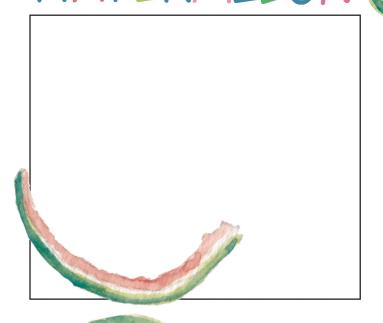
edible JERSEY WATERMELON

Watermelon is a special treat on a hot summer day!

It is in season in New Jersey from August through October, and is related to squash and cucumbers. The inside can be pink, yellow, or white, and the outside can be green with stripes, or have spots that look like the moon and stars! Ask your local farmer how to tell which watermelons are perfectly ripe! (Hint: if you knock on the melon you should hear a reverberating, drum-like sound.)

How many words can you make with the letters in

WATERMELON



Watermelon Slush Recipe KIDS! Ingredients:

6 cups of watermelon cubes
1/8 cup of sugar or honey
1 Tablespoon of lemon juice

- 1. Blend up the watermelon cubes in a blender (ask a grown-up for help!).
- 2. Pour the blended watermelon through a strainer into a bowl and save the juice!
- 3. Stir the sugar or honey and lemon juice into the watermelon juice.
- 4. Place the bowl in the freezer for
- 2-3 hours, stirring with a fork every 45 minutes to break up the ice.
- 5. To serve, scrape up the watermelon slush and spoon into a glass. Add a dash of sparkling water to be fancy!

Optional: Make it extra beautiful with a garnish like a mint leaf or an edible flower like lavender!



