Cestari Features Make-Ahead Christmas Cookies in Latest Newsletter Issue

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Cestari, the kitchen tools brand behind the Cestari TableTalk newsletter, featured organic pecan supplier GoodSAM as the Kitchen Partner in its October 6 issue, spotlighting a strategy that encourages home cooks to begin holiday preparation well ahead of December.

The featured recipe, drawn from the family archive of Cestari founder Susan Anne MacDowell, presents her grandmother's pecan cookies as a slice and bake cookie dough. Readers are guided to prepare the dough now, shape it into logs, and freeze it, then slice and bake the cookies fresh when the holidays arrive. The recipe relies on dark brown sugar, fresh orange peel, and chopped organic pecans sourced from GoodSAM.

The October 6 issue centered on a broader theme rather than a single recipe. It urged subscribers to complete one or two Christmas cooking tasks each week beginning in October, so that far less work remains during the busy final weeks of the year. The make-ahead cookie dough serves as a practical example of that approach, allowing a traditional treat to be assembled early and finished in minutes closer to the holiday.

"The idea behind this issue is simple: spreading holiday cooking across several weeks removes much of the

December rush," said Susan MacDowell, founder of Cestari and author of the newsletter. "A slice-and-bake dough is a natural starting point because it stores well in the freezer and comes together quickly once guests are at the table."

Cestari TableTalk is the weekly cooking newsletter published by the brand for home cooks who want to strengthen family connections around the kitchen table. Each issue delivers recipes, kitchen techniques, community stories, and video guidance to subscribers by email. The newsletter has grown to reach more than fifty thousand home cooks, and its Kitchen Partner segment highlights producers whose ingredients align with the publication's focus on quality.

GoodSAM, the partner featured in the October issue, works with smallholder farmers and Indigenous communities across eight countries using regenerative growing practices. The company reports that every snack it produces is organic and non-GMO, and its pecans supplied the key ingredient in the featured recipe.

MacDowell noted that the seasonal timing was intentional. "Starting in October gives readers room to experiment without pressure," she said. "The goal is to share holiday baking tips that fit into an ordinary week, not to add one more obligation to an already full calendar."

The issue is part of an ongoing editorial effort by Cestari to connect kitchen tools, ingredients, and seasonal planning in a single resource. Future issues are expected to continue the make-ahead theme as the holiday season approaches, offering additional recipes and techniques suited to preparation in stages.

Cestari is a kitchen tools brand that designs cooking and food preparation equipment backed by a lifetime guarantee. The company maintains an online catalog, a warranty registration service, a blog, and a news room covering developments in its products and the wider kitchenware field. Through the Cestari TableTalk newsletter, the brand provides recipes, techniques, and seasonal guidance to a community of home cooks.
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For more information about Cestari, contact the company here:CestariSusan MacDowell1-978-800-1013support@cestarikitchen.comCestari Kitchen451 King StreetLittleton MA 01460

Cestari

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Website: http://www.cestarikitchen.com

Email: support@cestarikitchen.com

Phone: 1-978-800-1013

