

### HARVEST of the MONTH ATCHING GAME

size 1/16 melon)

0.4 grams

320 milligrams

Fiber

87 calories

Protein

Carbo hvdrates

## Watermelon-Mint Cooler

### Ingredients:

4 Cups seedless watermelon chunks (about 1 pound) 11/2 cups lemonade 1/2 cup mint

### **Directions:**

In a blender, puree the watermelon and lemonade; strain if desired. Stir in the mint and serve over ice.

Recipe from www.realsimple.com



# Did You Know?

- Watermelon is in the botanical family Curcurbitaceae. It is cousins to cucumbers, pumpkin, and squash.
- Early explorers used watermelons as canteens.
- By weight, watermelon is the most-consumed melon in the United States, followed by cantaloupe and honeydew.
- Watermelon is 92% water.
- Fourty-four states in the US grow watermelons, with Florida, Texas, California, Georgia, and Arizona consistently leading the country in production.

### HARVEST of the MONTH // Watermelon



Watermelon is the largest annual horticulutre crop in Texas! Hundreds of farms grow watermelons in an area of over 17,000 hectares throughout the state. When picking a watermelon, look for firm, symmetrical melons free from bruises or dents.

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# HARVEST OF tHE MONTH BREAKFAST QUIZ

Wake up and test your knowledge of this month's featured produce by answering the questions below

Answers inside

- Cantaloupe gets it's name from the town of Cantalupo. In what country can this town be found?
- 2 Cantaloupes were first found on what continent?
- In many parts of the world, cantaloupe is also known as ".
- 4 Cantaloupes were first brought to North America by what famous explorer?
- The states of California, Arizona, and \_\_\_\_ provide the majority of the cantaloupe crop in the USA.

# Creamy Cantaloupe Popsicles

### Ingredients:

11/2 cups cubed cantaloupe 1 cup heavy whipping cream 1/2 cup sugar Freezable mold for popsicles

#### Directions:

Puree the cantaloupe in blender and set aside. Combine whipping cream and sugar in a sauce pan. Stir over low heat until sugar is dissolved. Remove from heat and stir in pureed cantaloupe.

Pour into popsicle molds and freeze until firm. Enjoy!



### HARVEST of the MONTH // CANTALOUPE

Cantaloupes are available in the a 7-month season (May-November). Cantaloupes the tree ripe have a sweet fragrance and the blossom end the vield to moderate pressure. Avoid choosing cantaloupes with a stem as that indicates that the cantaloupe was harvested too early!

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