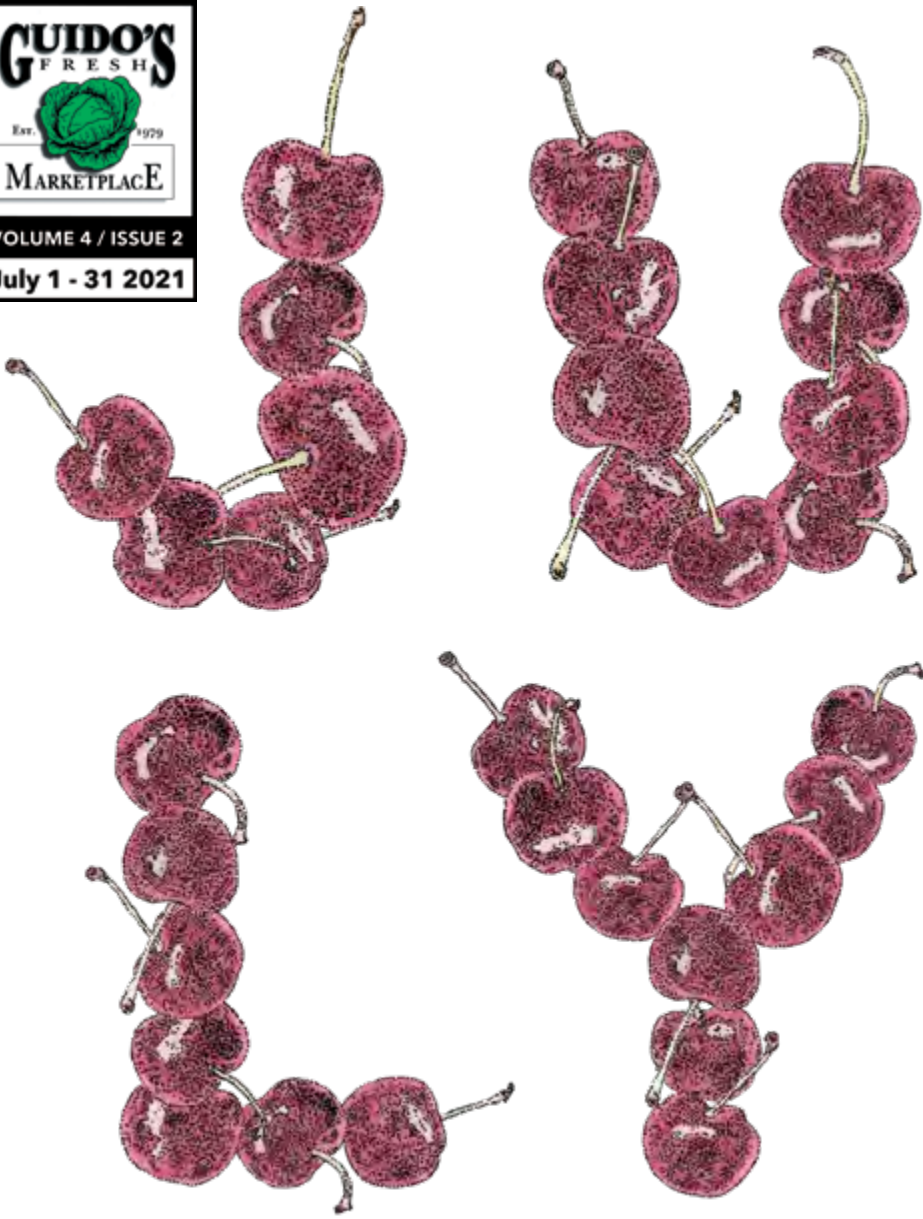


YOUR MONTHLY GUIDE TO DELICIOUS DEALS AND HAPPENINGS IN OUR STORES



Where would you create your dream picnic? On a hilltop with a vista that stretches across state lines? A plot of grass next to a great performance of music or dance? Or in your own backyard on a weeknight, when a last minute call to take it outside transforms an ordinary dinner into something quite extraordinary? We live in an amazing place for picnics, and luckily there's a nook or peak for everyone to lay out their blanket and dig in. However you do it, we think that food truly does taste better outside. Here's to great picnics all month long.

Read on for the best of July in our stores!



JACOB'S PILLOW

Our favorite iconic dance venue has truly embraced the creativity brought on by the pandemic, melding online, onsite, and educational experiences together to create their 2021 season. The onsite schedule runs from June 30-August 29, with highlights like Ballet Hispanico and Dallas Black Dance Theatre on the outdoor stage. We're also particularly excited for the line up of site-specific pieces throughout the season that will work with various locations on the lawns and woods of the Pillow grounds.

Head to Jacobspillow.org to check out the schedule and reserve your tickets.

OUR JULY RECIPE:

Nectarine Caprese

In-season nectarines add an amazing sweetness to the traditional Caprese here. Burrata has a creamy and runny center, so nestle the whole balls into the fruit and break open just as you serve the salad. Serves 4 as a side, or 2 as a main.



