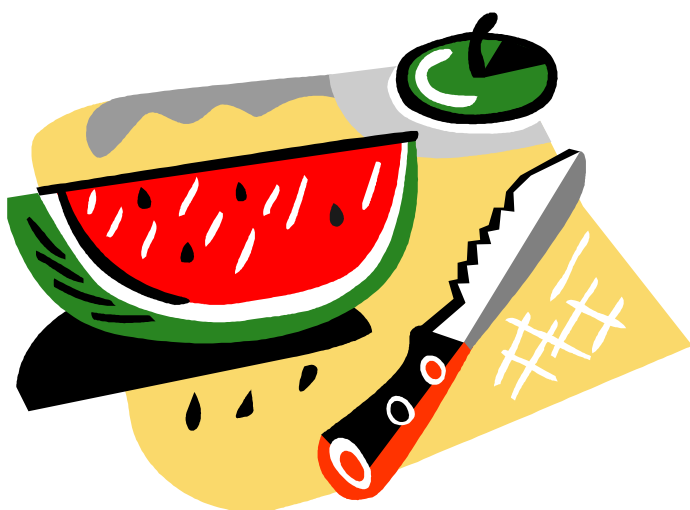




# WATERMELON PARTY



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## Hints for a Fun Watermelon Demo

**Decorate** the display with red and green touches - tablecloth, decorations, etc. Use red and green items for party prizes.

**Have party in the park or yard.** Each guest can collect watermelon seeds in her party prize - a smidget. The one with the most seeds wins a prize.

**Demonstrate** how to carve a seedless watermelon, using Chef Series Knives. Host then serves watermelon for refreshments - alone or with other fruits and dip or in Tumbler with ginger ale poured over it. Be sure to wash watermelon before cutting.

**Demonstrate** how to make an ice cream watermelon.

**Demonstrate** using the ice cream scoop to make large watermelon balls.



## Suggested Products to Demonstrate

Chef Series Knives

Serving Center

Thatsa Bowl

Fridge Smarts

Ice Cream Scoop

Impressions Plates

Impressions Bowls

Midgets

## Recipes

### Fruit Dip

Place 1 large package (8 oz.) softened cream cheese, divided into quarters, in bowl of Quick Chef with paddle whisk in place. Add 1 jar (7 oz.) marshmallow cream. Blend. Serve in bowl from the center of Serving Center with assorted fruits such as watermelon chunks, cherries, cantaloupe balls, grapes, kiwi, etc.

### Ice Cream Watermelon

1 Qt. lime sherbet  
1 Qt. pineapple sherbet  
1/2 gal. strawberry ice cream or raspberry sherbet  
1 c. mini chocolate chips

In the Medium Impressions Bowl, "line" the sides and bottom of bowl with softened lime sherbet, about 1/2" thick. Seal and freeze until firm. Then line the lime layer with a layer of pineapple sherbet. Seal and freeze until firm. Next, soften the strawberry ice cream or raspberry sherbet and fold in mini chocolate chips. Pack into center of bowl and refreeze until firm. To serve, place a warm, wet towel over the bowl for 1-2 minutes. Unmold onto serving plate and slice "watermelon"!

### Watermelon Ice Cubes

Freeze watermelon juice in ice trays to add to lemonades and fruit punches for a flavorful addition to your drink. An easy way to do this is to put a few cups of de-seeded watermelon in a blender and mix it until smooth. You will probably want to run it through a strainer before putting it in an ice tray. Then freeze and enjoy!

### Rosy Watermelon Spritzer Punch

*Tangy punch pairing watermelon with American cranberries. Serve in watermelon boat with scoops of lime sherbet.*

4 cups watermelon juice\*  
1 can (12 ounces) frozen cranberry juice concentrate  
1 can (6 ounces) frozen limeade concentrate  
3 cups club soda, chilled

In That's A bowl, blend all ingredients except club soda; chill. Just before serving, stir in club soda. Makes twelve, 3/4-cup servings.

\* In blender, process chunks of seeded watermelon until liquefied.



## Watermelon Cookies

What a fun addition to your summertime picnic or party. These watermelon cookies are easy and fun and the kids will enjoy helping as well!

### Sugar Cookie Dough

3 3/4 cups all purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1 cup butter, softened (not melted!)

1 1/2 cups granulated sugar

2 eggs

2 teaspoon vanilla extract

6 drops red food coloring

1 cup miniature semi sweet chocolate morsels

### Glaze

1 1/2 cups confectioner's sugar,  
sifted

2 tablespoons water

15-20 drops green food coloring

**Makes About 4 Dozen Cookies**

### Cookies

Sift flour, baking powder, and salt together in a medium sized bowl. Set aside. Beat butter or margarine, sugar, eggs, vanilla, and red food coloring in a large bowl with electric mixer until fluffy. Gradually add flour mixture and stir with wooden spoon until thoroughly mixed. Cover dough with plastic wrap and chill in the refrigerator for two hours.

