

Dear CSA members,

As another CSA season comes to a close, we want to thank you for sharing the journey with us. While we part ways for a little while, our team is already preparing for 2026—strawberries are covered, seeds are ordered, and onion planting begins in January. Our production crew continues working in the barns, greenhouses, fields, and orchards to get ready for spring. And remember, our farm market is open every day if you'd like to stop by.

As the holidays approach, we hope you enjoy some farm-fresh traditions, like sparkling apple cider mocktails for the kids or warm pastry-wrapped apple rings on a cold night. They fill the kitchen with an incredible aroma and are said to bring good luck for the New Year.

Many of the superfoods predicted for 2026, such as blueberries, leafy greens, beets, pumpkin seeds, broccoli, hot peppers, and Brussels sprouts, have been staples in your shares all season. We're grateful to support your goals of healthier eating through fresh, local produce.

We hope to have you back with us for another season. From all of us at Alstede Farms, we wish you and your family a joyful holiday season and a happy, healthy New Year.

Jenn Borealo, Culinary & Education Specialist



Member Weekly Digest

Week 34: Dec 14 - Dec 20, 2025

YOUR BOX CONTENTS MAY VARY; PLEASE READ BELOW:

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|-------------------------------------|--------------------|------------|
| • Granny Smith and Pink Lady Apples | • Carrots | • Parsley |
| • Fresh Cider | • Beets | • Lettuce |
| • Sparkling Cider | • Onions | • Basil |
| • Potatoes | • Rutabaga | • Garlic |
| • Turnips | • Kidney Beans | • Bok Choy |
| • Brussel Sprouts | • Butternut Squash | |
| | • Popcorn | |

*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

Pastry Wrapped Apple Slices

Ingredients:

- 1 package puff pastry, thawed
- 2–3 Granny Smith (or other baking)
 - apples, peeled, cored,
 - sliced 1/2-inch thick
- 1/4 cup melted butter
- 1/2 tbsp cinnamon
- 1/2 cup granulated sugar



Instructions:

1. Preheat oven to 400°F. Mix cinnamon and sugar; set aside.
2. Roll out half the puff pastry and cut into 1/2-inch strips. Keep the other half chilled.
3. Dip apple slices in cinnamon sugar to coat both sides.
4. Wrap each slice with a pastry strip, threading through the center and tucking the end underneath.
5. Place on a parchment-lined tray, brush with melted butter, and sprinkle with more cinnamon sugar.
6. Freeze for 30 minutes.
7. Bake for 10 minutes, then reduce the heat to 350°F and bake for 10–15 minutes more, until golden.
8. Serve warm with whipped cream or vanilla ice cream.

Apple Cider Mocktail

Ingredients:

- 1/2 cup Alstede Farms Sparkling Apple Cider
- 1/3 cup cranberry juice
- Juice from a wedge of lemon

Instructions:

1. Pour the sparkling apple cider and cranberry juice into a stemmed glass.
2. Add the lemon juice and stir gently.
3. Garnish with a lemon slice or a twist of lemon zest.
4. Serve chilled and enjoy!