- 1 ½ pounds (3-4) ripe nectarines, sliced into wedges
- ¾ pounds (about 2 medium) ripe tomatoes, sliced into wedges
- 8 ounces burrata
- ¼ teaspoon salt
- Balsamic vinegar
- Olive oil
- Handful of fresh basil leaves, torn or cut into ribbons
- Freshly ground pepper
- Optional: coarse sea salt, such as Maldon
- Bread, for serving

Gently combine the nectarines & tomatoes in a large serving bowl. Nestle the burrata into the fruit, and sprinkle with the salt. Drizzle generously with balsamic, then repeat with the olive oil. Top with basil, pepper, and coarse salt, if using. Serve with fresh bread to mop up the juices.

STAFF PROFILE



Nataly Marques, Great Barrington Produce Team

is really important." Nataly came to Guido's to work in the prep room four years ago after working for The Marketplace Specialty Foods, and we're so thankful that she's brought more of her family into the Guido's family over that time. Her mother, Rosa, works in Natural Foods, and her sister, Ruth, has joined her in the prep room after starting as a Guido's To Go shopper. Nataly and Ruth are part of the team that prepares all the fresh produce for customers, from washed salad to coleslaw mix to cut watermelon. The early morning prep room schedule suits Nataly because it means she can bike to Lake Mansfield in the afternoons with her 10-year old son when she gets off work. And her favorite fresh produce to work with these days? "Watermelon! When it gets hot and we start cutting so many watermelons, I always say 'My heavy friends are coming- move aside!' They're so good!"

What does Nataly like best about working at Guido's? "We're like a family. Everyone's so nice all the time, and teamwork



Each month, we'll be sharing a new company we love. Look for the special display in the stores, too.



All Nixie 8 packs are \$3.99 in July

This woman-owned company was created by Nicole Bernard Dawes, who grew up between the counter of her mother's natural food store and the factory floor of her dad's company, Cape Cod Potato Chips. In 2003, she founded Late July Snacks, one of the first brands to carry the USDA Organic seal. Now Nixie is her focus and her passion, and the organic brand's creative flavors like Watermelon Mint and Peach Black Tea have made it a quick customer favorite in our stores.

Natural Foods Great 8 for July

There are over **300 products** on sale in our stores in July, and each month we choose our favorites. Don't forget to look for the **BEET** all month long!

 <p>Brown Cow YOGURT all 5.3 oz varieties 4 for \$4</p>	 <p>Superieur Electrolytes ELECTROLYTE DRINK all varieties 25% off</p>	 <p>Santa Cruz ORGANIC LEMONADE All 32 oz varieties 2 for \$4</p>	 <p>Elmhurst PLANT-BASED MILKS all 32 oz varieties \$4.99</p>
 <p>Beyond Meat PLANT - BASED PATTIES 8 oz patties only \$4.99</p>	 <p>Keogh's POTATO CRISPS all 4.4 oz varieties 2 for \$5</p>	 <p>SoCo LOCAL ICE CREAM PINTS all varieties \$4.99</p>	 <p>Nixie ORGANIC SPARKLING WATER 8 pack 12 oz cans all varieties \$3.99</p>

EVERYTHING TASTES BETTER OUTSIDE



Photos by Abby Fenton, picnics by the Berkshire Picnic team, food by Guido's Fresh Marketplace, props by Bella Flora, and furniture by Mackimmie + Co in Lenox, MA.



This month, we're teaming up with Berkshire Picnics, the new local business venture from Jen Meister Knodler, Heather Meister Dremak, and Abby Fenton. Berkshire Picnics works with local businesses and food crafters to create true Berkshire experiences, setting up everything from simple yet elegant spreads to luxury designs for special occasions and celebrations, always using this gorgeous place we call home as a backdrop. Berkshire Picnics does the work, and all you have to do is show up and enjoy it. **Book your dream picnic at [Berkshirepicnics.com](https://berkshirepicnics.com)**



BELLA FLORA



TAKE IT OUTSIDE!

Shop Bella Flora for all your outdoor party and picnic needs.

bellafloraberks.com

GUIDO'S kitchen



This month we're loving **Coracoes Brazilian Coffee & Currency Coffee!** As you're packing your picnic, remember that almost everything translates perfectly to a sandwich. Grab your **brioche rolls & fresh baguettes** at Guido's Kitchen!

ONLY IN PITTSFIELD



Round Up is One Year Old!

Thank you! In the last year, you've given

\$53,567.10 at checkout!!

This money has gone directly to local organizations including The Food Bank of Western MA, The Elizabeth Freeman Center, Construct, BCAC Fuel Assistance, First Methodist Church of Pittsfield, South Congregational Church, St. Stephen's Parish, Price Memorial A.M.E. Zion Church, BRIDGE Food Sovereignty Program, and Berkshire Grown's Share the Bounty.

This July and August, please join us in supporting The Food Bank of Western MA

Since 1982, the Food Bank of Western MA has been providing food to independent pantries, meal sites, and shelters in Berkshire, Hampden, Franklin, and Hampshire counties. Your Round Up contributions will go directly to the Food Bank, and they're able to get four meals out of every dollar donated. Thank you for helping to fight food insecurity in our region!



