$9.99

CASHEW

PARM



Top Seedz **CRACKERS** \$6.99



El Nacho **TORTILLA CHIPS** 2 for \$7



My Bacon **PLANT-BASED BACON** \$6.99



Field Day **PRETZELS** 2 for \$5



Larry's Naturals **SALSA** \$5.99

"I'M SO GLAD I LIVE IN A WORLD

The Berkshires really shine in October, and we're heading outside to soak in every bit of it. Here are some of the hikes you'll see us exploring on our days off and some favorite snacks to eat along the way.



AURA BORA SELTZERS

WHERE THERE ARE OCTOBERS."





MAZZEO'S OWN FAROE

ISLAND SALMON BURGERS with lemon, basil, and black pepper \$16.99/lb

OKTOBERFEST!

PORK TENDERLOIN SCHNITZEL

thinly pounded tender pork cutlets \$7.99/lb

SCHALLER & WEBER AUTHENTIC GERMAN SAUSAGES

weisswurst, knackwurst, or bratwurst \$6.99/12 oz

100% GRASS-FED, ALL-NATURAL BEEF CHUCK CUBES

perfect for tender beef stew \$9.99/lb

October 1-31

Café Rena



Put on your coziest sweater and head out for a walk in the leaves with a

HARVEST MOON SMOOTHIE

in hand. This sweet and spicy fall drink is a blend of strawberries, ginger, cranberries, pear, banana, cinnamon, and apple juice.

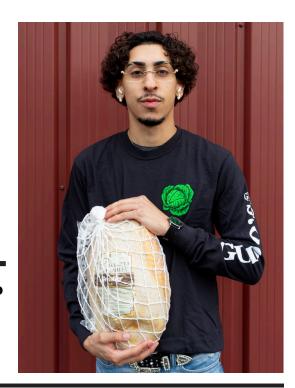
Save 50¢



DELI JUICY DEAL

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

A sweet and tender cured Italian ham from the provinces of Parma, Piacenza, and Reggio Emilia.





TUPUNGATO - UCO VALLEY MENDOZA - ARGENTINA

WINE DEPARTMENT VINE & DINE SELECTION

BOUSQUET ORGANIC VIRGEN MALBEC

Mendoza, Argentina

\$10.99, save \$2

While the Malbec grape originated in Bordeaux, France, the variety has enjoyed runaway success in Argentina since the late 20th century, and Mendoza's Uco Valley is one of the most exciting up-and-coming wine regions in the country. Healthy, easy-to-manage vines produce low yields of high-quality fruit, which in turn create flavorful, full-bodied wines with generous acidity. If you're trying to please a crowd, Malbec's combination of dense fruit and soft tannins makes it a winner. Pair with red meat, roasted lamb, slow cooked stews, and spicy chorizo.









WARM HEADS FOR ALL!

Buy a winter hat from Bella Flora's Pittsfield location in October and they will donate a winter hat for every winter hat sold.* All donations will go directly to BCAC's Elf Warm Clothing Program.



To learn more about BCAC and the Elf Warm Clothing Program, head to bcacinc.org

IN PITTSFIELD ONLY *while supplies last





OCTOBER JUICY DEAL

Swiss Emmentaler: \$16.99/lb, save \$3/lb

The original mild and nutty Swiss cheese, ideal for grilled cheese, sandwiches, and cheese boards

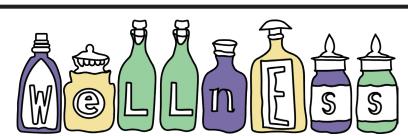
REVAMP YOUR PANTRY WITH LE PARFAIT CANNING JARS

We love these gorgeous jars for preserving and pickling. They're also the best receptacle for all your favorite bulk ingredients!

MIX & MATCH SIX JARS OF ANY SIZE & GET 10% OFF!









Shop fall hike essentials in our wellness department!

Arnica Montana: A homeopathic powerhouse for all your aches and pains. Available in oil, cream, bath soak, and gel for external use as well as pellets for internal use.

Superieur Electrolytes: We love this electrolyte formula for its great taste and clean ingredients. Throw a few packets in your bag to add to water when you need it most.

Nantucket Spider Extra Strength Tick Repellent: Don't go into the woods without it! The blend of clove, geranium, peppermint, cedarwood, spearmint, rosemary and cinnamon smells amazing and really keeps the ticks at bay.







