

**“When one
has tasted
watermelon
he knows
what the
angels eat.”
Mark Twain**

**COME & ENJOY SOME
WATERMELON**

**Watermelon Art
for Kids**

Materials:

**Paper plates
watercolors
watermelon seeds**

1. Cut paper plates in half--
enough for each child to have a
half.
2. Let students paint the rim
of the paper plate green.
3. Paint the center of the plate
red.
4. Glue real watermelon seeds
on the paper plate.

**This is a quick and fun project
that takes about 15 minutes.**

Clarksville July 24,
2010
Downtown Market

**Want to know more about watermelons?
Want to know how to tell if they are ripe?
Want to know how to grow your own?
Well...**

Sowing Watermelon Seeds:

Sow watermelon seeds in hills or rows. For regular watermelons, sow three to four seeds per hill, spacing the hills eight to ten feet apart. Space the rows ten feet apart or more, if you have room. Thin watermelon seedlings in each hill, to two seedlings one week after they have germinated. When planting in rows, space the seeds four to six inches apart and thin seedlings to ten to twelve inches apart. For bush varieties, final spacing can be cut in half or even more if you are tight for space.

Days to Maturity:

80 to 90 days for baby bush varieties, and 90 to 100 days or more for the larger varieties.

How to Grow Watermelon:

Watermelon plants need full sun to grow healthy vines and big fruit. Plant after the last frost date for your area. Watermelons are heavy feeders. Add generous amounts of manure, compost and leaves to your garden. Work the soil well. Make sure it drains well. Fertilize regularly. Use a high nitrogen fertilizer until flowers form. Then, switch over to a high phosphorous and potassium fertilizer. We also recommend the use of liquid fertilizers and foliar feeding. Watermelon plants like lots of water. There is no surprise here. Make sure to add water during dry spells. Keep the soil moist at all times.

Weeding is also important especially early in the season. Weeds will compete for moisture and nutrients.

Harvesting:

So, how do you know when a watermelon is ripe? Most people tap on the fruit, and listen for a dull thump. If you grow many of them, this is an art form.

Other signs include:

- Ceasing of growth
- Yellowing of the underside
- Drying or shriveling of the stem near the base of the fruit



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Watermelon Cookies

3/4 c. butter or margarine

3/4 c. sugar

1 egg

1/2 t. almond extract

2 1/4 c. all-purpose flour

1/4 t. salt

1/4 t. baking powder

Red and Green food coloring

Raisins (Used to resemble watermelon seeds)

In a mixing bowl, cream butter, sugar, egg, and extract until light and fluffy. Combine flour, salt, and baking powder; stir into creamed mixture and mix well. Remove 1 cup of dough; set aside. At low speed, beat in enough red food coloring to tint dough deep red. Roll into a 3 1/2-in.-long tube; wrap in plastic wrap and refrigerate until firm, about 2 hours.

Divide 1 cup of reserved dough into two pieces. To one piece, add enough green food coloring to tint dough deep green. Do not tint remaining piece of dough. Wrap each piece separately in plastic wrap; chill until firm. On a floured sheet of waxed paper, roll untinted dough into an 8 1/2-in. x 3 1/2-in. rectangle. Place red dough along short end of rectangle. Roll up and encircle red dough with untinted dough; set aside. On floured waxed paper, roll the green dough into a 10-in. x 3 1/2-in. rectangle. Place tube of red/untinted dough along the short end of green dough. Roll up and encircle tube with green dough; Cover tightly with plastic wrap; refrigerate at least 8 hours or overnight.

Unwrap dough and cut into 1/8-in. slices, place 1 in. apart on ungreased baking sheets. Lightly press raisins and sesame seeds into each slice. Bake at 375 for 6-8 min. or until cookies are firm, but not brown. While still warm, cut each cookie in half or into pie-shaped wedges. Remove to a wire rack to cool.

Makes 3 dozen