

Dear CSA Members, Most of the leftovers have been served. All of the platters, serving pieces, and linens have been put away. As we turn around, the next holiday is in our view. Driving in my neighborhood and while visiting in Connecticut, I noticed that fall décor is still out and about. At the same time, Christmas lights are around as well. Everyone is on a slightly different schedule. With that being said, trees, wreaths, grave blankets, and so much more can be found at the farm market. Stop in for some holiday cheer!

Santa will be at brunch for December weekends for those of you with young children and grandchildren. Check the website for details.

Cutting your own tree is becoming popular. There is a wagon that will take you out to the Christmas Barn. Pay attention on the wagon ride. Before you arrive at the barn, you will see tiny saplings, just planted this year. As you get up over the hill, the trees become more mature. The first trees were planted 8 years ago. Start a family tradition. Serve brunch at home with some of your share included in the menu. There is a recipe this week for those of you who receive eggs. Cider, served hot or cold, can be included in the menu. Don't forget to pick up some donuts before you leave the farm, just one more special treat!

*Jenn Boreale, Culinary & Education Specialist*



## Member Weekly Digest

**Week 32: Nov 30 - Dec 6, 2025**

### YOUR BOX CONTENTS MAY VARY; PLEASE READ BELOW:

- Braeburn Apples
- Sparkling Cider
- Potatoes
- Spaghetti Squash
- Kidney Beans
- Lettuce
- Kohlrabi
- Bok Choy
- Brussel Sprouts
- Carrots
- Parsnips
- Arugula
- Cilantro
- Rutabaga
- Fennel
- Beets
- Peppers
- Popcorn
- Garlic
- Onions
- Scallions

\*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](mailto:csa@alstedefarms.com)**

## Potato Crusted Quiche

*Recipe by Jenn Borealo, Culinary Specialist*

### Ingredients:

#### Mashed Potato Crust

- 1 1/2 cups mashed potatoes
- 1 Tbsp butter, cut into small cubes
- 1/2 cup cheddar cheese
- 2 Tbsp Parmesan cheese

#### Quiche Filling

- 3 eggs
- 1/3 cup half & half
- 1/3 cup cheddar cheese
- 3–4 scallions, sliced
- 1/3–1/2 cup cooked chopped spinach
- 1/3 cup cottage cheese
- 1/3 cup chopped ham



### Instructions:

1. Preheat the oven to 350°F.
2. Prepare the crust:
3. In a bowl, mix the mashed potatoes, butter, cheddar cheese, and Parmesan.
4. Line the custard cups:
5. Place parchment liners inside four custard cups. Divide the potato mixture into 4 portions and press evenly along the bottom and sides of each cup.
6. Bake the crusts:
7. Bake for 15–20 minutes until set.

## recipe continued

### Prepare the filling:

1. While the crusts bake, whisk together the eggs and half & half. Stir in the cheddar cheese, scallions, spinach, cottage cheese, and ham.
2. Assemble the quiches:
3. Pour the filling into each baked potato crust.
4. Bake again:
5. Return to the oven and bake for 15–20 minutes, or until the filling is puffy and cooked through.
6. Serve:
7. Allow quiches to cool slightly. Remove from the cups and discard liners before serving.

Serves 4

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storage  
tips



Friendly reminder:

**2025 CSA Season Ending Weeks**

**Jersey Essentials: October 19th - 25th**  
**Heart of the Harvest: November 9th - 15th**  
**Farmer's Harvest: December 12th - 20th**