5. And last, starting at edge of the rind, make
4. Next, turn the fruit to the other side and make
3. Next, place the knife blade 3/4 of an inch lower
2. Place knife about 3/4 of an inch down from
1. Take a quarter watermelon and lay it on the

Quick Watermelon Cubes
1. Take a quarter watermelon and lay it on the
2. Place knife about 3/4 of an inch down from
3. Next, turn the fruit to the other side and make
4. And last, starting at edge of the rind, make
5. And, don’t forget to wash all fruits and vegetables, includ-
6. Use an ice cream scoop to remove

Choosing a Watermelon
While some people like to thump a watermelon and listen for
1. Look for a round, oval or oblong shaped watermelon that
2. Look the watermelon over. You are looking for a firm,
3. Look for a round, oval or oblong shaped watermelon that
4. Look for a round, oval or oblong shaped watermelon that
5. Turn it over. The underside of the watermelon should have

All-American Summer Flavor
Watermelons are a classic summer favorite. Sweet, cool and refreshing,
As good as they are just sliced,

Star Cake
Serves 5 to 6
1. seedless watermelon at least
2. cup whipped cream or frosting
3. cup blueberries
4. cup raspberries
Powdered sugar

Watermelon Almond Tart
Serves 6 to 8
1. cups dried almonds
2. 1- to 3-inch-thick slice seedless
3. cup for custard
4. cup for crust
5. cup for topping
6. To a non-stick pan over medium

Red, White and Blue Watermelon Sundaes
Serves 4
4. cups watermelon balls from
5. cups fresh blueberries
6. 3 dollops prepared whipped

09542: All-American Summer Flavor
All materials courtesy of: National Watermelon Promotion Board
To order, download at www.FamilyFeatures.com or contact
Media Communications at support@familyfeatures.com or 1-888-824-3337