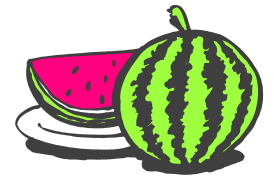


WATERMELON PARTY



HOSTESS PREPARATION

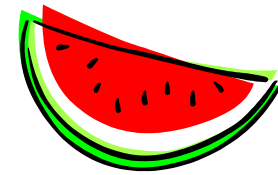
- 1) Prepare frozen dessert the night before the party OR
- 2) Buy a watermelon and have a long knife ready to cut it.

ACTIVITIES

- 1) Cut watermelon according to directions on next page
- 2) Watermelon game: KNOW YOUR WATERMELON
 - A Watermelons were found growing in the wild in 1850's. T
 - B Watermelons have always been a large fruit. F
 - C 10% of all the watermelon crop is seedless. F
 - D Watermelon insides can be possible 1 of 7 different colors. T
 - E The best watermelons to buy are white or pale green on the underside. F
 - F Only professional growers find thumping a melon useful for determining ripeness. T
 - G Watermelons can weigh up to 50 pounds. F
 - H Watermelon is 93% water. T
 - I An 8"X4" wedge has 115 calories. T
 - J In Africa, watermelons were a vital source of water in many dessert areas. T

DEMO IDEAS

- 1) Super Crisp It - Versatility in making it look like a watermelon for your dessert.
- 2) That's a Bowl - Holds whole watermelon when cut up without seeds.
- 3) Large Fridge Smart Container - Big enough for fresh fruit salad. Also stores nicely in the refrigerator to take out salad for each meal. The rectangle container takes up much less space than round bowls in the refrigerator.
- 4) Double Colander - Good for putting in sink while de-seeding watermelon to catch seed and rind.



WATERMELON FACTS

Watermelon is one of the very few products that comes almost exclusively in the fresh form. There is a very small amount sold frozen. They are very easily served since they are not cooked or processed in any way. Many attractive dishes can be made by cutting cubes or melon balls and serving cantaloupe, ice cream, sherbet or other fruits. Pineapples, peaches, pears, grapes, strawberries and red raspberries are a few fruits that combine well with the flavor of watermelons.

AFTER THUMPING TO SATISFY YOUR EGO --- Check the following characteristics for quality:

Good melons are firm and symmetrical

They are fresh and attractive in appearance.

There is a bloom over the surface of the rind giving it a velvety appearance.

The lower side of the melon is usually yellowish in color compared to a white or pale green color on an immature melon.

AVOID MELONS THAT ARE:

Ill shaped for they are generally of poor quality.

Immature - these present a hard greenish appearance.

Injured by worms and have several bruises.

Cut in places, have serious bruises and healed over punctures.

Discolored or soft around the stem or blossom end for this indicates decay that will spread rapidly.

MELONS ARE GOOD AND NUTRITIOUS TOO

Watermelons are most commonly thought of as a luxury item without much thought given to the nutritional value. One pound as purchased supplies 58 calories of food energy. Watermelons are a fairly rich source of Vitamin C and a good source of Vitamin A.

STORAGE

Watermelons should be refrigerated at home, unless the fruit is immature. If slightly immature it will ripen further at room temperature. It takes considerable time to chill a watermelon; it is desirable to chill at least 12 hours before serving. Halves or pieces should be wrapped tightly in waxed paper or a plastic bag to prevent the cut surface from drying out and also prevent