

MAY NEWSLETTER

YOUR MONTHLY GUIDE TO DELICIOUS DEALS AND HAPPENINGS IN OUR STORES



We watch in May

as the shelves begin to bloom with local produce—tender greens, the first brave berries, rhubarb that practically begs for an impromptu pie baking session. Slowly but surely, arrivals from our local farmers bring new life into the stores.

In a time when uncertainty can feel like a constant background hum, the return of local produce grounds us and brings hope to the dinner table. We're lucky enough to be part of the exchange between the people who grow the food and the people who seek it out to feed their families, their neighbors, and themselves. And we don't take that lightly. Every crate of produce, every loaf of bread, every egg, and bunch of herbs is part of a greater story.

Here's to what's fresh, what's coming, and the sweetness of sharing it with one another.

SPRING ONION & ASPARAGUS TART RECIPE

A simple spring showstopper from Guido's Marketing and Communications Director Alana Chernila

SERVES 6



- 1 14-ounce sheet frozen puff pastry, thawed overnight in the refrigerator
- 2 tablespoons olive oil
- 1 bunch (about 4) small red spring onions, bulbs and first inch of stem cut into ¼-inch rounds
- 1 bunch asparagus (the thinner the better), trimmed and cut on the bias into 2-inch pieces
- Salt
- 1 large egg
- 2 cups whole milk ricotta
- 1 cup coarsely grated Parmigiano Reggiano
- 1 tablespoon roughly chopped tarragon leaves
- Zest of 1 lemon
- Fresh pepper
- All-purpose flour for dusting
- ½ cup microgreens

1. Preheat the oven to 400°F. Line a large rimmed half sheet pan with parchment paper. Remove the puff pastry from the refrigerator.
2. Heat the olive oil over medium heat in a large frying pan. Add the onions and cook, stirring often, until they shine, about 2 minutes. Add the asparagus and ½ teaspoon salt. Cook, stirring occasionally, until the asparagus brightens, about 3 minutes.
3. Beat the egg in a medium mixing bowl. Add the ricotta, most of the Parmigiano (hold back about two tablespoons for finishing), the tarragon, lemon zest, and several grinds of pepper.
4. Dust a rolling surface with flour. Roll out the puff pastry into a rectangle about 14 inches long and 10 or 11 inches wide. Transfer to the baking sheet. Use a sharp knife to score a border all the way around the pastry, about one inch in from the edge, taking care not to fully pierce the pastry. Use a fork to prick holes, spaced about a half-inch apart, all over the pastry inside the border.
5. Spread the ricotta mixture over the surface of the dough within your score marks. Top with the asparagus mixture, followed by the last few spoonfuls of Parmigiano. Bake, rotating the pan once during cooking, until the pastry is puffed and golden, about 25 minutes.
6. Let cool for 10 to 15 minutes and garnish with the microgreens.

Both stores will be closed on Monday, May 26 in honor of

Memorial Day

COOKBOOK CLUB

You're invited to our Cookbook Club Potluck!

This month, we'll be cooking through *Kin: Caribbean Recipes for the Modern Kitchen* by Marie Mitchell.

Here's how it works:

Pick up a copy of the book (it's 20% off at Guido's all month!). Choose a dish, and RSVP to Alana at achernila@guidosfreshmarketplace.com and let us know what you'd like to make.

Then come to the Great Barrington Café Rena with your dish and an ingredients listing at 7 pm on Thursday, May 29.



MOTHER'S DAY IS MAY 11

How are you celebrating the moms in your life? Here are some of our favorite ways to celebrate Mother's Day, Guido's style:

- 🌸 Flowers are always a win! Order a custom arrangement from Bella Flora or pick up a gorgeous bouquet while you shop. (Order in GB: (413) 528-1581, In Pittsfield: (413) 496-8242)
- 🌸 Spruce up her skincare routine with 20% off Dr. Hauschka this month. When in doubt, Rose Day Cream!
- 🌸 Make her favorite dinner. We're a bit partial to this one for obvious reasons. What would she love? A steak from Mazzeo's with fresh asparagus on the side? A lasagna with our house-made fresh pasta and mozzarella? The options are endless.
- 🌸 Spoil her with a new kitchen gadget or cookware she's been eyeing. The Chef's Shop has everything from brightly colored Moccamaster coffee makers to Le Creuset dutch ovens to Vitamix blenders.
- 🌸 Pick up a Guido's gift card. It's the gift that makes everyone happy! Grab a gift card so she can pick out exactly what she wants.

JUICIER DEALS AT GUIDO'S

We have hundreds of great Juicy Deals on our shelves every month, but only a few get the prized label of JUICIER DEAL. These are our very favorite sales we absolutely don't want you to miss. Be sure to take advantage of the first batch of deals before they shift mid-month!

