

Week 14

**Summer Squash**

**Apples!** Yellow Transparent

**Cucumbers**

**Hot Peppers**

**Leeks**

**Beets**

**Lettuce—**Red Butter Salanova

**Tomatoes**

**Strawberries**

Farm news: Your hot peppers are **Czech Black** and **Havasu—**the latter was Cindy Willis’s pick for hot peppers. It’s a Santa Fe type—not scorchingly hot, but definitely not a sweet pepper. The strawberries are getting a second wind—I was thrilled to find enough this week for everyone to get a pint.

This week Molly will be babysitting the vegetables, since I’ll be at the fairgrounds, helping with the open class vegetable entries—if you’re at the fair this weekend, don’t forget to visit the veggie barn and admire the bounty, as well as the wonderfully bizarre veggie critters.

Your apples are Yellow Transparent, one of the earliest varieties but also one of the most fragile. They bruise easily and should be eaten soon—keep them more than a week and they will go soft and mealy. Not the best cooking apple—they are a bit mild—but if you think you won’t eat them all fresh, I recommend apple-blackberry pie.

Coming soon: tomatillos! Get out your salsa verde recipes.

CHILLED BEET SOUP WITH BUTTERMILK, CUCUMBERS, AND DILL (CHLODNIK)

BY ADINA STEIMAN EPICURIOUS JULY 2016

1 bunch beets with greens

Kosher salt

2 medium cucumbers, peeled, coarsely grated (about 1 cup)

1 kosher dill pickle, coarsely grated (about 1/2 cup), plus 1/2 cup pickle brine

1 1/2 cups buttermilk or kefir (preferably low- or full-fat)

3/4 cup sour cream

2 tablespoons chopped scallions (or finely minced leek greens)

Freshly ground black pepper

4 hard-boiled eggs, halved

1 ½ tablespoons finely chopped fresh dill, or 2 teaspoons dry dill

Cut tops off beets; wash greens and stems; set aside. Scrub beets; boil in a medium pot, covered with 1” water, until beets are tender when pierced with a knife, about 10 minutes. Drain beets. Meanwhile, chop beet greens and stems. Boil in a large pot with 1/2 tsp. salt and 4 cups water, about 5 min. Let cool. Peel and coarsely grate beets. Add to pot with cooled greens. Gently stir in cucumbers, pickle, pickle brine, buttermilk, sour cream, and scallions. Season with salt and pepper. Cover pot and chill soup at least 30 minutes. Adjust seasonings, if desired. Divide soup among bowls; top with eggs and dill.