Preheat oven to 400° F. On a lightly floured surface, roll out dough to 1/4 inch thick. Cut out circles with a cookie cutter or other round object, such as a glass or round plastic container. Place circles on ungreased cookie sheet. With a butter knife, carefully slice circle in half and separate by at least 1/2 inch to allow for expansion during baking. Gently press miniature semi sweet morsels into each semicircle. Bake for 6-8 minutes, checking after 6 minutes. Cookies will be done when edges are lightly browned. Do not allow cookies to get too brown.

Remove from oven and allow cookies to cool on cookie sheets for 5 minutes. Remove from cookies sheets to a wire rack and allow to cool completely.

### Glaze

In a small bowl mix together all ingredients to form a glaze. You may add drops of water to thin glaze if it is too thick. To decorate the cookies, roll the round end of the cookie in the glaze, allow excess to drip off into bowl. Place cookies back on rack until glaze dries.

## Watermelon Dippers

This fresh dip with a hint of sweetness makes a treat kids will love!

8 ounces sour cream

4 tablespoons sugar

1 teaspoon vanilla extract

Watermelon stix or small wedges

Blend together the sour cream, sugar and vanilla in a small serving bowl. Use as a dip for the watermelon.



## Tips for Choosing the Best Watermelon

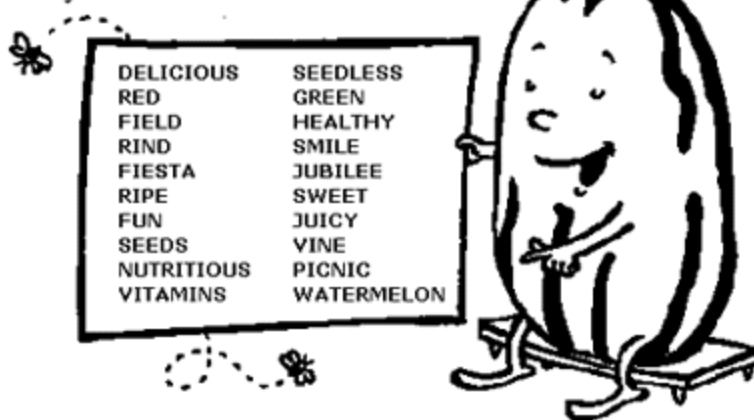
There's an art to choosing the best watermelon that makes all the difference in the world. The National Watermelon Promotion Board offers these three easy tips for choosing a great watermelon.

- Choose a firm, symmetrical fruit that is free of bruises, cuts and dents.
- Before you buy, pick up your melon. The heavier it feels, the better -- a good watermelon is 92% water, which makes up most of its weight.
- on the underside of the watermelon there should be a creamy yellow spot from where it sat on the ground and ripened in the sun.

## WACKY WATERMELON WORD FIND

M S F S N I M A T I V S C J L  
L T N I K D L D E R I P E U H  
P R S E E D L E S S N G J B E  
E U E B O L A I L M E R U I A  
G R E E N R D H F I D N I L L  
R I D E L I C I O U S M C E T  
F N S P I C N I C E B W Y E H  
H D W A T E R M E L O N E I Y  
L F I E S T A S M I L E U E O  
N U T R I T I O U S M O I F T

Can you find these hidden words?



How to 'make' a . . .



# W atermelon

In the Medium Impressions Bowl,  
'Line' the bowl with a half gallon of softened Lime Sherbet (pressing it in) to  
about a 1/2 in. thickness all around the inside of the bowl.

Seal and Freeze until firm.

Then soften 1 qt of Pineapple sherbet and 'line' the lime layer with a thin  
overcoat of the pineapple sherbet.

Seal and Freeze until firm.

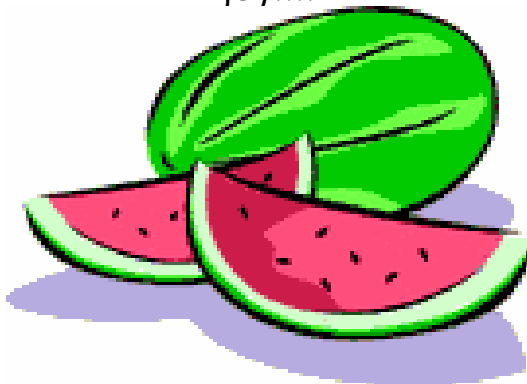
Next soften 1/2 gallon of strawberry ice cream (or my preference/ raspberry  
sherbet) and fold in 1 cup of mini chocolate chips.

