Cestari Features Sweet Grass Dairy and a Winter Squash Galette in Latest TableTalk Issue

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Cestari has spotlighted Sweet Grass Dairy of south Georgia as the Kitchen Partner in the October 20 issue of its TableTalk newsletter, pairing the artisan creamery with a seasonal cooking feature built around autumn produce.

Sweet Grass Dairy has handcrafted cheese for 25 years. Its Thomasville Tomme is made from raw milk sourced from pasture-raised, grass-fed cows and aged 60 to 90 days until it develops a natural rind. The partnership places that aged cheese at the center of the issue's featured recipe, a make-ahead dish designed for home cooks preparing for the cooler months.

In the accompanying video, Susan Anne MacDowell demonstrates a mushroom and squash galette assembled with puff pastry, honeynut squash, blue oyster mushrooms, caramelized onions and Thomasville Tomme. The recipe is structured so that components can be prepared in stages, allowing cooks to thaw pastry, roast vegetables and caramelize onions in advance before final assembly and baking.

Beyond the recipe itself, the issue introduces readers to a broader range of seasonal produce. The feature

moves past the familiar acorn and butternut to profile additional winter squash varieties, including delicata, honeynut, kabocha, red kuri and sweet dumpling, with guidance on what each one does best in the kitchen. The segment aims to help cooks match squash characteristics to roasting, stuffing, pureeing and other common preparations.

"The goal with this issue was to connect a working regional dairy with the produce that defines this time of year," said Susan MacDowell, Founder of Cestari. "Sweet Grass Dairy has spent 25 years refining its craft, and a slow-aged cheese like Thomasville Tomme deserves a dish that lets it stand out. A galette does exactly that."

MacDowell noted that the squash primer was included to encourage experimentation in home kitchens. "Many cooks reach for the same two squash every fall out of habit," she said. "Once someone understands that honeynut roasts sweet and dense while kabocha holds up differently, they start to see new possibilities. The feature is meant to make those distinctions clear."

The make-ahead approach reflects a recurring theme across TableTalk, which regularly shares techniques intended to reduce day-of preparation. In this case, the staged method allows the caramelized onions, roasted mushrooms and squash to be finished ahead of time, with the galette folded and baked when needed. Serving suggestions in the issue include a garnish of fresh chives and lemon wedges, and the feature notes that Fontina or Val d'Aosta can stand in when Thomasville Tomme is unavailable.

The October 20 issue continues the newsletter's pattern of pairing regional food producers with seasonal recipes and practical cooking guidance.

Cestari is a kitchen tools company that designs utensils and cookware intended to make food preparation more approachable. Every Cestari tool is backed by a lifetime guarantee. Alongside its product catalog, the company maintains a blog and a news room and publishes TableTalk, a newsletter offering recipes, cooking techniques and seasonal features for home cooks.

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Cestari

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