

Dear CSA Members,

Lists are written, turkeys are ordered, the sugar pumpkin is roasted and in the freezer, and this week's shares include items that fit perfectly into your Thanksgiving dinner menu. With the holiday upon us, it's time to start dishes that can be made ahead—measure dry cookie ingredients, prep an apple pie or tart for the freezer, and turn cranberries into jewel-red sauce!

I'm usually thinking one step ahead, so this week I want to inspire ideas for your leftovers. Even if I travel for Thanksgiving, I leave a roasted turkey breast and all the sides at home. My first meal is almost a traditional holiday dinner, and then it's time to get creative—pot pie, turkey turnovers, cottage pie, soup, or even adding mashed potatoes to a quesadilla, as I did for a recent family dinner. Recipes and directions are included this week.

For only the second time in our CSA history, we'll be together until year-end. High tunnels are planted and ready to fill shares, apples are in cold storage, and some shares this week will include popcorn—perfect for holiday snacking, tree decorations, or hostess gifts.

Don't forget to include directions if gifting!

From all of us at Alstede Farms, we wish you a very happy Thanksgiving. Take time to relax, enjoy family, and savor the season.

Jenn Borealo,

Culinary & Education Specialist



Member Weekly Digest

Week 31: Nov 23 - Nov 29, 2025

YOUR BOX CONTENTS MAY VARY; PLEASE READ BELOW:

- Pink Lady Apples
- Fresh & Sparkling Cider
- Potatoes
- Butternut Squash
- Yukon Gold Potatoes
- Carrots
- Brussel Sprouts
- Radishes
- Scallions
- Tuscan Kale
- Onions
- Shallots
- Garlic
- Lettuce
- Bell Peppers
- Turnips
- Rutabaga
- Leeks
- Parsley
- Fennel
- Black Beans
- Popcorn
- Cabbage
- Broccoli

*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:

phone: 908-879-7189

email: csa@alstedefarms.com

Leftover Thanksgiving Quesadilla

Recipe by Jenn Borealo, Culinary Specialist

Ingredients (per quesadilla):

- 1 tortilla of your choice
- Slices of cooked turkey
- Mashed potatoes
- Stuffing
- Slices of cooked bacon or ham
- Shredded cheese
 - (Cheddar, Swiss, or Gouda)
- Cranberry sauce, for serving
- Butter or oil, for cooking



Instructions:

1. Lay half of the tortilla flat and layer cheese, turkey, mashed potatoes, stuffing, bacon, ending with cheese.
2. Fold the tortilla in half.
3. Heat a frying pan over medium heat with a little butter or oil.
4. Cook the quesadilla until golden brown on both sides and the cheese is melted, about 2–3 minutes per side.
5. Let rest 1 minute, slice, and serve with cranberry sauce.

Leftover Mashed Potato Soup

Recipe by Jenn Borealo, Culinary Specialist

Ingredients:

- 1–2 leeks, sliced
 - (white & light green)
- 1–2 tbsp. butter
- 2–3 cups mashed
 - potatoes
- 3–4 cups vegetable
 - broth (plus extra if needed)
- 2–4 tbsp. cream or sour cream (optional)
- Chopped chives/scallions for garnish
- Bacon bits & shredded cheddar (optional)



Instructions:

1. Clean and slice leeks.
2. Sauté leeks in butter and a little water until softened, 3–5 min.
3. Stir in mashed potatoes and broth; simmer until heated through.
4. Add cream or sour cream and extra broth if needed.
5. Serve warm, garnished with chives/scallions and optional bacon/cheese.

“Next Gen View”
by Rebekah Alstede Modery

Hello Everyone,

I have had a busy few weeks out advocating for agriculture, both on the national and state levels. The first week of November, I had the opportunity to travel to Washington, D.C. with Farm Credit East, a specific agricultural-focused lender that covers NJ, NY, and all of New England. We were talking with senators and congressmen about passing the farm bill, which includes critical programs for both farmers and the food and nutrition programs. I was also able to advocate for continued focus on farm labor programs to ensure that we have enough staff to prepare, plant, and harvest our crops. I really love DC and was very grateful for the opportunity to be there for a few days. I left that trip feeling energized and excited for the future that is in store for the agricultural industry.

Last week, I served as a Morris County delegate at the New Jersey Farm Bureau annual meeting, collaborating with farmers across the state to shape policies that protect NJ agriculture and connect local farmers with communities in need. NJFB’s grassroots approach allows us to address local challenges while supporting statewide solutions. I’m excited about the future partnerships and the communities we can help by doing what we do best—growing healthy, fresh produce.

Back on the farm, I’m thrilled about this week’s box! A late-November harvest this bountiful reflects a season of hard work and careful planning. We hope you enjoy the variety and look forward to the remaining five weeks of our program!

Rebekah Alstede Modery



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