



Kentucky Watermelon


**RIPE AND TASTY:
JULY - SEPTEMBER**



Cooperative Extension Service



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A close-up photograph of several triangular slices of watermelon. The slices are piled together, showing the bright red, juicy flesh and the green rind. Some slices have small black seeds visible.

LOOK FOR: Well-rounded watermelon with a smooth surface and creamy yellow underside.

AT HOME: Store uncut melon in a cool place for 2 weeks or less. Cover cut melon and store in the refrigerator for 2 to 3 days.

TO USE: Wash watermelon under running water. Slice as desired. The rind may be removed prior to serving, if preferred.

READY TO EAT: The flavor of watermelon is best when served raw and cold. Enjoy alone or add to salads and smoothies.



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