



**LAKE SIDE
FOODS** EST 1887



HOW'S IT GROWING?



FIELD UPDATES

PG.2



OUR O.G. VEGGIES

PG.3



BEET CHEESECAKES PG.4

The crops are coming in, and the products are rolling out. In this issue, get caught up on the latest from the fields, the floor, and everywhere in between.

November 2025

FIELD NOTES

We're nearing the finish line on several key crops as the season winds down. Beet harvest wraps up this weekend with strong yields and solid quality, and carrots are right behind, finishing in the Pacific Northwest this week and continuing in Wisconsin through late November. Canned mixed vegetables are nearly complete, and canned stew vegetables are officially done for the year. It's been a full, fast-paced season, and overall quality remains high across the board.






























































































IN THE WORKS

Harvest operations are in the home stretch with four major crops now complete for the 2025 pack. Beets and carrots are finishing strong, and potato processing kicks off this weekend to round out the season. While overall quality and yields have been encouraging and canned and frozen inventories of peas and lima beans are balanced, inventories on several items remain tight, particularly select green bean cuts, corn, and carrots. Teams are working closely to balance supply and demand, keeping partners supported while setting the stage for a successful close to the year.

 Planting  Harvesting & Production  Contract Acreage

WE ARE HERE 

PRODUCT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
CORN												
BEETS												
PEAS												
GREEN BEANS												
ITALIAN BEANS												
LIMA BEANS												
DRY BEANS												
CARROTS												
POTATOES												
BROCCOLI												
CAULIFLOWER												
SPINACH												



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OUR O.G. VEGGIES

Our core vegetable lineup is anything but ordinary. From farm-fresh corn and carrots to green beans, peas, and mixed veg blends, we deliver dependable quality and flexibility for every kitchen. Whether you're looking for canned or frozen, our vegetables are processed at the peak of ripeness and packed to perform, batch after batch, season after season.

Explore the full lineup and build a mix that fits your menu, your customers, and your business.

WE OFFER A FULL RANGE OF OPTIONS TO MEET CUSTOMER NEEDS AND DRIVE STORE BRAND LOYALTY:

FROZEN VEGETABLES

- | | | | | | |
|-------------------|---------------|---------------|------------|----------------|-----------|
| • Broccoli | • Cauliflower | • Edamame | • Peas | OPTIONS | |
| • Brussel Sprouts | • Celery | • Green Beans | • Peppers | • Mixed Blends | • Organic |
| • Carrots | • Corn | • Okra | • Potatoes | • Fire-Roasted | • Non-GMO |
| | • Dry Beans | • Onion | • Spinach | | |

CANNED VEGETABLES

- | | | | | | |
|---------------|---------------|--------------------|----------------|----------------|-----------|
| • Asparagus | • Corn | • Mixed Vegetables | • Sauced Beans | OPTIONS | |
| • Baked Beans | • Dry Beans | • Peas | • Sauerkraut | • Low Salt | • Organic |
| • Beets | • Green Beans | • Potatoes | • Spinach | • No Salt | • Non-GMO |
| • Carrots | • Lima Beans | | | • Pink Salt | |

PROOF THAT SERIOUS FLAVOR GETS NOTICED.



Big news for beans! Our **SERIOUS** Organic Garbanzo Beans with Himalayan Pink Salt just scored a Good Housekeeping 2026 Kitchen Award for outstanding quality and taste.

UP & COMING

MARK YOUR CALENDARS.

THANKSGIVING

- Thursday, November 27

GREEN BAY PACKERS GAMES

- The Green Bay Packers are now proudly serving our breaded pickle chips at Lambeau Field.

AFFI-CON

- February 21-24, 2026 San Diego, CA
- The premier frozen-ingredients event bringing together more than 500 companies to spark business growth and future opportunities.



LAKESIDE FOODS RECIPE

BEET CHEESECAKE

Sweet meets smart in this twist on a classic. Try your hand at a cheesecake that brings a pop of color and a whole lot of flavor to the table. A crunchy pistachio topping and citrusy finish seal the deal.

INGREDIENTS

CRUST

- 1 ½ cups graham cracker crumbs
- ¼ cup sugar
- ½ tsp ground cinnamon
- 6 tbsp unsalted butter, melted

FILLING

- 16 oz cream cheese, softened (2 standard blocks)
- ½ cup granulated sugar
- 2 large eggs
- 1 x 15 oz can whole beets, drained and pureed
- 1 tsp vanilla extract
- ½ cup plain greek yoghurt
- 1 tbsp lemon juice
- 1 tbsp cornstarch

TOPPING

- 1 tsp finely chopped mint
- 1 tbsp lemon zest
- ¾ cup chopped pistachios

INSTRUCTIONS

PREP

- Preheat oven to 325°F.
- Grease a 9-inch springform pan or line with parchment paper.

CRUST

- In a food processor, pulse graham cracker crumbs, sugar, cinnamon and melted butter until combined.
- Press the mixture into the bottom of springform pan.
- Bake for 8–10 minutes and allow to cool while filling is prepared.

FILLING

- In a stand mixer, beat cream cheese until smooth.
- Add sugar and beat until fluffy.
- Reduce speed and beat in eggs one at a time, being sure each egg is fully incorporated before adding next.
- Add beet puree, vanilla, lemon juice, and yoghurt. Mix until smooth and even in color.

BAKE

- Pour filling over the cooled crust.
- Tap the pan gently on the counter to remove air bubbles.
- Bake on center rack in oven for 50–60 minutes (filling will be slightly jiggly when given a shake).

