

**ROUNDUP**

## Season's Bounty

Spring is in bloom! And summer is just around the corner. We've tracked down items to help you make the most of all the delicious produce showing up at your local farmers' market.



**JUICE**

A high-extraction machine with low heat buildup, so juices keep for up to 72 hours. Two screens let you adjust pulp levels. Twin Gear Juicer, \$500. [omegajuicers.com](http://omegajuicers.com)

**PRESERVE**

The all-natural filter, adjustable vent, and aerated basket help produce stay crisp and fresh. GreenSaver Produce Keeper. From \$15. [oxo.com](http://oxo.com)



CAN ALSO MAKE FRESH YOGURT!



**DEHYDRATE**

It processes fruits, herbs, meats, and more. The five stackable trays maximize capacity. Stackable Dehydrator, \$140. [excaliburdehydrator.com](http://excaliburdehydrator.com)



**SPIRALIZE**

The hand-crank machine turns raw fruits and veggies into ribbon-like strands and accordion cuts. Paderno Spiralizer 4-Blade, \$50. [williams-sonoma.com](http://williams-sonoma.com)

**COOKBOOK**

## WHAT KATIE ATE ON THE WEEKEND

BY KATIE QUINN DAVIES

*The popular photographer and blogger's second book is full of recipes and photos inspired by her travels and festive get-togethers with friends. Viking Studio, \$40. [whatkatieate.com](http://whatkatieate.com)*



Below, the James Beard Award winner at work.



### Victoria Sponge Cake with Limoncello and Balsamic Strawberries



SCAN FOR THE RECIPE

### We Gave It a Taste!

"This is a great summer dessert. It wasn't too sweet or heavy, and the presentation is very pretty. The mascarpone-and-cream filling ran a bit when I made it, so next time I'll use an electric mixer instead of a whisk to create a thicker filling. I will also add a little more limoncello and fresh mint, because what's not to love about those bright, strong flavors?" *Kathryn Given, Market Editorial Assistant*  
Find it at [housebeautiful.com/recipes](http://housebeautiful.com/recipes)