JUICIER DEALS 4/30-5/13

JUICIER DEALS 5/14-5/27



CAFÉ GRUMPY
PACKAGED COFFEE
12 oz Varieties
\$12.99



MOUNTAIN VALLEY
STILL AND SPARKLING WATER
1 L Bottles
2 for \$5



CULTURE POP
PROBIOTIC SODA
All 4-Packs
\$6.49



GOOD CRISPS
POTATO CHIPS
All Cans
\$3.49



DR. HAUSCHKA
SKIN CARE
All Products
20% off



GINGER PEOPLE
GINGER PRODUCTS
All Products
20% off



FEVER TREE
MIXERS
All 4-Packs
\$4.99



PARLOR
ICE CREAM
All Varieties
\$6.99



LAUREL HILL
GRILLED ARTICHOKE HALVES
Single Variety Only
\$5.99



SAN PELLEGRINO
SPARKLING WATER
750 ml
2 for \$5



MATIZ
VALENCIA ALMONDS
Select Varieties
\$6.99



STELLAR BRAIDS
PRETZEL TWISTS
All 12 oz Varieties
\$5.49



MARIA & RICARDO'S
TORTILLAS
All Products
20% off



GIUSTI
BALSAMIC VINEGAR
Gold Aged 12 Years
\$25.99



MONTEOLIVA
EVOO
250 ml
\$12.79



PRICKLEE
CACTUS WATER
All 12 oz Varieties
2 for \$5

SAVE!
Mazzeo's
monthly specials

PORK TENDERLOIN SCHNITZEL CUTLET
 \$7.99/lb

MAZZEO'S OWN PARMESAN PANKO CHICKEN CUTLETS
 \$8.99/lb

MAZZEO'S OWN FRESH SEAFOOD SALAD
 \$7.99/lb

BULK DEAL:
BONELESS SKINLESS CHICKEN BREAST
 \$6.99/lb when you buy 5 pounds or more

Café Rena

SAVE 50¢

Just for Dandy

KEEP YOUR COOL WITH OUR NEW
JUST DANDY SMOOTHIE

It's a sunny blend of house-made orange juice, cucumber, mint, lime, pineapple, and mango. It's sweet, zingy, and ready to boost you through your day!

SPRING DR. HAUSCHKA SALE

It's that time again! Stock up on all of your Dr. Hauschka skin and body care favorites with 20% off the whole line.

20% OFF



NEW AT Mazzeo's!
PEARLS OF THE SEA CAVIAR



Pearls of the Sea is a sustainable caviar brand located in Riegelsville, PA next to the Delaware River, "The Capital of Caviar" in North America. We are thrilled to partner with Pearls of the Sea to offer you their caviar all year long.



Come meet the founders and try this very special caviar!

In Pittsfield:
 May 9, 12-5

In Great Barrington:
 May 10, 12-5

Event special: Get a free Pearls of the Sea tote with any \$80 caviar purchase!*



*While supplies last.

WINE DEPARTMENT



Siduri

2022 Pinot Noir
 Willamette Valley, Oregon

\$24.99 (save \$10)

This complex Pinot begins with savory scents of cranberry sauce, blackberries, woodsmoke, and forest floor. It has a silky texture, mouth-watering acidity, and a long, expressive finish. The broad range of flavors, accented by spice and earth notes, come together in a blend that is simultaneously rich and zippy-the best of both worlds!

ROUND UP FOR LOCAL FARMERS

This month, please join us in supporting **Berkshire Agricultural Ventures.**

Berkshire Agricultural Ventures supports the development and viability of local farms and food businesses in order to build a thriving and equitable local food economy. Founded in 2017, BAV provides flexible loans, microgrants, and technical assistance to local farmers and food entrepreneurs to grow their businesses and support the health and resilience of the local food system. BAV works across four counties in three states: Berkshire County (MA), Litchfield County (CT), and Columbia and Dutchess Counties (NY).



Since 2017, BAV has served 179 farmers with \$2.1 million in loans, \$1.5 million in microgrants to farmers markets and farmers/food businesses, and 2,000+ hours annually in business services such as financial planning and grant-writing support.

Learn more at berkshireagventures.org



WHAT'S THE MOST IMPORTANT TOOL IN THE KITCHEN?
A GREAT KNIFE!

Pick up a new **Wusthof Classic 6" Chef's Knife**
 On sale for **\$107.99** (regularly \$135)



EVERYONE LOVES A PIZZA DEAL

Buy any two large pizzas and get a free large cheese pizza* or Caesar salad.

*regular, take and bake, or gluten free
 Promotion runs through 5/27. Restrictions apply.

