

Week 7

**New Potatoes!**

**Snap Peas**

**2 Cucumbers**

**Garlic Scapes**

**Summer Squash!**

**Broccoli**

**Fennel**

**Lettuce—**this one is called Oscarde

**Arugula**

**Strawberries!**

Farm news: Alas, this is probably the last week of strawberries—they are slowing down—you have only half pints today. But as their season ends, plenty of new things are coming. I’m excited that we have the first of the summer squash! The dark green ones are Dark Star—I got seed from Deep Harvest Farm (Annie and Nathaniel). The other earliest producers are the Lebanese summer squashes—they are sort of eggplant shaped and light green. When they are larger, they are lovely when stuffed with ground lamb and baked.

Also, the first new potatoes! These are Yukon Golds. Their skins are very tender when they are this young—don’t peel them, and don’t be alarmed when their skins slough off with even gentle handling. I have been enjoying them steamed, then drizzled with salt, butter, and a bit of black pepper.

ARUGULA, FENNEL, AND APRICOT SALAD modified from BON APPÉTIT JUNE 2010 BY JEANNE KELLEY

2 tablespoons white balsamic vinegar (if you don’t have that on hand, substitute 2 tablespoons white wine vinegar plus 1 teaspoon honey)

2 tablespoons minced garlic scapes

3 tablespoons extra-virgin olive oil

1 bunch arugula, chopped into bite-sized pieces

1 fennel bulb, very thinly sliced, plus 1 tablespoon chopped fronds

6 large apricots, pitted, sliced

1/4 cup pistachios

Whisk together vinegar, scapes, and oil. Season dressing to taste with salt and pepper and stir in chopped fronds. Mix arugula, sliced fennel, and apricots; drizzle dressing over salad and toss to coat evenly. Adjust salt and pepper if necessary. Serve and top with pistachios.