

Oh August-month of so many opposites.

The summer heat surrounds us, only to be replaced by the chill of fall as the sun sets behind the mountain. It feels like the season has just arrived and already we plan for its ending, pulling out lunch boxes, savoring one more night at the lake, and enjoying that very last ear of sweet corn. Our local farmers are in full swing these days, and the rainbow of local produce is the star of our stores. From watermelon to peaches, from kale to fresh herbs--these fleeting pleasures are to be enjoyed right now.

Read on for the best of August in both our stores!



It tells you that the item is a great **VALUE**, helping you make the most of your **BUDGET**. We work hard to deliver real **QUALITY**, **FLAVOR** and **FRESHNESS** at the **RIGHT PRICE!** while supplies last.

MATT'S AUGUST PRODUCE PICK





"Every day we get a new delivery of sweet non-gmo corn from Eckhardt's Kinderhook Creek Farm in Stephentown. To choose your ears, look for a bright green husk with tassels that are brown and sticky to the touch. Each ear should feel full, like you can feel every kernel beneath the husk. That's how you get that perfect juicy snap with your first bite."

- MATT MASIERO

OUR AUGUST RECIPE:

Our August recipe comes from **Jenny Rosenstrach's** *Dimer:* A *Love Story*, one of our favorite books on the store shelf. It's more of an almost-a-recipe than a recipe, and just perfect for the moment when corn and tomatoes are at their peak. (Reprinted with permission of the author.)

Simple Corn-Tomato-Basil Salad

If it's corn-and-tomato-basil season, you should be arrested for not having some version of this salad on the table. There is no official recipe for this—as with all fresh, peak produce, you don't need to add anything to the chopped vegetables beyond olive oil, scallions, salt, and pepper: proportions of the vegetables should be to taste. You don't even have to cook the corn if you don't feel like it. But if you do feel like it: Boil the corn for 3 minutes, or cut raw kernels off the cob and fry in olive oil for 3 minutes. (If you want to turn this into a a quick fresh salsa for tacos, stir in a few spoonfuls of your favorite salsa.)





SUMMER STEAK SALE

All Certified Black Angus Beef!

ALL \$13.99 в.

Boneless NY Strip
Boneless Rib Eye Steak/Roast
Porterhouse/T-bone Steak
"Monster" Rib Eye

Whole Cut-to-Order Beef Tenderloin (7 lb. avg.)

Whole Boneless NY Strip (12 lb. avg.)

\$8.99 lb.

Whole Boneless Rib Eye (16 lb. avg.)

\$9.99 lb.

SEAFOOD

Chorizo & Asiago Stuffed Clams 2/\$5

Mazzeo's Own Seafood Salad \$7.99 lb.

(Pollock, Crab, Shrimp, Mayo, Celery, Spices)

PITTSFIELD: 413-442-2222 GREAT BARRINGTON 413-528-4488
AUGUST 1 to 31, 2018



WE PARTNER WITH GREAT LOCAL FLOWER FARMERS TO BRING YOU THE VERY BEST OF THE BERKSHIRE GROWING SEASON.

You'll find **Bella Flora**, your local, full-service florist at both Guido's locations. Visit our lovely **floral & gift** shops smartly stocked with just about everything you need to celebrate summer with the ones you love!

BELLAFLORABERKSHIRES.COM

Natural Foods Great 8 for August

There are over **600 products** on sale in our stores in August, and we've picked our very favorites. Don' forget to look for the **BEET** all month long!





