

Dear CSA Members,

We continue to see lots of smiling faces here at the farm, children and families enjoying picking apples and pumpkins. Every guest who visits our fields to harvest produce becomes part of this year's harvest story. I hope you've had a chance to visit us this season!

With a few chilly days and frosty nights ahead, our farmers are working hard to save as much produce as possible. When that happens, we often get to share in the benefits, like this week's green tomatoes! It's a once-a-year treat, and we have several recipes on our website to help you make the most of them: fried green tomatoes, green tomato BLTs, and even green tomato parmesan. Type "green tomatoes" into the search bar to explore all the options and find something that pleases your palate. We're also celebrating green apples this week! The arrival of Granny Smith apples is always highly anticipated each autumn. Guests begin asking about them as early as September, and they're finally here, crisp, tart, and perfect for both eating and baking, especially pies. I shared today the story of Ann Marie "Granny" Smith, who discovered this variety as a chance seedling growing in a compost pile near her orchard. The apple she found was unlike any she had ever seen, and the rest is history!

This week's featured recipe, Pumpkin Crêpes with Apple Topping, highlights the sugar pumpkin you may have received in your share (or you can substitute butternut squash purée). I used a mix of our farm apples along with fresh cider from the market. If you don't have cider on hand, you can simmer apple peels and cores to make a simple apple juice that works beautifully in the recipe.

Jenn Boreale, Culinary & Education Specialist



Member Weekly Digest

Week 27: Oct 26 - Nov 1, 2025

YOUR BOX CONTENTS MAY VARY; PLEASE READ BELOW:

- | | | |
|-----------------------|------------------|---------------|
| • Granny Smith Apples | • Mint | • Scallions |
| • Butternut Squash | • Parsley | • Beets |
| • Potatoes | • Cauliflower | • Lettuce |
| • Peppers | • Beans | • Bok Choy |
| • Carrots | • Cabbage | • Arugula |
| • Cilantro | • Collards | • Swiss chard |
| • Onions | • Kohlrabi | • Spinach |
| | • Green Tomatoes | • Tuscan Kale |
| | • Plum Tomatoes | • Gourds |

*Your actual CSA share contents will be listed on the label inside of your box and may differ from this list. Your share contents are based on your individual preferences and customizations that you make on your CSAware profile, as well as changes in availability.



If you need any assistance, please contact us:

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Pumpkin Crepes with Apple Topping

Recipe by Jenn Borealo, Culinary Specialist

Apple Topping

- 4 cups sliced apples
- 2 Tbsp butter
- 2 Tbsp brown sugar
- ½ tsp cinnamon
- ½–1½ cups apple cider



Melt butter in a skillet over medium heat. Add apples, brown sugar, and cinnamon; stir to coat. Pour in ½ cup cider and simmer until apples are tender, adding more cider as needed. Reduce until lightly saucy.

Pumpkin Crepes

- 2 eggs
- ¼ cup melted butter (+ extra for pan)
- ¼ cup pumpkin purée
- 2 Tbsp. sugar
- ½ cup + 2 Tbsp. almond milk
- 1 Tbsp. water
- ½ tsp vanilla
- 1 tsp pumpkin pie spice
- Pinch salt
- 8 Tbsp. flour

Blend all ingredients except flour. Add flour gradually until smooth. Chill batter 30 minutes. Heat a buttered nonstick pan over medium-high heat. Pour ¼ cup batter, swirl to coat thinly, and cook 30 seconds per side. Repeat with the remaining batter. Serve crepes folded or rolled with warm apple topping and a dollop of whipped cream.

Baked “Fried” Green Tomatoes

Recipe by Jenn Borealo, Culinary Specialist

Ingredients:

- 4–5 green tomatoes (¼-inch slices)
- 2 tsp salt, 1 tsp pepper
- 1½ cups buttermilk
- 1 cup flour
- 2 cups panko breadcrumbs
- 1 Tbsp. Creole seasoning
- 1 tsp. paprika
- Cooking spray



Directions:

1. Preheat oven to 400°F. Line a pan with parchment and place a greased wire rack on top.
2. Season tomato slices with salt and pepper.
3. Set up three dishes: flour, buttermilk, and a mix of panko, Creole seasoning, and paprika.
4. Dredge tomatoes in flour, dip in buttermilk, then coat with panko mixture.
5. Place on rack, spray lightly with cooking spray.
6. Bake 18–20 minutes, flipping halfway, until golden and crisp.

"Next Gen View"

by Rebekah Alstede Modery

Hello Everyone,

I'd like to discuss our winter squash and pumpkins. Our team prides itself on growing a large variety of pumpkins and squash in our fields every year. Like our other crops, pumpkins and winter squash start as seeds, planted by tractor and mechanical planter in the early summer. Gaspar and Colin are in charge of pumpkin planting and did a great job this year!

Our 35-acre field (about 3 football fields) is full of large, sugar, and what we like to call crazy pumpkins. We grow a few different colored pumpkins, both large and sugar. Additionally, we grow munchkins and gourds to further decorate for the fall. Each pumpkin type comes in a seed bag that is carefully picked out and mixed in the planter hoppers.



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Each hopper drops the seeds into the ground perfectly spaced to allow for the plant to grow and expand as pumpkins grow.

The pumpkins are usually not watered, but on a year like this one, we took extra care in running 2000 feet of pipe to water our pumpkin patch - without water, the pumpkins do not grow in size or color.

We then continue to care for the fields throughout the summer until we start to see orange pumpkins popping out of the green field. We then go out and hand harvest every pumpkin that either goes to our farmers market, farm stores, or to your CSA shares. Actually, pumpkin picking is one of the favorite jobs of our team here.

We hope you are able to enjoy the pumpkins and winter squash that are on the farm and might even be included in your shares!

Rebekah Alstede Modery