



A space scientist who worked in Houston took his watermelon vine to the International Space Station to see how it would respond. On the way back to Earth, the capsule was hit by cosmic radiation.

The scientist went home to Healthyville and decided to

plant the vine in his garden. The radiated vine created

The Melonator, a watermelon that can travel on a

small wave that forms under him wherever

he goes. He uses the leaves from his stem as a surf board to travel and bring watermelon slices to children whenever they are in need of

THE MELONATOR'S
FAUDRITE
ACTIVITIES
Surfing and Water Polo



vitamin A or C.

Follow the path of each letter to their assigned box and discover the hidden word.



ARCH ENEMY

Salt and video

JOKE OF THE MONTH

Q: When do you go at red and stop at green?

A: When you're esting a watermelon.



FUN FACTS

- The first recorded watermelon harvest occurred nearly 5,000 years ago in Egypt.
 - Watermelons are now grown in 96 countries worldwide.
 - Did you know that watermelon can be considered a fruit or a vegetable!

SWEET & SAUDRY WATERMELON SALAD

Ingredients:

- 8 pounds plus 4 ounces Watermelon, raw, cubed
- 2 pounde Spinach, baby, fresh
 1 pound plue 5 ounces Carrote, shredded
 1/2 cup Cider vinegar
 1/2 cup Soy eauce, low sodium
 1 T. Garlic, raw, minced
- 2 T. Ginger root, raw, minced 1/2 cup Vegetable oil

Directions:

- Wash the watermelon. Remove rind and cut into 1/2-inch cubes. Cover and refrigerate while you prepare the rest of the recipe.
- 2. Place 1/2 cup baby spinach in each service container (e.g. clear plastic container).
- 3. Top with 1/4 cup carrote.
- In a small bowl or blender, combine cider vinegar, soy sauce, garlic, ginger root and vegetable oil.
 Pulse or whisk to combine.
- Pour dressing over watermelon cubes. Wearing gloves, toss watermelon cubes very gently to distribute the dressing. Do not crush the watermelon. Just before service, place 1/2 cup watermelon cubes on top of each spinach-carrot salad.
- Refrigerate until served. Hold for cold service at 41°F or lower.

Sources: Texas A&M and Agrilfo Extension