Klean Kanteen

WATER BOTTLES

all sizes

Soco

ICE CREAM

all varieties 16 oz

2/\$9

GARLIC



Woodstock

PICKLES AND CONDIMENTS

selected varieties

40% off



all varieties

\$5.99



MAC & CHEESE selected varieties 10 / \$10

CEREAL all varieties \$2.99



YOGURT all varieties 5 / \$5

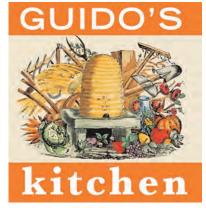
POTATO CRISPS 1.6 oz

4/\$5

GUIDO'S KITCHEN AUGUST PICKS



Gazpacho \$1 Off all sizes ONLY IN PITTSFIELD



LA GROTTA AUGUST JUICY DEAL

Calcagno is a Sardinian sheep's milk cheese from Casa Madaio in Italy. It's the perfect pecorino for pastas, pestos, shaving, grating and nibbling. It's one of our favorite cheeses.

Calcagno \$14.99/lb. YOU SAVE \$5/lb.

ONLY IN PITTSFIELD



PITTSFIELD CAFÉ AUGUST SMOOTHIE OF THE MONTH

Want to pack all the sweetness of summer into one fantastic smoothie? Pick up a **SUMMER FLING** at \$1 off for the month of August. Perfectly zingy and refreshing. With mango, strawberries, mint, lime, Guido's Own orange juice, apple juice.



ONLY IN PITTSFIELD

OUR AUGUSTPICK from





In a jam and need an apron on the fly? Or need a great hostess gift? Check out our selection of fun and functional aprons.

APRONS

Prints Patterns Solids
A lil' somethin' for everyone

THE MARKETPLACE SPECIALTY FOODS AUGUST FEATURE



Treat yourself to our **Cake Slices** made with love in Sheffield.

Black Forest Cake, Carrot Cake, Dulce de Leche Cake,

Strawberry Cream Cheese Frosting Cake

ONLY IN GREAT BARRINGTON

TASTE OUR House-made Mozzarella

Why is the fresh mozzarella in our Pittsfield store so smooth and creamy and delicious? Because our hardworking mozzarella team makes it fresh every single day. Grab a local tomato and a bunch of basil and lunch is ready!

ONLY IN PITTSFIELD





WINE DEPARTMENT AUGUST VINE & DINE

SELECTION:

KONO SAUVIGNON BLANC

Marlborough, New Zealand

\$10.99

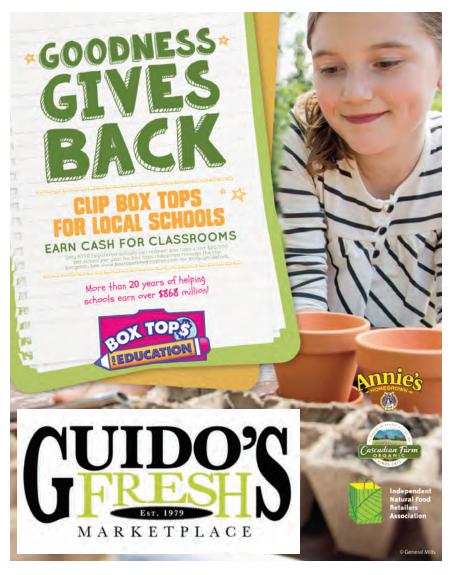
SAVE \$3

per bottle

Kono Sauvignon Blanc has a vibrant, fruit driven nose bursting with citrus fruits and passionfruit. On the palate, luscious flavors of ripe tropical fruits and herbaceous notes are finely balanced with zesty acidity. It's best with sushi, salads and green veggies such as bell pepper, peas and asparagus. Try it with fish, all white meats, tomato or herb based sauces, tangy goat cheeses, and soft cheeses like Brie & Camembert.

JOIN US IN THE STORES FOR WINE & CHEESE TASTINGS EVERY WEEKEND

IN GB: Friday & Saturday, 1 - 6 pm IN PITTSFIELD: Saturday 1 - 4 pm



Look for collection boxes at Guido's in August.

WE'LL SEE YOU IN THE STORES!

IN PITTSFIELD: 1020 South St. 413-442-9912 IN GB: 760 S. Main St. 413-528-9255

guidosfreshmarketplace.com

@guidosfreshmarketplace #guidosfresh

