Harvest of the Month NEBRASKA

Melon is our Nebraska Harvest of the Month item! Locally grown melon will be featured this month as part of the school meal program.

SELECTION, STORAGE & COOKING

- Wash the outer surface of melons thoroughly under cool, running tap water. Scrub melons with a clean produce brush before cutting. Cut away any bruised or damaged areas before serving.
- Cantaloupe: Check for ripeness by looking for the stem end to be hollowed inward or concave. The melon will yield to light pressure and have a sweet, musky aroma.
- Try watermelon icy cold in fruit smoothies, cold soups or simply eaten from the rind.
- Make eating melon even more fun by using small cookie cutters to shape the fruit. Use different types of melon to give your fruit a festive look!

NUTRITIONAL VALUE

Watermelon supplies excellent potassium, and vitamins A, C and B6.

WATERMELON YOGURT POPS

Ingredients:

- · 3 cups cubed watermelon
- ½ cup Greek yogurt
- ¼ cup granulated sugar
- 1 Tbsp. lemon juice
- 6 popsicle sticks

Directions:

 Mix watermelon, yogurt, sugar, and lemon juice in a blender. Pour into popsicle molds and insert sticks. Freeze until firm, about 4 hours or overnight. Enjoy!

Note: If your watermelon contains black seeds, remove them. If you do not have popsicle molds, use 4-ounce disposable cups.

SEASONAL AVAILABILITY JUL AUG SEPT





LEARN MORE ABOUT HARVEST OF THE MONTH www.education.ne.gov/ns/farm-to-school/harvest-of-the-month

FUN WITH MELONS

TRIVIA

What percentage of watermelon is water?

- A. 45%
- B. 60%
- C.92%
- D.38%

Cantaloupe and watermelon belong to which of these plant families:

- A. Solanaceae (the tomato group)
- B. Cucurbits (the cucumber group)
- C. Brassicas (broccoli and cabbage)
- D. Root Crops (like carrots and beets)



B. Cucurbit family, which is also the same family as pumpkins and gourds!

Trivia Answers: C. 92% Not only is it delicious, it's a great way to stay hydrated too!,