SAVE THE DATE: Gather in the Garden

Support the Food Bank of Western Massachusetts with a Wine & Harvest Picnic on the gorgeous grounds of the **Berkshire Botanical Gardens**.

August 8th from 4-8 pm

Enjoy a picnic basket filled to the brim with a bounty of sweet and savory goodness catered by **Guido's Fresh Marketplace**, accompanied by hand-crafted libations and wine. A pairing of smooth, funky grooves will be provided by **Misty Blues Band**. All proceeds will go towards The Food Bank's mission to support our neighbors in need.

A limited number of tickets go on sale July 1st. Visit foodbankwma.org/harvestpicnic for details and to purchase tickets!



Stay hydrated this summer with **Superieur Electrolytes!**



Why do we love Superieur Electrolytes?

Unlike other electrolyte supplements, Superieur Electrolytes contains:

- Himalayan Pink Salt instead of Sodium Chloride
- Ionic Sea Minerals instead of Lab-made Magnesium
- Acerola Berry Extract instead of synthetic forms of Vitamin C
- Stevia extract instead of processed Rebaudioside A

The company is 100% employee owned, and they do everything themselves without middlemen and 3rd party formulators. The product tastes great, and helps to keep your body strong and hydrated through both workouts and hot summer days.

Superieur Electrolytes products are 25% off in July!

SAVE! JULY Mazzeo's SPECIALS

SEAFOOD:

FRESH LOUISIANA FARMED CATFISH FILET
choose from lemon pepper, cajun, or blackened seasoned
\$10.99/lb

FRESH LIVE SHELLFISH
(call for availability and bushell orders)

LOBSTERS
(cooked to order)

MUSSELS

CLAMS
little neck, manilla, cockles, steamers

OYSTERS

SAUSAGES & BURGERS FOR THE GRILL

NEW SPICY CHICKEN ASIAN SRIRACHA SAUSAGE
(a blend of Asian spices with spicy sriracha sauce)
\$6.99/lb

CHICKEN APPLE SAUSAGE
(new and improved with dried apples, great for breakfast)
\$6.99/lb

NEW PORK ROSEMARY FENNEL COIL
(our own Italian seasoning with added rosemary and fennel)
\$5.99/lb

SCHALLER AND WEBER
\$6.99/12oz
Knackwurst: traditional hardwood smoked pork sausage
Weisswurst: traditional smoked white sausage from old Bavaria made with a blend of pork and veal
Bockwurst: (aka brats) smoked white pork sausage

NATURAL GRASS-FED GRAIN-FINISHED BEEF PRIME CHUCK BURGERS 7oz
\$8.99/lb

MAKE YOUR OWN BURGERS! PRIME GROUND SIRLOIN
\$3.99/lb when you buy 5lbs or more

JULY 1 - 31, 2021

Raclette des Alps
\$12.99/lb, you save \$2/lb

JUICY DEALS FROM ITALY

Primosale Pepato
\$13.99/lb, you save \$2/lb

Primosale Bianco
\$13.99/lb, you save \$2/lb

Primosale Pepperoncino
\$13.99/lb, you save \$2/lb

JUICY DEALS FROM SWITZERLAND

Vully Noir
\$20.00/lb, you save \$4/lb

Vully Rouge
\$19.99/lb, you save \$3/lb

Tilsiter
\$19.99/lb, you save \$2/lb

ONLY IN PITTSFIELD



OUR JULY JUICY DEAL SWEATER CONFECTIONS COOKIES

Delightful bites from the Outer Banks in North Carolina. Choose from Cheese Pennies, Confetti Bites, Salted Chocolate Espresso Shortbread, Chia shortbread, & Lemon Lavender.

\$6.99 - YOU SAVE \$2

ONLY IN GB



Llama Land Organic Superfruit Spreads

This fruit spread is like no other! Lisa and Ismael Petrozzi bring responsibly sourced superfoods from Ismael's native Peru to our shelves in the form of flavor packed fruit spreads. Choose from Golden Berries (a natural and rich source of antioxidants and vitamins) or Camu Camu (a powerful antioxidant that grows in the Amazon).



Celebrate summer with our drink of the month, **SUMMER FLING**

with Mango, Raspberries, Strawberries, Mint, Lime, Apple Juice, & Orange Juice, this smoothie will cool you down on even the hottest days.

\$5.95 - YOU SAVE \$1

ONLY IN PITTSFIELD

la grotta



Fill your picnic basket with cheeses from near and far!

JUICY DEALS FROM FRANCE

Ossau Iraty
\$26.99/lb, you save \$3/lb

WINE DEPARTMENT VINE & DINE SELECTION

Burgans Albarino Rias Baixas, Spain

\$13.99
You save \$2



This light to medium bodied white has intense aromas of apples, apricots and white flowers. It has a touch of acidity balanced with a fresh, persistent finish. Pair with grilled vegetables, cured meats, and tapas. Ideal with poultry, seafood, and shellfish. Try with soft Burrata from cow's milk or firm sheep cheese such as Manchego.