Pack into bowl and freeze until firm.

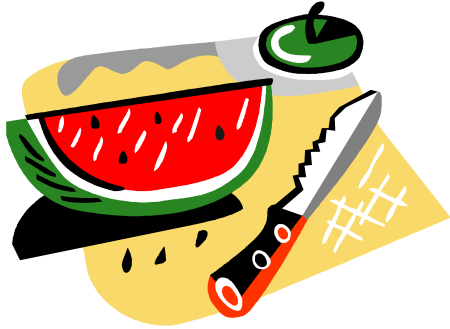
To serve. . .unmold onto a serving plate and slice your 'watermelon'

The lime and pineapple sherbets are the 'rind'  
The raspberry sherbet (or strawberry ice cream) is the 'melon'  
And the chocolate chips are the 'seeds'

Enjoy!!!!



**Summertime Fun  
with a Tupperware Watermelon Party!**



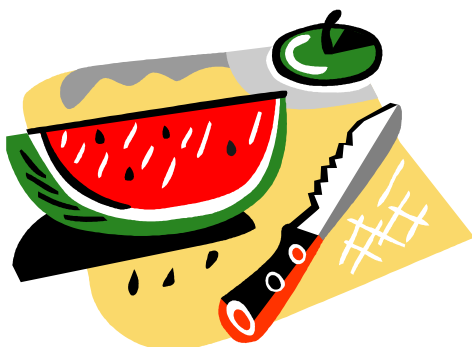
Host \_\_\_\_\_  
Date & Time \_\_\_\_\_  
Place \_\_\_\_\_  
RSVP \_\_\_\_\_

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Host \_\_\_\_\_  
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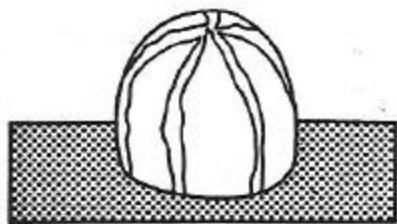
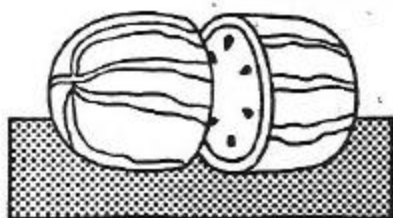
Host \_\_\_\_\_  
Date & Time \_\_\_\_\_  
Place \_\_\_\_\_  
RSVP \_\_\_\_\_

# How To De-Seed a Watermelon and "Leave 'Em Wanting More"

## Step 1

Cut melon through middle.

Turn one-half of melon, cut side down, on cutting board.



## Step 2

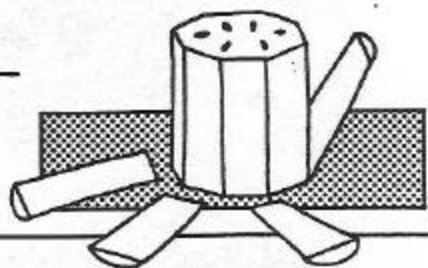
Cut off the top.



## Step 3



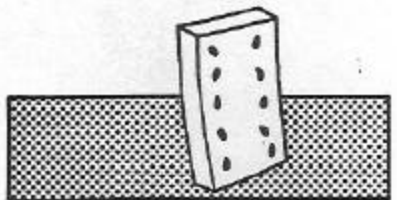
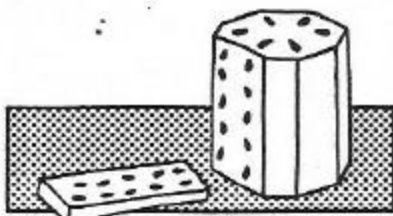
Slice off the rind (down to the pink) all the way around until all rind is gone — one slice at a time.



## Step 4

Slice melon straight down vertically, one slice at a time, about one-inch thick.

Note how the seeds grow in rows.



## Step 5



Holding a slice in one hand, use the lettuce corer in your other hand to run down the seed rows and scoop out the seeds.

## Step 6

Continue slicing straight down and scooping seeds until all watermelon is sliced. Cube each slice into the Large Mixing Bowl as you go.



**IDEA!** Have your hostess prepare cantaloupe, honeydew and other seasonal fruits in a bowl. Add the watermelon to the other fruit and serve each guest a Deluxe Tumbler of fruit with 7-Up poured over it. (A scoop of sherbet makes this especially delicious.)