CHILL

- Turn off the oven and crack the door. Let the cheesecake cool in the oven for 1 hour to avoid collapsing.
- Refrigerate for at least 4 hours. Slice, serve and top with chopped mint, lemon zest and pistachios.



APPETIZERS AND SNACKS

- Cheese Curds
- Green Beans & Other Vegetables
- Pickles
- Ovenable & Deep Fryer Options

CANNED AND FROZEN VEGETABLES

- Beets
- Broccoli
- Carrots
- Cauliflower
- Celery
- Corn
- Green Beans
- Onions
- Peas
- Peppers
- Potatoes
- Spinach

CANNED OR DRY BEANS

- Black
- Garbanzo
- Great Northern
- Kidney
- Pinto
- Others

CANNED PET FOOD

- Cat
- Dog
- Premium Cat
- Premium Dog

FROZEN WHIPPED TOPPINGS

- Extra Creamy
- Fat Free
- Light
- Regular
- Sugar Free

HOT DOGS AND FRANKS

- All Beef
- Cocktails and Mini
- Jumbo
- Natural Casing
- Pork and Beef
- Skinless

SMOKED SAUSAGES

- Bratwurst
- Dinner Sausage
- Meat Snacks
- Summer Sausage

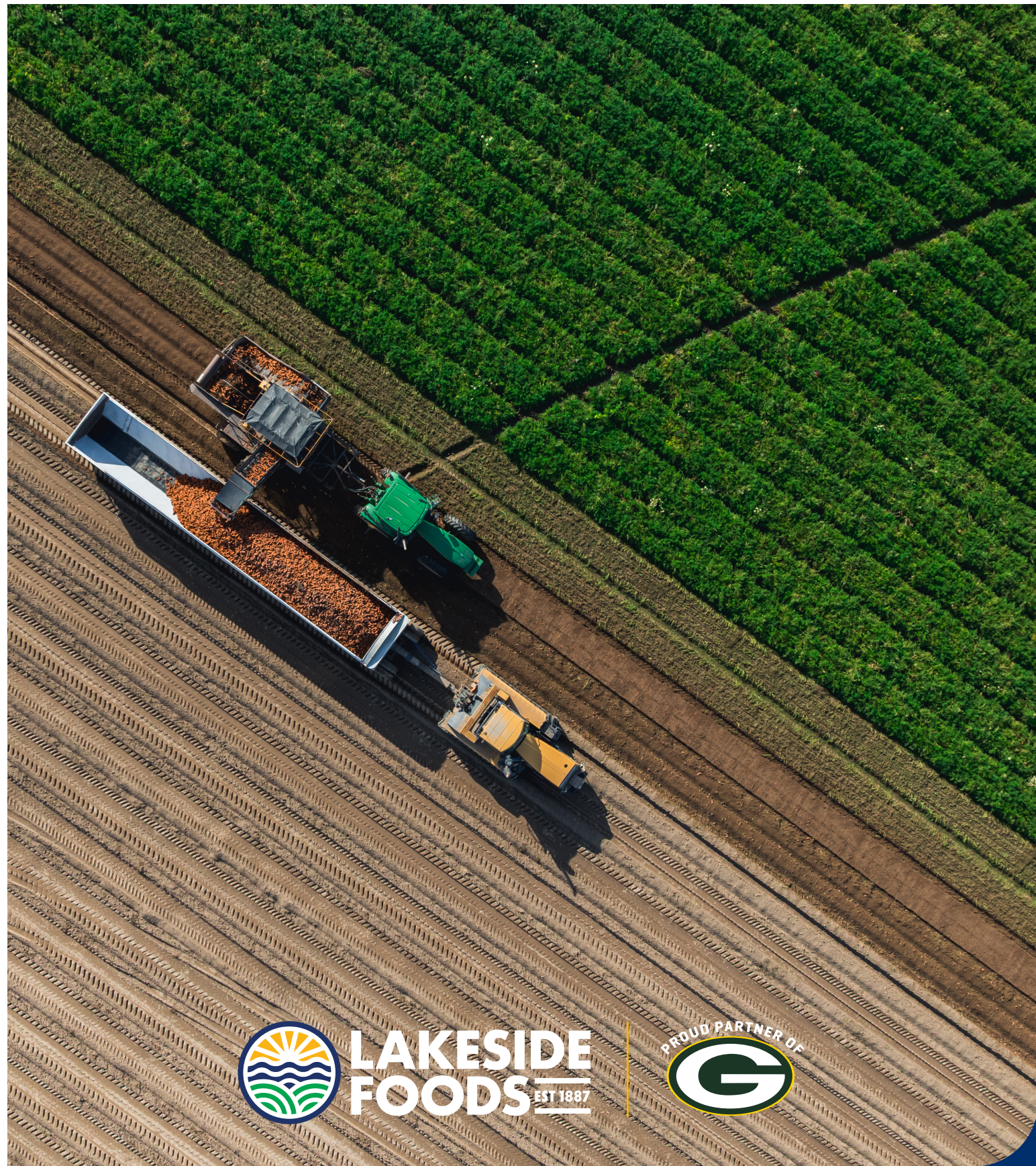
SMOOTHIES AND LATTES

- Ready To Blend Kits
- Ready To Eat Pops

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*WE BREAD, FRY, SMOKE, CAN, FREEZE,
COOK, WHIP, SHIP AND **ALWAYS DELIVER.***

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